

DINING & WINE

Off the Menu

By FLORENCE FABRICANT OCT. 16, 2012

Opening

ANTICA PESA WILLIAMSBURG Francesco and Simone Panella, who own *Antica Pesa* in the Trastevere district of Rome, are trying their hand at New York. They see Williamsburg, Brooklyn, as comparable to Trastevere, which is also artsy and across a river from the central city. Their menu is dominated by Roman classics, including spaghetti cacio e pepe, spaghetti carbonara and roast lamb, paired with a strictly Italian wine list. (Opens Friday): *115 Berry Street (North Seventh Street), Williamsburg, Brooklyn, (347) 763-2635.*

BIRDBATH Maury Rubin opens another green bakery with cookies and more: *518 Columbus Avenue (85th Street), (212) 488-4155.*

COCOTTE Sébastien Pourrat, who was the chef and a partner in a restaurant in the Marais district of Paris for 10 years, has moved to New York. With his partner Raphael Latrache, he is opening a 35-seat place in a space the size of a studio apartment, done in charcoal gray with slabs of pale oak. Seating includes a small counter in the bright little kitchen. Mr. Pourrat will serve small plates and cocottes (little casseroles) meant for sharing. The menu is rooted in France with dishes like onion soup, brandade, stuffed mushrooms, leeks vinaigrette and ballotine of chicken, but looks elsewhere for its accents. There will be a 50 percent discount on food from Tuesday to Oct. 25. (Tuesday): *110 Thompson Street (Prince Street), (212) 965-9100.*

L'APICIO Joe Campanale and Gabe Thompson, the team behind the West Village restaurants *Dell'Anima*, *Anfora* and *L'Artusi*, have added this more spacious place on a block of new buildings in the East Village that is becoming quite a restaurant hub. High ceilings, black accents and natural materials like pale brick, stone and wood adorn a generous bar area with high tables and a dining room with a wide-open kitchen. The menu has a substantial list of pastas, as well as a section of polentas served with different toppings on wooden boards. Some entrees, like roast pig, will be available family-style, for sharing. (Thursday): *13 East First Street (Bowery), (212) 533-7400.*

S PRIME A classic steakhouse, dark wood and all, serves well-aged beef and temptations like lobster mac and cheese in a spacious two-level setting: *35-15 36th Street, Long Island City, Queens, (718) 707-0660.*

Reopening

MARCO POLO RISTORANTE Joseph Chirico started in 1968 with a sandwich shop in Carroll Gardens, Brooklyn. Fifteen years later he opened this restaurant a few doors away, making it a destination for those seeking a high-end Italian meal in a traditional setting. Now he has put his son, Marco, in charge of the flagship, which is reopening after an extensive makeover. (The father and son also own *Enoteca on Court*.) The restaurant now has a more modern look, dominated by striking photos of Venice. A new chef, Raffaele Solinas, who was at *Osteria del Sole* in the West Village, gives classical Italian fare some international touches in dishes like potato gnocchi with lobster sauce, beet salad, grilled salmon and chicken breast with figs. (Wednesday): *345 Court Street (Union Street), Carroll Gardens, Brooklyn, (718) 852-5015.*

Looking Ahead

MICHEL RICHARD The French chef who came to America in 1974, went on to open restaurants in California and now owns *Citronelle* and *Central* in Washington (among others) will open a restaurant, as yet unnamed, in the New York Palace hotel this summer. It will be designed by Jeffrey Beers, replacing *Gilt*, *Gilt Bar* and the *Madison Room*. A pastry shop and take-away area in the lobby are also planned. A closing date for *Gilt* has not been set.

MIKE PRICE AND JOEY CAMPANARO, partners in *Market Table* on Carmine Street, have a West Village project, as yet unnamed, to open in spring: *420 Hudson Street (Leroy Street).*

Chefs on the Move

JUSTIN FERTITTA, who was at the Toucan and the Lion, is the new chef at Arcane in the East Village.

DAVID STANDRIDGE, who was at L'Atelier de Joël Robuchon, is the chef at Market Table in Greenwich Village.

DALE TALDE is the chef and a partner in Thistle Hill Tavern in Park Slope. It is owned by John Bush and David Massoni, Mr. Talde's partners in the nearby Talde and Pork Slope.

Closing

ADOUR Alain Ducasse plans to close his five-year-old restaurant in the St. Regis, with the final dinners being served Nov. 17. His Adour in the St. Regis in Washington will remain open: *2 East 55th Street. (212) 710-2277.*

BEACON After 14 years, Waldy Malouf and his partners, David Emil and his family, will close their spacious Midtown restaurant, known for its wood-grilled dishes, after dinner on Dec. 29. They could not reach an agreement with the landlord: *25 West 56th Street, (212) 332-0500.*

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