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OFF THE MENU | FLORENCE FABRICANT

HEADLINER Kitchen 21

The fanciful arched Spanish revival building next to Ford Amphitheater on the boardwalk in Coney Island (at right), once home to a Childs restaurant and now a city landmark, will serve summertime fare in a number of settings. Filling the sprawling space, anchored by a wood-burning oven, will be: Coney Island Café, selling made-to-order takeout items; Community Clam Bar, offering seafood and beer; the 32-seat Parachute Bar, serving craft beer, wines by the glass and pub fare; Boardwalk & Vine, a rooftop wine bar; and Test Kitchen, a somewhat more formal restaurant with food by Joseph Raiola and guest chefs. The entire project, called Kitchen 21, is the work of Legends Hospitality, which is responsible for the food program at Yankee Stadium, and Craveable Hospitality Group, which runs restaurants, including David Burke Kitchen. (Opens Sunday): 3052 West 21st Street, Coney Island, Brooklyn, 718-954-9801, kitchen-21.com.



DANNY GHITIS FOR THE NEW YORK TIMES

OPENING

Hamptons and North Fork The paint is not yet dry, but a number of restaurants are opening for the season on the East End of Long Island. More notable chefs and restaurateurs than ever are heading to the area, among them Galen Zamorra of Mas (farmhouse), Frank DeCarlo of Peasant, Philippe Delgrange of Le Bilboquet, James Mallios of Amali and the celebrity chef Todd English. Some East End stalwarts, including Wölffer Kitchen of Sag Harbor, are expanding with branches in other villages. (More information at nytimes.com/food.)

Rahi Roni Mazumdar, who was Suvir Saran's partner in the short-lived Tapestry, has redone the space and put Chintan Pandya, a Mumbai native, in the kitchen. The menu steps away from tried-and-true subcontinental fare with dishes like chili cheese toast, crab in squid ink and coconut milk, and lobster tail with ramps, pepper and a semolina cake: 60 Greenwich Avenue (Perry Street), 212-373-8900, rahiny.com.

Seamore's Devotion to local catches in a bright beach shack setting continues at this branch

of the NoLiTa original. In a couple of weeks, a rum bar, Fishbone, will open in the basement: 161 Eighth Avenue (18th Street), seamores.com.

Tramonti Pizza This pizzeria draws on the history of the town of Tramonti, near the Amalfi Coast in southern Italy. Its recipe for marinara sauce is said to go back a thousand years, and the dough for the marinara pizza, made according to tradition by Giovanni Vittorio Tagliaferro, a chef and an owner, is a mix of millet, barley, rye and whole wheat that is allowed to rise for at least 36 hours. Even the mozzarella is imported from Tramonti. The restaurant has some other time-honored dishes, including broken pasta sautéed with potatoes (Thursday): 130 St. Marks Place (Avenue A), 212-260-1441, tramontipizzanyc.com.

Treadwell Park Downtown The second of Abraham Merchant's craft beer halls also has an outdoor beer garden: 301 South End Avenue (Albany Street), Battery Park City, 212-945-0528, treadwellpark.com.

LOOKING AHEAD

Public Ian Schrager's latest

hotel, this one on the Lower East Side, will have several restaurants from Jean-Georges Vongerichten when it opens in about a month. Among the dining options will be the Public Kitchen, with a smoker, a wood-burning oven and grill, and a global menu. The hotel will also have a market and dining counter called Louis, with pastрами sandwiches, dumplings, a salad station and hot dogs, and a clubby bar and lounge with light food called Diego. The Roof, with views all around, will be a nightspot serving barbecue on weekends: 215 Chrystie Street (Stanton Street).

CHEFS ON THE MOVE

Lee Hanson and Riad Nasr, who ran the kitchen at Balthazar and Minetta Tavern, will be operating a summer pop-up called the Club Car at the McKittrick Hotel, starting Friday through Sept. 4. They will prepare a menu as summery as a sea breeze with lobster, crab, scallops and clams, and some meat items: 542 West 27th Street, 212-564-1662, mckittrick-hotel.com.

Peter Hoffman, who closed his restaurants Savoy and Back

Forty, will prepare his annual seasonal Catalan calçotada dinner, featuring grilled young leeks, spring lamb and white runner beans on Friday at Reynard, in the Wythe Hotel, 80 Wythe Avenue (North 11th Street), Williamsburg, Brooklyn; \$115, including wine and tip: 718-460-8004, reynardnyc.com.

Ben Pollinger, who left Oceana last year, will open a restaurant of his own, as yet unnamed, at 252 Schraalenburgh Road in Closter, N.J., in early fall. He described it as spacious, about 100 seats, with a bar area seating 40 and an outdoor patio for another 30 guests. He plans a contemporary American menu with global accents.

CLOSING

Isabella's This longtime Upper West Side restaurant has closed after some 30 years.

Schiller's Liquor Bar Keith McNally has announced that his Lower East Side restaurant, which made subway tiles a design statement, will close in August. The lease is up: 131 Rivington Street (Norfolk Street), 212-260-4555, schillersnyc.com.