

Dining Out: Two Southern-style spots  
serving fried chicken and fixins

Retro Game Night: Dress up  
and stay in with these recipes

Staycations to survive  
the freezing season

# Rhode Island

MONTHLY



## Where the **CHEFS** DINE OUT

From Mexican food to on-the-run sushi, hospitality folks dish on their favorite restaurants.

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**ON THE COVER:** Chefs Nikhil Navnish Naiker and Robert Andreozzi with Joaquin Meza, co-owner of Dolores at Dolores in Providence. Photograph by Angel Tucker. Follow us on the web at [RIMonthly.com](http://RIMonthly.com).

WHERE THE

# Chefs

✧Dine Out✧

EDITED BY JAMIE COELHO

Where do Rhode Island's best chefs and industry people dine out when they're not working? We got them to dish on their favorite restaurants and top-secret haunts.

PHOTOGRAPHY BY ANGEL TUCKER



Pop-up chef Nikhil Navnish Naiker and Pizza Marvin chef-owner Robert Andreozzi hang at the Dolores bar with Joaquin Meza, co-owner of Dolores.

the oven. I like Time Out Market and Solar dos Presuntos restaurant. Another restaurant I love is Restaurante Praia Lourenço in the Algarve. They have not changed anything with tourism and serve grilled fish of the day and whole squid.

**LATE-NIGHT FOOD?** I love Palo for pickies and tapas. I'm obsessed.

**GUILTY PLEASURE?** Pizza. I have three favorites. It all depends on availability and time. My number one? Al Forno for grilled pizza. My next go-to is Jeff's wood-fired pizza in East Providence. What's always available and I love: Fellini's. I like artisan-style crafted pizza.



**LEFT:** Natalia Paiva-Neves of O Dinis cooks on a wood-burning outdoor oven.

**RIGHT:** Chef Jacob Jasinski of Cara.



**JACOB JASINSKI, EXECUTIVE CHEF,  
CARA AT THE CHANLER AT CLIFF WALK**

117 Memorial Blvd., Newport, 847-2244,  
[thechanler.com/cara-restaurant](http://thechanler.com/cara-restaurant)

**WHY DID YOU BECOME A CHEF?** I love food, teamwork and making people happy. I have always been fascinated with the way things taste and how introducing heat and other elements can transform an ingredient.

**FAVORITE COOKBOOK?** Joel Robuchon's *Le Grand Larousse Gastronomique* or *The Elements of Taste* by Gray Kunz.

**SIGNATURE DISH AT YOUR RESTAURANT?** We don't have a signature per se, as we always change the menu to highlight the ingredients that are in season at their peak.

**FOOD YOU CRAVE?** I moved away from New England when I was younger. Each time I would return, one of my first meals would be swordfish, scallops or handmade pasta. I've always loved the old-world Italian influence in the Providence area.

**WHAT'S ALWAYS IN YOUR KITCHEN AT HOME?** Mustard, coffee, citrus fruits (specifically grapefruits) and cheese.

**FAVORITE BREAKFAST SPOT?** I usually don't have time for breakfast, so Empire Coffee for a red eye in the colder months and a nitro cold brew in the summer.

**LUNCH SPOT?** The roof deck at Midtown Oyster Bar is a great spot for looking at the water.

**RHODE ISLAND'S BEST-KEPT SECRET?** Rebecca's on Block Island

for the best scallop rolls in New England.

**IF YOU HAD A SATURDAY NIGHT FREE, WHERE WOULD YOU GO TO EAT?** Restaurant hopping in Newport for a small taste of each restaurant would be my ideal Saturday night.

**PLACE TO CELEBRATE A SPECIAL OCCASION?** Castle Hill Inn. They have a great team and their chefs are always pushing the envelope.

**FAVORITE FOOD CITY FOR TRAVEL?** Stateside, I enjoy taking short trips to New York City; a recent favorite is Le Jardinier or taking a trip through some of the city's many food halls and markets. Internationally, I find inspiration in travels to Paris, eating at anything from Michelin-starred restaurants to simply grabbing a baguette from a boulangerie.

**LATE-NIGHT FOOD?** Benjamin's Raw Bar in Newport.

**GUILTY PLEASURE?** On the East Coast, meatball or eggplant parm from Via Roma.

**MITCH MAURICIO, EXECUTIVE CHEF,  
AGAWAM HUNT (PRIVATE CLUB)**

15 Roger Williams Ave., Rumford, 434-0980,  
[agawamhunt.com](http://agawamhunt.com)

**WHY DID YOU BECOME A CHEF?** I loved going out to eat when I was a kid. The buzz of a well-run restaurant was always electrifying to me, and I still feel that way today.



Chef Mitch Mauricio  
in the kitchen at  
Agawam Hunt.

**FAVORITE COOKBOOK?** *Cozinha Tradicional Portuguesa* by Maria de Lourdes Modesto. It's the bible of Portuguese cuisine and very hard to come by (especially in English). Luckily, I found a copy at the incredible Portugalia Marketplace in Fall River.

**SIGNATURE DISH AT YOUR RESTAURANT?** Our menus change very often, but we love making handmade pastas. Right now, it's a lobster-filled agnolotti in sauce Américaine, sprinkled with a bit of smoked paprika.

**FOOD YOU CRAVE?** Definitely Portuguese food. I sometimes sneak off by myself and crush a plate of octopus 'a lagareiro' while sitting at the bar at Sagres Restaurant in Fall River.

**WHAT'S ALWAYS IN YOUR KITCHEN AT HOME?** *Pimenta moida*, aka *pimenta da terra*. It's a ground and fermented Azorean red pepper paste that goes great with lots of things.

**FAVORITE BREAKFAST SPOT?** Sunset Cafe in Bristol.

**LUNCH SPOT?** King's Garden in Cranston; ask for their dim sum menu. They're open on Mondays and Tuesdays (usually a chef's weekend). Get the chive dumplings and pan-fried dried shrimp rice noodle.

**RHODE ISLAND'S BEST-KEPT SECRET?** There's great ramen in the heart of Bristol's Portuguese neighborhood called Sakuratan Ramen and Izakaya. I get the spicy miso, extra egg, extra nori on the side.

**IF YOU HAD A SATURDAY NIGHT FREE, WHERE WOULD YOU GO TO EAT?** I'd gather up my whole family and grab a big table at Spring Primavera Restaurant in Tiverton. I have been eating there my whole life and the food is super nostalgic. The best meals are surrounded by the ones you love.

**PLACE TO CELEBRATE A SPECIAL OCCASION?** Bywater in Warren. Chef Luke and his team are doing really cool stuff down there. I can only go to celebrate a special occasion because I can't help but order everything.

**FAVORITE FOOD CITY FOR TRAVEL?** Not necessarily a city, but São Miguel, Azores, is only a five-hour flight. My favorite restaurant, A Cascata, is in the town of Ribeira Grande. They serve the most delicious shrimp I've ever had: They're poached in seawater and served with some rock salt and a wedge of an Azorean sour orange.

**GUILTY PLEASURE?** Nick's Hot Dogs in Fall River. Have you ever tried a hot dog with ground chouriço and peppers on top?

**WILLIAM RIETZEL, EXECUTIVE CHEF,  
SEACRAFT**

113 Ocean Rd., Narragansett, 515-7222, [seacraftri.com](http://seacraftri.com)

**WHY DID YOU BECOME A CHEF?** After starting out as a dishwasher, I fell in love with the restaurant culture and chef lifestyle, and from there, I never looked back.

**FAVORITE COOKBOOK?** *3 Star Chef*, Gordon Ramsay.

**SIGNATURE DISH AT YOUR RESTAURANT?** Seared scallops with