

# New York ➔

Dining / Nightlife / Shopping / Culture / Maps

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# FrontDesk

CONTRIBUTORS



## Contributors

**1 Cemile Kavountzis**

Our regular dining contributor, Cemile Kavountzis, bravely tested all the red-sauce pasta joints and caf  s in Little Italy to come up with a list of the five best (page 32), just so you don't have to. We commend her on a job well done.

**2 Rebecca Brown**

Los Angeles transplant Rebecca Brown regularly blogs for Spaweb.com, so she gets to regularly test out all sorts of crazy new beauty treatments. In this issue, she gave us the lowdown on the newest (and weirdest!) services in the city, like the facial made with, uh, sperm (page 38).

**3 Joanna Evans**

Joanna Evans spent the summer interning with *Modern Luxury*, assisting us in myriad ways. She also wrote about the inaugural shopping event, *Vogue's Fashion's Night Out* (page 27) occurring September 10.

**4 Sam Wooley**

Sam Wooley, the graphic artist and illustrator who created the SoHo map for our Shop SoHo story (page 36), also just relocated back to New York from Los Angeles. We are happy about this. Keep an eye out for more of Wooley's cool artwork in our upcoming issues.





## Down on Mulberry Street

We sorted through the *scungilli*, waded past the menu-toting barkers and downed a few espressos to find the best spots in Little Italy BY CEMILE KAVOUNTZIS / PHOTOGRAPHY BY EVAN SUNG

New Yorkers tend to forget something that visitors can attest to—Little Italy is a really fun neighborhood. Hip boutiques and bars are peppered between the white-tableclothed restaurants and mirrored bakeries, and many of the neighborhood's legendary pastamaking and pizza twirling establishments are over a century old. Whether you're checking out the San Gennaro street festival (Sept. 10-20) or have a hankering for cannoli, here are our picks.

**BEST PANINI | ACQUEDOLCI** (181 Grand St./Mulberry St., 212.219.8911) This three-month-old Italian grocery has garnered downtown buzz for serving up a decent muffuletta—even by Big Easy standards. Like every good Sicilian boy, Giuseppe Ferrara treats food like a family affair: His grandparents worked at the first Sbarro in Brooklyn, and he's enlisted his mom to help in the kitchen, preparing takeout dishes such as stuffed artichoke and roasted pepper salads.

**BEST PASTRY | CAFFE FALAI** (265 Lafayette St./Prince St., 212.274.8615) Ferrara is still the old-school king of Grand Street for classic pastries, coffee and even a sidewalk gelato, but a few blocks north, this smallish café captures modern Italian cool. Appropriately placed among Nolita's boutiques, the all-white tiled interior is a great spot for a lunchtime breather from shopping. The dessert window is right at



OPPOSITE AND LEFT: The dining room and tortellini at Falai. ABOVE AND BELOW: Lombardi's pizza and San Gennaro crowds.

the entrance—which isn't surprising since owner Iacopo Falai was a pastry chef for Le Cirque. The flourless dark chocolate cake and pistachio cake with raspberry filling are fitting heirs to the neighborhood's dolce legacy.

**BEST PIZZA | LOMBARDI'S** (32 Spring St./Mott St., 212.941.7994) First of all, you don't go to Lombardi's for a slice. You go to Lombardi's for a pie. Lombardi's is a New York legend and the oldest pizzeria in the city. Crowds regularly flock here for their coal-fired oven pizzas, which Zagat readers have called the "best on the planet." Try the basic Gennaro's, which has a simple tomato sauce, fresh mozzarella and basil.

**BEST MENU | IL CORTILE** (125 Mulberry St./Canal St., 212.226.6060) For a full-on wacky Little Italy experience, dine amid the pantheon of statues in this restaurant's Renaissance room on delish Northern Italian specialties like stuffed gnocchi with chicken and mascarpone cheese or a simple capellini with shrimp in a creamy vodka sauce. The stand-out menu has even gotten a nod from the James Beard Foundation, and the garden out back is a fun way to escape from the wilds of Mulberry Street.

**BEST OLD-SCHOOL AMBIANCE | DA NICO** (164 Mulberry St./Grand St., 212.334.1212) Miss the San Gennaro Festival (Sept. 10-20)? Or simply can't get enough powder-sugar-coated fried dough? Try this neighborhood joint, a favorite of former mayor Rudy Giuliani, because every meal ends with a free round of zeppolis. Pastas are simply delicious, and Da Nico boasts some fantastic and affordable brick-oven pizza for a casual lunch or dinner. ■



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