The Sunken Lounge The cocktail lounge in the historic Eero Saarinen-designed TWA terminal at Kennedy International Airport will be reborn and run by Gerber Group, which runs the Campbell and other lounges in Manhattan. Among its classic cocktails will, of course, be the Aviation. The terminal will be part of the TWA Hotel, where Jean-Georges Vongerichten will handle dining; the hotel is set to open on May 15: Kennedy International Airport.

OPENING

The Fly Leah Carroll, who Fallon and Nick Perkins, who own Cervo's on the Lower East Side and Hart's in Bedford-Stuyvesant, Brooklyn, along with Katie Jackson (also a partner in Hart's), are adding this wine bar and rotisserie chicken spot near Hart's. The wines, many of them identified as natural, come from around the globe. The chickens, roasting on a vertical rotisserie, are sold whole or by the half. The restaurant's name refers to a popular cocktail served at Hart's, called Mosca de (Thursday): 548 Clinton Avenue (Fulton Street), Bedford-Stuyvesant, Brooklyn, 347-805-5306, theflybrooklyn.com.

Gertie From breakfast through dinner, this luncheonette-style restaurant and bar serves straightforward fare. During the day, there will be baked goods like squash toast, and sandwiches like a rotisserie vegetable gyro in a pita. Dinner, also from the rotisserie, will include whole fish, cuts of lamb and whole ducks cooked to order. It's owned by Nate Adler, a partner in Huskissa, in the East Village, who named it for his grandmother. Will Edwards, the chef, and Flip Baldfield, the manager, are also partners. (Thursday): 58 Muyconi Avenue (Green Street), Williamsburg, Brooklyn, 718-638-6890, gertie.nyc.

Mister Paradise This Art Deco cocktail bar features reinvented classics like an old-fashioned made with olive oil, buckwheat and coffee, as well as food items like fried chicken, hot pockets and a burger: 105 First Avenue (Seventh Street), no phone, misterparadise.com.

Evil Twin Brewing Pop-Up Taproom In the run-up to opening its brewery in Ridgewood, Queens, this Danish import has opened a pop-up in a nearby bar serving beers on draft and in cans with May: Newdaympls, 56-08 Cooper Avenue (Wyckoff Avenue), Ridgewood, Queens, 347-523-6333, eviltwineyc.

LOOKING AHEAD

Minta 41st Street, a chef who has written a cookbook, "Cooking for Artistas," will run the restaurant at MoMA PS1 in Queens. The current restaurant tenant, M. Wells Dinette, will close Feb. 28, and the space will be renovated. When Minta opens in April, with a Mediterranean menu, the room will be redesigned by Isobel Herbold and Alex Eagleman: 22-25 Jackson Avenue (469 Avenue), Long Island City, Queens, moma.org.

CLOSING

Martina Pizzeria This purveyor of Roman-style pizzas from Danny Meyer’s Union Square Hospitality Group, with Nick Anderer in the kitchen, will close in March. It opened about a year and a half ago. No further details have been announced about the space or Mr. Anderer’s plans: 105 East 11th Street (Third Avenue), 646-747-6635, martinapizza.com.

More restaurant news is online at nytimes.com/food.