

RHODE ISLAND

EAT- RESTAURANTS

PROVIDENCE

AL FORNO

"For a seat at the bar and a grilled pizza."
- Chef Matt Jennings (Farmstead, La Laiterie)
"A long time consistent favorite."
- Chef Chris Santos (The Stanton Social, Beauty & Essex)
Fox Point / Italian
577 S Main Street
T: 401.273.9760
www.alforno.com

BACARO

"For cicchetti - small bites and treats."
- Chef Matt Jennings (Farmstead, La Laiterie)
Downtown / Wine Bar, Italian
262 South Water Street
T: 401.751.3700
www.bacarorestaurant.net

BLUE GROTTTO

"For an experience you'll never forget - but just don't eat there. Classic old school Italian flare - is great, but the food is god awful."
- Chef Matt Jennings (Farmstead, La Laiterie)
Providence / Italian
210 Atwells Avenue
T: 401.272.9030
www.bluegrottorestaurant.com

CASERTA PIZZA

"For anchovy pizza and spinach pies - but that's it."
- Chef Matt Jennings (Farmstead, La Laiterie)
Federal Hill / Pizza, Italian
121 Spruce Street
T: 401.272.3618
www.casertapizzeria.com

CHEZ PASCAL

"They use local ingredients. I don't care if things are organic... I just want them to be authentic."
- Cookbook author Joan Nathan
East Side / French
960 Hope Street
T: 401.421.4422
www.chez-pascal.com

FARMSTEAD

Recommended by chef Erik Desjarlais (formally of Evangeline)
Providence / American, Local
186 Wayland Avenue
T: 401.274.7177
www.farmsteadinc.com

HEWTIN'S DOGS

"Matt Gennuso's street food. He bought an old linen truck and sells house-made sausages and things like meatloaf sandwich with a soft fried egg on top, with bacon and Peppadew pepper relish. It's insane."
- Chef Matt Jennings (Farmstead, La Laiterie)
Providence / Hot Dogs, Sausages
twitter.com/chezpascal
www.chez-pascal.com/HewtinsDogsMobile.htm



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JEANETTE'S PASTRY

"Only open a few days a week. The best calzones ever. House-made dough, stuffed with salami, cheese, banana peppers... it's awesome. And when she sells out, she closes."
- Chef Matt Jennings (Farmstead, La Laiterie)
North End / Italian, Bakery
348 Branch Avenue
T: 401.521.1440

LA LAITERIE BISTRO

"It's a wonderful place that I always love going back to. They do some really killer food and Matt Jennings is just an inspiring chef. It's very bistro-style, but they do some fun stuff."
- Chef Nick Curtin
East Side / American / French
184-188 Wayland Avenue
T: 401.274.7177
www.farmsteadinc.com

NICK'S ON BROADWAY

"Sourced from local Rhode Island farms, created by a chef who lives and breathes all things Rhode Island, and cooked by a team of Johnson & Wales interns, it couldn't really get any more Ocean State than this."
- Chef Matt Jennings (Farmstead, La Laiterie)
West End / American
500 Broadway
T: 401.421.0286
www.nicksonbroadway.com

NEW RIVERS

"French bistro meets new Americana cuisine. Fresh, local, seasonal, well sourced and delicious. I'd go for the beef tongue pastrami, the clams with chorizo, any of Beau's house-made charcuterie. They are always the first to get shad roe - one of my favorite things."
- Chef Matt Jennings (Farmstead, La Laiterie)
College Hill / American Bistro
7 Steeple Street
T: 401.751.0350
www.newriversrestaurant.com

OLD CANTEEN (JOE MARZILLI'S)

"For a vintage Italian-style abbodanza meal."
- Chefs Johanne Killeen & George Germon (Al Forno)
Providence / Italian
120 Atwells Avenue
T: 401.751.5544
www.theoldcanteen.com

SUN AND MOON

"It's home cooking. It's fabulous."
- Cookbook author Joan Nathan
East Providence / Korean
95 Warren Avenue
T: 401.435.0214

THE RED FEZ

"For a drink or six after service, as well as their kick-ass country-fried menu. Standout food like headcheese tacos, their glorious grilled cheese, and Scotch eggs are all a cook's best friend."
- Chef Matt Jennings (Farmstead, La Laiterie)
Downtown / American
9 Peck Street
T: 401.272.1212

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BRISTOL

PERSIMMON

"It's the kind of restaurant you never would expect to see in small town USA, even 10 years ago. Sophisticated, amazing food."
- Chef Chris Santos (The Stanton Social, Beauty & Essex)
Bristol / New American
31 State Street
T: 401.254.7474
www.persimmonbristol.com

CRANSTON

ANTONIO'S TRATTORIA

Recommended by chefs Johanne Killeen & George Germon (Al Forno)
Cranston / Italian / Pizza
1710 Cranston Street
T: 401.943.1932

BASTA

Recommended by chefs Johanne Killeen & George Germon (Al Forno)
Cranston / Italian
2195 Broad Street, Cranston, RI 02905
T: 401.461.0330

MIKE'S KITCHEN

"Very casual in a VFW hall in Cranston."
- Chefs Johanne Killeen & George Germon (Al Forno)
Cranston / Italian-American
170 Randall Street
T: 401.946.5320

MATUNUCK

MATUNUCK OYSTER BAR

"Perry Rasso is an oysterman extraordinaire. Belly up to the raw bar for the best of what Rasso has to offer, and watch it get shucked right in front of your eyes, watching the boats and sipping wine. Life ain't so bad, after all."
- Chef Matt Jennings (Farmstead, La Laiterie)
Seafood / South Kingstown
629 Succotash Road
T: 401.783.4202
www.rhodyoysters.com

NEWPORT

THE BLACK PEARL

"The Commodore Room where Dan Knerr has headed the kitchens for decades."
- Chefs Johanne Killeen & George Germon (Al Forno)
Newport / American Tavern
Bannister's Wharf
T: 401.846.5264
www.blackpearlnewport.com

PAWTUCKET

RASOI

"A tiny Indian restaurant... they have an incredible Ginger Martini."
- Cookbook author Joan Nathan
Pawtucket / Indian
727 East Avenue
T: 401.728.5500
www.rasoi-restaurant.com