Business Q&A

NOMINATIONS: Have a business or business person you would like to see profiled? Let us know at news@YourHub.com

Garlic Knot New York Pizza and Pasta, Littleton

AN AUTHENTIC NYC PIZZA EXPERIENCE

Profile

Business: Garlic Knot New York Pizza and Pasta

Address: 10143 W. Chatfield

Ave., Littleton

Hours: 11 a.m.-9 p.m. Monday through Thursday, 11 a.m.-10 p.m. Friday through Sunday

Founded: 2002 Contact: 720 922-2060; garlicknotpizza.com Employees: 25

Interview with Keith Arnold, managing partner

Q: How did you get involved in this business?

A: Having grown up in New York City, I was fortunate to have worked in many top-notch restaurants. About 12 years ago, I was approached by two childhood friends. They were working on a concept that would be new to the Denver metro area. They wanted to reproduce the New York City neighborhood pizzeria experience that we grew up with. A place where customers would be known by their names, a place where families could come to enjoy authentic New York-style pizza and pasta. I was automatically interested and, after visiting Colorado with my family, decided to make the move almost immediately.

Q: What distinguishes you from other businesses in your category?

A: We believe that our product really distinguishes us from the rest. We are real New Yorkers and all of our recipes come from our vast restaurant experience in New York City. We offer a very unique dine-in experience as well as delivery and take-out.

Q: What do you like best about





Fernando Lozada, right, takes a customer's order during lunch at the Garlic Knot in Littleton on March 4. The Garlic Knot serves traditional Italian fare in a fast, casual setting. Seth A. McConnell, YourHub

your line of work?

A: People. I love working with people. Most of my staff has been with me for years. We have a lot of fun at work and I believe it really helps the business. The customers enjoy coming in to see us and we enjoy seeing them. Every day my chefs see customers out the front window walking through the parking lot, and

immediately start making their food. Our regulars are very loyal to us. We have great relations with the community and we're giving them something they really want, great New York-style pizza.

Q: What is your business' biggest challenge?

A: The biggest challenge for us is finding the right people to

help in our expansion. In the past five years we have grown from two locations to 10, with our 11th store set to open at Mayfair Center at the northeast corner of 14th Avenue and Krameria in east Denver (and a few more leases are currently being negotiated for other locations). We believe that The Denver metro area is an underserved market for authentic New York-style pizza and pasta. We're looking for personable people who are passionate about food and understand that the most important thing about a restaurant's business is its relationships with the community.

Q: Something people might be surprised to learn about you or your business:

A: My staff and I *still* eat pizza and garlic knots *every day*, even after all these years.