

NEW YORK

GRUB STREET

What to Eat at Trattoria Cinque, Home of the Cesarista

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Tomorrow, Russell Bellanca and his chef of ten years at [Alfredo of Rome](#), Mirco Grassini, will open Trattoria Cinque in the spacious digs that used to house Devin Tavern (lunch service starts the next day). The concept is simple: The menu, which changes five times a year, is comprised of five small plates, five big plates, five pastas, five desserts, five reds, five whites — you get the idea. The only thing that breaks from format is the bar menu. Nothing crosses the \$25 mark, and the 25 wines are offered by the quartino (a third of a bottle) but priced as if by the glass. Like [Spina](#) putting a pasta-maker in their dining room, Cinque has hired a “Cesarista” to prepare tableside Caesar salads. (The practice is, of course, nothing new, though the annoying name seems to be.) No word as to whether fettuccine will also be prepared tableside, [like at Alfredo of Rome](#). Anyway, take a look at the menu, and at the sprawling room featuring two fireplaces and two private dining rooms.

[Trattoria Cinque menu \[PDF\]](#)

Trattoria Cinque, 363 Greenwich St., nr. Franklin St.; 212-965-0555