

*This issue marks the beginning of the eleventh year of the Hankamer Restaurant Update...Of the 264 restaurants we have reviewed, only 35 have closed, including: Nara, Crapitto's, Gravitas, Rouge, Buddha Lounge, PK's Blue Water Grill, Blanco's, Catalan, Mind Puddles, Polo's Signature, State Grille, Wolfgang Puck Express, Mingalone Italian, Bistro Don Camillo, Gigi's Asian, Jimmy Wilson's Chop House, Bedford, Feast, Brisa Cocina, Red Room, Gallant Knight, Branch Water Tavern, Haven, Zimm's Little Deck, 88 Keys, Ava, Xuca Xicana, Sorrel, St. Genevieve, Hendrick's Pub, Alto Pizzeria, 1252 Tapas Bar, Sale-Sucre, & MF Sushi. The survival rate of our picks far exceeds the survival rates of Houston restaurants in general! Thanks for being part of our growing mailing list of 3,500+!! Let us know of any new discoveries you may make.*

### OPORTO MIDTOWN

125 West Gray Houston 77019 713.528.0115 [www.oportomidtown.us](http://www.oportomidtown.us)

This larger sister location of Oporto on Richmond is a jewel, and is located in the ever-expanding pedestrian-friendly part of Midtown which includes shady sidewalks and actual street life, due to the concentration of mid-rise apartment homes in the immediate area. "Small Portuguese-inspired plates and wine and cocktails" is a succinct way to characterize Oporto Midtown. It has three bars: one for drinks, one for snacking, and a bar around the pizza oven. On a recent Saturday night, Oporto was buzzing and mostly full until almost midnight with 20- and 30-somethings, as well as some well-known Houston politicians, business people, and restaurant owners of a "slightly" older vintage. **Bar snacks:** Daily bread and olive oil; Wood-fire grilled tomato pulp, sumac, and serrano ham; Potato bread w/ Spanish chorizo; Stuffed dates-jamon, blue cheese; Chilled wood grilled sardines, salsa verde, pickled veg, crostini, paprika butter; Portuguese sandwich, marinated hanger steak, parmesan batatas fritas, garlic aioli; Salted cod croquetas w/ potato/ piri piri aioli; Duo of hummus, yogurt, sumac & yellow lentils, ginger, turmeric, pita; BBQ oysters, crispy jamon, broa, salsa verde, parmigiana butter. **Pizzette:** Do mar, shrimp, calamari, mozzarella; Al Pesto, sliced tomato, mozzarella; Do carne, lamb ragu, arugula, feta, roasted red pepper. **Charcuterie:** House cured salmon; Jamon serrano; Presunto Iberico. **Petiscos:** Camarones piri piri; Crab & avocado crostini; Piquillo pepper rellenos, gulf shrimp, crab almond romesco; Pork vindalho, spicy red curry, potato, mustard seed raita; Gigante bean stew, kale, fideo pasta, feta, almond romesco; Black mussels, sofrito, vinho verde, garlic butter; Curry chicken empanadas, green peas, herb aioli; Scallops a la plancha, cauliflower, leeks, turmeric root, risotto, crispy jamon; Littleneck clams, garlic, vinho verde, lemon, chili pepper, cilantro; Crispy rice flour coated squid & shrimp, tempura green beans; Smoked pork spicy meatballs, walnut picada, tamarind, sesame seeds; Wood grilled octopus, mustard seed sofrito, coriander, fingerling potatoes. **Large plates:** Arroz de mariscos (paella); Bacalhau, salted cod, parsnip & potato, sao jorge cheese, broa bread crumbs; Wood grilled beef.

### AMALFI RISTORANTE ITALIANO & BAR

6100 Westheimer Houston 77057 713.532.2201 [www.amalfihouston.com](http://www.amalfihouston.com)

Open a short time but already well-established with faithful lunch and dinner clientele, Amalfi should be a lasting fixture on Houston's fine dining A-List. **Antipasti:** Beef carpaccio with salad of pears, micro greens, shaved pecorino cheese, lemon oil dressing; Pan seared diver sea scallops caramelized with sea salt, atop sautéed porcini mushrooms/ fingerling potatoes, drizzled w black truffle sauce; Lightly fried calamari rings and green beans, marinara sauce; Maine lobster tail medallions on arugula, fresh orange segments, chive pink pepper dressing; Mediterranean octopus roasted w rosemary, garlic, fines herbes, over sautéed escarole, capers, & finished with grilled bell pepper & pepperoncino sauce. **Paste & Risotti:** Whole wheat fettucine w porcini mushrooms & pancetta, creamy parmesan truffles sauce; Paccheri pasta with a ragu of braised Berkshire pork ribs; Thick spaghetti with colatura fish sauce, Manila clams, lemon zest; Carnaroli rice simmered with zucchini, jumbo prawns, & fennel pollen; Homemade ravioli filled with butternut squash, topped with creamy black truffle sauce & lobster. **Carne & pesce:** Sesame-crust blue fin tuna with tomato tartar & basil dressing; Herb-encrusted Berkshire pork filet with cauliflower mousse & friend tomatoes; Bone-in Texas lamb roasted with bay leaves & rosemary, charred spring onions & potatoes; Osso buco braised with Taurasi wine, thyme risotto, & sautéed broccolini. Various **Pizzas**, and your kids can sit at the pizza bar and make their own. **Many other** wonderful items, so go investigate in person!

For more information on Hankamer & Associates or any of our current listings, please visit our website at [www.hankamer.com](http://www.hankamer.com).

Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2014 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.