

Wagamama, Serving Asian-Influenced Dishes, Opens in NoMad

Off the Menu
By FLORENCE FABRICANT NOV. 15, 2016



Chefs on the Move

November 15, 2016

FABIO PICCHI, the chef and owner of Cibreo in Florence, Italy, is cooking a special \$75 prix fixe menu with the executive chef Tim Kensett at **Storico** in the [New-York Historical Society](#) on the Upper West Side, through Nov. 25: 170 Central Park West (77th Street), [nyhistory.org/dine](#).



February 10, 2017



An Eater's Guide to Dating in Manhattan

With lots of neighborhood picks

by Patty Diez | Feb 10, 2017, 2:40pm EST

UPPER WEST SIDE

First date: **The Dead Poet** — This is a hyper-specific suggestion for a first date bar when the parties have met (perhaps a friend or coworker), and want to go for drinks at a casual yet fun bar —because it's a date, but maybe it's not? 450 Amsterdam Ave. # 2

Second date: **Manhattan Cricket Club** — For a step up from casual drinks, there's a bar above Aussie restaurant, Burke & Wills that's perfect. The cocktails here are fun and inventive and the space is cozy. 226 W 79 St., Level 2

Cusp of exclusivity: **Storico** — This restaurant/coffeeshop inside the New York Historical Society offers plenty date scenarios. The best, however, is a dinner for two that's intimate, but not quite a big destination dinner. 170 Central Park West



Caffe Storico | Caffe Storico

In it for the long haul: **Dovetail** — John Fraser's sleek, Michelin-star restaurant makes for a lovely special occasion dinner any night of the week. \$\$\$\$ 103 W 77 St. ■

The Dishes Professional Chefs Always Order at Italian Restaurants

Whether they're dining in old-school pizzerias, cozy trattorias, or nouvelle Italian ristorantes, professional chefs have go-to Italian dishes that you should be ordering every time.

Risotto



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"A risotto is all about texture, and a great benchmark by which to judge the rest of a menu, says Tim Kensett, chef at [Storico](#), an Italian eatery located within the New York Historical Society Museum and Library. Kensett's favorite risotto dish is saffron risotto Milanese. "A risotto is something of beauty if done properly and with love.

When I was learning how to make risotto by my mentors, I was always told that you can tell a lot about a chef by the way they stir. Rice needs care, attention, and encouragement. Risotto Milanese is a classic saffron risotto, which relies heavily on a balance of flavors. Too little saffron, and you don't get the impact of the somewhat metallic floral flavor, not to mention, lack of color. Too much saffron, and the dish is instantly overpowered and ruined," he explains. If you want your risotto cooked to perfection, only order it if it is a menu staple, and not the special of the day. [Many chefs warn against ordering specials](#) if your goal is a wonderful meal.