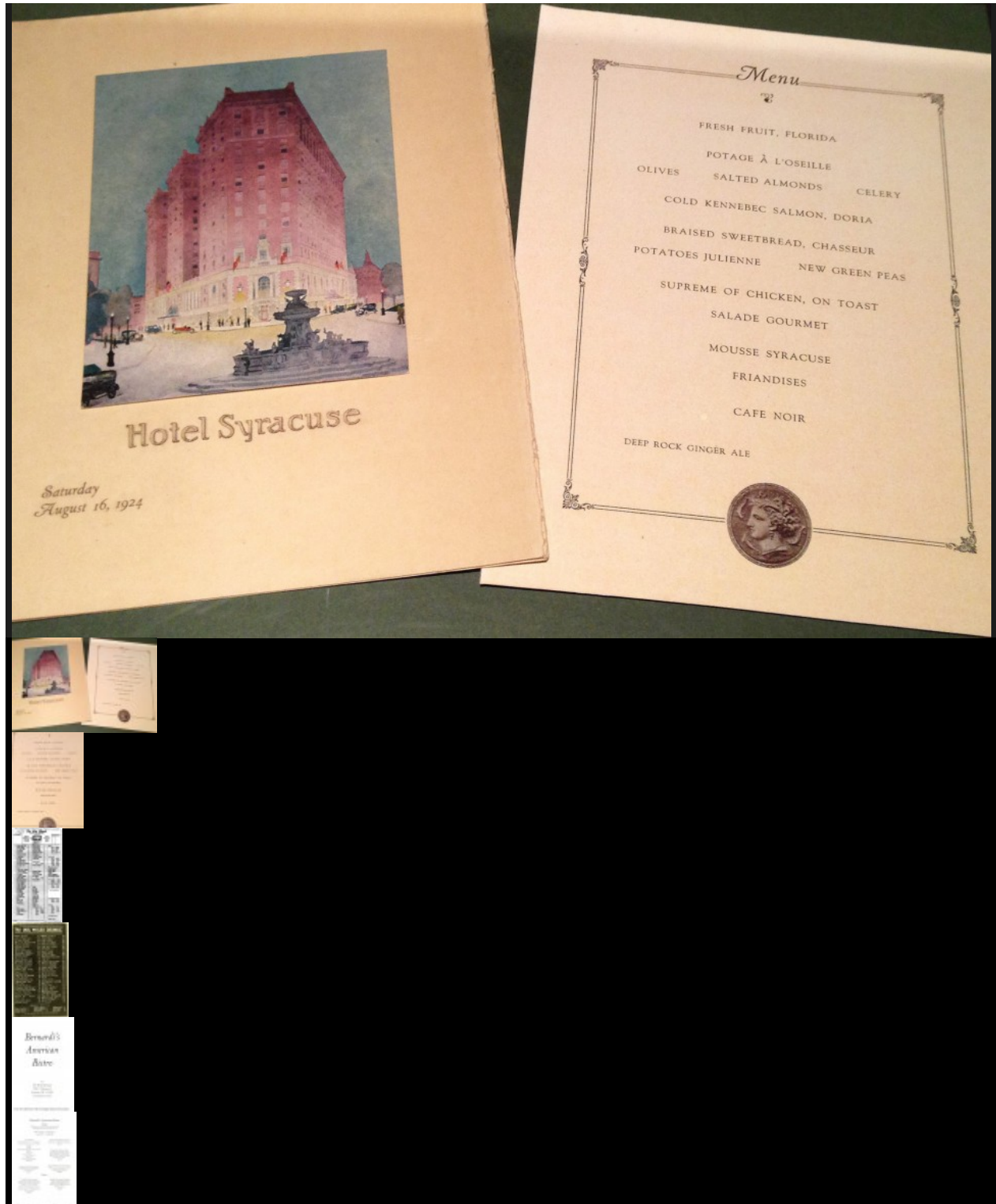
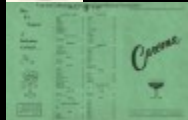


Where Syracuse used to eat: Read menus from Caroma, The Villa and more





This is the menu for the grand opening dinner held in the Terrace Dining Room (later named the Persian Terrace) at the Hotel Syracuse on Aug. 16, 1924.
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SYRACUSE, N.Y. -- A one-pound porterhouse steak with sides went for 75 cents. A whole lobster, with fries and coleslaw, cost the same. A martini was 15 cents.

No, those aren't the specials for [Downtown Dining Weeks 2016](#), which runs from Feb. 15 to Feb. 29. Those were some of the offerings at McCarthy's Sea Food House. The South Side institution slung steaks, seafood and sandwiches at cheap-even-for-then prices from 1933 to 1973.

Click the photos to read the full menus: ([App users CLICK HERE](#))



Mark McCarthy ran the restaurant, which had three dining rooms, as well as a lunch counter and oyster bar.

The restaurant, 1030 S. Salina St., was then known as Daddie's Restaurant until the building was torn down in the mid-1980s to make room for Coyne Textile Service, who themselves [shuttered its doors](#) in December.

Rosina Gelormini taught her three daughters--Carmel, Rose and Mary--how to cook and on Dec. 7, 1941, the same day as the attack on Pearl Harbor, the sisters opened Caroma Restaurant. A plate of spaghetti and meatballs cost 30 cents.



The aptly-named Carmel made the pies and other desserts, Rose prepared the sauces and Mary cooked the food.

The menu grew in time to include steaks, fish, veal and more and the Italian restaurant at 402 Lodi St., in the heart of Syracuse's Little Italy, became a landmark.

On Dec. 7, 1981, exactly 40 years after they opened their namesake restaurant, the sisters sold the business. The building is now the site of the Syracuse Cultural Workers.

Down the block from Caroma was The Villa, opened by Joseph "Sal" Zazzara in 1944.

In 1954, a plate of veal cacciatore at The Villa cost \$1.75 and the baked lasagna, served only on Saturdays and Sundays, went for 85 cents.



In 1963, Zazzara opened Villa Capri on Route 57 in Liverpool. It was also around that time that Zazzara opened the Villa Pizze Fritte at the New York State Fair.

The iconic purple triangular stand serving two-foot-long pieces of fried dough is all that remains of The Villa. The restaurant, 301 Lodi St., was later the site of Paul's Pizza, New Orleans bar and others. It's now the site of Mo'Dough bakery. Villa Capri, 7398 Oswego Road, is now a Rite-Aid.

Before there was Dinosaur Bar-B-Q, The Pig Stand in DeWitt was the place to be. In his Dec. 11, 1988 Herald-American column, Joe Ganley noted that the restaurant was famous for its barbecued pork, beef and turkey, which it served from 11 a.m. to 3 a.m. seven days a week.

1963 **The Pig Stand**
A MEAL AT YOUR WHEEL

CAR NUMBER	SERVING CENTRAL N. Y. FOR OVER 15 YEARS	 TRADE MARK REGISTERED DEWITT, N. Y.	WHERE GOOD FOOD TASTES BETTER	WAITER NUMBER	SECTION
	Turkey Bar-B-Que	Pig's Chicken			
	Pig Bar-B-Que	Fried Shrimp			Buf. Millers
	Beef Bar-B-Que	Fried Scallops			Fab. Sklitta
	Cube Steak	Bar-B-Que Ribs			Conq. Carl
	Hamburger	Chicken King Size			Gen. Hall Ale
	Hamburger Deluxe	Fish Dinner			
	Chocoburger	Cube Stek. Dinner			SUNDAES
	Hot Dog	Luanch-Spee.			Choc. Straw.
	Hot Dog, Bacon				Fudg. B. Sco.
	Hot Dog, Cheese	French Fries			Fruil. Pine.
	Hot Dog, Ham, Cheese	Sm. Lgt.			Rasp. Cherr.
	Hot Dog, Kraut	Shrimp Cocktail			B. Wh. Peach
	Coasy				Whopper Sundae
	Bacon, Lett., Tomato				Banana Royal
	Tomato, Lettuce	Macaroni Salad			Banana Split
	Ham, Lett., Tomato	Potato Salad			Zombie

Ganley wrote that he thought he remembered The Pig Stand existing as early as the 1930s. An advertisement that appeared in the March 29, 1935 Syracuse Herald confirms his suspicions. The address is listed as Fayetteville Road (now Route 257) in Orville (now DeWitt). The ad boasts how their delicious pig sandwich was the only real southern barbecue.

In the 1950s, The Pig Stand was sold to the Dellas family, who [owned the Varsity](#), and later Faegan's, near Syracuse University.

The Pig Stand closed in the 1960s to make room for Interstate 690.

Schrafft's, which Frank G. Shattuck opened on the corner of South Salina and Fayette streets in 1906, grew to a chain of 48 restaurants and candy shops across Syracuse, New York City, Boston and Philadelphia.



The first Schrafft's opened in 1898 in what is now Macy's in Herald Square in New York City, [according to The New York Times](#). But the downtown Syracuse location, located in what later became the Dey Brothers Department Store and now, [luxury apartments](#), was the first to offer hot food, according to a Feb. 27, 1949 Post-Standard story.

On Nov. 11, 1937, a dinner of lamb chops with a bacon pineapple rice fritter, fried potatoes, peas and a pot of coffee cost \$1.25, the equivalent of about \$20.57 today. Those looking for a cheaper meal could opt for the toasted chicken gible and chopped bacon sandwich, which went for 35 cents, or about \$5.75 today.

Back then, local beer was cheaper than the national macrobrews. At Schrafft's, local beer cost 20 cents, while Budweiser and Pabst Blue Ribbon went for 25 cents.

In addition to the hot fudge sundaes and other desserts, Schrafft's was known for its Schrafft's Special cocktail, a recipe unique to each location. Post-Standard columnist Mario Rossi [shared this recipe](#) for the Syracuse Schrafft's Special in March 6, 1958:

- 1 1/2 ounces rum
 - 1/4 ounce grenadine
 - 1/4 ounce Cointreau
 - Juice of half a lime
1. Rub the edges of a glass with the squeezed out lime and dip the glass in powdered sugar.
 2. Combine all ingredients and pour the cocktail into the glass. Enjoy yourself.

This feature is a part of CNY Nostalgia, a section on syracuse.com. Send your ideas and curiosities to Jacob Pucci: [Email](#) | [Twitter](#) | 315-766-6747