

Our guide to an epic East End escape — the hottest new spots to eat, stay and play

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The Best of Everything



THE HAMPTONS ISSUE

*'Riverdale' alum
Madelaine Petsch
takes a new plunge*

PHOTO BY SAMI DRASIN

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DINING

HOT PLATES

WHERE TO EAT, DRINK
AND BE SEEN THIS SUMMER
ON THE EAST END

BY CHRISTOPHER CAMERON



ARTHUR & SONS

202 Bridgehampton Rd., Harbor Hamptons,
Bridgehampton; ArthurAndSonsNYC.com

To call it Italo-American classic, the sauce must be red. But expect more of the second iteration of Arthur & Sons. Here it's a crimson as bold as Barolo. A sister to the iconic West Village restaurant of the same name, Arthur & Sons is the Hamptons' latest poster of primo pasta, Michelin-starred chef, restaurateur and cookbook author Joe Ladson says the joint is an ode to his family's multigenerational legacy in the NYC restaurant industry. To that end, he's kicking it old school at the 85-seat Bridgehampton locale with a 1950s hip-hop meets Rat Pack vibe and food that evokes a time when Little Italy wasn't a suburb of Chinatown. Mixing family recipes and new dishes, the menu plays the hits with meatballs, spicy rigatoni alla vodka, chicken parmigiana, shrimp scampi, spaghetti carbonara and veal Marsala. Pair with a classic Italian wine and cap it all with "Spumoni My Way." Bada bing, bada boom.

LDV AT THE MADSTONE

207 Main St., East Hampton;
TheMadstone.com

The 50-year-old Main Street institution that is the Madstone hotel is reopening this season with a fresh new flavor. John Meadow of LDV Hospitality (a restaurant group that includes Scarpetta and American Cut in NYC and Isabella's Coconut Grove in Miami—as well as eateries in Vegas, London, Tokyo, and Dubai, Qatar) is bringing an "Italian luxury" restaurant, dubbed LDV at The Madstone, to the boutique inn this June. This entirely new concept will be managed under the toque of Scarpetta chef Jorge Espartero, who has created a menu of "coastal delights" aimed at evoking an Italian summer. It will, too, as long as your idea of summer in Italy is yachting in Capri. The menu includes caviar service, white truffle gnoli, chilled lobster salad, Dover sole and a seafood plateau. Even the squid-ink linguine comes with costly crabmeat and uni. Now that's la dolce vita.



HAMPTON EATS

74 N. Main St., East Hampton;
HamptonEats.com

If you've been wintering in warmer climes, you'll have heard the fall arrival of the Hampton's answer to The Plaza hotel's food hall, Hampton Eats. Scientifically shingled, this multicook compound—the first on the East End—is the vision of Rachel Sulehr (owner of Westhampton's Beach Bakery & Grand Cafe) and Adam Potter (real estate developer). Located on the edge of East Hampton Village in a modern, renovated space, the hall serves breakfast, lunch and dinner year-round. Sulehr says his goal was to gather the best of the Hamptons under one roof—thus saving you the trip from Southampton to Montauk for oily croissants from Montauk Bake Shoppe. Other local businesses represented include Paul's Pizza, Villa Italian Specialties, Beach Bakery & Grand Cafe, Stuart's Seafood (pictured), Eli's Bread and Hampton Coffee Company. Fresh produce and packaged groceries are also for sale. Do your shopping while the kids gaze at the wall of candy toppings at the self-serve throwy station. Indecision? Yes, indeed.



SAG HARBOR TAVERN

26 Bay St., Sag Harbor;
SagHarborTavern.com

Barbecue buff and burger booster Billy Durney (pictured) is taking his carnivore cuisine from Brooklyn to the shores of Sag Harbor. Durney is known for his Red Hook restaurants Hornetown Bar-B-Que and Red Hook Tavern, where the cheeseburger is "absolutely mandatory," per the New York Times. Can his new 40-indoor-seat Sag Harbor outpost also become de rigueur? Will the cheeseburger be on the menu? Likely, yes and yes, if spots are to be believed. When Durney announced the restaurant on Instagram with a picture of his famous burger, Jimmy Fallon was quick to comment: "I want a booth." The follow-up post was a classic burger pairing a bottle of Krug. However, expect a more seafood-focused menu than back in BK, according to Eater. The restaurant will replace Sag Harbor Kitchen (which had taken over the old Dockside Bar & Grill space) and is due to open at the end of the month. Although full menus have yet to be released, the tavern is already one of this summer's buzziest openings.

ROWDY HALL

177 Main St., Amagansett; RowdyHall.com

Old pub, new digs, still rowdy? After 26 years of serving the strongest drinks on the East End, Rowdy Hall has moved—not just to a new street, but to an entirely different Hampton. A mainstay of Main Street in East Hampton, you'll now need to visit Main in Amagansett to get a smooch of Schiaccià, Captain Lawrence, Radlett Pig or Guinness. The upgrade comes courtesy of Honest Men Hospitality (the team which owns and operates Hamptons restaurants Nick & Toni's, Coche Comedor, La Fondita and Townline BBQ). And while the Rowdy burger, French onion soup, and steak frites are all still on the menu, the new locale comes with fresh recipes. Stop by for roasted codfish branzino (with beurre blanc and wilted greens), duck and smoked pork cannellini (with white beans and honey apples), or cider-brined Berkshire pork chops (with red cabbage and mustard sauce). Charcuterie and cheese boards have also been added, as have daily specials. (Slagger over on a Monday for Eli's Meatloaf.) They may call it "rowdy," but for our money, they're flirting with "refined."



MOTORINO MOBILE

Anywhere in the Hamptons; MotorinoPizzaMobile.com

One of the world's most popular purveyors of pizza pies is heating things up in the Hamptons with a new wood-fired pizza trailer. Not content to settle down, Motorino Pizzeria Napoletana—with 15 locations around the world, including Hong Kong, Manila, Philippines; Singapore, Dubai, United Arab Emirates; Kuala Lumpur, Malaysia; and, of course, NYC—won't have a permanent address on the East End. Instead, its Motorino Mobile pizza party will come to you, whether you're hosting a summer soirée at home or find yourself craving crust to pair with your rose at Wölfer Estate Vineyard in Sagaponack. French five-dining chef turned gourmet dough-tosser Matteo Palmirino is behind the new concept, which will customize its Neapolitan-style menu to your crew's liking (for instance, they do vegan). But signature pizzas are also available, with an emphasis on local ingredients. Try a cherry-stone clam pie (with fior di latte mozzarella, freshly shucked local clams, original butter and a lemon wedge), a Brussels sprouts pizza (with fior di latte, smoked pancetta, Brussels sprouts, garlic and pecorino) or the one that never misses: classic margherita. Accessories: your fave with a prosciutto station, antipasto or gelato cart. That's pizza with pizzaz.