

Restaurants We Love

TARRY LODGE, PORT CHESTER



Though the dining room and its big marble bar at Tarry Lodge are casual enough for a meal with the kids, the space is also fancy enough for a special-occasion dinner.

By Liz Johnson
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We already knew that the pizza at Tarry Lodge was world-class. Now we've been officially validated.

Mario LaPosta, the pizzolo — or pizza maker — at Tarry Lodge placed 10th in the world for his margherita pie at the World Pizza Championships in Salsomaggiore, Italy, in April.

Not that the Tarry Lodge needed any more reasons to boast. It counts among its owners celebrity chefs Mario Batali and Andy Nusser and famous restaurateur Joe Bastianich. Prime dinner seats are booked weeks in advance. There's rooftop dining. And did we mention the pizza?

There are 14 pies on the menu, ranging from the award-winning margherita to the simple pepperoni to the uber-creative (and over-the-top rich) guanciale with black truffle and sunny-side-up egg. And allow the goat cheese, honey and pistachio pizza to answer the question: yes, nuts are a good topping. Not that the toppings are all you need concern yourself with. If you haven't yet tasted the crust at Tarry Lodge, you are missing one of the thinnest, airiest, silkiest and crispiest pizza crusts you're likely to find, anywhere in New York, or yes, the world.

The beauty of Tarry Lodge, though, is that it is not a pizzeria. Though the dining room and its big marble bar are casual enough for a meal

IF YOU GO ...

Tarry Lodge: 18 Mill St., Port Chester. 914-939-3111, tarrylodge.com.

Hours: Noon to 9 p.m. Sunday and Monday, noon to 10 p.m. Tuesday and Wednesday, noon to 11 p.m. Thursday through Saturday.

Dinner for two (excluding tax, tip, and alcohol): \$75.

Good to know: There is a parking lot in the stoneyard next to Sam's Bar on Mill Street and, after 5 p.m., at the Empire Tools lot across the street on Abendroth. There is valet parking on Friday and Saturday nights.

Take it home: Love that Bastianich rosé you tasted, or can't get enough of the bolognese sauce? Tarry Market and Tarry Wine are around the corner on Main Street.

with the kids, the space is also fancy enough for a special-occasion dinner, where you might order grilled quail or crispy skate or risotto with black truffles.

The pastas are very special. The linguine with clams, chilis and pancetta is slicked with butter but tastes like the sea, if the sea were spicy and had big chunks of bacon floating in it. The orecchiette with fennel sausage and broccoli rabe swims in a rich, red sauce, but has a bitter bite. The pumpkin fiore with sage butter reminds us of Thanksgiving: sweet and savory. (Fiore means flower, and the



A margherita pizza in front of the wood-fired pizza oven at Tarry Lodge in Port Chester. Mario LaPosta, the restaurant's pizza maker, recently placed 10th in the world at a pizza-making championship in Italy. FILE PHOTOS BY THE JOURNAL NEWS

pasta is shaped like one.) Any first-timer to Tarry Lodge, though, should start with the tagliatelle Bolognese, the paradigm of a slow-cooked Sunday sauce.

With cheerful yellow-gold walls, white trim and marble and dark wood accents, the room is warm and inviting.

The bar is friendly (and big), but it's also pleasant against the windows in the dining room along Abendroth Avenue. From the mezzanine in the main dining room, you can survey the scene, feeling important. At very crowded times, and for private events, they open the up-

stairs dining room, which is spacious.

You can be comfortable sitting anywhere, ordering anything, really. Especially with a big group, we like to start by sharing a pizza and a couple of the small plates known as antipasti on the menu. (Try the farro, which

is flavored with different ingredients, depending on the season. Grapes and mint now, corn in the summer, for example.) Then we each order an entree — a pasta, a skirt steak, a pork chop.

But every once in a while, someone goes for another pizza. Can you blame them?



The margherita pizza at Frankie & Fanucci's in Mamaroneck. LIZ JOHNSON/THE JOURNAL NEWS

PLAN B

Arrosto: A sleek curved bar and a mix of booths and tables, plus counter seating near the homey centerpiece of the room: a woodburning oven and grill. Chef Richard Corbo, most recently of Gary Danko and Ducca in San Francisco, oversees a traditional Italian menu with a twist, which means an emphasis on farm-to-table with lots of fresh pasta, a variety of small plates — and absolutely terrific pizzas. 25 S. Regent St., Port Chester. 914-939-7200, www.arrostorestaurant.com

Rigatoni: A long-time, family-run traditional Italian

spot re-opened in 2007 with a fresh face and a wood-fired oven, which turns out thin-crust pizzas good enough for any competition. 124 Fifth Ave., Pelham. 914-738-7373.

Frankie & Fanucci's: The second location of this upscale pizzeria with a turn-of-the-century feel: marble counters, black and white mosaic tile

and black leather booths. And the pizza! It's cooked in a wood-fired oven at 800 degrees, and has a thin crust, that's charred on the bottom and served on a simple white plate. The rest of the menu is short and sweet: starters, salads and sandwiches. 301 Mamaroneck Ave., Mamaroneck. 914-630-4360. www.fandpizza.com

MANN: What hasn't he done lately?

Continued from 1B

www.rahrahk.com. To learn more about his careers, go to www.monroemann.com.

Here are a few more things you may not know about Port Chester's Monroe Mann:

1. Mann's father is former Rye Town Attorney Monroe Mann Sr. He is not a "rah rahk" artist.

2. Mann, a Scorpio, reads his horoscope every day. "If it doesn't help me, I disregard it," he says. "If it says, 'You're going to meet a wonderful person this month who's going to help with your life, your love and your career,' it opens my eyes to look for opportunities people miss every day."

3. Mann is embarrassed to admit he saw the Justin Bieber movie, "Never Say Never," but says it inspired him to create one of his most popular seminars, "The Science of Stardom." Mann recently presented the talk in

Manhattan for members of AFTRA (The American Federation of Television and Radio Artists).

4. In college, Mann was a wallflower who was scared of talking to girls he perceived as out of his league. He forced himself to change. "Courage is not acting without fear, it's acting despite your fear," he says.

5. In 1999, he won an award in South Africa for riding an ostrich longer than any of his competitors. How long? "About 43 seconds," says Mann.

6. One year later, he lasted longer standing outside The Drama Book Shop in Manhattan. That's where Mann sold 50 copies of one of his books in three hours. After hearing how Mann talked passersby into buying "The Theatrical Juggernaut: The Psyche of the Star," the manager of the bookstore invited him in.

7. Last summer, while shooting his latest inde-

pendent film — a horror comedy about Stephen King, set in King's hometown in Maine — Mann ran into the author at a local market. The encounter became uncomfortable when King confessed he wasn't happy about the film. "I decided not to tell him I was one of the guys producing it," says Mann.

8. He's been on TV numerous times. On Donny Deutsch's "The Big Idea," Mann talked about "guerrilla networking." On "Dr. Keith," he revealed he's had trouble finding the right woman — and allowed a matchmaker to set him up.

9. Though Mann didn't find love with the matchmaker setup, he says he fell hard for a woman recently. The romance failed, but it yielded a music video, "The Sun Is Always Shining Somewhere" and Mann's "greatest love song ever": "Danielle, I Don't Want to Learn to Live Without You."

10. Unlike many super-achievers, Mann doesn't skimp on sleep: He gets about 7 1/2 hours each night. But he's not one for watching a lot of TV and lazing around the house. His slogan: No Rules. No Excuses. No Regrets.

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COURAGE

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