Ardsley

FIESTA MEXICO RESTAURANT—468 Ashford Ave, Ardsley (914) 478-4672; fiestamexicoardsley.com. Try authentic Mexican fare along with a medley of Tex-Mex offerings. Grilled pork chops in a tomatillo sauce, enchiladas poblanas, tacos al carbon, and fajitas with grilled marinated shrimp are popular dishes. Lunch and dinner are served every day. Hours required on weekends. $$$ Mexican

ITALIAN KITCHEN—698 Saw Mill River Rd, Ardsley (914) 693-5400; ik-ny.com. Ardsley resident Sheila Gallante, executive chef of Cliao in Manhattan, has opened this 55-seat restaurant offering contemporary Italian cuisine. Chef Paul Mancebo, previously at Cliao and Daniel Boulud’s db Bistro Moderne, is chef du cuisine. Entrees such as sole with summer tomatoes and crab, baked mezza rigatoni with smoked pancetta and ricotta, and slow-roasted short ribs with polenta cost between $20 and $30; pastas cost $12 to $16. All wines are under $100. Open for lunch Wed through Sun and dinner Wed through Mon. Reservations strongly recommended. $$$ Italian

LA CATENA ITALIAN RESTAURANT—971 Saw Mill River Rd, Ardsley (914) 231-9260; lacatenardsley.com. On the menu at this white-tablecloth Italian restaurant: pappardelle Emilian; chicken paesana (on-the-bone chicken with vinegar peppers, cottage potato, and mushrooms); porc braciola; broiled whole branzino with shitake mushrooms in a white wine sauce, and grilled swordfish in a balsamic reduction. Desserts, including apple strudel, are homemade. Open every day for lunch and dinner. Reservations recommended. $$$ Italian

Armonk

BEEHIVE RESTAURANT—30 Old Rte 22, Armonk (914) 765-0698, beehive-restaurant.com. Set in a modern country house with an open kitchen, this restaurant offers comfort fare along with Greek and Continental specialties. Braised short ribs, moussaka, four varieties of Belgian-style mussels, and blackened mahi mahi tostada are entries to try. Outdoor seating available. Open every day for breakfast, lunch, and dinner. Brunch on Sun. $$$ Continental

FORTUNA RESTAURANT—17 Maple Ave, Armonk (914) 273-0900; fortuninaprink.com. Chase winner Christian Petrini, formerly of Barcelona Greenwich, is serving wood-fired Italian specialties at this 130-seat restaurant. Diners can enjoy entrées such as wood-roasted chicken and porcini dry-aged rib-eye, or one of 11 specialty pizzas. An international wine list with most bottles from $29 to $100 is offered. Outdoor seating is available. Open Mon to Fri for dinner only; Sat for dinner only; brunch and dinner on Sun. Reservations recommended. $$$ Italian

GAVI RESTAURANT—15 Old Rte 22, Armonk (914) 273-6902, gavirestaurant.com. Located in a converted brick house, this Italian restaurant has a menu of traditional favorites like veal layered with eggplant, roasted peppers, and green and black olives; linguine with shrimp and crabmeat; and grilled salmon with DiJon cream sauce. The wine list is predominately Italian and Californian, with most bottles costing between $30 and $90. Open for lunch and dinner Mon to Sat; Italian buffet brunch and dinner on Sun. Reservations suggested. $$$ Italian

MARC CHARLES STEAKHOUSE—La Quinta Hotel 94 Business Park Dr, Armonk (914) 273-6700; marccharlessteakhouse.com. This 7,000-square-foot steakhouse’s offerings include a 16-ounce New York strip, everything-encrusted salmon, a 22-oz porterhouse pork chop, and broiled lobster tails. Open for dinner only Mon to Sat. Reservations recommended. $$$ Steakhouse

MODERNE Barn—430 Bedford Rd, Armonk (914) 730-0001; modernebarn.com. Armonk’s Restaurant Group’s (City Limits Diners, Molyvos, Abbacchio) hometown eatery is a New American restaurant with Mediterranean touches served in a chic, modern setting. Executive Chef Ethan Kostbar, formerly of Dressing Room in Westport, Connecticut, uses natural, locally grown ingredients to create such dishes as black peppercorn seared tuna, mint pappardelle in a braised lamb-shoulder ragu, and lobster cobb salad. Private dining available. Open for lunch Mon to Fri, every day for dinner, and Sun for brunch. A $19 two-course express lunch is offered. $$$ New American (12/2010) ✓

OPUS 465-465 Main St, Armonk (914) 273-8676, opus465.com. Nestled in the heart of Armonk Village, Opus 465 features electric Continental cuisine and casually elegant decor. Live music Thurs through Sat, patio dining during the summer, and brunch on Sun. Available for dinner and late-night menu Wednesdays 10 pm until 12 am. Reservations suggested. $$$ Continental

RESTAURANT NORTH—386 Main St, Armonk (914) 273-8665, restaurantnorth.com. The seasonal menu by Chef Eric Gabrynowicz, a James Beard Awards nominee, changes daily at this farm-to-table eatery. Menu selections have included pan-roasted Chateaubriand, orecchiette with lamb Bolognese, and scallops with fennel sauce. Stephen Mancini, previous wine director at Union Square Café, is co-owner. Open for lunch Tues to Fri, dinner Tues to Sun, and brunch Sat and Sun. $$$ New American (11/2010) ✓

Banksville

LA CREMAILLÈRE—46 Bedford-Banksville Rd, Banksville (914) 234-8647, frenchcountryrestaurant.com. The following is a list of local restaurants, some of which are Westchester Magazine advertisers. Prices, hours, and specialties provided by the restaurants and are subject to change. Restaurants are listed by town. Calls to confirm hours and days are recommended.

KEY TO SYMBOLS / NEW: New to our listings / UPDATE: We note any significant changes / $—Average entrée $10 or less; $5—Average entrée between $11 and $17; $5—Average entrée between $18 and $24; $10—Average entrée above $20 / RATINGS // Excellent —$ Good —$ Poor / Great / Best of Westchester (Editors’ pick) / Best of Westchester (Readers’ pick) Restaurant accepts major credit cards unless otherwise noted.
The artfully designed cakes at Susan Lawrence look just as good as they taste.

Just don’t leave without sampling The 4:00 Cookie, a low-sugar, low-glycemic afternoon snack (just 200 calories!) created by a Tarrytown mom of three and sold at the register.

The kale salad practically has a cult following at Susan Lawrence (26 N Greeley Ave, Chappaqua 914-238-8833; susanlawrence.com), but also popular is the array of delicious ever-changing dishes. Some of my favorites: the ginger-tinted chicken salad, the summer-vegetable lasagna, the roasted shrimp in chipotle barbecue sauce, and the veal meatballs. And the desserts are just as enticing. Word to the wise: Try the banana upside-down cake.

When you need to grab and go, head to the those coveted free 15-minute parking spots in front of The Iron Tomato (57 Mamaroneck Ave, White Plains 914-328-9400; theirontomato.com), where items like salmon teriyaki, rigatoni with broccoli and sun-dried tomatoes, penne vodka, eggplant rollatini, and sausage and peppers make for a nice meal—or meals. Of course, with the pizza station, deli, salad bar, cheeses, and sushi, you have many options to choose from.

Even the super-busy among us have time to boil water, making a stop at A. Mercurio Sons (363 Mamaroneck Ave, Mamaroneck 914-698-4127; amercuriosons.com) a must. At this longtime Avenue mainstay, you’ll find a full line of plain and flavored pastas along with a variety of store-made sauces and stellar garlic bread (in the freezer). Frozen dinners, available in both small and family-size pans, make stockpiling future meals a no-brainer. Among the options: spaghetti and meatballs, cheese ravioli, manicotti, stuffed shells, lasagna, and chicken with lemon butter sauce. Just be warned: It’s cash or personal check only.

The Rye Country Store (41 Purchase St, Rye 914-967-3450; rye countrystore.com) is crammed with everything from fresh fruit and veggies to housewares to delicious prepared foods including lasagna (meat and veggie), mac and cheese, fried chicken, meatloaf, and poached salmon. If you have even the slightest sweet tooth, the giant chocolate-chip cookies artfully displayed atop the glass cases will no doubt end up among your purchases.

There’s a dedicated gourmet pizza station, sushi station, deli counter (with lots of house-made salads), and bakery delights (including terrific bread) at Turco’s (380 Downing Dr, Yorktown Heights 914-243-9100; turcost.com), where it’s easy to satisfy a family of four (or more) with breakfast, lunch, and dinner goodies. Among the pre-made dishes: eggplant or chicken Parmesan and lasagna.

Spinach quiche, pasta with vegetables, barbecue chicken (and chicken wings), and grilled salmon are among the standard offerings at Zeytina Gourmet (56 Maple St, Croton 914-271-5600; zeytina.com) where produce, cheeses, and baked goods also take center stage. Granted, this gourmet supermarket is not a mom-and-pop store, per se, but it’s the kind of foodies fest we wish this part of the County had more of.

Jeanne Muchnick (jeannemuchnick.com), author of Dinner for Busy Moms, is a big believer in doing whatever it takes to have a family meal. In other words, she’s a prepared-foods fan.