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DECEMBER 8, 2008

NEW YORK

PLUS:
LIZA
WITH A WHEEL
By Emily Nussbaum

FOOD/OPENINGS



L'Artusi

228 W. 10th St.,
nr. Bleecker St.; 212-255-5757

L'Artusi chef-partner Gabriel Thompson is thrilled with his palatial new open kitchen. Palatial, that is, in comparison to the one he oversees at Dell'anima, the West Village spot where he established a late-night following for his vibrant, seasonal Italian cooking. In addition to new equipment and room to maneuver, Thompson has gained a raw bar, a cheese counter, and a fryer for heretofore impossible dishes like fritto misto. But L'Artusi isn't Dell'anima gone upscale: The focus is on medium-size plates, with most ranging between \$12 and \$19. Thompson plans to change the menu frequently, but you can expect verdure like celery hearts with radish, lemon, and capers, and pasta like orecchiette with artichokes and chestnuts. Partner Joe Campanale's wine list emphasizes native-grape varieties, small producers, and natural growing methods, and supplements the Italian core with ten grower-producer Champagnes and a smattering of New York State wines made from Italian varieties.

Nobody has been more demonized during the economic collapse than Lehman CEO Dick Fuld. And he can't understand why.

WALL STREET PUBLIC ENEMY #1

BY STEVE FISHMAN



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