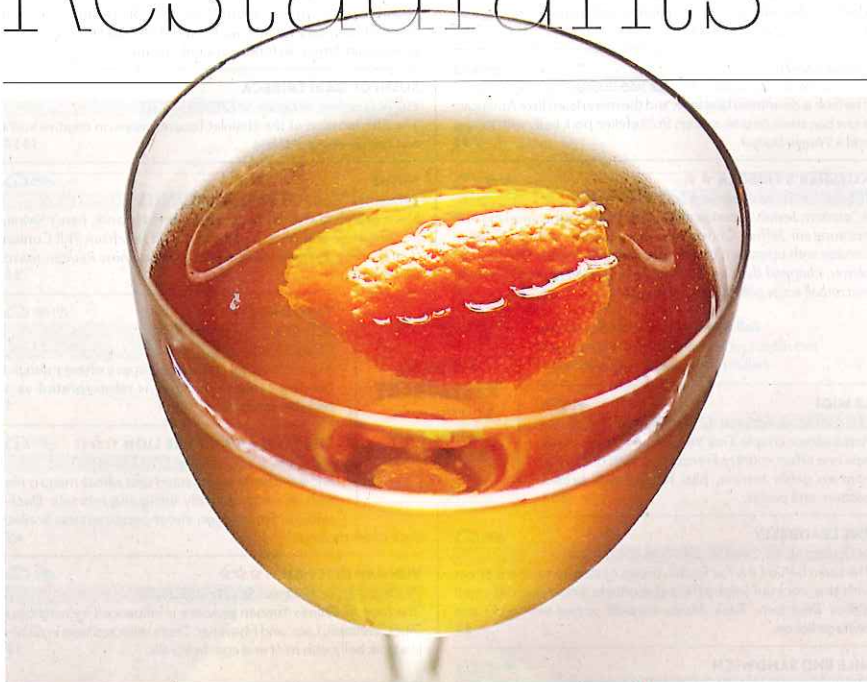


Restaurants

EDITED
BY JENNY
MILLER



SHAKEN AND STIRRED Consider the martini. Former Pegu Club barman Del Pedro has, and the result will be on display at his new Prospect Heights bar, Tooker Alley, in the form of a historical menu that traces the iconic drink's chronology from a Manhattan variant to the Monk's Dream, Pedro's own contribution to the canon. He and partner Cheryl Brown want the place to be all potable things to all thirsty people: a destination for "culture, community, and cocktails," not to mention riffs on the shot-and-a-beer, and snacks like brisket biscuits (793 Washington Ave., nr. Lincoln Pl., Prospect Heights; 347-955-4743).

ROBIN RAISFELD AND ROB PATRONITE

NEW & RECOMMENDED

Manhattan, Below 14th Street

ANGOLO SOHO

53 Grand St., at W. Broadway (212-203-1722)

Executive chef Michael Berardino comes from the Cannibal and dell'anima, so he knows his meat and wine-friendly Italian food. Housemade stracciatella; tripe with tomato, Pecorino, and poached egg; fettuccine carbonara. \$\$\$

ATERA ★★★

77 Worth St., nr. Broadway (212-226-1444)

Chef-owner Matthew Lightner's menu focuses on foraged wild foods. Marinated radish, dried mushrooms, bone marrow; ragout of fish cheeks, seaweed butter, heirloom garlic. \$\$\$\$

BACK FORTY WEST ★

70 Prince St., at Crosby St. (212-219-8570)

The Savoy replacement impresses with its classic barnyard fare. Pea soup; grilled lamb; lemon pie. \$\$\$

BUGS

504 E. 12th St., nr. Ave. A (646-918-7981)

The name suggests other things, but this is a sushi restaurant whose owner is a veteran of Jewel Bako. Bay scallops steamed with sake; snapper with sea-urchin sauce; sushi tasting. \$\$

CALLIOPE ★★

84 E. 4th St., at Second Ave. (212-260-8484)

The space retains Belcourt's bistro feel, while the menu is short and sweet and equal parts dainty and ballsy. Raw oysters with cocktail sauce and mignonette; beef tongue with sauce gribiche and mêche; traditional eggs mayonnaise with celery salt. \$\$\$

CÓMODO

58 Macdougall St., nr. Houston St. (646-370-4477)

The husband-and-wife founders of Worth Kitchen supper club have set down roots in this cozy restaurant serving Pan-Latin grub like lamb sliders on Brazilian pão de queijo (cheese bread) and scallops with avocado and chipotle sauce. \$\$

GALLI

45 Mercer St., nr. Broome St. (212-966-9288)

Classic Italian including baked clams and pea-studded rice balls, plus some newer dishes like whole-wheat pasta heaped liberally with greens. \$\$

HAN JOO

12 St. Marks Pl., nr. Third Ave. (646-559-8707)

The second branch of this excellent Queens-based restaurant offers nearly everything the mother ship does, including chicken and shellfish to cook over your tabletop grill in addition to the ever-popular pork belly and duck. \$\$

ISOLA TRATTORIA & CRUDO BAR

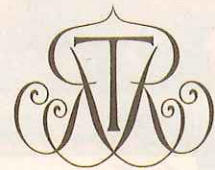
9 Crosby St., nr. Grand St. (212-389-0000)

The Mondrian Soho's restaurant revamp is this airy, palm-fringed greenhouse dining room with a spacious front patio. Victor LaPlaca's Italian menu favors seafood, with a selection of crudi and dishes like bucatini with fennel sausage, crab, spring peas, and Calabrese peppers. \$\$\$

JACK'S WIFE FRED A ★★★

224 Lafayette St., nr. Spring St. (212-510-8550)

Run by a husband-and-wife team who met while working at Balthazar, the place is full of effortless charm and simple, delicious grub. Grilled haloumi; peri-peri chicken with chopped salad; cheeseburger with fries; fruit crisp. \$\$



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