

Winter | 2022

feedme

Newsday's magazine for Long Island food lovers



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+ braising tips &
tricks, Latin warmth,
winter dining guide
and more

Newsday



Take Comfort

The simple act of getting cozy, whether indoors or out, is a highly personal one. But whether you're looking for happy hour in a heated igloo, dining by a fireplace or warming up with a mug of hot chocolate or bowl of soup (our offerings span the globe), here's a handy guide for experiencing that sort of contentment this season.

By Corin Hirsch, Erica Marcus, Ian Stark, Joann Vaglica and Scott Vogel



Six to eight people can kick back and enjoy the Guy Gloo at Mirabelle in Stony Brook. The restaurant's full menu is available. Photo by Randee Daddona

■ PRIVATE DINING: GREENHOUSES, IGLOOS, YURTS & MORE

BETTERMAN DISTILLING

161 River Ave., Patchogue

631-708-7405

thebettermandistillingco.com

Gamer cave, jungle adventure, winter

wonderland, basement hang or ladies night—what's your style? Betterman offers five themed (and heated) igloos set up on its patio, all of which come equipped with board games, a Bluetooth speaker, comfy seating (chairs, couches and bean bags) and a cocktail specific to each igloo. Small

plates are available to nosh on, too. The igloos, which fit six, have an \$80 rental fee on Fridays and Saturdays; \$50 on Thursdays and Sundays. Each time slot is set up for two hours, although customers are able to double-book for an additional cost.

BREW CHEESE

40 Woodbine Ave., Northport

631-239-1927 | brew-cheese.com

Patrons can reserve a seating for up to six people within one of its four yurts (circular tentlike structures), which have picnic tables with faux fur-lined seats, greenery, lighting and portable heaters. Creative twists on standard grilled cheese sandwiches include The Regina George (hot capicola and whiskey Cheddar on sourdough). Offerings on tap include seasonal brews from hometown favorite Sand City Brewing.

COACH MEETING HOUSE

160 Mill River Rd., Oyster Bay

516-588-9288

coachgrillandtavernoysterbay.com

Behind this cozy tavern, there's a courtyard with five heated, well-equipped igloos, each with its own firepit, allowing guests the option to lounge inside or out. Patrons can use a scannable QR code menu for contactless ordering via their phones, and a two-hour \$40 bottomless brunch (which includes self-serve mimosas and bellinis) is offered on weekends, now with a DJ. There's no charge to use an igloo, but reservations are for a minimum of two hours. Reservations are made only through opentable.com, and there is a \$200 minimum spend.

DANFORDS

25 E. Broadway, Port Jefferson

631-928-5200, ext. 170 | danfords.com

Watch the ferries come into Port Jefferson Harbor from the igloos on the back deck. Reservations can be made for lunch or dinner for up to two hours; two bottles of bubbly are included. Each is done up with a "fireplace-styled heater" and a Bluetooth speaker that may be paired with your phone. Igloos seat six people and are \$150 for two-

hour rentals, plus a \$100 minimum food and beverage purchase.

FINLEY'S OF GREENE STREET

43 Green St., Huntington

631-351-3440 | finleyshuntington.com

The restaurant's full menu is offered within this spot's heated igloos, which seat up to seven people for a two-hour-max session. \$150 minimum on Friday and Saturday nights, plus 20% gratuity daily.

HARBOR MIST

105 Harbor Rd., Cold Spring Harbor

631-659-3888

harbormistrestaurant.com

Continental favorites can now be had in one of three igloos at this waterside spot overlooking Cold Spring Harbor. The restaurant caps each reservation at two hours. Igloos seat up to eight guests with a \$200 minimum spend. Book a reservation on opentable.com.

ITA KITCHEN

45 W. Main St., Bay Shore

631-267-5916

itakitchenbayshore.com

This Italian restaurant's side and back patios feature six heated greenhouses, both small and large. Order from the restaurant's full food and drink menu or opt for preset "greenhouse packages" starting at \$55 per person. Reservations are for two-hour slots. There's a minimum spend of \$200 Friday through Sunday.

KONOB

46 Gerard St., Huntington

631-824-7712

konobahuntington.com

Daniel Pedisich brings a taste of Croatia to downtown Huntington, along with private dining experiences inside heated greenhouses set up in front of his restaurant. The menu includes beef goulash, beef burek, lamb meatballs, stuffed cabbage roll (which may be meat-filled or vegetarian/vegan, with quinoa and lentils) and platters of grilled mixed meats. Each greenhouse seats up to six people. Reservations are recommended. No fee. »

MAXWELL'S**501 Main St., Islip****631-210-0011 | lessings.com**

Faux-fur blankets and oversized pillows grace the furniture while string lights grace the dome in each of the eight-person igloos at Maxwell's. \$150 for two hours; includes the first round of drinks with purchase of food. Reservations are required.

MIRABELLE**150 Main St., Stony Brook****631-751-0555 | lessings.com**

Mirabelle is offering three six-person igloos dubbed the Guy Gloo (see page 64), the Noir and the Chalet that are available for dining Wednesday through Sunday. The restaurant's full menu is available. \$150 for two hours (\$200 on holidays). Includes a bottle of Prosecco with a food purchase.

THE OAR**264 West Ave., Patchogue****631-654-8266 | theoar.com**

Located along the Patchogue River, the deck space here is wrapped in open skies and water views. At the six igloos—each featuring an electric fireplace—a special seasonal menu is offered; guests are asked to bring their own blankets. Igloos seat two to six people and are \$75 for two hours Tuesday through Thursday; \$150 for Friday through Sunday. The rental fee includes the first round of drinks.

RHUM**13 E. Main St., Patchogue****631-569-5944 | rhumpatchogue.com**

New rooftop "cottages" add to the charm of this Island-inspired eatery and rum bar. The heated structures, set up on the decorated rooftop under string lights, are available daily for two hours at time. For \$100, four diners get access to the structure and a round of drinks. Each additional guest is \$25; six-person maximum.

SMUGGLER JACK'S**157 Forest Ave., Massapequa****516-798-6000 | smugglerjacks.com**

Smuggler Jack's features five igloos sitting on insulated platforms with views of the Schmidt Canal. The igloos are well-appointed and come

with a dedicated server. Sunday brunch and happy hour menus are available. The igloos seat six to eight and may be reserved for up to two hours, beginning at noon daily. A deposit is required; weekdays no fee before 4 and \$75 after 4; Fridays and Saturdays \$125; and Sundays \$100.

■ NEW**ARCADIA RETRO EATS****2890 Hempstead Tpke., Levittown****516-899-5309 | arcadialevittown.com**

It's hard to believe the '80s was 40 years ago, but stepping inside Levittown's new restaurant-arcade takes you right back. The interior touches on "Saved by the Bell" and throwback blockbuster hits, and diners can play Ms. Pac-Man, Donkey Kong and Bubble Hockey. Comfort-food standouts include disco fries, wings and brick-pressed burgers.

BIJOU**400 Broadhollow Rd., Melville****631-755-5777 | bijou110.com**

This sleek French-Asian fusion restaurant from the Anthony Scotto group brings high-end sushi and dim sum to mingle on a menu that also features roasted duck and truffle-rubbed chicken.

FOGO DE CHAO**160 Walt Whitman Rd.****Huntington Station****631-382-6161 | fogodechao.com**

It's advisable to skip breakfast (and lunch) before visiting this Brazilian steakhouse chain, which recently opened its second Long Island location. Gauchos in giant pantaloons and red scarves spirit skewered meats through the dining room and appear at your table whenever you turn a coaster from red to green, shaving slices of at least 13 different kinds of meat, from filet mignon and picanha (sirloin cap) to linguica sausage.

KING'S CHOPHOUSE**52 E. Main St., Bay Shore****631-647-2688 | kingschophouse.com**

Think of King's as a foil of sorts to the sprawling steakhouses of Nassau County: Dry-aged rib-eyes, steak fries as wide as two fingers and clear-as-

day Gibson cocktails served in a 45-seat, almost noir-like space, with ornate wallpaper, a marble bar, moody lighting and polished details. Besides steaks, the menu features a double-cut Berkshire pork chop and sliced duck breast from Crescent Duck Farm in Aquebogue. There's also a raw bar.

LIMANI GRILLE**1 Vanderbilt Motor Pkwy.****Commack****631-699-6700 | limanigrille.com**

The seafood-focused restaurant group has hatched this striking 300-seat Mediterranean place in the former Bonwit Inn in Commack. Many standards from the original Limani are here, such as grilled octopus, spanakopita, Limani chips (served with tzatziki and fried kefalograviera cheese), chicken meatballs and whole grilled fish. More-casual additions include lobster mac-and-cheese, Greek-style spaghetti Bolognese and astakomakaronada, linguine in a Greek-style red lobster sauce. Open for lunch six days a week.

THE LOBSTER ROLL**32 Montauk Hwy., Southampton****631-267-3740 | lobsterroll.com**

The iconic Amagansett roadside spot now has a second location that's open year-round. Like the first, it has a prominent perch—the intersection where Route 27 turns toward points east—and a similar menu, although there are new features such as a bevy of gluten-free selections and expanded offerings for burger-lovers (Wagyu, Impossible, black bean).

NUNZI'S**125 Secatogue Ave., Farmingdale****516-586-8447 | nunzis1274.com**

This Instagram-friendly restaurant (dramatic interior, neon signs, bubble glass light fixtures) is on the ground floor of Farmingdale's Fairfield Knolls apartments, just steps away from the LIRR. Executive chef Marc Wisheart turns out everything from stuffed Italian peppers and cacio e pepe to limoncello wings. Finish with the Tiramisu Explosion—a rainbow cookie cake with tiramisu filling that's covered in white chocolate truffle.

SEASON**133 Glen Head Rd., Glen Head****516-962-9330 | seasonbistro.com**

On an island on which too many places promise far more than they can possibly deliver, Joe Marchisotta's restaurant is the opposite. The chef, who spent 25-plus years cooking at some of New York City's finest establishments, is serving open-faced short rib ravioli, Chilean sea bass and more. Although currently only open for dinner—and just four evenings a week—word-of-mouth has already generated serious business.

SUP VIETNAMESE PHO & GRILL**1113 North Country Rd., Stony Brook****631-675-6777 | supvietnamese.com**

"Sup" means "soup" in Vietnamese, and Chef Tiger Le, formerly of Pho Vietnamese on the Lower East Side of New York City, is proud of his long-simmered broths. His beef-broth soups feature beef eye round, brisket, meatballs, tripe and more. There are also chicken and vegetarian broths, with complementary additions. Add delicate rice noodles to soup and you have pho, served with herbs and vegetables. Also: summer rolls (with big, tender shrimp) and braised pork ribs. (*Other location: 998 Carmans Rd., Massapequa*)

TEDDY'S BULLY BAR**46 Audrey Ave., Oyster Bay****516-408-5339 | teddysbullybar.com**

This Teddy Roosevelt-themed spot takes over the space once occupied by Canterbury's, which for decades was OB's most dependable local haunt. The dining room has been spiffed up and there's live music every evening but Sunday, when it's in the afternoon. Menu highlights include a fine burger called the Hangover; a panini-style Cuban sandwich of roast pork and Swiss; grilled oysters with bacon, Parmesan and cherry peppers; and fish-and-chips.

TIESTO'S**411 W. Main St., Patchogue****631-730-8602****tiestosrestaurant.com**

Chef Luis Marin, who spent 27 years as the head chef at Painters'

Restaurant in Brookhaven, mixes gastropub fare with Mexican, Spanish and Ecuadorian dishes, and daily brunch (until 3) ushers in omelets, eggs Benedict, huevos rancheros, chicken over waffles and a flatbread breakfast pizza. Later in the day, starters go from skirt-steak-topped nachos to shrimp ceviche. Burgers, paella and short ribs appear on the larger plate list. The lengthy cocktail roster features a bracing house margarita and shareable 100-ounce sangrias and rum punch.

WHISKEYNEAT

124 E. Main St., Patchogue
631-600-3434 | whiskeyneatny.com
 Friends Rob Delgiorno and Michael Jordan have opened this 85-seat restaurant and whiskey bar with dishes that range from gochujang wings to pastrami sandwiches and fried boneless chicken thighs over grits doused with hot honey. An all-day happy hour (noon to 7) slashes prices by half for every spirit. Delgiorno said, "We wanted people to be able to try all of the cool whiskeys," including Wellers 90 Proof Rye (rare) or Old Rip Van Winkle 12 Year (super rare).

■ HOT CHOCOLATE

COFFEE BOOTHS
226 Middle Country Rd., Selden
631-846-1966
coffeebooths.business.site

This spot, which is family owned and operated, has a house-made hot chocolate on the menu (melted Belgian chocolate, sugar and a hint of Ghirardelli Classic White vanilla chips mixed with milk, then steamed and topped with whipped cream and a drizzle of chocolate), but any of its 15 specialty lattes can be made with a hot chocolate base. Options include flavors such as s'mores (see page 68) and spicy dark chocolate. Cash only.

COSTA NOVA WAFFLE

211 2nd St., Mineola
516-500-9802
costanovawaffle.com

This dainty waffle house, which transports you straight to Portugal with its décor and food, offers

traditional and Nutella hot chocolates. Both are made with Ghirardelli chocolate powder, which is mixed with water and steamed milk, then topped with marshmallows or mocha drizzle. In the Nutella, the hazelnut spread is slathered on the inside of the cup.

DRUTHERS COFFEE

1113 North Country Rd.
Stony Brook
druthers.coffee

Melted-down Callebaut white chocolate and oat milk are infused with chamomile, lavender, spearmint, lemon myrtle and butterfly pea flower to create Druthers' aptly named blue cocoa. Also on special: spicy cocoa (a dark chocolate and oat milk version infused with cayenne and orange zest). There's also a vegan hot chocolate.

FOR FIVE COFFEE ROASTERS

292 Plandome Rd., Manhasset
516-918-9488 | forfivecoffee.com

This sleek cafe is known for its roster of coffees, but the hot chocolate, made with chocolate ganache and steamed milk, is notable, too. Before it's served, a barista will finish it with an Instagram-worthy design.

THE FRENCH WORKSHOP

191 7th St., Garden City
516-248-6800
thefrenchworkshop.com
 This French-style bakery, which recently opened its second Long Island location, brings three types of hot cocoa to the table: classic hot, white chocolate and Nutella. (Other location: 417 S. Oyster Bay Rd., Plainview)

GRINDSTONE COFFEE & DONUTS

7A Main St., Sag Harbor
631-808-3370
grindstonedonuts.com

This hipster doughnut shop also offers an impressive drinks list. Try a traditional hot chocolate or kick it up a notch with the spicy Mayan Mocha, made with Monin dark chocolate syrup, steamed milk, Saigon cinnamon and cayenne. »

Fine Dining at Its Best



MIRABELLE RESTAURANT & TAVERN
mirabelletavern.com



SANDBAR
sandbarcoldspringharbor.com



VIEW RESTAURANT
viewoakdale.com

LESSING'S
 HOSPITALITY GROUP
 est. 1890



Indulge your inner child with s'mores hot chocolate at Coffee Booths in Selden. Photo by Joann Vaglica

SOUL BREW

556 Rte. 25A, St. James
631-250-9238 | soulbrew.coffee

Since its inception in 2016, this coffee shop has been creating whimsical cups of joe, and the same is true for its hot chocolates, sometimes topped with Oreos, whipped cream, cinnamon, sprinkles or cereals. Standards include s'mores, peanut butter and banana, but turn to its extensive latte menu for flavors such as Cinnabon, apple pie, crunch berry, rainbow cookie or butter beer. For a hot chocolate, the base of the drink is changed from an espresso to a Ghirardelli chocolate sauce. (Other locations: 2718 Grand Ave., Bellmore; 556 and 387 New York Ave., Huntington)

SOUTH SHORE DIVE

65 Main St., West Sayville
631-218-6500 | southshoredive.com

At this pub and restaurant, craft brews, cocktails and comfort food are the draw, and on Sunday nights through the winter, so is hot chocolate. A mug of traditional or mint hot chocolate can be spiked with RumChata or Stoli vanilla, and toppings range from marshmallows to gummy bears. Live music and a snow machine add to the vibe.

TOAST COFFEEHOUSE

9 S. Park Ave., Bay Shore
631-647-9560 | toastcoffeehouse.com
This carnival-themed spot offers a standard hot chocolate, also available in options such as s'mores and salted

caramel. Hot chocolate here is served in 20-ounce glasses and may be spiked with vanilla or coconut rum. Here, you'll also find hot chocolate "bombs"—a milk chocolate ball served in a mug with a side of steamed milk and either Bailey's Irish Cream or whiskey. (Other locations: 242 E. Main St., Port Jefferson; 46 E. Main St., Patchogue)

WHISKEY DOWN DINER

252 Main St., Farmingdale
516-927-8264
whiskeydowndiner.com

Siblings Alyson and John Kanaras are slingin' more than just pancakes and eggs at their diner. The duo's seasonal drinks menu includes a boozy hot chocolate bar with five spiked concoctions—peppermint, s'mores, peanut butter, salted caramel and rainbow cookie; they're \$12 each. The drinks are made with a Nestlé cocoa base, then jazzed up with liquor and toppings. There's also a flight of three five-ounce versions (\$15) to be enjoyed at the bar or a booth table.

WITCHES BREW COFFEE HOUSE

311 Hempstead Tpke.
West Hempstead
516-489-9482

This Victorian gothic café offers hot chocolate in 30 flavors. Cocoa powder is combined with hot water and steamed milk, then mixed with syrup. Customers can choose among flavors such as peanut butter, chocolate cupcake, raspberry and caramel. For a caffeine boost, try the half cocoa-half coffee (café au lait with cocoa powder and steamed milk). All drinks may be topped with marshmallows, shredded toasted coconut, sprinkles and more.

■ SOUP

AVLI
461 Hempstead Tpke.
West Hempstead

516-564-7575 | avligreek.com
Avgolemono, a heavenly Greek amalgamation of lemon and tempered eggs, is here augmented by a hearty amount of breast meat and contributions of carrots and orzo suspended in a thick and velvety velouté. (Other location: 2449 Jerusalem Ave., North Bellmore)

BIGELOW'S

79 N. Long Beach Rd.
Rockville Centre
516-678-3878 | bigelows-rvc.com

Fried clams take center stage at this stalwart, but in-the-know customers begin with clam chowder. The white is all creamy New England goodness while the red is that rare bird, a Manhattan clam chowder that doesn't taste like minestrone with a few clams thrown in. The suave seafood bisque features crab, shrimp and scallops.

DUN HUANG

8 Cold Spring Rd., Syosset
516-921-7060 | dunhuangfood.com

This new restaurant specializes in the hand-pulled wheat noodles of the Gansu province in Northwest China. The signature dish here is Lanzhou beef noodles, named for the province's capital, which features noodles in a beef broth slicked with chili oil, along with slices of beef tendon and radish.

LITTLE MEXICO

3253 Horseblock Rd., Medford
631-730-8199
littlemexico-restaurant.com

At this supersized new Mexican restaurant in Medford (a younger-but-bigger sibling to the original Little Mexico in Middle Island), warm up with a bowl of pozole, made from a chili-rich broth, big hunks of pork and the eponymous pozole (hominy), plumped, tenderized dried corn.

LOS ANDES

1844 Deer Park Ave., Deer Park
631-392-1555

Finely crafted by a reverent kitchen, the seafood soup known as parihuela features shrimp, calamari, mussels and more in a spicy fish stock. You won't leave a drop. (Other location: 275 E. Main St., Patchogue)

LUSO

133 W. Main St., Smithtown
631-406-6820 | lusorodizio.com

Caldo verde, a Portuguese soup, is the very definition of rib-sticking, particularly at this churrasqueira, where the verde-ness comes not from kale, but mellow collard greens. They join forces with a creamy potato base, kicky vinegar and smoky chouriço.

NY SOUP EXCHANGE

945 Franklin Ave., Garden City
516-742-7687 | nysoupexchange.com
Ken Kaplan's Galveston gumbo is as hearty as it gets. Expect bountiful portions of pork sausage and chicken to lose themselves in Cajun splendor and heat, assisted by a roux studded with onions and okra. You'll find no better cure for the winter blues. Or blocked sinuses, for that matter.

PINE AIRE FISH & DELI

140 Pine Aire Dr., Bay Shore
631-231-1655 | pineairedeli.com
At this Salvadoran seafood restaurant adjacent to a fish market, the generous *sopa de pescado* comes with shrimp, clams and a whole red snapper in a heady brew, fragrant with cilantro.

SAIGON CASA

4747 Nesconset Hwy.
Port Jefferson Station
631-509-1000
In addition to a fine, fragrant pho, Saigon Casa makes bun bo Hue, the great noodle soup from the north Vietnamese city of Hue. It starts with pho broth fortified with chili paste, fermented shrimp paste and bits and bobs of meat. The noodles for bun bo Hue are, as in pho, made with rice, but they are much thicker, which suits the soup's robust character.

YAMAGUCHI

49 Main St., Port Washington
516-883-3500
restaurantyamaguchi.com
Among the classics at this long-standing Japanese restaurant is nabeyaki udon, thick wheat noodles in a crystal-clear broth along with chunks of chicken, shrimp tempura, sliced fish cake, scallions and shiitake mushrooms. Thanks to its cast-iron pot, the soup stays hot for as long as it takes you to finish it. (For more about Yamaguchi, see page 46.)

■ RESTAURANTS WITH FIREPLACES

AMICI

304 Rte. 25A, Mount Sinai
631-473-2400 | amicirestaurant.org
Not one, not two but three fireplaces grace Amici, a sprawling Italian American restaurant. Whether you

prefer the bar, main dining room or back room, your Parm, Marsala or Francese will be served over pasta with a side of hearth.

BARNEY'S

315 Buckram Rd., Locust Valley
516-671-6300 | barneyslv.com
Founded in 1893 by Barney Burnett (a larger-than-life figure whose 10-foot-long leather belt is displayed on the wall), this tavern is the perfect spot for a drink or a meal after a drive along the winding roads of Nassau's Gold Coast. It's been recently reinvigorated by new chef-owner Michael Caristo. Sunday brunch offerings include a duck confit crepe and crab cakes; at dinner, you'll find chicken paillard, crispy-skinned salmon with a silky Dijon *beurre blanc* and more.

CASSARIANO

348 E. Jericho Tpke., Mineola
516-280-8990 | cassariano.crave.it
"Cozy" needn't be synonymous with "old-fashioned." Case in point: Cassariano, a sleek, modern Italian restaurant with two elegant dining areas separated by a freestanding fireplace that illuminates both. The menu's New American touches include swordfish carpaccio and roasted duck breast with fig risotto.

DAVENPORT PRESS

70 Main St., Mineola
516-248-8300 | davenportpress.com
Hard by the train tracks, this historic building began its life as a bank before becoming a printing press in 1924 and an easygoing American restaurant in 1978. The multiroomed premises feature antiques and vintage photos; the big fireplace in the main dining room fits right in.

NANCY'S

25541 Jericho Tpke., Floral Park
718-343-4616 | nancysrestaurant.net
Nancy's features a refined comfort-food menu that is the perfect complement to the fireplace that dominates the chalet-style dining room. Chef-partner David Sanders grinds his own beef, hand-cuts his own fries and makes his own bread and pastas such as *gnocchi*, *tagliatelle* and *spaetzle*.

NORTH FORK ROASTING CO.

55795 Main Rd., Southold
631-876-5450
northforkroastingco.com
This homey Southold spot is an oasis on cold winter days. Cozy up by the fireplace (blink and you'll think you're a guest in someone's living room) and order from a menu of coffee, tea and specialty lattes topped with foam art. It all pairs well with anything from the pastry case or thoughtful all-day bites—grain bowls, sweet potato and duck hash, kid-friendly grilled cheese, too. If you're lucky, your visit may coincide with a bean-roasting session that fills the air with heady, toasty goodness. With books to thumb through and an uplifting atmosphere, don't be surprised if you stay for a second round.

OLD FIELDS

81 Broadway, Greenlawn
631-754-9868 | of1956.com
This Greenlawn stalwart comes into its own in winter, when the weather outside is offset by the warmth of the brick-and-wood décor and comfort-heavy menu of grills and braises. Grab a booth or high-top table in the lounge to be backlit by the enormous fireplace.

PRIMI ITALIAN STEAKHOUSE

999 Montauk Hwy., West Islip
631-526-9779 | primiitalian.com
This Italian steakhouse makes good on both promises and, during the

cold months, a huge fireplace adds a flickering glow to the capacious bar and the front dining room (see below).

RISTORANTE GEMELLI

175 E. Main St., Babylon
631-321-6392 | gemellirestaurant.com
The Tuscan-fantasy-farmhouse interior of this dependable Italian restaurant is further rusticated by the fireplace set into the back wall of the vaulted dining room. It's a perfect setting for enjoying *pappardelle Bolognese*, Mama Gemelli's meatball *Parmigiana* or the stuffed veal chop.

ROTHMANN'S

6319 Northern Blvd., East Norwich
516-922-2500
rothmannssteakhouse.com
If you're not warmed through by the prime meats and drinks, the fireplace in the lounge at this venerable steakhouse will do the trick. After a long hiatus, Rothmann's brunch buffet (all-you-can-eat lobster, oysters, prime rib, smoked salmon and more for \$59.95) has returned.

7 GERARD

7 Gerard St., Huntington
631-944-3777 | 7gerard.com
It's only fitting that this wood-fired grill possesses some firepower outside the kitchen. As heat rises, it's only fitting that you'll need to ascend to the top of this luxurious three-story restaurant to seek out the fireplace lounge. ■



At Primi Italian Steakhouse in West Islip, you can stay warm while enjoying a glass of something cool.
Photo by Daniel Brennan