

JOIN
OUR
FAMILY



SPONSOR A WORLD PIZZA CHAMPION

MEET PAUL CATALDO

CO- OWNER + OPERATOR OF ANTONIO'S ITALIAN RISTORANTE
PARTNER + OPERATOR OF OSTERIA AMICI

Paul is one of the owners and operators of Antonio's Italian Ristorante and a partner and operator of Osteria Amici. But he's far more than a restaurateur. He is an International Pizza Champion with a drive and presence you feel the moment you meet him.

Paul carries an intensity about his craft; he takes his food, his restaurant, and the people he serves seriously. Even with a dozen demands competing for his attention, he locks in, looks you in the eye, and gives you his full focus. That discipline and passion are what set him apart.

For Paul, pizza isn't just a menu item—it's a lifelong obsession. He has taken that passion across the world, competing and creating bold, unforgettable pizza experiences. His "Vegas Fortuna," affectionately known as the "12-pound pizza," earned its name from the weight Paul gained while tirelessly perfecting its crust and toppings. And in 2019, all that dedication paid off when he captured 1st Place at the International Pizza Challenge in Las Vegas.



MEET CARMELA WILLIAMS

CO- OWNER + OPERATOR OF ANTONIO'S ITALIAN RISTORANTE

Carmela Williams (Cataldo) began her journey at Antonio's at just 10 years old, working alongside her father, Paul Cataldo. Over the years, she gained experience in nearly every area of the restaurant, from the front of house to the kitchen. By age 14, after her brother left for college, she dove into pizza making, a passion that quickly grew.

At 16, Carmela began competing in pizza competitions, earning 4th place at the 2019 Pizza Pizzaz Competition in Columbus, OH, and returning the next year to win 1st place in 2020—becoming the youngest competitor to take the title.

The fast-paced energy of the kitchen and the chance to constantly create and hone her skills kept Carmela connected to the restaurant throughout college. After graduating in December 2023, she joined Antonio's full-time as Kitchen Manager and Events & Banquets Coordinator, working closely alongside her sisters.

In January 2025, Carmela became a part-owner of Antonio's, continuing to learn from her father and further immerse herself in the pizza industry and the business side of the restaurant.

Carmela married her husband, Jack, in August 2024, and you'll often see both of them at the restaurant with their son, Michael. Now a third-generation owner, Carmela is committed to carrying on the Antonio's family legacy for many years to come.



COMPETITION RUNS IN THE FAMILY

The Cataldo family has always been a team. Paul began competing with the U.S. Pizza Team in 2004, and later joined the World Pizza Champions when the team was formed by Tony Gemignani. In 2024, Carmie continued the tradition by becoming a member of the World Pizza Champions, alongside Paul

But the only thing Paul is more devoted to than pizza is his family. Visit Antonio's on any given night and you're almost guaranteed to run into a Cataldo. You'll find them behind the pass, taking orders, seating guests—and you'll also see them stepping confidently into competition kitchens, presenting their own award-winning pizzas. Paul's daughters, Carmela, Gemma, and Gianna, have followed in the footsteps of both their father and their brother Tony by entering competitions themselves.



Gemma

Gemma took 1st Place in the Traditional Division, at Pizza Expo in Las Vegas in 2023 as one of the youngest females to win. Gianna was awarded 2nd place at the Young Pizza Maker of the Year Competition in Atlantic City, NJ, in 2023. Both Gemma and Gianna have exceptional attention to detail and have dedicated countless hours to improving their culinary skills.



Gianna

You become part of their winning team when you support Paul, Carmie, and the World Pizza Champions Team. You support pizza making as an art, a craft, and a business while helping set a standard for excellence. We hope you will consider sponsoring Team Cataldo!

WHO ARE THE WORLD PIZZA CHAMPIONS?



The World Pizza Champions™—America's #1 Pizza Team™—was founded by Tony Gemignani, Michael Shepherd, Siler Chapman, Joe Carlucci, Ken Bryant, and Sean Brauser.

The World Pizza Champions™ (WPC) is an elite, multi-national group of pizza makers based in the United States. Through international competitions, educational outreach, public demonstrations, and community service, the team works to elevate the craft of pizza making and promote it as both a respected art and a viable career. Collectively, the WPC team holds more than 70 World Titles.

Membership on the team is highly selective and by invitation only. Candidates are chosen for their skill, character, professionalism, and dedication to advancing the industry. Each member has invested years of training, innovation, and entrepreneurial effort into their craft. Together, the team brings a wide range of expertise, including culinary creativity, operations, marketing, and entertainment.

United by a commitment to excellence, the World Pizza Champions strive to set the highest standard for the pizza industry. Through partnerships with top-tier distributors and manufacturers, the team proudly serves as ambassadors for pizza making as an art, a craft, and a business.

For more information about the WPC, visit: worldpizzachampions.com



EMPOWERING WOMEN IN THE PIZZA INDUSTRY

Women in Pizza began as a grassroots social movement evolving into a non-profit that celebrates the strength, resilience, and impactful stories of extraordinary women in the pizza industry. Women in Pizza is committed to championing gender equality and fostering professional growth for women in all facets of the pizza industry. To grow a movement that gives voice to the under-represented female segment of pizzaioli. They hope to inspire more women to follow their pizza passion and join the industry.

In 2024 Carmela and Gemma joined this movement in 2024.



OUR LEGACY + AWARD WINNERS

- 2004 - 1st Place, Masterpiece Pizza Championship, Ohio (Paul)
- 2004 - 3rd Place, Americas Plate, New York (Paul)
- 2005 - 2nd Place, Masterpiece Pizza Championship, Ohio (Paul)
- 2005 - 2nd Place, Largest Dough, Alamo Pizza Festival, Texas (Paul)
- 2007 - 16th "Pizza in Teglia" Pizza Olympics, Italy (Paul)
- 2007 - 3rd Place Pizza Pizzazz, NAPICS, Ohio (Paul)
- 2016 - Top 4 NAPICS Traditional division (Paul)
- 2017 - Best Pan Pizza from North America in World Pizza Championship, Italy (Paul)
- 2018 - 4th Place Mid-America Pizza Pizzazz Competition, Ohio (Paul)
- 2019 - 1st Place International Pizza Competition, Las Vegas (Paul)
- 2019- 4th Place, Pizza Pizazz, Ohio (Carmie)
- 2020 - 1st Place Pizza Pizzazz, Ohio (Carmie)
- 2021 - 1st Place for Mid-America at the International Expo, Las Vegas (Carmie)
- 2021 - 2st Place, International Pizza Competition, Las Vegas (Carmie)
- 2022 - 3rd Place Young Pizza Maker at Pizza & Pasta (Gemma) rd
- 2023 - Top 20, International Pizza Competition, Las Vegas (Carmie)
- 2023 - 1st Place, International Pizza Competition, Las Vegas (Gemma)
- 2024 - 1st Place, International Pizza Competition, Mid-American Region, Las Vegas (Carmie)
- 2024 - 11th Place, International Pizza Competition, Las Vegas (Carmie)

The Vegas Fortuna

Featuring a 72 hour cold fermentation dough, with house pomodoro sauce, hot honey sausage, link sausage, low moisture mozzarella, and cup and char pepperoni



The Gem

Featuring a 72 hour cold fermentation dough, with arabiatta sauce, low moisture mozzarella, caramelized onion, house hand-pinched sausage, and link sausage



SPONSORSHIP LEVELS



\$500	\$1000	\$3000

Company logo and name featured on all advertising			<input type="checkbox"/>
Company patch to be displayed on chef jacket for all public appearances and competitions		<input type="checkbox"/>	<input type="checkbox"/>
Public endorsement of company/product during interviews and promotions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Company name, logo, and link posted on website with social media posts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Company name displayed in Antonio's as a sponsor	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sponsorships with Team Cataldo can be either a cash donation or an in-kind product*. We see your sponsorship as both an investment in our competition journey and a partnership with your company. We welcome your thoughts and ideas on how we can work together.

*In-Kind donations of products are welcome for products that Antonio's Italian Ristorante currently uses in the preparation and creation of our menu offerings.



Sponsorship Application

Thank you for your interest in sponsoring Paul Cataldo and Carmela Williams (Cataldo), World Pizza Champions. Please fill out the application below and mail it (1105 Goshen Avenue, Elkhart, In 46516) or email (carmela@antoniositalian.com) back to us.

Please email your current logo in both one- and fuller-color formats to carmela@antoniositalian.com so we can recognize you for your support.

In order to make sure your company information is included in all printed materials and advertisements, please fill out this form completely.

Company/Sponsor Name: _____

Company Contact Name (if different):_____

Company Sponsor Address:_____

Company web and/or social URL:_____

Contact Phone:_____

Contact Email:_____

Sponsorships with Paul and Carmela can be either in cash donation form or in-kind product form. We see your sponsorship as both an investment in our competition journey and a partnership with your company.

	\$500	\$1000	\$3000
Cash Donation			
Product Donation (In-Kind Donation)			

In -kind donations of product are welcome for products that Antonio's currently uses in the preparation and creation of our menu.