

## PIATTO RISTORANTE

4925 West Alabama, Houston, Texas 77056, (713) 871-9722

This great little Galleria-area restaurant is a real find. It is tucked in behind Dillards on W. Alabama, and although valet and self-parking are provided behind the restaurant, most people I know park at Dillards and hop across the street. Owned by John Marion Carrabba (of THE Carrabba Family), Piatto continues the tradition of fine Italian fare and wine at reasonable prices. Asparagus Speciali is a first for Hankamer: lightly breaded and pan-fried, topped with jumbo lump crabmeat and lemon butter sauce. Cozze della Casa (mussels in white wine sauce) is also an awesome starter, as are Crab Cakes and Italian Ceviche, shrimp marinated in Vodka-lime sauce. Salads include Shrimp Remoulade, a dish which one graced most upscale menus in Houston in the 50s and 60s; Greek Salad, and traditional Caesar. I have trouble passing up Linguine Pescatore-mussels, shrimp and crab claws in a spicy marinara sauce, and Mezzaluna-half-moon spinach ravioli stuffed with chicken, ricotta, and romano cheese, tossed in Alfredo sauce. Baked Sea Bass, Veal Scaloppini, Risotto Primavera, and Chicken Picatta are just some of the entree selections, and there is a full menu of pizzas and Panini (Italian sandwiches), which are served daily only at noon. Lemon twist cheesecake, Double Layer Chocolate Cake, and Fresh Berries are some of the tantalizing desserts.

## JIMMY G'S CAJUN SEAFOOD RESTAURANT

307 N. Sam Houston Parkway E., Houston 77060, (281) 931-7654

Hankamer always feels confident when the owner puts HIS name in the name of the restaurant. Jim Gossen was one of the original Lafayette Cajun restaurateurs who came to Houston in the mid-70s to open Don's, Willy G's, and the Magnolia Grill. Gossen and his partners also eventually formed Louisiana Foods, to provide fresh Louisiana seafood to their own restaurants and to select hotels. Jimmy G's is as authentic as they come, and is an excellent north Houston / Greenspoint area meeting spot. Fried crawfish and fried crab claws, Boudin, oysters on the half-shell and embrochette are tantalizing and tasty starters. Fried shrimp salad, Lump Crabmeat Salad, and Crab Maison Salad are hard to pass up. Several varieties of gumbos and bisques – and turtle soup – compete for the diner's attention at the front of the lengthy menu. Broiled or blackened items include Soft Shell Crabs, Frog legs, Stuffed Shrimp, Scallops, and Stuffed Gulf Red Snapper. Deep fried seafood selections include Whole Fried Catfish, Deluxe Fried Shrimp (15), Fried Oysters, and a huge Seafood Platter. Sides – if you are still hungry – include Louisiana Rice Dressing, Mama's Seafood Jambalaya, and Sauteed Potatoes with Onion & Peppers. Crawfish comes in a variety of ways: Etouffee, Saute, Augratin, Boiled, Fried Tails, and Crawfish Dinner. Slow-Roasted Opelousas Baked Duck falls from the bone, and is served with Louisiana Rice Dressing and Sweet Yams. And Jimmy G's serves a 14 oz Ribeye and Pork Rib Chops for the red meat eater. Bread pudding and other sweet and caloric desserts are in abundance to top off the Jimmy G's experience!

For more information on Hankamer Commercial or any of our current listings, please visit our website at [www.hankamer.com](http://www.hankamer.com), or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: [rhankamer@hankamer.com](mailto:rhankamer@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 travelled 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.*

*The opinions expressed in Hankamer Commercial RESTAURANT UPDATE are the opinions of Hankamer only and these opinions may not be shared by RED News or any other advertising medium in which UPDATE appears. © 2006 Ray Hankamer, Hankamer Commercial.*