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# Our *COVID-19* Response.

*Perella's* is committed to the safety and well being of our guests, staff, and community. We are strictly adhering to the guidelines set forth by the Center for Disease Control (CDC) to slow the spread of Covid-19.

The cleanliness of our restaurant, the satisfaction, and safety of our guests are our highest priorities. Here are just some of our procedures to ensure a healthy environment:

- We are taking every precaution to ensure all touchable surfaces are methodically sanitized after each use.
- All employees are required to wear masks, at all times, with no exception.
- All employees have been retrained on proper hand washing and glove changing techniques.
- All employees are asked not to come in if they exhibit any symptoms of Covid-19.
- Social distancing practices are to be followed at all times.
- Outdoor seating is available.
- Due to social distancing and Rhode Island state guidelines, there is limited seating. Please call for reservations to guarantee a table!

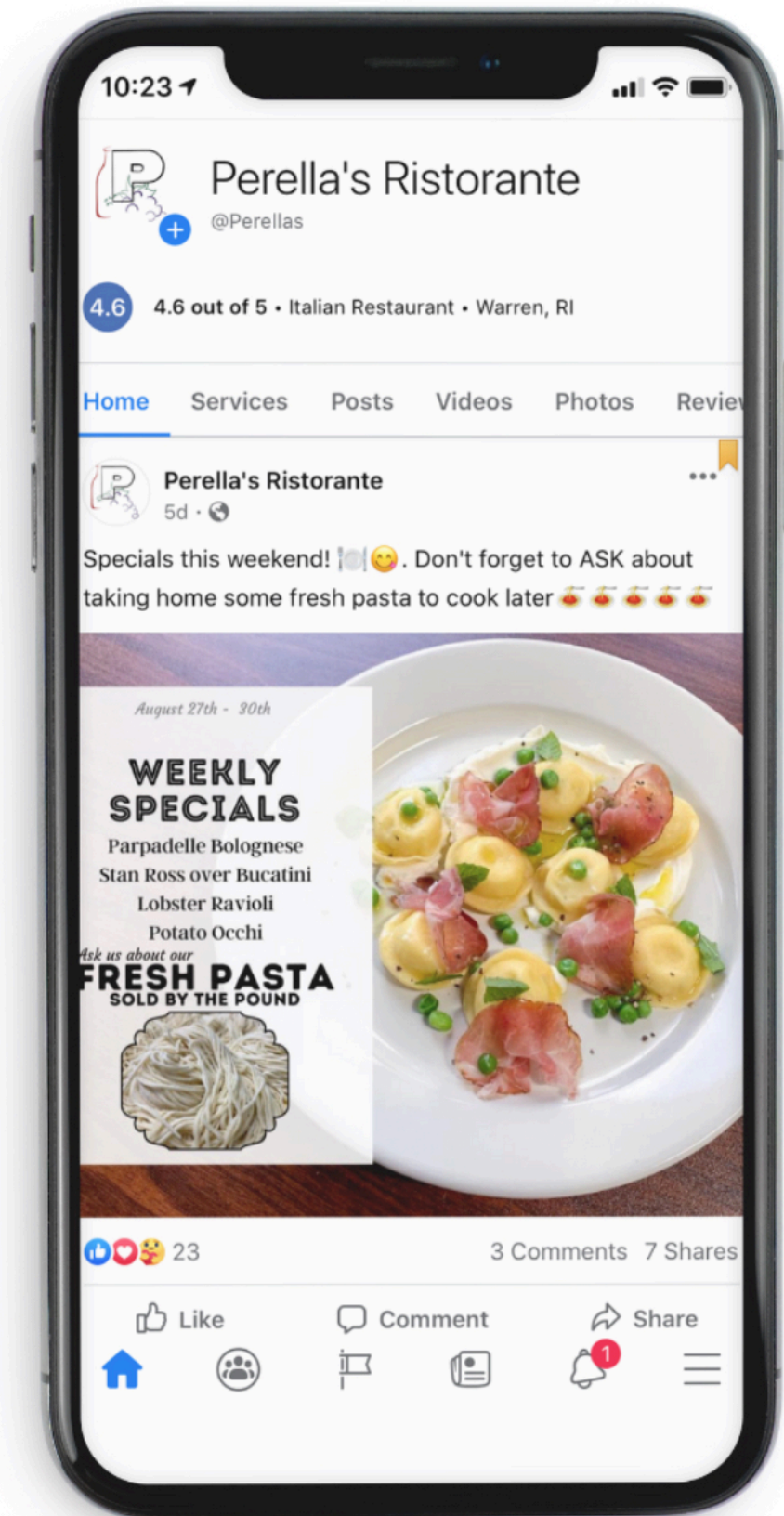
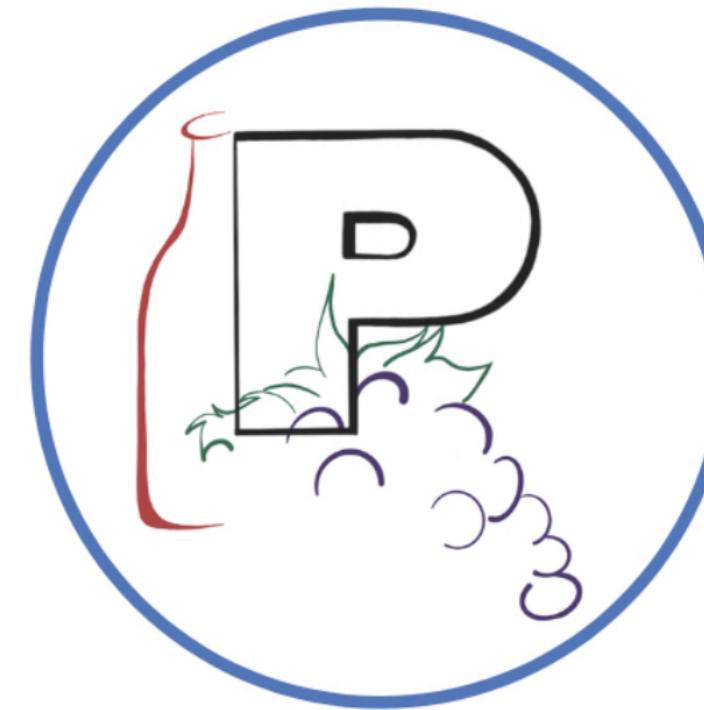
If you don't feel like eating out, bring *Perella's* home with our homemade Pasta by the Pound and sauce To Go!

# Weekly Specials

New each week, updated and pinned on *Facebook*. Give us a call, stop by for lunch or dinner, and enjoy!

Post your own images and tag us, and we'll share it with our community!

See This Week's Specials





## Pasta by the Pound *To-Go!*

Lou grew up watching his grandmother make fresh pasta every day. That tradition lives on through the seasonal homemade pasta dishes *Perella's* serves with local ingredients.

**Now you can purchase that homemade pasta and sauces to-go, and cook at home!**

[Learn More](#)



# PERELLA'S

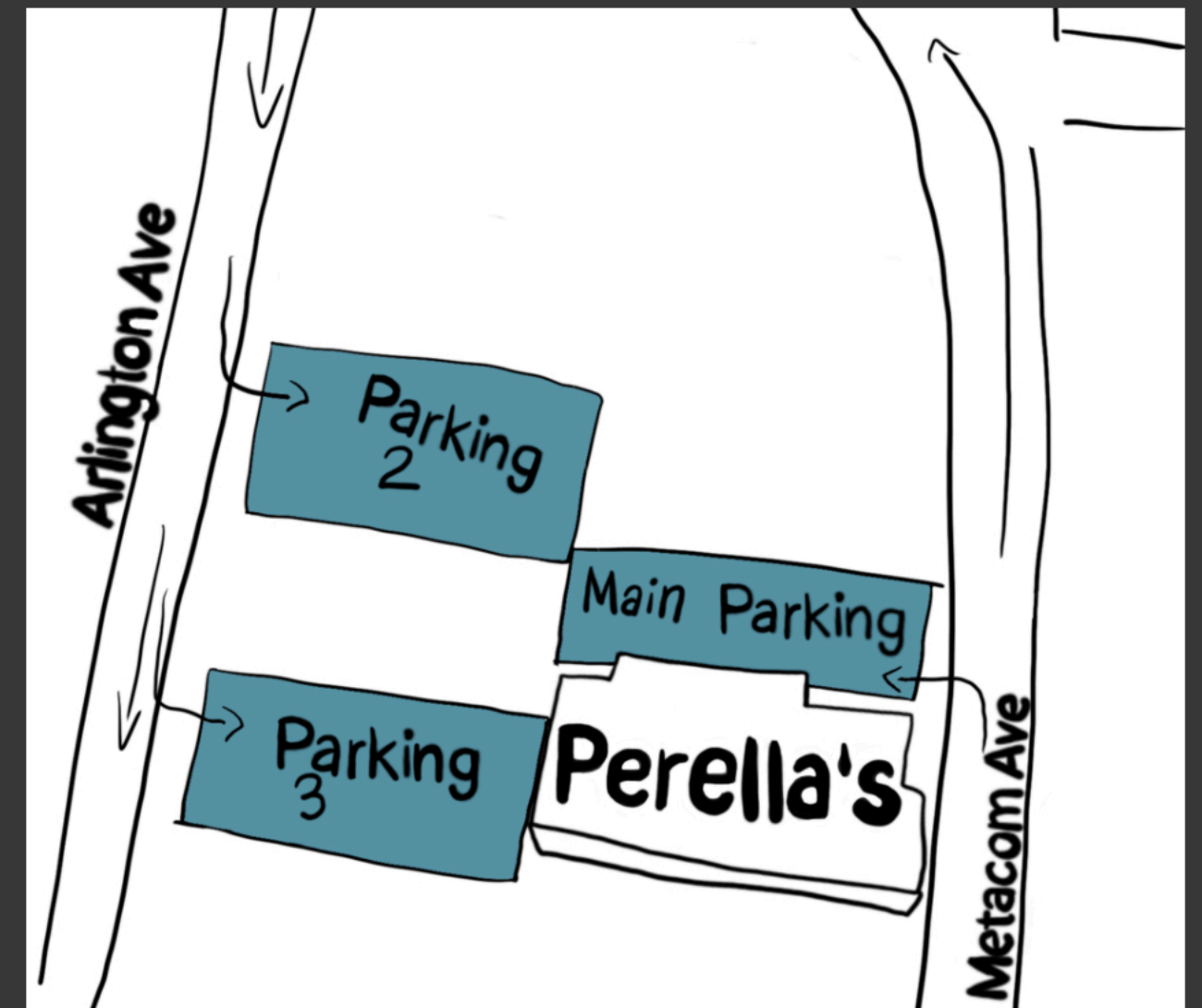
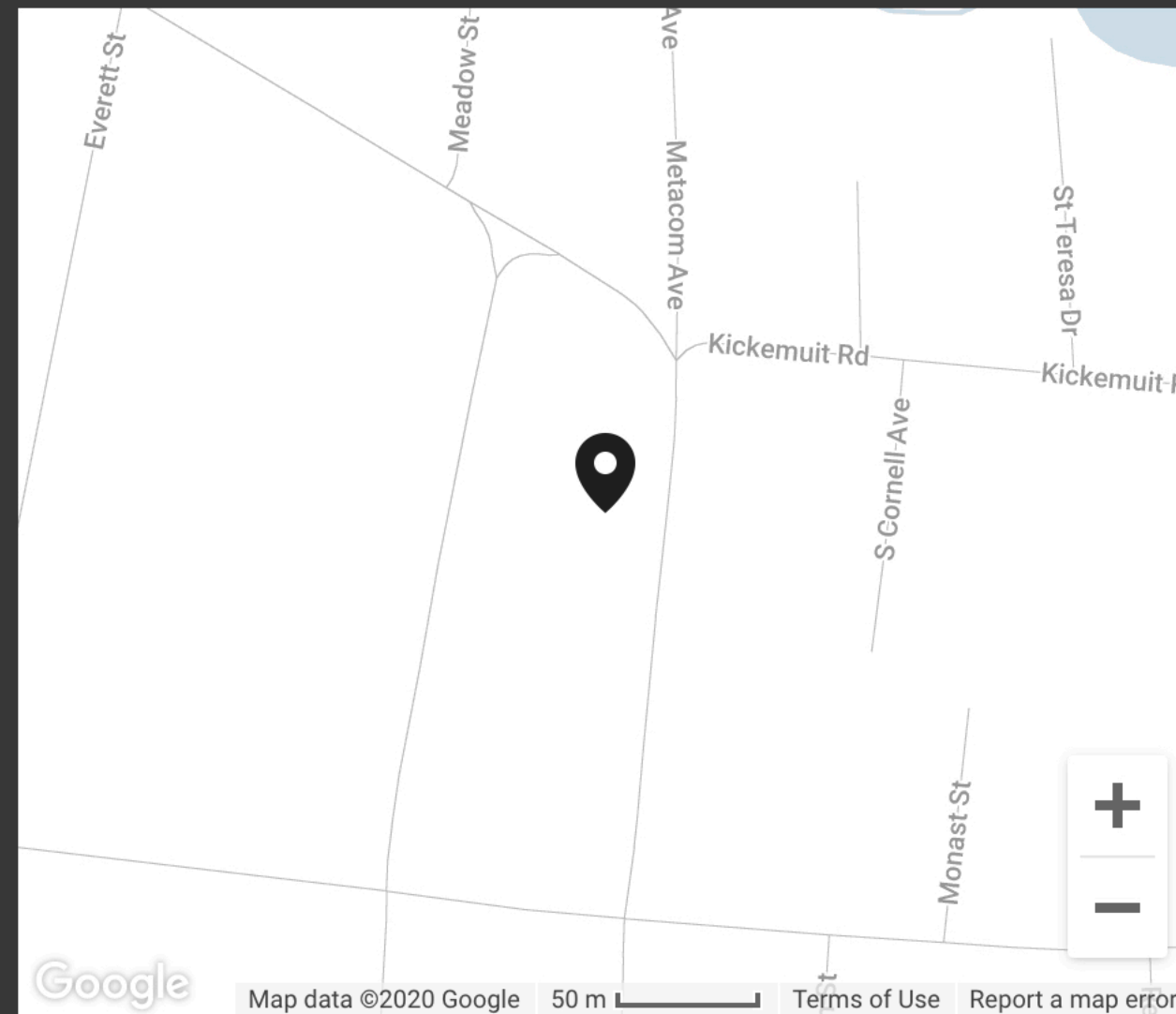
Ristorante

311 Metacom Avenue  
Warren, RI 02885  
[401-245-0150](tel:401-245-0150)

FREE Wi-Fi  
FREE Parking  
Weekly Specials

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## Lou's Story

Lou Perella grew up sharing a two-family home with his grandparents in Medford, Massachusetts. His grandmother, Mama, an Italian immigrant, cooked pasta from scratch every single day.

Lou's career as a 3rd generation chef began in that kitchen with his Mama. She taught him to make pappardelle for the meat sauce, capellini for the aglio olio, potato gnocchi for the red sauce, lasagna, fazzoletti, and fettuccine, to name a few. He learned that you only cut pasta sheets when they're so thin that you can see the pattern of the table through them.

Before long, Lou became the teacher - working with his son, Lou Junior, to keep the family tradition alive. Little Lou stood on a chair, barely reaching the counter. He'd turn the crank of the Atlas pasta roller. The crank would fall out, and Little Lou would lose his balance. Lou had to catch his son and the pasta (usually in that order) before they fell. They made pasta together every Sunday.

In 1995, Perella's Ristorante opened its doors. For over 25 years, Lou has been serving his community food inspired by his past. Now, Lou and his son, who works as a consultant at the restaurant, are proud to offer a series of seasonal, homemade pasta dishes, many featuring ingredients from the garden behind the restaurant, all inspired by the meals Lou had with Mama all those years ago.

We hope you enjoy eating it half as much as we enjoy making it.





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# Pasta by the Pound *To-Go!*



# Homemade and Ready to Cook

Fresh Pappardelle, Bucatini, Rigatoni and other pastas, sold by-the-pound. Take some home and refrigerate or freeze (cook from frozen) to recreate your family's favorite dishes with authentic Italian pasta.

## Quick Easy Meals Every Time

Perfectly portioned, hassle free dinners during the work week! Your home cooked meals don't have to come at the expense of time or quality.



# Take Some Home With You!

Share a pic of our pasta in your dish with us on *Facebook* and *Instagram* using **#PerellasAtHome** or tag us in the photo! We'll be sure to repost, and share with the rest of our community.

