

Sandro's

306 E. 81st St., nr. Second Ave.
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For a big guy (six foot four in his stocking feet), Sandro Fioriti gets around. The Roman expat opened his first eponymous restaurant with Tony May in 1985, and when it closed eight years later he ricocheted from the Hamptons to St. Martin. In the mid-nineties, he reacquainted New Yorkers with his spaghetti al limone and Roman-style fried artichokes (pictured) during stints at Noodle Pudding, Il Buco, and a second Sandro's. Then he flitted between a half-dozen Upper East Side kitchens. So what is one to make of the third Sandro's to open in 22 years? "This is my place now; I'm going to be here for a long time," insists the nomadic chef, who plans to woo the neighborhood (oddly but endearingly) with free pasta (cacio e pepe) after midnight at the bar, and warm cornetti with Nutella after 1 A.M. R.R. & R.P.

