

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*

# NEW YORK POST

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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, Sag Harbor, Hampton, Bridgehampton, ArthurAndSonsNYC.com  
To call it Italo-American classic, the sauce must be red. But expect more at 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 Hampton's latest proprietor of primo pasta. Michelin-starred chef, restaurateur and cookbook author Joe Lidori 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 the Park view and floor that evokes a time when Little Italy wasn't a suburb of Chatham. 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 MASTSTONE

207 Main St., East Hampton; TheMaststone.com  
The 50-year-old Main Street institution that is the Maststone hotel is reopening this season with a fresh new flavor. John Meadows 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 Maststone, to the boutique inn this June. This entirely new concept will be managed under the toque of Scarpetta chef Jorge Escorza, who has created a menu of "coastal delights" aimed at evoking an Italian summer. It will, too, air long as your idea of summer in Italy is yachting in Capri. The menu includes caviar service, white truffle gnocci, chilled lobster salad, Dover sole and a seafood plateau. Even the quad-rib langostina comes with costly crabmeat 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 missed 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 Steven Sulehr (owner of Westhampton's Beach Bakery & Grand Cafe) and Adam Potler (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 uniting you the trio from Southampton to Montauk for oily croissants from Montauk Bake Shoppe. Other local businesses represented include Puff's Pizza, Villa Italian Specialties, Beach Bakery & Grand Cafe, Sauer'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 frozen yogurt station. Indecision? Try a bowl.



### 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—Hometown Bar-B-Que and Red Hook Tavern, where the cheeseburger is "absolutely mandatory," per the New York Times. Can his new 40-in-door-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 snogful of SchiFFa, Captain Lawrence, Radlett Pig or Guinness. The upgrade comes courtesy of Honest Man Hospitality (the team which owns and operates Hamptons restaurants Nick & Toni's, Coche Comedor, La Fontita and Townline BBQ). And while the Rowdy burger, French onion soup, and steak fries are all still on the menu, the new locale comes with fresh recipes. Stop by for roasted codfish brandade (with beurre blanc and wild green), duck and smoked pork consomme (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 Ed's Meatloaf.) They may call it "rowdy," but for our money, they're flirting with "redneck."



### MOTORINO MOBILE

Anywhere in the Hamptons; MotorinoPizzasMobile.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-Napolitana—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 nose at Wollast Estate Vineyard in Sagaponock. French fire-dining chef turned gourmet dough-tosser Mathieu Palombrino is behind the new concept, which will customize its Neapolitan-style menu to your crew's liking. (For instance, they do wear.) But signature pizzas are also available, with an emphasis on local ingredients. Try a cherry-tomato 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. Accessorize your feta with a prosciutto station, antipasto or gelato cart. That's pizza with pizzaz.