

20 RAVE-WORTHY COASTAL RESTAURANTS
southern new england

LIVING

BOSTON, NEWPORT, PROVIDENCE,
CAPE COD, SOUTH SHORE, SOUTH COUNTY

HGTV's Taniya Nayak

At Home in Milton, Massachusetts

FASHION
FORWARD

Looks for City & Seaside

Local Treasures

5 *Of the Region's
National Parks*

Island Hopping

*Exploring Nantucket,
The Vineyard, Block Island
& Boston's Harbor Islands*

Complimentary Copy



RESTAURANTS

• *Delicious* Dinners ...for only **\$100** per couple

Coppa's Paccheri con
Agnello: pasta with
braised lamb, fava beans,
pecorino and mint.

BTDT Delight in the inventive Italian menu at the illustrious and cozy South End destination, **COPPA**. A collaboration with Ken Oringer and Jamie Bissonette, Coppa serves up flavorful small Italian plates as well as larger, filling pasta dishes and perfectly crisp pizzas with adventurous toppings such as clams and bacon. Start your meal with the hard-to-resist golden brown arancini filled with Fontina. Dig your fork into the Trophie con Pesto and fingerling potatoes and the Filetto di Merluzzo, local salted cod cooked under a brick. Save room to indulge in the daily dessert, such as a homemade chocolate gelato. 253 Shawmut Ave., Boston, MA; 617-391-0902: www.coppaboston.com.

Southern New England's

continually burgeoning food scene provides endless options for scrumptious meals that inspire the palate and leave you hungry for more. But these dinners don't have to break the bank. It is possible for a party of two to sample some of the region's best meals—a shared appetizer, two entrees, two glasses of wine and a dessert—for \$100.

While we were thrilled to indulge and imbibe on the specialties served at many of the eateries detailed in the following pages, for this feature, we continued on with the practice we started in our premier issue of *Southern New England Living* in which we also rely on the word on the street to shape our restaurant insights. You'll notice a **BTDT** or **WOTS** icon next to each review. These icons clearly denote where we've actually **'BEEN THERE AND DONE THAT'** and which restaurants we selected based on the **'WORD ON THE STREET.'**

We are confident that you'll be supremely satiated following a meal at any of the restaurants featured in this section—and you won't have to bust your budget. So grab a date and get ready to go.

From the Editors of
Southern New England Living

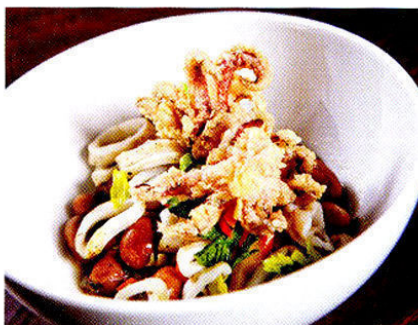
Boston

BTDT Head to **AREA FOUR** in Kendall Square where a wall of windows allows you to overlook a grassy courtyard area while dining. While the menu changes often, a few dishes are so popular they have become mainstays including the warm roasted squid salad with preserved lemon. Area Four's pizzas are some of the best and most interesting in the city (think roasted potato with pancetta) and work perfectly as an entrée, or you could opt for the meatloaf cheeseburger with caramelized onions on a homemade kaiser roll. The restaurant's easy-on-the-pocket all-New England craft beer and wine prices are due to the fact that everything comes kegged or boxed and helps ease Area Four's carbon footprint as well.

**500 Technology Square, Cambridge, MA;
617-758-4444: www.areafour.com.**



Mussels are among Area Four's signature appetizers.



Grilled squid and fried tentacles with Borlotti beans and vinegar peppers.

BTDT One of Boston's newest restaurants is the Jody Adams-helmed **TRADE ON ATLANTIC WHARF**. The building's industrial feel is softened by a partial "cloud" ceiling, tear drop shaped lights and a 12-seat bar overlooking the kitchen. Opt for the pomegranate glazed eggplant and tender whole globe artichoke with cilantro for appetizers, and follow up with the house-made rigatoni with lamb ragu and TRADE burger topped with pancetta. Save some room for the silken Taza chocolate budino with rosemary candy and a drizzle of olive oil.

**540 Atlantic Wharf, Boston, MA;
617-451-1234: www.trade-boston.com.**

BTDT If you are looking to be closer to downtown, find a table for two at **THE BRAHMIN**. The hip restaurant's easy-going vibe makes it a fun place to enjoy a drink before settling down for dinner. The decadent truffled mac & cheese is a can't-miss appetizer; the rich dish is the perfect way to start a meal. Entrees are equally delightful. Among the array: beer brined half roasted chicken with sage stuffing and scallop and sweet pea risotto. Finish your feast with the popular molten lava cake.

**33 Stanhope St., Boston, MA;
617-723-3131: www.thebrahmin.com.**

RESTAURANTS



A grilled tomato and fresh green beans complement Bleu's signature filet mignon.

Cape Cod

BTDT BLEU offers the only opportunity to indulge in truly authentic French fare on Cape Cod. And, oh, what an experience it is. The intimate, urban-inspired dining room and bar fills up fast with diners who appreciate the décor, but come, unquestionably for chef-owner Frederic Feufeu's subtly-flavored French bistro dishes that manage to knock your socks off.



In true French fashion, hors' d'oeuvres include artisanal cheeses and warm breads: a lovely starter is the spinach and toasted almond salad served with warm Brie on a cranberry chutney baguette. Among the signature entrees are the haddock with absinthe lemon confit butter and lamb shank shepherd's pie with leeks and mushrooms. Desserts such as hot chocolate truffle cake with homemade vanilla bean ice cream are to die for.

10 Market St., Mashpee, MA; 508-539-7907;
www.bleurestaurant.com.

BTDT A menu of fine-dining fare is served without pretension at **DEL MAR BAR & BISTRO**. The open kitchen acts as entertainment for diners as they wait at their table or in one of the comfy crescent-shaped booths. The restaurant is known for its crispy, thin-crust wood-fired pizzas—including the creative fig and prosciutto pizza—and fresh, locally sourced seafood: think wood-fired cod with lemon and crumb topping. Insiders tip: If you're on a date in the summer, opt for the covered patio seating. The spot is romantic with twinkling lights and considerably quieter than the busy dining room.

907 Main St., Chatham, MA;
508-945-9988; www.delmarbistro.com.



At Pain D' Avignon, the chick pea salad, accompanied by some of the bakery's freshly baked bread, is a delectable prelude to any entree.



BTDT Planted off a small side road in one of the Cape's busiest towns is a small slice of Europe. **PAIN D' AVIGNON**, known for its soul-satisfying breads, has been drawing customers to their award-winning café and bakery since 1992. Not long ago, the establishment added dinner to their menu, delighting Francophiles (and foodies) with their blend of classic dishes and contemporary world flavors. The seasonal menu might offer such delicacies as sea scallops wrapped in house-made pancetta or their award-winning "Agneau Haché Grillé" lamb burger with Brie, crispy onions on a buttered brioche bun. An oversized window in the dining room allows customers a peek into the large-scale bakery that can churn out between 7,000 and 13,000 loaves of bread in a single day—one of which is sent home with each diner at the end of the meal.

15 Hinckley Rd., Hyannis, MA; 508-778-8588: www.paindavignon.com.



WOT'S A contemporary Cape classic, **FIN** is known for its quintessential "home cooked" menu. Located in the heart of Dennis village, the restaurant takes up two levels of a quaint antique home and serves the freshest local fare from farms, seafarms and sustainable fisheries. The food and beverage combination is vast, but we recommend starting off with a little Prosecco and the house-made oyster chowder or Cape Cod Beer-battered cod Brandade. For a seafood entree specialty, order the grilled garlic-thyme marinated shrimp with crispy polenta, oven roasted tomatoes, garlic braised spinach and pancetta burger or the seared native flounder with baby bok choy, sea beans, ShiitakiVelouté, sea urchin, pine nuts and chili oil.

800 Main St., Dennis, MA; 508-385-2096: www.fincepecod.com.



BTDT Since its opening in 1992, the cozy Northern Italian eatery, **MAMMA LUISA RISTORANTE** has produced home-cooked specialties in a romantic dining environment. For a cool \$100, you'll leave the table more than satisfied. After ordering two glasses of vino, try the Antipasto Misto all'Italiana to start. It's the perfect serving of prosciutto, salami, mortadella, assorted Italian cheeses and marinated vegetables. If you're a pasta lover, then the Ravioli di Zucca is a must-have entree option. It comes with roasted peppers, sage, pine nuts and just a hint of cream. For a meat selection, the Costata ai Porcini is delectable: grilled veal chop with porcini mushroom sauce served with rosemary potatoes. Cap off the evening with a daily selection of fruit sorbet.

673 Thames St., Newport, RI; 401-848-5257; www.mammaluisa.com.



Locally grown produce, farm raised beef and shellfish from Rhode Island waters make up the menu options on Thames Street Kitchen's constantly changing menu.

WOTS With an ever-changing menu, the **THAMES STREET KITCHEN (TSK)** is all about locally-sourced food. And while you can't get too attached to one menu item, you can feel confident that whatever is being served will be sophisticated, fresh and unique; recent dishes include the duck breast served with celery root puree, buckwheat crepe and dried figs. The dining area is small and intimate, and the demand for tables is high, so call ahead for reservations. Bring along your favorite bottle of wine, too, as the eatery is BYOB.

677 Thames St., Newport, RI; 401-846-9100;
www.thamesstreetkitchen.com.

RESTAURANTS

Providence

BTDT A traditional brasserie with a twist, **RED STRIPE** has high-brow distinction with relaxed ambiance. A Wayland Square favorite, this restaurant is open daily, serving everything from starters and small plates to soup, sandwiches and moules and frites. To begin, the crab cakes are a must: pan seared and served with corn salsa and the restaurant's very own pickled jalapeno tartar sauce. For lighter fare, the roasted beet salad does the trick. The Duo of Duck Confit is an excellent entree choice, made with a crispy duck roulade, mushroom risotto, petite arugula salad and chutney. If you're still not yet full, try the brownie pie, a Finale Desserterie & Bakery sweet, complete with cherry and all.

465 Angell St., Providence, RI; 401-437-6950;
www.redstriperestaurants.com.



Red Stripe's delectable Duo of Duck Confit is served with mushroom risotto and freshly made chutney.

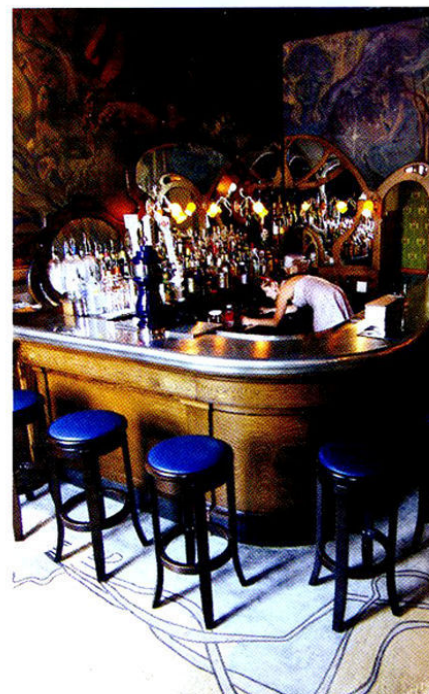


BTDT Not only will the décor at **LOIE FULLER'S** impress—think art deco complete with original murals, lovingly hand-carved wood, brass fixtures and a fireplace—but the French-inspired menu will garner raves as well. The mussel appetizer (half-off on Monday nights, for you deal-seekers) is widely regarded as the best take on the succulent shellfish in the city. Entrees such as vegetables and grits, green onion and pistachio ravioli and grilled chicken thighs will happily surprise diners who have already fallen in love with the grace and style of the small but romantic restaurant.

1455 Westminster St., Providence, RI;
401-273-4375; www.loiefullers.com.



The green onion and pistachio ravioli is one of Loie Fuller's standout dishes.



WOTS In business for over 40 years, with faithful clientele, **THE LITTLE INN** specializes in authentic regional Italian fare that features the freshest and most local ingredients possible with some New England favorites like crab cakes and fish and chips thrown into the mix. The menu is extensive and includes many dishes in each of the white meat, red meat, fish or pasta categories, all at a wide range of price-points. Be sure to try diner-favorite Pollo Capri- Roma, a delicious combination of tomatoes, artichoke hearts and kalamata olives, mixed with angel hair pasta and topped off with warm goat cheese and chicken breast.

103 Putnam Pike, Johnston, RI;
401-231-0570: www.thelittleinn.com.

BTDT If you want one of the best vantage points in Providence for people watching while enjoying some seriously creative grub, your search ends at **BROADWAY BISTRO**, located in the city's hip west side. With a list of appetizers just as long as its variety of entrees, and plenty of seating room at the counter, you can choose a casual dinner of small plates to sample with friends or enjoy a traditional big meal all to yourself. For starters, some menu standouts include lamb belly tacos and sweet potato croquette. For the main dish, you'll want to consider the one-of-a-kind seared Maine hake, crusty hen, or ramen noodles done with a gourmet twist.

205 Broadway, Providence, RI;
401-331-2450:
www.broadwaybistrori.com.

BURGER BOUNTY

For a while, the lowly hamburger has been back in fashion and the question of where to find the perfect hamburger is now tougher to answer than ever. Here's a primer on some of the region's best burger joints.

Almost as famous as the name suggests—yes, actor brothers Mark and Donnie are involved in this venture—the burgers at **WAHLBURGERS** are a testament to a simpler time of grillin' and chillin' with the family. The Double Decker is the eatery's best seller and comes as plain or creative as you want it: with white cheddar, bleu cheese, onion rings, caramelized onions, crispy bacon, sauteed mushrooms, avocado and house-made chili.

19 Shipyard Dr., Hingham, MA; 855-924-5246.
www.wahlburgers.com



Build your own, or take it as it comes at **LUXE BURGER BAR**. With a meaty selection of Gold Label and Kobe favorites, it's easy to see why Rhode Islanders are sinking their teeth into these hearty burgers. The Pepe is one of many and comes stacked with pastrami, grilled onions, sauteed mushrooms, jalapenos, American and cheddar cheese, pickles, lettuce, tomato and Chipotle mayonnaise. **5 Memorial Blvd., Providence, RI; 401-621-5893:**
www.luxeburgebar.com.

Way more than just a BBQ and rib joint, **SMOKE HOUSE** offers signature sandwiches you'll order time and again; from the traditional hamburger to a grilled turkey burger with lettuce, tomato, red onion and cranberry sauce—for those opting for different change of pace.

31 Scotts Wharf, Newport, RI; 401-848-9800: www.smokehousecafe.com.

A great place to take in the view and satisfy your belly, **THE BLACK CAT TAVERN** names its burgers after its surrounding seaports. Divulge in the Centerville, Osterville, Hport or Wianno patties, a Black Cat Double Stack or Half Pound Angus Club.

165 Ocean St., Hyannis, MA; 508-778-1233: www.blackcattavern.com.

RESTAURANTS

The 'Burbs

BTDT One of the South Shore of Massachusetts' under-appreciated gems, **SOLSTICE** once housed the former Kingston train station. While there are ink-lings of the building's former incarnation throughout the dining room, the cuisine is all about the present-day. Chef-owner, John Cataldi's creative American dishes are adventurous without being over-the-top. To start, the spicy tuna nachos, served with siracha aioli, wakame and sweet soy, are an absolute must; the pork buns, made with slow roasted Kurobuta pork belly are equally enticing. Main dishes include a mix of meat and seafood selections, the likes of which include seared diver scallops served with corn pudding, red chili mole and pickled jicama salad.

63 Summer St., Kingston, MA; 781-585-2221:

www.restaurantsolstice.com.



At Solstice, moderation is key. Fish and chicken dishes are often accented by small portions of pasta, and always with fresh vegetables.



The dining room at Spain has a convivial atmosphere.

WOTS Over the years, and through its growing New England clientele, **SPAIN** has adapted its menu to include locally grown produce and fresh North Atlantic fish and seafood, while still offering the flavor and presentation of its original Spanish fare. For a starter, you can't go wrong with a simple merlot and the artichoke hearts made with smoked ham stuffing, spinach and fresh herbed bread crumbs. Using Dutch Provimi veal, the Madrid is a restaurant fave—cutlets in a light egg batter, sauteed with a white wine and citrus sauce. Or, order the Jerez: your choice of veal or chicken cutlets sauteed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano and topped with provolone cheese. Looking for a little something on the side? Try the Spain potato chips—simple and delicious.

1073 Reservoir Ave., Cranston, RI; 401-946-8686:

www.spainrestaurantri.com.

BTDT Named after a water current running clockwise to the mainstream, **THE BACK EDDY** is known as "a seafood restaurant that does things a little bit differently." With its locally sourced food and water views, the restaurant's indoor/outdoor accommodations live up to its dockside fare. To start, order an Eddy salad made of candied pecans, fresh arugula and mixed greens, apples, blue cheese and a sweet and sour vinaigrette. Must-try entree selections include the applewood bacon wrapped New Bedford scallops "tornados" with spring succotash and green pesto, or the pan roasted North Atlantic farm raised salmon with creamy polenta, baby spinach and mushroom jus. If you'd like something else on the side, the homemade, hand-cut fries come straight from the local potato farm.

1 Bridge Rd., Westport, MA; 508-636-6500: www.thebackeddy.com.

WOTS Colorful in its decor and *carte du jour*, **RASOI**, or "kitchen" in Hindi, brings healthy food and Indian culture to an industrial city. All seats in the dining room contain an unobstructed view of the open kitchen, and the cooking process is one not to be missed. The eclectic menu contains the freshest natural herbs and spices and represents multiple culinary regions—a true taste of India—with gluten free, dairy free and vegan selections. Begin your meal with the lentil sambal soup and freshly baked rosemary naan. To spice things up, order the pepper tofu chettinad with pepper, tofu, coconut milk, black pepper and garam marsala or cauliflower Manchurian made with marinated and golden friend florets tossed with soy sauce, peppers, onions and chili sauce. If you love to cook as much as you love to eat, Rasoi also offers monthly cooking classes for a variety of occasions.

727 East Ave., Pawtucket, RI; 401-728-5500: www.rasoi-restaurant.com.