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Dining In

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FOOD STUFF

Florence Fabricant



Fred R. Conrad/The New York Times

OLD-TIME FLAVORS Chris Metz, left, and Jeffrey Bank at Artie's Delicatessen.

For Pastrami Fans, A New Old-Fashioned Deli

The shortage of old-fashioned, high-quality delicatessen meats has been much lamented by pastrami and corned beef connoisseurs, but the new Artie's Delicatessen may satisfy their cravings.

On Friday, this updated throwback at 2290 Broadway (83d Street) will start selling its luscious-textured, peppery pastrami and moist corned beef (both \$15.95 a pound) and snappy beef hot dogs (\$1.85 on a bun, \$3.95 in a knish and \$9.95 a pound), all made on the premises and none aggressively salty. Artie's also makes kugel, chicken soup, chopped liver and potato pancakes. The buttery rugelach are \$10.95 a pound.

Jeffrey Bank and Chris Metz are two of the partners in the deli, conceived by Artie Cutler, the late restaurateur, who created Carmine's and other Upper West Side concepts. Artie's also has table service, which will be fully open starting Tuesday.