

Genevieve's Kitchen Opens on State Street in Doylestown

Chef Genevieve DiFilippo partnered with the non-profit, The Challenge Program, to construct custom tables using reclaimed wood for her new restaurant, Genevieve's Kitchen.

By Mary Ellen Alu (Patch Staff)

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*We're asking business owners in and around Doylestown to tell us about themselves. Today, we're featuring the new **Genevieve's Kitchen**.*

Business: Genevieve's Kitchen

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Submitted by: Genevieve DiFilippo, chef/co-owner

When did your business get started?

Genevieve's passion for food started when she was young, cooking at the side of her mom and great aunt. She was born to be in the kitchen and began working in the restaurant industry at the age of 14. Her talent was noticed almost immediately as she was mentored by CIA trained Maura Stockman-Zafarna learning the basics of sautéing. After studying formally at L'Academie de Cuisine and years of experience with an international food service company, Genevieve and her partner Karen launched Genevieve's Panini Shop. The sandwich shop quickly became a local favorite providing fresh, house made Panini, sandwiches, soups and salads. **Their latest venture, Genevieve's Kitchen - located a block from the Panini Shop - will feature:**

- A personal, intimate dining experience with Chef Genevieve preparing food and interacting with her guests
- One page seasonally inspired Mediterranean and Italian menu using the freshest products and preparing them in the purest fashion - BYOB
- A fresh interior design featuring the reclaimed wooden tables hand-crafted by students at The Challenge Program.
- Lunch will be served Tuesday through Friday, Dinner Wednesday through Saturday, and Brunch Saturday and Sunday.

Why did you choose Doylestown to open your business?

Genevieve and her partner Karen had the choice between Doylestown and Lambertville to open their new restaurant, Genevieve's Kitchen. They were approached by the current landlord of the building at 19 E. State Street to inquire as to whether they were interested in using the space to launch their new restaurant as the building's owner was ready to place it on the market for lease. After weighing their options, Genevieve and Karen decided to open their second restaurant a block away from their flourishing panini shop, Genevieve's Panini Shop - a Doylestown Favorite.

"Town locals know our brand and signature great food," said Chef Genevieve DiFilippo. "Everyone has been so supportive of our menu, catering and panini shop that we decided Doylestown would be the right place to launch Genevieve's Kitchen."

What is your business best known for?

"Pure. Simple. Good." - the signature brand of Chef Genevieve DiFilippo. Always using the freshest, locally-grown produce and ingredients, Chef Genevieve incorporates her culinary techniques to produce beautifully simple - yet elegant - dishes emphasizing pure savory blends.

What's something interesting about your business your customers might not know?

Inspired by a recent visit to a Philadelphia restaurant, Chef Genevieve DiFilippo, owner of Genevieve's Panini Shop, on East State Street in Doylestown, partnered with Wilmington, Delaware non-profit The Challenge Program to construct custom tables using reclaimed wood. **The tables are for her new restaurant, Genevieve's Kitchen.** In line with Genevieve's philosophy of "Pure. Simple. Good." - the beautiful simplicity of the reclaimed wood tables sets the stage for the new restaurant while also supporting a local, Delaware Valley non-profit dedicated to helping at-risk youth.

The Challenge Program is a non-profit organization whose mission is to provide vocational training for Delaware's at-risk youth to empower them with the confidence, skills and purpose needed to become productive members of society. Since 1995, the Challenge Program has offered young people the opportunity to learn valuable construction skills, assistance in earning a high school diploma or GED and job placement services. The Challenge Program's trainees gain on-the-job experience working on professional and creative construction projects such as the reclaimed wood tables for Genevieve's Kitchen.

"I first saw similar tables at Talula's Garden in Philadelphia, and I said to myself, 'I have to have those tables in my new restaurant.' So, we spoke with the management at Talula's and they directed us to The Challenge Program," said Chef Genevieve DiFilippo. "The simplicity of the tables matched our 'Pure. Simple. Good.' philosophy while also providing the opportunity to support local at-risk youth. All around, it was a wonderful experience."

To learn more about the Challenge Program, visit:

<http://www.challengeprogram.org/>.