


DINING 411 



'BECA

130 DUANE ST., 212.964.4800

This new Tribeca restaurant and bar is tucked away in the trendy new Duane Street Hotel. Enjoy Mediterranean fusion cuisine courtesy of hot chef Kristiaan Ueno.

THE ODEON

145 WEST BROADWAY, 212.233.0507
 This place is a New York icon featured in *Bright Lights, Big City*, as well as the infamous "Page Six" during its heyday in the 1980s. Head here for typical brasserie fare (like steak frites) served late into the night, but be sure to be punctual—reservations are held for only 15 minutes. **AMERICAN BISTRO \$\$\$**

SCALINI FEDELI

165 DUANE ST., 212.528.0400
 This ballroom-type location (it's the old Bouley space) is now home to white-glove service. Chef/owner Michael Centurio's Northern Italian fare is a wonderful fit in this gorgeous and grand Tribeca restaurant. **ITALIAN \$\$\$\$**

THALASSA

179 FRANKLIN ST. 212.941.7661
 Enjoy Greek fish market fare in a marine-inspired, elegant setting. Your seafood favorites are combined with Greek ingredients, and then paired with cheese and, of course, Greek wines. And just so you know, the hand-picked Calamata olives and bottled oils are exclusive to Thalassa. **GREEK \$\$\$**

TRIBECA GRILL

375 GREENWICH ST., 212.941.3900
 Tribeca Grill is co-owned by Robert De Niro, and investors include Bill Murray, Sean Penn, and Harvey and Bob Weinstein. It was one of the first restaurants in the area, really putting Tribeca on the map. The Italian cuisine is

wonderful, but the extensive wine list is the real draw, boasting the world's largest selection of Chateaufort du Pape. **ITALIAN \$\$\$\$**

WEST VILLAGE

BABBO 110 WAVERLY PL., 212.777.0303
 Fans of celebrity chef and restaurateur Mario Batali say Babbo is his best. The Michelin-starred restaurant uses the freshest ingredients to prepare memorable meals like pumpkin or beef cheek ravioli. **ITALIAN \$\$\$\$**

BLUE HILL 75 WASHINGTON PL., 212.539.1778
 The kitchen kneels at the altar of farm-fresh ingredients. The dishes are heavy on local produce and prepared with the gentle poaching and braising that best show it off. **NEW AMERICAN \$\$\$**

DA SILVANO 260 SIXTH AVE., 212.562.2343
 Celebrities and notable names flock to the patio of this Sixth Avenue spot. Charismatic owner Silvano Marchetto serves outstanding Tuscan fare, and the staff is consistent and attentive. **ITALIAN \$\$\$**

DITCH PLAINS 29 BEDFORD ST., 212.633.0202

There is a surfer-friendly vibe in this casual fish shack. It is unpretentious, simple and sleek with wooden tables and booths. Oysters are as fresh as can be, so order them with one of the many half bottles of wine on offer. **CASUAL SEAFOOD \$\$\$**

EMPLOYEES ONLY

510 HUDGON ST., 212.242.3321
 The concept behind this restaurant-with-a-speakeasy-atmosphere was to create a place for people in the service industry to come after their shifts to eat great food and drink until the wee hours of the morning. The result is fantastic American cuisine that's both belly-warming and deliciously unique—and available to anyone, not just other servers. **NEW AMERICAN \$\$\$**

IL MULINO 86 W. 3RD ST., 212.873.3763

Expect hearty (but pricey) portions of quality, old-world Italian classics served by a very knowledgeable staff in the heart of Greenwich Village. **ITALIAN \$\$\$\$**

MAS (FARMHOUSE)

59 DOWNING ST., 212.255.1790
 Serving New American fare in a twee Village room, this resto is famous for its late hours. Seasonal menus usually surprise and delight. **NEW AMERICAN \$\$\$\$**

ONE IF BY LAND, TWO IF BY SEA

17 BARRACOW ST., 212.255.9649
 There's a reason this place has become a favorite for those looking for the perfect spot to pop the question. This colonial-era house offers a prix-fixe-only dinner menu with white-glove service. **AMERICAN TRADITIONAL \$\$\$\$**

P'ONG 150 10TH ST., 212.929.0996

The small plates at this beloved restaurant come in three varieties: savory, sweet & savory, and sweet. Think cheese, pepper and fruit combinations, and items such as silky foie gras torchons paired with chocolate. Southeast Asian spices influence every inventive dish. **EURASIAN \$\$\$**

THE SPOTTED PIG

314 W. 11TH ST., 212.820.0360
 The long wait is over (for the most part), thanks to the new, expanded second-floor dining room at this Village spot, which introduced New York to the term *gastropub*. **GASTROPUB \$\$\$**

EAST VILLAGE & LOWER EAST SIDE

ALLEN & DELANCEY

115 ALLEN ST., 212.253.5400
 This newcomer to the Lower East Side serves upscale English and Irish grub prepared by hot chef Neil Ferguson, who toiled under the famous group, Gordon Ramsay, for years.