

Landmarc continues to flourish as both a neighborhood restaurant and a celebrity hangout.

# Downtown Dish

HOT SPOTS FOR HOTSHOTS. BY DALENE ROVENSTINE



## A Voce

From its Forty-One Madison location in the Flatiron District, A Voce is perfectly positioned for haute business powwows—the I-banker crowd at Credit Suisse is only a block away. Boldfacers like Steve Madden and Sofia Vergara also stop by to dine on Executive Chef Ben Lee’s inventive Italian cuisine. Popular dishes include Uovo, a five-minute egg on toast with pickled chanterelles and crema di parmigiano; gnocchi alla Romana with red-wine-braised octopus; and linguine with wild boar Bolognese. For working lunches in summer, try the 100-seat outdoor patio. **41 Madison Ave., 212-545-8555; avocerestaurant.com**

## Buvette

Chef Jody Williams’s intimate (50-seat) French-inspired gastro-technique draws a neighborhood and celebrity crowd (sometimes one and the same) for light bistro

fare—you’ll find everything from charcuterie plates, croques monsieur, and tartines to octopus salad and cassoulet. Buvette is in the former historic Pink Tea Cup space, which Williams artfully restored with a Gallic/Village flair, adding a marble bar and reclaimed white-oak flooring. **42 Grove St., 212-255-3590; ilovebuvette.com**

## Cafe Cluny

With its eclectic country-style décor and traditional American fare, Cafe Cluny, in the West Village, has a low-key, idiosyncratic chic. The restaurant is always bustling with notable names, like Sally Field, Nate Berkus, Cameron Diaz, Mary-Kate and Ashley Olsen, and Amy Poehler. Sure favorites to try: the Cluny hamburger, house-made herbed pasta, and the Montauk monkfish. **284 W. 12th St., 212-255-6900; cafecolony.com**

## Carbone

Winning raves from *The New York Times* and critics throughout the city, this downtown spot is a celeb magnet—Beyoncé, Jay Z, Anderson Cooper, SJP, and Matthew Broderick have all stopped by. The sumptuous menu created by chefs Mario Carbone and Rich Torrisi brings Italian-American cooking to new levels of deliciousness. Try the lobster mezzaluna, the oxtail cavatelli, and the halibut piccata. **181 Thompson St., 212-933-0707; carbonenewyork.com**

## Landmarc

After a decade in business, Marc Murphy’s first restaurant, Landmarc, in Tribeca, remains both a destination and a neighborhood dining spot. “It’s a place where our neighbors, many of them celebrities [Christy Turlington, Gwyneth Paltrow, and Chris Martin, to name a few] and executives, feel comfortable,”

Murphy says. “We have been serving our signature dishes to them for over 10 years.” Favorites include the grilled skirt steak salad, chicken liver and bacon cavatelli, and roasted spaghetti squash. **179 W. Broadway, 212-343-3883; landmarc-restaurant.com**

## Minetta Tavern

Ezra Pound, Ernest Hemingway, and Dylan Thomas frequented the original Minetta Tavern; the current iteration, conceived by Keith McNally, attracts literary types like Jay McInerney, along with a broad assortment of boldfacers ranging from David and Victoria Beckham to Brooke Shields. Although such dishes as the Pied de Porc Pané and Tripe à la Mode de Caen are featured specialties, it’s the Black Label burger (a selection of prime dry-aged beef at a cool \$27 at lunch) that brings guests in again and again. **113 Macdougall St., 212-475-3850; minettatavernny.com**

## The Smile

Executive Chef Melia Marden’s seasonal Mediterranean menu is informed by her roots in Greece, where she spent part of her childhood. Delectable dishes like spaghetti in lemon cream and oregano- and parsley-rubbed branzino attract a chicster crowd, which has included gallerist and art dealer Vladimir Restoin Roitfeld and Into the Gloss’s Emily Weiss and Nick Axelrod. Try the baguette French toast at brunch. **26 Bond St., 646-329-5836; thesmilenyc.com** **G**

## GO WEST

Del Posto attracts haute tech and glamour gallerists.

Del Posto, the brainchild of über-restaurateurs Mario Batali and Joe and Lidia Bastianich, may seem a bit far west for a lunchtime power crowd, but Barry Diller’s IAC, Google, and Chelsea’s high-powered art gallerists are all nearby. Summer favorites include vitello tonnato, truffled beef carne cruda, and the lobster salad—perfect for quick business lunches. Del Posto’s star chef, Mark Ladner, a Relais & Châteaux Grand Chef, has won raves for his gluten-free pastas and four stars from *The New York Times*. **85 10th Ave., 212-497-8090; delposto.com**



Del Posto’s Sfera di Caprino, a celery and fig agrodolce with celery sorbetto.