

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 carbón, and fajitas with grilled marinated shrimp are popular dishes. Lunch and dinner are served every day. Reservations recommended on weekends. \$\$ Mexican ✓

ITALIAN KITCHEN—698 Saw Mill River Rd, Ardsley (914) 693-5400; ik-ny.com. Ardsley resident Shea Gallante, executive chef of Ciano in Manhattan, has opened this 55-seat restaurant offering contemporary Italian cuisine. Chef Paul Mancebo, previously at Ciano and Daniel Boulud's db Bistro Moderne, is chef du cuisine. Entrées such as sole with summer tomatoes and crab, baked mezzis 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 ★★★ (01/2013) ✓

LA CATENA ITALIAN RESTAURANT—871 Saw Mill River Rd, Ardsley (914) 231-9260; lacatenaardsley.com. On the menu at this white-tablecloth Italian restaurant: pappardelle Emiliano; chicken paesana (on-the-bone chicken with vinegar peppers, cottage potatoes, and mushrooms); pork braciola; broiled whole branzino with shiitake 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) 765-0688; 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 entrées to try. Outdoor seating available. Open every day for breakfast, lunch, and dinner. Brunch on Sun. \$\$\$ Continental
NEW: FORTINA RESTAURANT—17 Maple Ave, Armonk (914) 273-0900; fortinapizza.com. Food Network's Chopped winner Christian Petroni, 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 prime 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 lunch and dinner; Saturday for dinner only; brunch and dinner on Sun. Reservations recommended. \$\$ Italian

GAVI RESTAURANT—15 Old Rte 22, Armonk (914) 273-6900; 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) 273-2700; 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. The Livanos Restaurant Group's (City Limits Diners, Molyvos, Abbocato) 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) 273-4676; opus465.com. Nestled in the heart of Armonk, Opus 465 features eclectic Continental cuisine and casually elegant decor. Live music Thurs through Sat, patio dining during the summer, and Sun brunch. Open every day for lunch and dinner; special late-night menu Wednesdays 10 pm until 12 am. Reservations suggested. \$\$\$ Continental

RESTAURANT NORTH—386 Main St, Armonk 914-273-8686; 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 Chatham cod, orecchiette with lamb Bolognese, and scallops with fennel soubise. Stephen Mancini, previously 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 CRÉMAILLÈRE—46 Bedford-Banksville Rd, Banksville (914) 234-9647; frenchcountryrestaurant.com. The

Side Order

Yonkers Fresh

Yonkers may be a sprawling, gritty city, but that doesn't mean there isn't room within its confines for growing farm-fresh produce. The **Get Fresh Yonkers Farm Co-Op**, started in October 2012 by Groundwork Hudson Valley (groundworkhv.org), was created to make organically grown, healthy, and affordable produce available to the residents of southwest Yonkers.

Groundwork Hudson Valley is a nonprofit that aims to revitalize communities by promoting health and sustainability, "reclaiming urban spaces by turning them into green surfaces." The organization received several generous land grants, including one from New York State at Philipse Manor Hall, where its 32 "citizen farmers" (the goal is to have 80 within 2 years) plant and weed assigned plots and work in shifts to water and harvest. Each pays \$155 a year (WIC accepted) and, in exchange, receives a summer and a winter CSA share (about \$1,000 worth of food delivered over 11 months). Additionally, the farmers get instructions in organic gardening, receive invitations for free trips (e.g., the American Museum of Natural History, Sisters Hill Farm) and parties (the Sower's Ball and the Harvest Ball). The co-op also runs a Get Fresh Farmers' Market held every Saturday from June 1 through October 26, 10 am to 4 pm, at Van der Donck Park. Some of the most popular products at the market are lettuce, sugar snap peas, and kale smoothies. According to Curt Collier, Groundwork Hudson Valley deputy director and one of the co-op's founders, "If you can show [customers] what to do with it, how to cook with it, and how delicious it is, they'll buy it."

Collier believes strongly in getting young people involved in urban agriculture. Groundwork has worked with several local colleges, including Manhattan College and Sarah Lawrence College, in order to educate those who are interested in this field. "I want Westchester County to become a big agricultural county like it once was," says Collier.

Are you looking to participate in the co-op? Contact Curt Collier at (914) 375-2151 or curt@groundworkhv.org

//JBT with Alex Martocci



The following is a list of local restaurants, some of which are *Westchester Magazine* advertisers. Prices, hours, and specialties are provided by the restaurants and are subject to change. Restaurants are listed by town. Calls to confirm days and hours are recommended.

KEY TO SYMBOLS // **NEW:** New to our listings **UPDATE:** We note any significant changes // \$—Average entrée \$10 or less; \$\$—Average entrée between \$11 and \$17; \$\$\$—Average entrée between \$18 and \$24; \$\$\$\$—Average entrée above \$25 // **RATINGS** // ★★★★★—Excellent ★★★—Good ★★—Average ★—Poor

Under \$20 Restaurants: ◆◆◆—Excellent ◆◆—Good ◆—Average ♦—Poor // ✓—Best of Westchester (Editors' pick) ✓—Best of Westchester (Readers' pick) Restaurants accept 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-lime 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; ryecountrystore.com) is crammed with everything from fresh fruit



Also worth noting

Balducci's (15 Palmer Ave, Scarsdale 914-722-0200; balduccis.com)

DeCicco Family Markets (locations in Ardsley, Armonk, Brewster, Pelham, Scarsdale, and Harrison; deciccocos.com)

Tarry Market (179 N Main St, Port Chester 914-253-5680; tarrymarket.com)

Fairway (847 Pelham Pkwy, Pelham Manor 914-712-0011; fairwaymarket.com)

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; turcos.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 **Zeytinia Gourmet** (56 Maple St, Croton 914-271-5600; zeytinia.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 foodie fest we wish this part of the County had more of. **W**

Jeanne Muehnick (jeanнемuehnick.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.

Italian,
in every way
you can get...

Zuppa

Restaurant & Lounge

59 Main Street
Yonkers Waterfront District
914.376.6500

"Best Modern Italian"
— Westchester Magazine

Mima

Kitchen & Wine Bar

63 Main Street
Irvington
914.591.1300

"Best New Bistro"
— Westchester Magazine

zupparestaurant.com

