

OFF THE MENU

New Essex Street Market Opens in an Enormous New Space

Handmade pastas from a Osteria Francescana chef, a five-course tasting menu in the West Village and more restaurant news.



Essex Market at Essex Crossing covers 37,000 square feet, triple the size of the original. CreditCreditEmon Hassan for The New York Times



By Florence Fabricant

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Headliner

Essex Market at Essex Crossing

It has been known, for years, that the original Essex Market, founded in 1940, one of several city markets established by Mayor Fiorello H. LaGuardia, would have to shut its doors, giving way to more lucrative use of its real estate. Its much larger replacement has opened across Delancey Street in a vast new multifaceted development called Essex Crossing. Run by the New York City Economic Development Corporation, the market covers 37,000 square feet, triple the original's size, and has added 16 new vendors to the old market's 21, along with two restaurant spaces and a demonstration kitchen. Shoppers can stock up on ingredients from grocers, fishmongers, cheese purveyors, butchers and others. They can also sample Middle Eastern specialties from Samesa; seafood from Don Ceviche; Moroccan fare by Zerza; meat from Essex Shambles; Thai chicken and rice from Eat Gai; and sweets by Lower East Side Ice Cream Factory and Josephine's Feast, all new to the market. Later this year, Roni Mazumdar, an owner of the Indian restaurants Adda and Rahi, will open Dhamaka, a full-service restaurant serving regional Indian cuisine. A huge lower-level market, not just for food, called Market Line is also set to open at Essex Crossing in late summer.

115 Delancey Street (Essex Street), essexmarket.nyc.

Opening

Rezdôra

The name means grandmother in the dialect of Modena, Italy, where the chef and partner, Stefano Secchi, worked at the highly rated Osteria Francescana. The focus of his restaurant will be traditional handmade pastas reflecting the region of Emilia-Romagna, where the chef cooked. Shapes like tagliatelle, strozzapreti and tortelloni will be dressed with classic ragùs and tomato sauces. Some also feature vegetables, like a dish of cappelletti verdi stuffed with leeks and served with black mushrooms. Main courses include rabbit, veal cheeks and grilled dry-aged steaks. The room is rustic, with a brick wall and tile accents.

27 East 20th Street, 646-692-9090, rezdora.nyc.

Frevo

A five-course tasting menu will be available for \$124 at this 18-seat addition to the West Eighth Street restaurant lineup. The chef and an owner, Franco Sampogna, had a significant career cooking in France with Alain Ducasse and Guy Savoy. His menu features dishes like green asparagus with pistachios and coconut, ravioli with calamari, halibut with fennel, and Wagyu beef with potatoes and onions. He uses the picanha cut of the beef, part of the sirloin, and a favorite in his native Brazil. Bernardo Silva, his partner in this venture, will run the restaurant, which is reached through an art gallery. The chef de cuisine, Pierre Magnolini, also worked for Mr. Ducasse. (Thursday)

48 West Eighth Street (MacDougal Street), 646-455-0804, frevonyc.com.
(check: solenne@vipragency.com)

8th Hill

Semi Feyzioglu is turning the spacious 150-seat room that was Isabella's into an Eastern Mediterranean and Turkish spot. The name is a reference to its location beyond Istanbul, a city built, like Jerusalem, Lisbon and Rome, on seven hills. Mr. Feyzioglu, whose family is in the restaurant business in Istanbul, has installed a shiny bar in the center of the room with tables around and seats on a mezzanine above it. The place has something of a midcentury modern look. The chef, Yilmaz Ucar, is from Istanbul.

359 Columbus Avenue (77th Street), 212-439-5161, 8thhillnyc.com.

Roey's

What was Rosemary's Pizza is now this all-day cafe from Carlos Suarez and the chef Wade Moises. It has the community in mind, with cooking classes, a cookbook library and activities for children. Food, from breakfast (cacio e pepe egg sandwich) through dinner (lasagna verde from a wood-burning oven), also includes pizza. (Thursday)

1 Perry Street (Greenwich Avenue), 646-864-1200, roeysnyc.com.

Zusik

Tradition, like galbi and bulgogi, anchors the lunch menu at this new restaurant from the South Korean native Yurum Nam. He veers toward fusion cuisine at dinner, with beef ramen pasta,

charbroiled mackerel with wasabi relish, a French-accented seafood stew, and pork buns with bean paste aioli.

202 West 14th Street (Seventh Avenue), 646-370-5331, zusikny.com.

Ralph's Coffee

Having started with a truck and a cafe in his store, Ralph Lauren is now opening a free-standing coffee shop. It's done in his signature hunter green and white tile and marble. For summer, it will serve an iced espresso drink with tonic water and a slice of orange. (Wednesday)

160 Fifth Avenue (21st Street), 212-627-2040, ralphs-coffee.com.

Gai Chicken and Rice

Southern-fried but from the south of Thailand is the specialty at this new eat-in and takeout spot. Thai fried chicken can be had with chile sauce or coated with spices. Both come with gingered rice. (Monday)

158 East 45th Street (Lexington Avenue), gainyc.com.

The Butcher's Daughter

The Brooklyn branch of this group of sunny vegetarian cafes has added a bakery and market in an adjacent space that will also be used for events like cooking classes.

265 Metropolitan Avenue (Driggs Avenue), Williamsburg, Brooklyn, 347-763-1421, thebutchersdaughter.com.

Prova Pizzabar

This is the celebrity chef Donatella Arpaia's second edition of her pizzeria; the first is in Grand Central Terminal. Pizzas, meatballs, garlic knots and salads are on the menu.

Moxy NYC Times Square, 485 Seventh Avenue (35th Street), 646-692-4282, provapizzabar.com.

The Cabinet Bar

Cocktail Kingdom Hospitality Group is behind this new bar featuring mezcals, tequilas and rye whiskies in flights and cocktails, with Mexican snacks alongside. (Wednesday)

649 East Ninth Street (Avenue B).

Egger's Ice Cream Parlor at Staten Island Urby

The venerable ice cream parlor dishing sundaes and shakes on Staten Island since 1932 will open a summer pop-up in the Urby development on the North Shore. (Friday)

8 Navy Pier Court, Stapleton, Staten Island, 718-509-0998, eggersicecream.com.

Honeybee's

Vegetarian barbecue from the chef Amira Gharib accompanies the drinks at Ravi Derossi's latest addition to the East Village, a saloon.

95 Avenue A (East Sixth Street), 212-614-6818, honeybeesnyc.com.

The Gold Room

The full expression of Gilded Age in New York, this sumptuous bar with a gold-leaf ceiling has reopened for classic and modern cocktails and light bites from the chef Cedric Tovar.

Lotte New York Palace, 455 Madison Avenue (50th Street), 212-888-7000, lottenypalace.com.

Looking Ahead

Nordstrom

This seven-level department store to open its New York flagship in the fall will offer several dining and drinking options from chefs based, like the store, in Seattle. Ethan Stowell will open an Italian restaurant, Wolf, on the third floor and Tom Douglas's organization will run Jeannie's for pizza and pasta, and Hani Pacific with a West Coast menu using Asian ingredients. Both chefs plan to use ingredients from the Pacific Northwest.

225 West 57th Street.

Empellón

By the end of the year, Alex Stupak will open a major restaurant in the Waterline Square development on the Far West Side. It will have seating inside and out and will feature the tacos, ceviches and other small plates that he serves in his West Village taqueria.

Three Waterline Square, Riverside Boulevard from 59th to 61st Streets.

Chefs on the Move

Manoj Goel

Mr. Goel, who worked at the Taj Hotels, is the new executive chef at Bhatti Indian Grill in Curry Hill.

Massimo Sola

Mr. Sola has left Il Divo on the Upper East Side, where he was the consulting chef.

Bogdan Danila

Mr. Danila, the chef at the D&D Queensyard in Hudson Yards, has also been given executive chef responsibilities at the company's Bluebird London NYC at the Time Warner Center.