

# Time Out New York

The obsessive guide to impulsive entertainment

September 14-21, 2000 Issue No. 260 \$2.75

# Eat Out

THE CITY'S BEST RESTAURANTS, BARS AND CULINARY RICHES

## Go west, young gourmand

Looking for the next culinary frontier? Three words: Upper West Side.

By **Megan O. Steintrager** Photographs by **Maria Quiroga**

Inhabitants of the Upper West Side have long been blessed with exceptional delis, palatable pizza and fancy gourmet markets. But until recently, the homogeneous 'hood would hardly spring to mind as the place to head for a spectacular meal—unless, of course, you were willing to travel to its upper reaches for Ethiopian or West African.

But in New York City, things change faster than you can say “cheap loft in Soho.” So could it be that the neighborhood has finally woken up and started mining its natural resources—namely, its lively streets and cosmopolitan citi-

zenry? Don't gasp: In addition to popular newcomers like Ruby Foo's and Calle Ocho, the restaurants below, half of which have opened or undergone transformations in the past year, prove that the formerly bland area might be reaching critical mass as a dining destination.

### **Artie's New York Delicatessen**

2290 Broadway between 82nd and 83rd Sts  
(212-579-5959). *Average sandwich: \$7.50.*

There's something touching about seeing tables full of kids and adults sharing big bowls of brown, skin-on french fries at Artie's New York Delicatessen, a place that pays tribute to a vital but fading part of this city's culinary heritage. The menu hits all the right notes: assorted pickles, classic deli sandwiches—like juicy, gristle-free pastrami edged with pepper and cloves (\$7.75) or chopped liver with egg and onion piled high on soft seeded rye (\$6.50)—and syrupy egg creams (\$2.25). Despite its black-and-white, retro bistro tables, booths and checked floors, Artie's, which opened last October, feels almost as new as it is. This is not necessarily a bad thing, especially when it comes to service—recently, a

waitress, without the slightest scowl, honored a belligerent customer's demand for a scoop of egg salad on his lox sandwich instead of cream cheese. Imagine trying that at an old-school deli like Katz's!