

HAMPTONS



Restaurateurs Gabby Karan de Felice and Gianpaolo de Felice

Photo by Luca Babini

At Tutto Il Giorno, Gabby and Gianpaolo de Felice Make Every Guest Feel at Home

At the doors of their Sag Harbor and Southampton restaurants, Gabby Karan de Felice and Gianpaolo de Felice welcome each guest like family. With a “stay awhile” ethos, they’ve built a thriving empire—packed seats and all. Gabby shares what’s next and the heartfelt storytelling woven through [Tutto Il Giorno](#) and [Urban Zen](#).

By [Haven Hathaway](#) | August 1, 2025

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Dining

Let’s start with the roots—what sparked the idea for Tutto, and how did it evolve from a family dream into a beloved destination in the Hamptons? Our

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story begins when Gianpaolo and I met in southern Italy, fell in love and married. We decided to share our love for the lifestyle and culinary richness of Gianpaolo's home in southern Italy with my home, New York. Our first location opened in Sag Harbor in 2008, where Gianpaolo and our good friends David and Gally Mayer envisioned a restaurant filled with southern Italian classics and my design vision. Our menus were inspired by recipes from Gianpaolo's mother, Nonna Carolina, who spent the restaurant's first season in the kitchen perfecting recipes. While our culinary identity is purely of southern Italian heritage, the restaurant design was shaped by the Karan side of the family.

What core values shape everything you do, from the kitchen to how guests are greeted at the door? Our No. 1 value is family—that warmth and familiarity. We want everyone, from our guests to our amazing team, to feel at home.



Tutto Il Giorno's spaghetti features scarpariello sauce, corbara cherry tomatoes, pecorino and Parmigiano

Photo by Eric Striffler

Family is clearly at the heart of everything here. How do you define “family” regarding your team, your guests and how you run the business? We’ve been open since 2008, and we’ve been a family in every sense—we support one another and are loyal to our team. Agostino Petrosino has been our executive chef from the beginning and sets high standards for our restaurants. Our guests, both family and friends, have been coming to us for a long time, and we greet many with hugs and smiles, while being sure to make new guests feel warmly welcomed and attended to.

With the Hamptons being such a seasonal and stylish place, how does Tutto stay grounded while evolving with the moment? Gianpaolo and I live in the Hamptons full time. We are very much part of the community, which makes all the difference. Our kids went to school here, and our friends are here. That’s why the shoulder seasons are so important to us—it’s our lifestyle first and foremost.

Are there any dishes on the menu this season that feel especially personal—something tied to your family heritage or that sparks a special memory? Chef Agostino has brought the flavors of southern Italy to our properties, and our favorites are the penne with eggplant; the branzino acqua pazza, a classic Neapolitan dish that translates into “crazy water fish”; and the cioppino, a delicious Mediterranean fish stew.

Running a family business comes with its own flavor of hospitality. How do you create that “come in, stay awhile” feeling that makes guests feel like they’ve come home? For us, it’s natural hospitality, a sense of sharing our food and space. We want guests to feel that the restaurants are an extension of our home. It helps that my mom’s store, Urban Zen, is an integral part of the restaurant so you can shop and dine all in one place.



Urban Zen's Sag Harbor storefront.

Your eye for design is unmistakable. How do art, atmosphere and architecture elevate the dining experience at Tutto? The combination of art, food and design elevates our restaurants to another level. They’re

sophisticated, yes, but always approachable, and that's so important to us.

You and your mother, Donna Karan, created something special by placing Urban Zen next door. How does this lifestyle concept—blending food, fashion and wellness—come together in this shared space? With my background as a fashion stylist, we opened Urban Zen on Bay Street alongside the first Tutto location in 2008. My mom and I share a design aesthetic—one that is modern and global-inspired. So it all just came together and clicked.

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What’s new or exciting at Tutto this season? We are passionate about our specialty coffee program, which inspired us to open Tutto Caffé in East Hampton in 2023. We will serve our coffee at the Hampton Classic 15th year celebration and open a new Tutto Caffé location in 2026. Then, of course, we have the October opening of Tutto Mare Palm Beach at The Royal Poinciana Plaza, a labor of love and a dream Gianpaolo has had from the beginning.

There’s such a rich, layered story woven into everything here. How intentional was that narrative approach, and how do you keep it authentic as the brand continues to grow? You need to be true to yourself. There has to be consistency because that’s why our customers love and trust us. We’re excited to announce the fall opening of Tutto Mare, the first waterfront restaurant in Palm Beach. Tutto Mare will be a new experience born of our roots and our brand. You’ll recognize it as part of the Tutto and Urban Zen family the minute you walk in the door. And yes, we’ll be there to greet you. 76 Main St., Sag Harbor; 56 Nugent St., Southampton