



the buzz

“The Strong Buzz: The News (Matt Weingarten, Sandro's, Perilla, Shinn Estate Farmhouse), Events, My Dinner at Tocqueville”

Hello all and Welcome to this week's edition of THE STRONG BUZZ: The News (Matt Weingarten, Sandro's, Perilla, Shinn Estate Farmhouse), Events, My Dinner at Tocqueville

THE NEWS

Sandro's Returns

About twenty years ago now, a chef named Sandro Fioriti blew into town with his authentic Roman cooking. He brought crispy fried artichokes, braised chicken livers in balsamico, pasta dressed in lemon sauce, and teamed up with Tony May (San Domenico) to open his first eponymous restaurant, the original Sandro's on East 59th Street. Since then, several other of Sandro's restaurants have graced us, with the latest one in St. Martin meeting an early demise thanks to a Hurricane. Well, he's come full circle and returned to New York City with Tony May as his advisor with yet another Sandro's, this one on the Upper East Side.

He's still serving his signature rustic Roman fare-Ricotta Fritta al Pomodoro (\$15), Pasta e Ceci del Ghetto-pasta with chick peas, rosemary, garlic and touch of hot pepper (\$14.50), Ravioli ai Ricci di Mare-ravioli with sea urchin roe, with a sauce of scallops and tomato (\$19.50), and main courses like Baccalá alla Moda di Sandro-salt cod with tomato, onions and potato, Polipetti alla Giuseppone-baby octopus with black olives, capers and tomato, and Scalloppa di Filetto di Bue all' Olio, Aglio e Limone (\$22)-filet of beef with olive oil, garlic and lemon. In a bold move for the UES, he's serving his full menu until 2am. And just in case you need an incentive to stay up late, he'll be serving complimentary bowls of pasta to bar guests at midnight, and cornetti (think Italian croissants) with nutella and cappuccino at 1am. To finish your meal, Sandro recommends his signature La Bomba di Sandro, coffee with rum and pepper. What do you expect from a guy who sky dives and races cars in his spare time? If you'd rather maintain your stomach lining, try the canarino-hot lemon water with cloves-a more delicate choice. Sandro's is located at 306 East 81st Street, near Second Avenue, 212-288-7374.