

RUSSO'S NEW YORK PIZZERIA

5727 Westheimer Houston 77057 832.251.0220 nypizzeria.com

Russo's has been in the large center on Chimney Rock and Westheimer for a long time. Yes, it is a franchise, and it has surprisingly good food and surprisingly reasonably priced wines. It is not fancy, and the word "Pizzeria" in its name is a bit misleading since it offers a broad and delicious menu. **Appetizers:** Calamari fritti-tender calamari seasoned with salt & pepper, lightly fried, served with marinara sauce; Italian garlic bread; Wings Fra Diavolo- ten jumbo spicy wings with side of blue cheese dressing; Homemade meatballs-two large Italian style meatballs in Chianti-braised meat sauce; Eggplant Rollatini-stuffed with ricotta, mozzarella cheese, fresh basil, and lightly breaded and fried, tomato cream sauce. **Insalate:** Caprese- ripe roma tomatoes, buffalo mozzarella, basil, drizzled with Sicilian organic extra virgin olive oil; Mediterranean-romaine lettuce, fresh vegetables, pine nuts, sun dried tomatoes, artichoke hearts, dolce Gorgonzola cheese, balsamic dressing. **Pizza:** Spinach, kale, & artichoke hearts, mozzarella cheese, roasted garlic, creamy Alfredo sauce; Mona Lisa-cheese, sauce, basil, oregano, and EVOO from Sicily; Grilled chicken, prosciutto di Parma, spinach, roma tomatoes; and many more. **Calzone:** Stromboli- pepperoni, sausage, green bell peppers, fresh mushrooms, black olives, mozzarella cheese, pizza sauce; Greek-mozzarella, feta, spinach, tomatoes, garlic; New York- ricotta, Canadian bacon, mozzarella. **Sandwiches:** Chicken parmesan with marinara sauce, sweet basil, mozzarella cheese; Meatball parmesan-with Chianti-braised meat sauce, mozzarella cheese; Italian deli- prosciutto, sopressatta salami, ham, mortadella, provolone cheeses. **Classic Pastas:** Fettucine Alfredo; Lasagna-layered with braised beef, Italian cheeses, Chianti-braised meat sauce; Spaghetti with meat sauce or marinara; Ravioli Pomodoro-marinara sauce; and so on. **Signature Entrees:** Chicken marsala-breast sautéed with Portabella mushrooms, simmered in Marsala wine sauce, atop fettucine; Pasta di mare- fresh shrimp ,clams, mussels, calamari, swirled in spicy pinot grigio marinara, over spaghetti; Chicken picatta-capers, Portabella mushrooms, sun-dried tomatoes, over fettucine, in lemony garlic white wine sauce; Shrimp Fra Diavolo-over spaghetti with spicy marinara; Eggplant parmesan- stacked with basil, mozzarella, romano cheeses, and marinara sauce, baked and served over spaghetti; and several more.

BERNADINE'S

1801 N. Shepherd (Heights) Houston 77008 713.864.2565 treadsack.com

A brand new entry onto Houston's exciting restaurant scene, Bernadine's is side by side with Hunky Dory, which is owned by a group which owns several eateries and bars around the city. Bernadine's specializes in seafood, and "they know their way around the kitchen" with some wonderful dishes on the limited and highly focused menu. **Raw bar:** Oysters on the half shell; Marinated blue crab claws; Gulf snapper ceviche, aji Amarillo leche de tigre, pickled vegetables. **Snacks:** Chargrilled oysters; Brined & smoked fish dip, dill & pickled jalapeno; Housemade ranch dusted pork chicharrones; Rice & gravy, boudin balls, smoked turkey neck gravy, pickled red onion. **Firsts:** Smoked ribs, sorghum popcorn, grilled strawberries; New Orleans style BBQ shrimp toast; Blue crab wedge salad-bacon, romaine, bleu-green goddess dressing; Fried oyster salad, grilled greens, Champagne vinaigrette, Pecorino romano, house-fermented hot sauce; Cornbread cauliflower panzanella, roasted winter vegetables, mushrooms; Smoked duck & oyster gumbo, housemade andouille. **Main:** Cochon de lait au Presse, sautéed Swiss chard, creole mustard vinaigrette; Oyster mushroom Rockefeller fettuccine; Grilled Gulf fish, grits, pickled shrimp, roasted carrots, fumet; Friend catfish, braised greens, Mirliton slaw, buttermilk dressing; Dr Pepper glazed duck, duck confit, cabbage, buttered pecan wild rice; Pan seared Gulf snapper, sweet potato cacao e pepe, lemon herb ricotta, toasted almonds; Lamb roulade, white bean hummus, covey rice, field peas, mint julep glaze; 24 oz. ribeye, green peppercorn oyster sauce, garlic fries; Whole snapper with daily accoutrements. **On the side:** Braised greens; Dirty farro; Roasted carrots & mojo; Anson Mills grits; Garlic fries. Bring your platinum card.

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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 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.