

CONTINUED FROM B9

## FINEDINING

### 6. 18 Bay

**FOOD** ★★★

23 N. Ferry Rd.  
Shelter Island  
631-749-0053, closed month  
of January  
18bayrestaurant.com

**COST** \$\$-\$\$\$

**WHY** An ideal country restaurant, for its setting, ambience and especially the food.

When cozy 18 Bay closed in Bayville, a lot of diners hoped Elizabeth Ronzetti and Adam Kopels would reopen somewhere else. Here it is, in the charming summer home of your imagination. Relax on the veranda or inside. They'll take very good care of you, with a minimalist, meticulous menu that changes regularly. Recommended: bluefish crudo, white-carrot sformato akin to a souffle, goat-milk ricotta cannelloni, spaghetti alla chitarra with clams, crisp-skinned black sea bass.

### 7. Hendrick's Tavern

**FOOD** ★★★

1305 Old Northern Blvd.  
Roslyn  
516-621-1200  
hendrickstavern.com

**COST** \$\$\$-\$\$\$\$

**WHY** George Washington Manor becomes the Gold Coast's new playground, savvy and assured.

You could cast a reality TV show in line at the parking lot, waiting for the next Ferrari. But this canteen of the recession-proof goes beyond the high-decibel chatter. The sprawling newcomer from the Poll brothers, of Toku in Manhasset and neighboring Bryant & Cooper, accommodates all comers. So does chef Joseph Maulo's sharp cooking. Recommended: steaks, deviled eggs, Kobe hot dog, roasted marrow bones, spaghetti and meatballs, linguine Zsa Zsa, cheesecake.

### 8. Rialto

**FOOD** ★★★

588 Westbury Ave.  
Carle Place  
516-997-5283  
rialtorestaurantli.com

**COST** \$\$-\$\$\$

**WHY** The traditional, continental restaurant not only lives but thrives under new management.

Mario and Tara Fuentes continue the comfortable,



Hendrick's Tavern in Roslyn

consistent approach of Rialto. It's warm, openhanded, soothing and, as such, refreshing. The polished dark wood, arches, artwork and background music reflect times past and to come. Recommended: Dover sole meunière, duck à l'orange, chicken cacciatore, rack of lamb, filet mignon with green peppercorn sauce, pansotti pasta filled with minced vegetables, spaghetti alla carbonara, flan, the spongecake zuccotto, almond or hazelnut.

### 9. Insignia

**FOOD** ★★★

610 Nesconset Hwy.  
Smithtown  
631-656-8100  
insignia steakhouse.com

**COST** \$\$\$-\$\$\$\$+

**WHY** Vegas swagger and headliner confidence define this brassy palace of protein.

All that's missing is the casino at the play-hard fun



Grilled halibut at Insignia

house, a send-up of excess that makes the most buoyant local steak houses seem like monasteries. Restaurateur-as-impresario Anthony Scotto also runs Blackstone Steakhouse in Melville and Rare650 in Syosset. Chef Mikhail Apelsinov turns any gamble into a sure thing. Recommended: seafood chowder, seven-spice mini-Kobe burgers, shellfish cocktails, sushi, whole grilled fish, dry-aged steaks, cinnamon doughnuts.

### 10. J. Michaels Tuscan Steakhouse

**FOOD** ★★★

688 Fort Salonga Rd.  
Northport  
631-651-9411  
jmichaelstuscansteakhouse.com

**COST** \$\$\$

**WHY** A flavorful combination of Long Island's two favorites, with Italian dishes and steakhouse staples.

One of the original chefs is gone, but the Old World-New World contrasts remain at the 19th century house that was long-occupied by La Capanna. Credit co-owner Vincent P. Michaels. The service is attentive and the fuss minimal at the big-hearted spot. Recommended: shellfish cocktails, cured salmon rolls with crabmeat, lobster meatballs, spaghetti and meatballs, Barolo-braised short ribs, porterhouse steak, chocolate mousse pie, cheesecake.