

GREENWICH

LIFESTYLE™

JOY, ON PURPOSE

BROADWAY PERFORMER
SARRAH STRIMEL-BENTLEY ON
SURVIVORSHIP, ADVOCACY AND
FINDING JOY AFTER BREAST CANCER



FOOD + BEVERAGE

*THE ART OF HOSPITALITY
WHERE DANA CIFONE
IS GOING NEXT*

*AN AUTUMN CAPE ESCAPE
EAT, STAY & SAVOR
CHATHAM BARS INN*

*AN ITALIAN ICON INSIDE
THE ENDURING MAGIC OF
CAFÉ SILVIUM*

**OCTOBER 2026
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DANA CIFONE CREATES MEMORABLE HOSPITALITY
THROUGH RESTAURANTS, RELATIONSHIPS, AND DETAILS.

BEYOND



THE TABLE

ARTICLE BY LAURA SABIA
PHOTOGRAPHY BY INGA SKURATOVSKY



“GREAT
HOSPITALITY
DOESN’T
HAPPEN BY
ACCIDENT. IT IS
INTENTIONALLY
DESIGNED.”

There are people who work in restaurants, and then there are people who build them.

Dana Cifone has built a career creating the moments guests remember: the perfectly timed cocktail, a familiar welcome, a favorite table, or simply the feeling of never wanting an evening to end.

Her philosophy has never been solely about serving food. It’s about creating places where people feel like they belong.

Dana’s understanding of hospitality began long before it became her career. Raised in an Italian household where entertaining was a way of life, her home was often filled with family, friends, food, and conversation. Dining out wasn’t reserved for special occasions either. From an early age, she experienced some of the best restaurants and learned to appreciate the food, energy, service, and ritual of gathering around a table.

That instinct followed her from hotels and nationally recognized restaurant groups to luxury dining operations and eventually opening her own concepts from lease to opening day.

Today, as founder of Dana Cifone Hospitality, she brings those experiences together through hospitality advisory, events strategy, brand development, and guest experience, grounded in one belief: great hospitality doesn’t happen by accident. It is intentionally designed.

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“HOSPITALITY IS PERSONAL. IT’S REMEMBERING THE FAVORITE TABLE,
THE PREFERRED WINE, AND THE LITTLE DETAILS THAT TURN A RESTAURANT
VISIT INTO A TRADITION.”

Before the first reservation is seated, Dana is already considering how a guest will feel walking through the door. Is the lighting right? Does the music match the room? Can the team anticipate what someone needs before they ask? Does everything, from the furniture layout to the final goodbye, tell the same story?

At the time of this writing, Dana is immersed in what she loves most: bringing Quello, one of Greenwich’s most anticipated new restaurants, from vision to opening day. Set within a legacy location familiar to generations of Greenwich diners, Quello will introduce a fresh take on coastal Italian dining, rooted in simplicity, beautiful ingredients, handmade pastas, pristine seafood, and the effortless spirit of the Italian coast.

Behind the scenes, Dana moves between operations, design, construction, hiring, training, events, and guest experience, where even the smallest detail matters.

Because for Dana, hospitality is personal.

Perhaps nowhere has that been more evident than in Greenwich, a community that has embraced her as much as she has embraced it. Guests become regulars, regulars become friends, and friends

often become extended family. She remembers birthdays, anniversaries, preferred wines, and favorite tables, the little things that transform a restaurant visit into a tradition.

And her vision for hospitality doesn’t stop at the restaurant doors.

Dana is developing a podcast inspired by the world she knows best, bringing together candid conversations, big personalities, behind-the-scenes stories, and the wonderfully unpredictable moments that come with a life in hospitality. Expect an entertaining, occasionally unfiltered look at the industry, its people, and the stories that usually come out only after the second round.

Because hospitality has never been confined to four walls. It lives in the host who remembers your name, the server who knows your wine, the team coming together before service, and the neighborhood restaurant that somehow becomes part of your life story.

For Dana, it all comes back to one simple belief: guests may arrive for the food, but what brings them back is how you make them feel. That is the essence of hospitality. And it never goes out of style.