

Fish Food

Reminiscent of a dining cabin on a first-class oceangoing vessel—with porthole-shaped mirrors, weathered wood panels and custom-made tables and chairs by furniture company Recycled Brooklyn—Crave Fishbar may be rustic and cozy, but Chef Todd Mitgang's creativity with seafood is refined and vast. His seasonal dinner menu includes globally influenced dishes, such as plancha-grilled golden tilefish (*right*) with pea puree, artichoke, romano beans, black barley and ras el hanout; and lobster with chue-chee curry, Thai apple eggplant, Japanese eggplant and fresh bamboo shoots. A highlight of the new lunch menu: sweet and fiery crab-and-shrimp cemita (a Mexican sandwich) with grilled pineapple and ancho chili puree. » Crave Fishbar, 954 Second Ave., 646.895.9585



... crab and shrimp sandwich with pineapple and ancho chili puree ... grilled cauliflower steak over black riso ... beef tendon salad



Roman Holiday

Past a retail counter display of prosciutto di Parma, smoked speck, truffles, *formaggi* and other Italian delicacies, the dining room of Il Ristorante Rosi Parmacotto (*left*) seems like a movie set. So it comes as no surprise that the marble-tiled, red-and-creamy room was created by Dante Ferretti, the Oscar-winning production designer of films including *Sweeney Todd: The Demon Barber of Fleet Street* (2007) and *Hugo* (2011). Surrounded by statues and frescoes that evoke ancient Rome, guests are treated to the robust Tuscan cuisine (pork and beef ravioli, grilled cauliflower steak over black riso) of Chef Cesare Casella, a colorful character who often works the room—shaking hands and greeting regular customers—with a bunch of rosemary sprigs in the breast pocket of his toque. » Il Ristorante Rosi Parmacotto, 903 Madison Ave., 212.517.7700

Simply Exotic

A statue of the pot-bellied, elephant-headed Hindu deity Ganesha, revered as the lord of success and destroyer of evils and obstacles, sits atop a four-sided waterfall at the center of Qi Thai Grill (*far right*). His peaceful, optimistic aura fills the entire two-tiered, 4,000-square-foot former warehouse in which top Thai chefs Sripraphai Tipmanee and Pichet Ong are creating small plates and grilled dishes inspired by Thai street food. From palate-searing pork with red turmeric (*near right*) and pork ribs slathered with Ovaltine barbecue sauce to spicy beef tendon salad and sweet mango soft-shell crab, the cuisine is surprisingly uncomplicated. » Qi Thai Grill, 176 N. 9th St., Williamsburg, Brooklyn, 718.302.1499



PHOTOS: CRAVE FISHBAR; TODD MITGANG; QI THAI GRILL FOOD AND INTERIOR; PHAKKAPOL PASUTHIP

