

JACQUES PÉPIN FOOD FOR THOUGHT PAGE 6

WORDS OF MOUTH:
ITALIAN-FRENCH FUSION PAGE 62

MAGAZINE

new haven

\$3.95 | MAY | 2013

www.newhavenmagazine.com

Lesley Roy photographed
by Chris Volpe

Plus SECRETS OF
THE QUINNIPIAC
RIVER WATERSHED

PAGE 34

PEDAL, PADDLE
OR PERAMBULATE
YOUR WAY INTO
SPRING

get out!

Yale CANCER CENTER
A Comprehensive Cancer Care
by the National Cancer Institute

closer to
free
A Ride
at Yale Cancer Hospital
New Haven

Yale CANCER CENTER
YALE HOSPITAL
NEW HAVEN
A Comprehensive Cancer Care
by the National Cancer Institute

SURVIVOR

SURVIVOR

20 Grand Ave.
New Haven, CT 06513



WORDS of MOUTH



Executive Chef /Owner Avi Szapiro plating the Roasted Baby Red Potatoes, for the Chicken al Mattone - with Natural Jus, and Arugula Salad with Balsamico

Photographs: Meghan Capozzi Rowe

EDITOR'S PICK:

Roia

By Liese Klein

With its bounty of culinary institutions and trendy dining spots, New Haven has relatively few restaurants that take you away to another time and place. Add the new Roia to that short list. This new eatery in the Taft building downtown is transporting both in its carefully cultivated ambiance and ambitious menu. After a few meals here, you'll want to move into the apartments upstairs and become a live-in regular.

Named for the river that runs between Italy and France, Roia brings out the elegance in a space that has been home to a series of middling restaurants over the years. The owners have scraped back a few decades' worth of renovations to uncover details like a 1912 marble tiled floor



Seared Diver Scallops from Stonington CT, served with Celery Root Purée, Port Wine Reduction, Watercress Salad



Pappardelle with Hen Ragu - Rosemary and Black Pepper Ribbon Pasta, Castelvetrano Olives



House-cured Salmon served on Belgium endive with Meyer lemon cream and salmon roe



Panna Cotta infused with mint - served with orange segments and orange confit.

and original wood paneling.

Of-the-moment lighting and trendy touches like the open hand-washing station keep the space from seeming fusty — though it can be hard to read the menu in the atmospheric dimness. Not to worry: Wait staff and a fleet of bread-servers and others are there to attend to every need. Indeed, so attentive and helpful is the staff that you might think you got off at the wrong stop on Metro-North.

To start, a silky and subtle chicken-liver mousse appetizer (\$8) highlighted the chef's continental flair, with pickled onions and crisp slices of baguette adding flavor and textural contrast. Lemony leeks set off sautéed enoki mushrooms and a rich custard in a second starter (\$11). Those eager servers delivered some rye bread to our table that was rich in tangy flavor but might have been more appetizing if warm.

Wines by the glass ranging from \$8 to \$12 and quality craft beers and liquor concoctions beckon from the

extensive cocktail menu. We settled for a rich and warming Founder's porter (\$6) and a glass of quality pinot noir (\$11).

Urged to try the pasta, we were a bit underwhelmed by the size of a half-portion (\$9.50) — half a child's portion, perhaps. But one bite of this tagliatini was worth a pound of most pastas in town: It was eggy and buttery in a light coating of cheese and pepper, almost assertively al dente and full of flavor. The mini-serving turned out to be memorable and in just the right amount to complement the rest of the meal.

An entrée of whole branzino (European seabass) (\$27) bucked the small-plate trend with a sizable portion of whole fish and sides. Some time spent sorting out bones was rewarded with tender nuggets of meat coated in a sweet herbal sauce, set off by delectable whole root vegetables. Leeks played a starring role in a vegetarian entrée (\$18), braised to melting perfection and accompanied by savory lentils



Sous Chef Mike Mangano weighing pasta ribbons used in the Tagliatelle Bolognese and in the Tagliarini.

with a bright citrus bite.

A scoop of fig and port gelato (\$8) made for the perfect final course — tart, earthy and palate-cleansing. Pavé chocolate cake (\$7.50) sounded a luxurious note but an airy hazelnut mousse was too similar in flavor, piling on the richness instead of providing contrast.

Some of the portion sizes at Roia are pushing the envelope for New Haven; you'll likely not be bringing home any leftovers. But with food this good in an atmosphere this alluring, you'll definitely feel like you got your money's worth.

Roia, 261 College St., New Haven (203-200-7045).



#1 FISH MARKET
WHOLESALE • RETAIL

Award Winning Market
Purveyors of the World's Best Fish
Guaranteed Fresh

- Shrimp • Scallops
- Live Maine Lobsters
- Wild King Salmon
- Large variety of Fresh Fish

Mon-Sat 9AM to 6PM

One Call
Does It
All!

2239 State St. Hamden
203-624-6171

NumberOneFish.com



THE WINE THIEF

You Are Invited...

**FREE Tastings
Every Friday
5-8 pm**

181 Crown Street
New Haven
203.772.1944

THANKS FOR VOTING US
BEST WINE SHOP



Since 2001!

2nd location:
378 Whitney Ave.
203.865.4845
www.thewinethief.com

