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NEW YORK

JUNE 2016

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**THE ROYAL
TREATMENT**
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WITH GEMSTONES

AMY SCHUMER

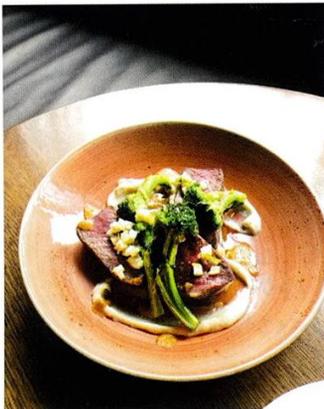
TAKES A CURTAIN CALL AT
MADISON SQUARE GARDEN

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Buffalo milk ricotta at Tarallucci E Vino



Above, left: Pan-roasted venison at The Cecil.
Above, right: Poppy seed cake at The Lambs Club.
Below: Frankie & Johnnie's Steakhouse.

I've always favored Italian "lite"—fresh branzino, airy buffalo milk ricotta, crisp green salad—over heavy pastas, which is why I adored exactly that lunch at Tarallucci E Vino (15 E. 18th St., 212.228.5400), which now has five locations in Manhattan. Farther north, The Cecil (210 W. 118th St., 212.866.1262), the Harlem restaurant that Esquire magazine crowned Best New Restaurant in America in 2014, has undergone a menu revamp, with international dishes such as Northern African pan-roasted venison. Lunch at the sparkling new, spacious but just as theater-centric as the old Frankie & Johnnie's Steakhouse (320 W. 46th St., 212.997.9494), with dozens of photos of Broadway luminaries, offers the same generously portioned steaks, tasty creamed spinach and buttery broiled mushrooms. Speaking of theatrical, Jin Capobianco, the new pastry chef at The Lambs Club (132 W. 44th St., 212.997.5262), deserves a standing ovation for her poppy seed cake alone (made with black tea, white chocolate mousse, blueberries and lemon sorbet). Vegan with a passion for pizza? You'll want to check out OO + Co (65 Second Ave., 212.777.1608) with offerings like pizza with caramelized eggplant, white truffle cheese plates and more. Here's the latest on the deli front: Carnegie Deli (854 Seventh Ave., 212.757.2245) has reopened after being shuttered nearly a year for repairs, and Russ & Daughters (1109 Fifth Ave., 212.475.4880), NYC's famed Lower East Side kosher eatery, now has an outpost in The Jewish Museum. Mazel tov!



Potato, caper and shiitake pizza at OO + Co