



Review from the TV show the Chopping Block, they came 1st in Sydney

Franco Delfino has managed Mamma Theresa's for 15 years, and is recognisable face of the business by the locals. This is evident in the décor that greets you when you walk into the restaurant, the walls are covered in postcards, pictures and letter all address to Franco that have been sent by family and friends from all over the world.

Clearly a proud man, he thinks Mamma Theresa is pretty much perfect the way it is, good food and value for money, he says it's the lack of experienced and loyal wait staff that let the business down. Franco is at the restaurant seven days a week, even when he's not meant to be there. Eli the trainee manager is frustrated with Franco's stubbornness but respect his experience and the passion he has for the business.

In a classic clash of old versus new, Eli has proven himself as a young manager and has ideas about improving the business but Franco is reluctant to change.

Chef Stephen has worked at Mamma Theresa's for seven years. A classically trained chef he is also trained in Thai cooking. Stephen believes Mamma Theresa's is doing all the right things, food, service, value for money and atmosphere. The menu has been the same for 30years and with the restaurant sometimes doing 300 covers in a night; they have become complacent about their menu under the guise of 'traditional Italian'.