

NYC

Restaurants

A FEW BIASED SUGGESTIONS
FROM YOUR FRIENDS AT AESTHETIC MOVEMENT

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ABC KITCHEN (GRAMERCY)

35 EAST 18TH STREET, MANHATTAN | T: 212-475-5829
On the lower level of ABC Carpet & Home, this new American eatery from Jean-Georges Vongerichten serves up impeccable dishes using locally sourced, organic ingredients in a glamorously rustic setting.

BARBUTO (MEATPACKING DISTRICT)

775 WASHINGTON STREET, MANHATTAN | T: 212-924-9700
Deeply satisfying rustic Italian food from Jonathan Waxman, with a seasonal menu. One thing that never leaves the menu is his deliciously herbaceous roasted chicken.

BASTA PASTA (FLATIRON)

37 WEST 17TH STREET, MANHATTAN | T: 212-366-0888
Don't let the 90's interior fool you. This is decidedly modern Italian through a Japanese lens, like housemade pasta with sea urchin or parchment steamed mushrooms with thyme and olive oil.

BUVETTE (WEST VILLAGE)

42 GROVE STREET, MANHATTAN
This cozy, popular, and pint-sized bistro offers a French small-plates menu at breakfast, lunch and dinner. Their cookbook is a favorite.

CAFÉ LUXEMBOURG (UPPER WEST SIDE)

200 W 70TH STREET, MANHATTAN | T: 212-873-7411
From the man who "invented Downtown," Keith McNally's sole Uptown eatery offers French comfort food and a classic Parisian vibe in a room that has been drawing A-listers since 1983.

CASA ENRIQUE (LONG ISLAND CITY)

5-48 49TH AVENUE, QUEENS | T: 347-448-6040
This casual cantina serves up refined Mexican classics and cocktails amid concrete floors and mod seating near our Long Island City showroom. Worth a trip over the East River!

CO. (CHELSEA)

230 NINTH AVENUE, MANHATTAN | T: 212-243-1105
Indisputably delicious, they've always flown slightly under the pizza radar with their unusual, Roman-inspired round, thin-crust, Neapolitan-ish slices.

DIMES (CHINATOWN)

49 CANAL STREET, MANHATTAN | T: 212-925-1300
Offering eclectic and health-conscious Californian-style fare dished out in a minimalist, boat-like white and blond wood setting. Very of-the-moment.

EAST POLE (LENOX HILL)

133 EAST 65TH STREET, MANHATTAN | T: 212-249-2222
Where do you get a good meal on the Upper East Side without taking out a second mortgage? East Pole is brought to you by the folks at Fat Radish, and serves creative pub bites and signature cocktails in an off-the-avenue setting.

EN (WEST VILLAGE)

435 HUDSON STREET, MANHATTAN | T: 212-647-9196

Managing to be both grand and intimate, EN is an all-time favorite serving seasonal Japanese cuisine in a chic space. Homemade tofu, incredible cocktails, and a large sake list are among the many charms.

FIVE LEAVES (GREENPOINT)

18 BEDFORD AVENUE, BROOKLYN | T: 718-383-5345

On a corner near McCarren Park, this warm and welcoming restaurant serves deliciously simple Australian food with modest prices. The housemade ricotta with honey and figs is to die for.

GG'S (EAST VILLAGE)

511 EAST 5TH STREET, MANHATTAN | T: 212-687-3641

GG's takes New York-style pizza, from a classic deck oven, to a full dining experience. A lovely room with champagne lighting on an East Village side street complete the picture.

GLASSERIE (GREENPOINT)

95 COMMERCIAL STREET, BROOKLYN | T: 718-389-0640

In an industrial pocket on the edge of Greenpoint, the Mediterranean fare and original cocktails are served in a former glass factory with a rustic-cool interior. Bar and patio to boot.

GRAMERCY TAVERN (GRAMERCY)

42 EAST 20TH STREET, MANHATTAN | T: 212-477-0777

A perfect fine-dining experience. Order the tasting menu and be prepared to be indulged by the market-inspired cuisine and attentive, effortless service. A New York institution for a reason.

INDOCHINE (NOHO)

430 LAFAYETTE STREET, MANHATTAN | T: 212-505-5111

French-Vietnamese fare served amid exotic decor of palm fronds & low light at this 80's-era hot spot that just won't quit.

IPPUDO (EAST VILLAGE / WESTSIDE)65 4TH AVENUE / 321 WEST 51ST STREET, MANHATTAN |
T: (212) 388-0088 / T: 212-974-2500

There are many ramen spots to choose from in this city, but this is perhaps our favorite. In addition to the ramen, pork buns are a big draw at this popular eatery with two locations in the city.

I SODI (WEST VILLAGE)

105 CHRISTOPHER STREET, MANHATTAN | T: 212-414-5774

An intimate interior with an elegantly simple marble and wood bar, the timeless Italian menu of Rita Sodi highlights her mother's traditional Tuscan recipes.

MISSION CHINESE (CHINTATOWN)

171 E BROADWAY, MANHATTAN

The New York outpost of the San Francisco eatery serving fiery, innovative takes on Sichuan cuisine.

THE MUSKET ROOM (NOLITA)

265 ELIZABETH STREET, MANHATTAN | T: 212-219-0764

This pretty place feels both casual and refined, and offers a modern take on homestyle New Zealand cooking with fresh ingredients pulled from their little backyard garden.

PIES & THIGHS (LOWER EAST SIDE)

43 CANAL STREET, MANHATTAN | T: 212-431-7437

Awarded best donut by New York Magazine, best biscuits by the New York Daily News, and best apple pie and best fried chicken in national surveys by Food & Wine and Bon Appétit, this place is... the best!

PRUNE (EAST VILLAGE)

54 EAST 1ST STREET, MANHATTAN | T: 212-677-6221

Gabrielle Hamilton's unassuming little spot serves up completely original and unexpected dishes with great success. The brunch is legendary, and be sure to try their eggless version of a Pisco Sour.

RED CAT (CHELSEA)

227 TENTH AVENUE, MANHATTAN | T: 212-242-0199

A spacious, inviting, and grown-up (but unstuffy) interior filled with contemporary art attracts the gallery crowd to this roomy bar and Mediterranean-American restaurant.

TXIKITO (CHELSEA)

240 NINTH AVENUE, MANHATTAN | T: 212-242-4730

Pronounced "chick-KEE-toe," meaning little in Euskara, prepare to dine on delicious, authentic-yet-contemporary Spanish bites that are moderately priced.

UPLAND (GRAMERCY)

345 PARK AVENUE SOUTH, MANHATTAN | T: 212-686-1006

A beacon of stunning, California-inspired cuisine in the bustling heart of New York City near Madison Square Park on Park Avenue South.

VIA CAROTA (WEST VILLAGE)

51 GROVE STREET, MANHATTAN

A partnership from Rita Sodi of i Sodi and Jody Williams of Buvette, but a bit more loud and boisterous than either of their sole ventures, this gem of a trattoria serves traditional plates & apéritifs to a happening crowd.

RESERVATIONS RECOMMENDED FOR MOST RESTAURANTS