

The New York Times

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NEW YORK, WEDNESDAY, FEBRUARY 4, 2009

Dining

The New York Times

FLORENCE FABRICANT

OFF THE MENU

OPENING THIS WEEK

BUTCHER BAY Jason Hennings described the food at his place, which is to open Feb. 6, as “American boardwalk cuisine.” That means fried clams, fried chicken, steamed seafood and sausages washed down with beer, and salt-water taffy. Mr. Hennings’s partners are Bob Giraldi and Adam Cohn: *511 East Fifth Street (Avenue A), (212) 260-1333.*

PIZZA MEZZALUNA Aldo Bozzi, who owns Mezzaluna on the Upper East Side, opened a smaller version on Feb. 3: *146 West Houston Street (Macdougall Street), (212) 533-1242.*

OPEN NOW

CIPOLLA ROSSA Pierluigi and Jean Sacchetti and Angelo Amato have turned what was La Cantina Toscana into a branch of their Upper East Side Italian spot: *1109 First Avenue (60th Street),*

(212) 588-0100.

LOOKING AHEAD

TONDA In early spring, this pizzeria will replace the E.U., which closed last month. Bob Giraldi, an owner of Bread TriBeCa and the E.U., said there will also be focaccia from a wood-burning oven and small plates: *235 East Fourth Street (Avenue A), (212) 254-2900.*

CHEFS ON THE MOVE

KYLE BAILEY above, is the new executive chef at Allen & Delancey. He cooked at Blue Hill at Stone Barns and Cru. He replaces **NEIL FERGUSON.**

CARTER WISE, from Payard Pâtisserie



KRISTI HEAD

and Bistro, is the pastry chef at Philippe, the Upper East Side Chinese place.

ED WITT has left Bloomingdale Road on the Upper West Side.

CLOSING

SUBA Yann de Rochefort, who opened this Lower East Side Spanish restaurant seven years ago, has sold it to Will and Rob Shamlan, who own Spitzer’s Corner nearby. It will remain open until the end of the month: *109 Ludlow Street (Delancey Street), (212) 982-5714.*

CLOSED

PORTOFINO GRILLE on the Upper East Side and **ZONA ROSA** in Midtown.