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Giulio Adriani Turns a Gas Station Into Service Station

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Credit Caitlin Ochs for The New York Times

Off the Menu

By FLORENCE FABRICANT

Service Station The lubricant is now olive oil, not motor oil, at a former Exxon Mobil station that has been repurposed as a pizzeria, garage doors and all. Giulio Adriani, the consulting chef and a pizza master known for his fried [montanara pie](#), is in charge of the domed oven that also turns out Neapolitan-style versions. Rounding out the menu are appetizers like arancini and fried calamari, and entrees that include lamb chops, skirt steak and lasagna. Bratislav Glisic, a consultant at Employees Only, has the same role here, and he'll recommend a barrel-aged Negroni with the pizza, or a new-wave

margarita with the margherita. “I’ve dreamed of pairing great pizza with great cocktails,” said Mr. Adriani, who added that he was planning to add more crunch to his Neapolitan pizza. The charcoal gray restaurant has a big bar, communal tables and a spacious terrace that may even be comfortable on a sunny day in late fall. (Opens Thursday): 500 East 62nd Street, 212-751-7860, servicestationnyc.com.

Opening

Capatosta Southern Italy is on the plate and in the wine glass in this partnership between the chef Antonio Mermolia and Gianroberto Cavagnaro: 39 West 24th Street, 212-255-4655, capatostanyc.com.

Cemitas El Tigre Danny Lyu’s 10-layer Mexican sandwiches, a specialty of Puebla and a big hit at Smorgasburg, have a solid home in Queens. The menu also includes tacos and burritos: 45-14 48th Avenue, Sunnyside, Queens, 929-296-3946, cemitaseltigre.com.

Eli’s Night Shift At 6 p.m. this typical Eli’s Essentials cafe on a busy corner turns into a bar specializing in local, seasonal craft brews. There are wines by the glass, cocktails, including shandies, and plates of oysters, pigs in blankets, bratwurst, pastrami and salads. (Wednesday). 189 East 79th Street, 212-879-7160, elizabar.com.

Llama Inn A modern Peruvian restaurant brightens the street with lanternlike fixtures glowing through the expanse of windows. The executive chef, Erik Ramirez, uses his pantry of Andean ingredients like quinoa, various ajis, huacatay, rocoto and special potatoes to lend flair to seafood, chicken and pork: 50 Withers Street (Lorimer Street), Williamsburg, Brooklyn, 718-387-3434, llamainnny.com.

Le Pain Quotidien This is the largest restaurant in the chain and its new flagship. The standard menu has been expanded to include rotisserie chicken and grass-fed meatballs. (Wednesday): 85 Broad Street (Pearl Street), 212-671-1095, lepainquotidien.com.

The National Geoffrey Zakarian’s take on a stylish American brasserie has opened the first of what promises to be several out-of-town extensions of the Midtown original. Mr. Zakarian’s wife, Margaret, is a partner, as is Lou Ceruzzi, a restaurateur. Brunch (malted Meyer lemon pancakes), lunch (peekytoe crab tartine with avocado) and dinner (za’atar-rubbed lamb T-bone) are served, with some dishes sizzled on a wood-fired grill. (Wednesday): 376

Greenwich Avenue, Greenwich, Conn., 203-861-6851, thenational-ct.com.

Ooviña Gluten-free Latin cooking is the specialty of the chef, Giovanni Morales, a native of Guatemala: *496 Ninth Avenue (37th Street), 212-967-3892, oovinanyc.com.*

Panda Express Any New Yorker needing an orange-chicken fix from [this vast global chain](#) will have to venture from the tourist centers of the city and head to the Upper East Side or the Bronx: (Saturday) *1277 First Avenue (69th Street), 212-288-1323; 1 West Fordham Road (Jerome Avenue), Bronx, 718-933-0088, pandaexpress.com.*

Surya This Indian restaurant, which closed several years ago, is reopening now on the same Village street but in a different location. It is setting the table with tastes of the Raj, like railway chicken curry and shahi korma, a creamy lamb curry. (Wednesday): *154 Bleecker Street (Thompson Street), 212-875-1405.*

Looking Ahead

Mathew Glazier, a partner in Michael Jordan's the Steak House NYC, plans a West Village restaurant with Tom Valenti, formerly of Owest and 'Cesca, as the executive chef and partner. As yet unnamed, it is to open in the spring: *142 West 10th Street.*

Vandal The sprawling space that was the General has been taken over by the Tao Group, which in January will open a restaurant specializing in global street food. Heading up the kitchen is Chris Santos, the chef and owner of the Stanton Social: *199 Bowery (Rivington Street).*

Chefs on the Move

Camille Becerra has left Navy in SoHo to pursue other projects.

Il Buco Alimentari Josh DeChellis, who was at Sumile and La Fonda del Sol, is now the interim executive chef at Il Buco Alimentari until the end of January, perhaps longer. Donna Lennard, the owner, said she had long been hoping to offer Mr. DeChellis a chance to run her kitchen, and the departure of Justin Smillie for Upland gave her the opportunity.

Le Cirque Matteo Boglione who once owned Il Matto in TriBeCa and went on to become the executive chef of Le Cirque's satellite in

Mumbai, India, has returned to New York, where he is now the executive chef of Le Cirque.

Bustan Jose Paulo Cortes is the new chef and a partner at Bustan, on the Upper West Side, having honed his Mediterranean and Middle Eastern cooking skills at Barbounia.

Sushi Dojo Makoto Yoshizawa is the new executive chef at Sushi Dojo, replacing David Bouhadana, who was fired by the restaurant's owner, Boris Lidukhover. Mr. Lidukhover said that during a recent inspection by the city Department of Health, Mr. Bouhadana refused to cooperate with him and with the inspectors, and that he insulted inspectors in front of customers. Mr. Bouhadana, who has led a petition drive against the department's requirement that sushi chefs wear gloves, could not be reached for comment. Mr. Yoshizawa, who is from Tokyo, has been a chef at Sushi Dojo for more than a year.

In Other News

Michelin has released its star ratings for restaurants in Chicago and San Francisco, the only American cities besides New York for which it publishes guides.

In the San Francisco guide, Manresa, in Los Gatos, was elevated to three stars, the top rating, joining Benu, the French Laundry, the Restaurant at Meadowood and Saison. Campton Place and Commis were both awarded two stars, up from one. The one-star category showed a net gain of nine places over the 2015 ratings, for a total of 38 one-star restaurants.

For Chicago, the three-star category is unchanged, with Alinea and Grace. But Acadia has been added to the list of two-star restaurants. Newcomers among the one-star restaurants are Dusek's (Board & Beer) and Parachute.