

Stamford, CT: The Dart – Brothers Continue to Serve Family’s Legacy, One Hotdog At A Time

By Eve Sullivan | [Stamford Advocate](#)



Photo: Dru Nadler

STAMFORD – [Saverio Telesco](#) remembers his parents serving hot dogs from a truck 30 years ago, when he was just a boy.

They were supporting their family with sales from the truck, which they usually parked on the West Side, outside of the former [Terrace Club](#). The couple made ends meet, even though the all-American treat was a lot cheaper then.

“I think they were selling hot dogs for 50 cents,” he said.

The experience set the wheels in motion for the next generation of the family’s food trucks. About 10 years ago, Saverio’s younger brother, Dominic, purchased a small hot dog truck and the two started their own business. They named the truck “Julian’s,” after [Dominic’s](#) son. Recently they bought a second, larger truck, named “Julian’s II.”



On a recent Friday afternoon, Saverio was readying “Julian’s II” outside of his family home on Lenox Avenue in Glenbrook for a big night on Bedford Street, where they often sell upwards of 300 hot dogs, as well as several other items.

“We usually get downtown around 10 p.m. and leave at 4 in the morning,” Saverio said.



Saverio said the truck is “right there” when the bars empty out, so why should people waste time heading to a diner and risking the chance of driving under the influence.

“People on the street, they wait for food,” he said.

And while the patrons leaving the downtown bars are his bread and butter, Saverio admits sometimes they can annoy him.

“I enjoy it,” Saverio said. “I just don’t enjoy the drunk people, but that comes with it.”

Stepping into the orange and white truck, Saverio showed off the large grill, frying area and refrigerators. It was a hot day and things were already steamy inside, even though no food was being prepared.

“You’re not allowed to prep the food in here,” he said.

State public health regulations require that the advance prep work be done in a full kitchen. Saverio uses the kitchen at Casey’s Tavern on Woodside Street for this, where he knows the owner.



Standing in the driveway next to the truck, Saverio and his mother, Teresa, discussed how much things have changed since the early days. Hot dogs are pricier (\$3 apiece), crowds are rowdier and laws are stricter.

The business is more hectic now, Teresa said, because her sons have to prepare the food at another kitchen, before bringing it onto the truck. She said they also have to follow other strict regulations, such as having a three-basin sink, hot and cold running water, and keeping food at certain temperatures.

When she and her husband were running the truck, they prepared the food at home, and then brought it out to the truck. And they didn’t have fancy refrigeration. “Years ago, people would run around with a cooler,” she said.

Dominic, who is a car dealer in addition to running the truck, said he went to culinary school after buying the first truck. It was not a steep learning curve though. “We always had a lot of parties at my parents’ house and I’m a bartender as well,” Dominic said. “So from there I just picked up all my cooking experience.” The brothers are proud to follow in their parents’ footsteps, and their mother is pleased to.

“So now it’s all theirs,” Teresa said, standing in the driveway, looking at the truck. “It’s funny how history repeats itself.”

The second truck the brothers will have heat and air conditioning, and Saverio was excited that the truck arrived in time for the Fourth of July holiday, when he was planning to work the fireworks at Calf Pasture Beach in Norwalk.

Dominic said they take the trucks to a variety of places. They started out parking outside the old Terrace Club and then at Bongiorno’s supermarket. They’ve worked other areas too, such as Atlantic Street and outside the Jerry Springer Show. He said they’ve done football games and a lot of charity events.



Saverio Telesco and his mother Teresa in the driveway of their Stamford, Conn. home on Friday June 28, 2013 with the food truck Saverio operates. Photo: Dru Nadler

With competition growing from a grilled cheese truck, taco truck and other food trucks in the area, Teresa said she thinks this seems to be a growing business. She believes that’s due to the troubled economy, where people only have a small nest egg to invest, and go the truck route rather than leasing restaurant space.

The brothers have a Facebook page, where they promote the Sabrett hot dogs they sell and inform people of their location. Their fans comment on their page and ask questions such as, “Bedford tonight?”

Along with hot dogs and chili dogs, they serve hamburgers, cheeseburgers, Philly steaks, sausage and peppers, grilled cheese, BLTs, grilled chicken, Buffalo wings and burritos. Side orders include French fries, sweet potato fries, onion rings, dumplings and chips.

The menu also includes something not seen on many other menus — the waffle cheeseburger. Instead of a regular burger bun, they use waffles. “It’s a big seller — gigantic,” Saverio said.