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Off the Menu FLORENCE FABRICANT



YANA PASKOVA FOR THE NEW YORK TIMES

HEADLINER *Costata*

When the Chicago chef Michael White unpacked his knives in New York, it was at Fiamma in SoHo. Now he has circled back to that location with this steak-centric Italian restaurant (the name means rib-eye in Italian). "When I was first here, I was 29, and it's where I met Ahmass," Mr. White said, referring to his partner in the Altamarea Group, Ahmass Fakahany. "Life is different now." P. J. Calapa, the executive chef at Altamarea's Ai Fiori, will transfer his duties here, as will some of that restaurant's wine and beverage team. The menu focuses on beef that has been dry-aged at least 28 days. For starters there is seafood, including 11 crudos. A lobster cocktail is playfully seasoned "all'amatriciana" with guanciale; cacio e pepe (cheese and pepper) is dusted on a romaine salad instead of on pasta; and quail is prepared saltimbocca style. Pastas are made in house. Among the entrees are steaks basted with brushes made from rosemary branches. Dining rooms on the first two floors feature polished wood, marble, stone and artwork; there are private rooms on the third. All the tables are formally set because, as Mr. White put it, "I don't want to let fine dining die." (Opens Friday): 206 Spring Street (Sullivan Street), (212) 334-3320.

OPENING

The Backyard at the Pines

Wood-fired specialties are served at communal tables outside The Pines restaurant Thursdays through Sundays, 3 to 10 p.m., and at weekend brunch. (Saturday): 284 Third Avenue (Carroll Street), Gowanus, Brooklyn, (718) 596-6560, thepinesbrooklyn.com.

Betony The grandiose space of Brasserie Pushkin has been toned down for this place by the chef Bryce Shuman and the manager Eamon Rockey. Brick, polished wood and glass define the setting. There's a ground-floor bar with a private dining area beyond, and a dining room downstairs. The menu features seasonal American fare: 41 West 57th Street, (212) 465-2400, betony-nyc.com.



ANDREA MOHIN/THE NEW YORK TIMES

The Fourth Jo-Ann Makovitzky and her husband, the chef Marco Moreira (above), who own Tocqueville and 15 East, are opening this brasserie on two levels in the new Hyatt Union Square. The eye-catching centerpiece is a hanging sculpture of wooden bed frames

munal tables; another will become Botequim, a South American restaurant. (Wednesday): 132 Fourth Avenue (East 13th Street), (212) 432-1324, thefourthnyc.com.

Hybird The drummer and D.J. Questlove (Ahmir Khalib Thompson) partnered with the restaurateur Stephen Starr to open this stand selling fried chicken drumsticks and sides with Asian flavors. (Saturday): Chelsea Market, 75 Ninth Avenue (15th Street), (212) 989-3332, hybirdnyc.com.

Parker & Quinn Restaurateurs are setting tables in the garment district, once a rare dinner destination. This place at the Refinery Hotel gives equal time to dishes from sea and land (Thursday): 62 West 39th Street, (212) 729-0277, parkerandquinnnyc.com.

Preserve24 Three adjoining tenement buildings provide the space for this below-street-level restaurant. A ground-floor atrium has plants of the same type said to have existed on Manhattan before 1650; artifacts from bygone eras are on display throughout. There is also an art installation by Brian Goggin, an owner: 175-177 East Houston Street (Allen Street), (646) 837-6100, preserve24.com.

LOOKING AHEAD

Empire Diner The chef Amanda Freitag, who was at Cesca, Gusto and the Harrison, has taken over this space and expects to reopen it with a new name and locavore diner food in late summer: 210 10th Avenue (West 22nd Street).

