

AT LAST! RIALTO'S
JODY ADAMS
OPENS A NEW RESTAURANT

MEET THE MAN WHO
BROUGHT YOU THAT HOLE
IN DOWNTOWN CROSSING

BY JASON SCHWARTZ

FALL FASHION

THIS SEASON'S COOLEST LOOKS ARE RED HOT

BY COURTNEY HOLLANDS

Boston

THE EDUCATION ISSUE

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TABLE TALK

What's heating up our city's restaurant scene.

MIXING IT UP

While it's never been known for gustatory greatness, Harvard Square's **Grafton Street** is nevertheless a comfy hangout. Now the owners have installed a new head chef, Eric Gregory, who has cooked at Harvest, Scampo, and L'Espalier. And based on an early peek at the menu—a toasted Cubano with tasso ham and cilantro aioli; seared day-boat scallops with chorizo and fingerling potatoes (pictured above)—things are looking tasty.

NOW POURING

With the opening of **Five Horses Tavern**, Davis Square gains yet another nightlife option. The pub, housed in the former Sagra space, features a comfort-food menu designed to complement the three dozen draft beers on tap as well as the seasonal cocktail list, instead of the other way around.

OPEN FOR BUSINESS

A "sports lounge," **Vito's Tavern**, recently debuted in the North End. We're not exactly sure what "sports lounge" means, but apparently it has something to do with flat-screens, sports memorabilia, and, strangely, pics of people named Vito hung everywhere. Odd theme aside, the area could always use another watering hole to balance out the overabundance of red-sauce spots.

UNDER CONSTRUCTION

Truth be told, we're tiring of the gastropub theme. But that doesn't mean we're not glad to see another new restaurant coming to Downtown Crossing. **J. M. Curley**, a casual American eatery owned by the folks behind Bina Osteria, Bin 26 Enoteca, and Lala Rokh, will likely open on Temple Street this fall. Look for craft beers, cocktails, burgers, and more.

MOVIN' ON UP

Upscale steakhouse chain the **Capital Grille** has vacated its prime Newbury Street digs, reopening a block over next to the Hynes Convention Center. Expect lunch service at this location—great news, as the burger is a cut above—and five private dining rooms, plus a sizable outdoor patio.
—DONNA GARLOUGH

PHOTOGRAPHS BY KRISTIN TEIG (TABLE TALK); FAWN DEVINEY (ONE PERFECT MEAL)

ONE PERFECT MEAL | LA MORRA

With two restaurants in the Boston area and one on Cape Cod, Ten Tables owner Krista Kranyak doesn't get many nights off. But when she has a rare break, you'll likely find her sitting at Brookline boîte La Morra's bar. "We share the same philosophy about food," she says. "La Morra believes in using local farms. Their food is approachable and tasty, at a great price point." 48 BOYLSTON ST., BROOKLINE, 617-739-0007, LAMORRA.COM.



\$10.25

A peppery arugula salad with shaved zucchini and Parmigiano

+



\$23

The hearty dinner portion of tagliatelle al ragu

+



\$8.25

A sweet, nutty almond torta with chocolate sauce and mango sorbet

+



\$11

One glass of bright, sparkling Zardetto prosecco

=

\$66.29

TOTAL INCLUDES 7% MEALS TAX AND 18% TIP

marlo