

FOOD & WINE

JULY 2011

BEST NEW CHEFS



GRILL LIKE A CHEF ON JULY 4TH
easy, delicious dishes

WINES THAT PAIR WITH *(almost)* ANYTHING

Nantucket's New Arrivals

The action on the New England island includes a farm-to-table Italian spot by a former F&W Best New Chef and an osteria with a wood-smoke rotisserie.

BY JEN MURPHY



Passengers on the ferry into Nantucket Harbor now have a bunch of new places to eat.



Petticoat Row Bakery has daily cupcake specials.

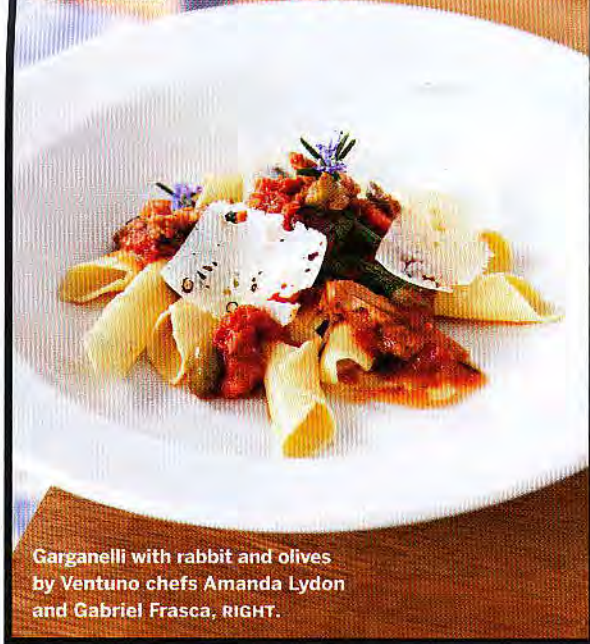
THE ISLAND'S TOP CUPCAKE

1 Petticoat Row Bakery Hand-rolled, boiled bagels and buttercream-frosted cupcakes are the main draws at this new bakery from Tiina Polvere and Donald Polvere, Jr., formerly of the Nantucket Cake Company. "We sold out by 9 a.m. the first day," Donald recalls. Show up at the right time and you might get to try special daily cupcake flavors, like cookies-and-cream or key lime. *35 Centre St.; 508-228-3700.*

LATE-NIGHT EATS

2 12 Degrees East Visitors arriving on the last ferry can wheel their bags over to 12 Degrees East. Its late-night menu offers snacks like lobster fritters and muffaletta until 11:30 p.m. The main menu is divided by US regions: North (lobster salad), South (pulled pork), East (scallops with bacon) and West (salmon tacos). A raw bar showcases oysters from Martha's Vineyard and other local seafood. *12 Cambridge St.; 508-228-1112.*

POSTCARD



Garganelli with rabbit and olives by Ventuno chefs Amanda Lydon and Gabriel Frasca, RIGHT.



3. Most Anticipated Summer Opening

Ventuno F&W Best New Chef 2000 Amanda Lydon and her husband, chef Gabriel Frasca (above)—the couple behind the island’s Straight Wharf restaurant—have a new spot. Says Frasca, “We’re reimagining Nantucket through Italian traditions.” The couple has partnered with local farmers and fishermen to get the best pork, poultry, lamb and seafood. They’re proud of their outdoor bar, modeled after *frascas*—the farmhouses in Friuli that serve wine and food, and happen to share Gabriel’s last name. 21 Federal St.; 508-228-4242.



WOOD-SMOKE ROTISSERIE

4 Pazzo The menu at this new osteria from local chef Marco Coelho hits on iconic Mediterranean cooking styles: There’s a section dedicated to dishes cooked in *cazuelas* (Spanish earthenware pots), one for Moroccan tagines and another for handmade pastas. Coelho also has the island’s only rotisserie, fueled with a mix of grapevines, cherry and pecan wood. 130 Pleasant St.; 508-325-4500.

BEST OUTDOOR DINING

5 Brick Bistro The 1845 Jared Coffin House opened a new restaurant in April. “You won’t even recognize the new space,” says owner Mike Sturgis. “And the two patios offer spectacular people-watching.” On offer: fancy takes on New England–style comfort foods, a well-edited global wine list and serious cocktails. 29 Broad St.; 508-325-5151.



Brick Bistro is in an 1800s mansion-turned-B&B.

CHEFS’ GUIDE TO NANTUCKET

Chef couple **Amanda Lydon** and **Gabriel Frasca** tell their favorite spots to eat, drink and hang out.

Favorite Beach “We take the kids to **Quidnet**, an uncrowded family beach. When it’s the two of us, we go to **Cisco Beach**, an out-of-the-way spot where the surf is too rough for the kids.”

Best Sandwich Spot “**Provisions** is an island institution. We invariably get the Italian or Caprese sandwich and eat it hours later, as the homemade ciabatta gets better as it drinks in all the olive oil and vinaigrette.” 3 Harbor Sq.; 508-228-3258.

Top Wine Shop “Our friend Beth English owns **Current Vintage**, a quirky store that sells both wine and vintage clothes. It’s sort of like chicken and waffles—until you experience it, it’s hard to believe what a great idea it is.” 4 Easy St.; 508-228-5073.

Best Beer Experience “The beer garden at **Cisco Brewers** is the perfect place to spend an afternoon. It’s where our employees spend their days off. Try the Whale’s Tale Pale Ale.” 5 Bartlett Farm Rd.; 508-325-5929.

PHOTOGRAPHS: GABRIEL FRASCA (PASTA), BUFF STRICKLAND (LYDON AND FRASCA), NANTUCKET ISLAND RESORTS (BRICK BISTRO)