

Time Out

New York

GAY GETAWAYS ★ TARANTINO EXCLUSIVE

AUGUST 20-26, 2009 ISSUE 725 \$3.99 TIMEOUTNEWYORK.COM

7
THI
TO
BEF
SUN
END

Make the m
the next fev

Eat Out

Berimbau

43 Carmine St between Bedford and Bleecker Sts (212-242-2606). Subway: A, C, E, B, D, F, V to W 4th St. Mon-Fri 5pm-midnight; Sat, Sun 11:30am-midnight. Average main course: \$21.

The only thing worse than a restaurant with bad food and a bad atmosphere is one with bad food and a great atmosphere. After all, it's easy

to dislike painful to fall short Berimbau this Braz was wha artfully d inviting t the street while gra keep wat caipirini few of th up to Ber ambienc Brazilian and subs meal's sa appetize cakes na topped w shrimp, e striking breast m lime was accompa and hars milk-bas of fishy

Eat Out

Ne



The regular

The place: Barney Greengrass (541 Amsterdam Ave between 86th and 87th Sts, 212-724-4707) **The diners:** Peter Rauch, 69, a retired graphic designer, has frequented Barney Greengrass for more than a decade. For the past two years he's eaten breakfast there with his four-and-a-half-year-old grandson, Henry Muir Rauch. **The routine:** "In a good week I come twice," says Peter, who lives

tends, wife t she y will

at bagel heat it not ly good ereats Nova -one of re urned. e how times ("It," he ge juice, th no he milkin es ith

sign," om. "It's mp, and nat." vite gum and totally ills him er s at

Trattoria Cinque Iconic images from 1960s Italy dominate the room at this lofty, retro Tribeca restaurant. Each section of the menu contains five dishes that the chef, Mirco Grassini (Alfredo of Rome), considers Italy's most important. Among the five appetizers is a Caesar salad (technically invented in Mexico, but who's counting?) made to-order in the dining room, while the quintet of entrées includes simply prepared dishes like roasted halibut with cherry tomatoes and olives. 363 Greenwich St between Franklin and Harrison Sts (212-965-0555)