

Clint Eats



BY CLINT HAMBLIN

RISTORANTE FIORE The Best of the Best

With so many fine Italian restaurants in Boston's North End, how do you decide which one has the best food, ambiance and service? Ristorante Fiore located at 250 Hanover Street has got to be at the top of that list. Creative combinations of fresh ingredients prepared by talented executive chef Riccardo Passini are so outstanding you'll find yourself reminiscing over your dinner for months to come.

Having managed The Café at the Ritz-Carlton, Brasserie Jo, Mantra, and The Café at the Taj Boston, Alfonso DeLucia, Boston's best known maître d', is managing Ristorante Fiore. Like visiting the living room of a dear friend, DeLucia greets you with an enormous smile and open

filled with risotto. Wonderful service and truly outstanding food in a terrific setting, Ristorante Fiore is at the top of my list for North End eateries.

BURTONS GRILL

Free Entrées for Red Sox Home Games

Burtons Grill is located at 1363 Boylston Street in the heart of the Fenway, just about two blocks from Fenway Park. Executive chef Denise Baron's exceptional menu includes native, fresh diver scallops, lobster and shrimp pasta, and a signature filet mignon. For the entire month of July, Burtons features a buy one get one free special on the entire entrée selection on all Red Sox Home Game nights. Be sure to try their baked potato. There's nothing like it in Boston.



Strawberry soup from Sensing

arms and escorts you to your table on one of the many levels of this unique restaurant.

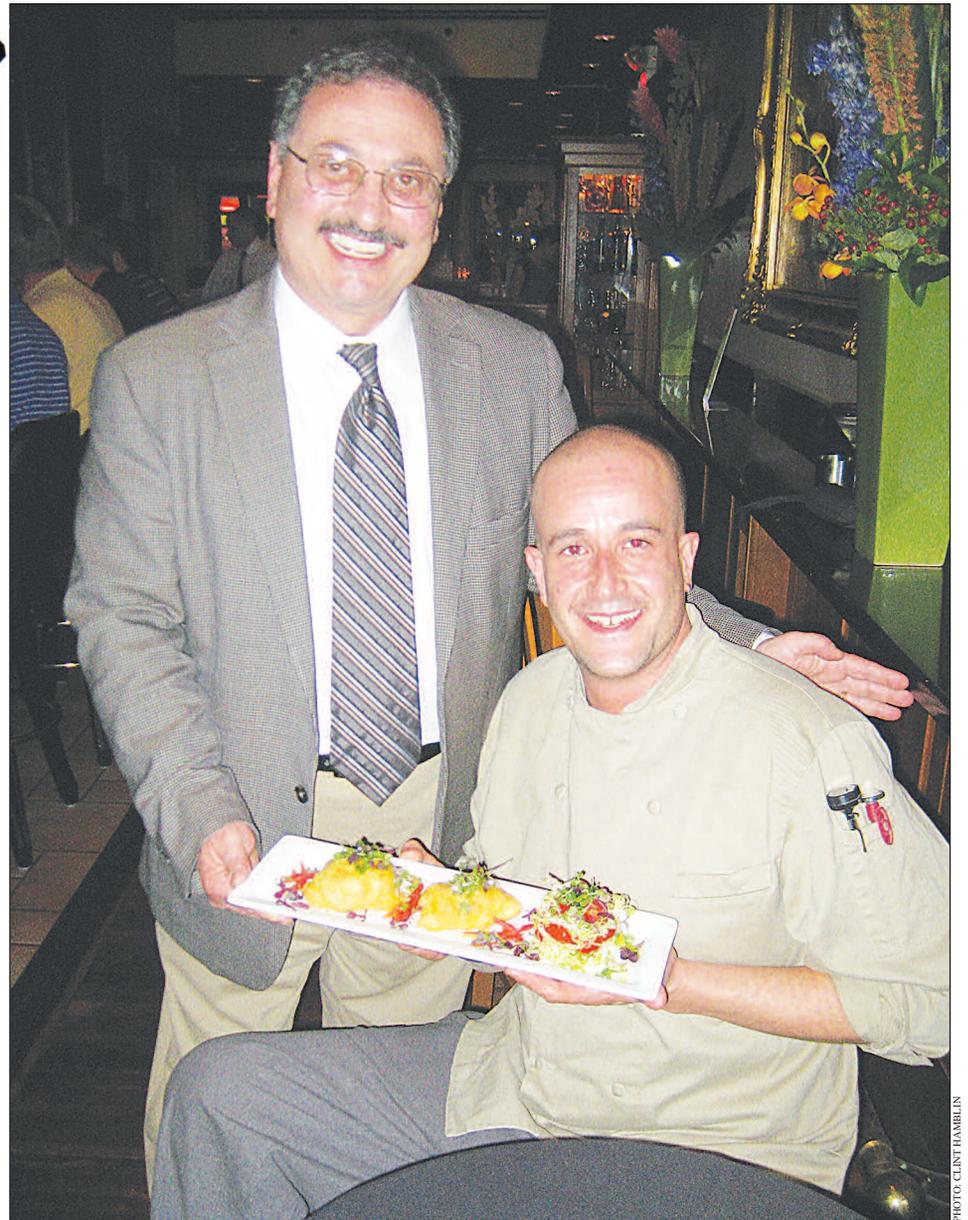
"I love my work no matter where I do it," said DeLucia, as we toured the building. From dining and function rooms, a patio, a piano bar and a rooftop bar, you can easily spend an entire evening at Ristorante Fiore. And don't be surprised when DeLucia remembers you the next time you visit.

Orazio, our charming and knowledgeable waiter started us off with Chef Passini's homemade bread and rolls. Soft and fresh out of the oven, the rolls were covered in black sesame seeds and went well with the antipasto featuring elk prosciutto. A zucchini blossom stuffed with ricotta and Parmesan cheese and truffles, deep-fried in a tempura batter, was remarkably delectable, as were the deliciously delicate tiny clams served over two kinds of pasta and an edible Parmesan Basket

SENSING Cuisine without Borders

Located within the Fairmont Battery Wharf Hotel in the North End of Boston, celebrated Michelin chef Guy Martin opened Sensing, his first restaurant in the United States. Modeled after Sensing in Paris, guests are offered contemporary cuisine combining seasonal New England ingredients with exotic flavors from around the world. Executive chef Gerard Barbin's creative menu includes pan-fried halibut, Blue Hill Bay mussels, chorizo, shiitake and cranberry bean with preserved lemon vinaigrette, a delicious combination of ingredients guaranteed to satisfy.

The strawberry soup served with Szechuan pepper is being taste tested for the main menu. Gorgeous to look at, this strawberry sweet dish carries the slight perfume taste of Szechuan pepper and is



Fiore's maître d' Alfonso DeLucia and executive chef Riccardo Passini

worth a visit just to savor this unusual combination of flavors.

BOND

A Spectacular, Reasonably Priced Room

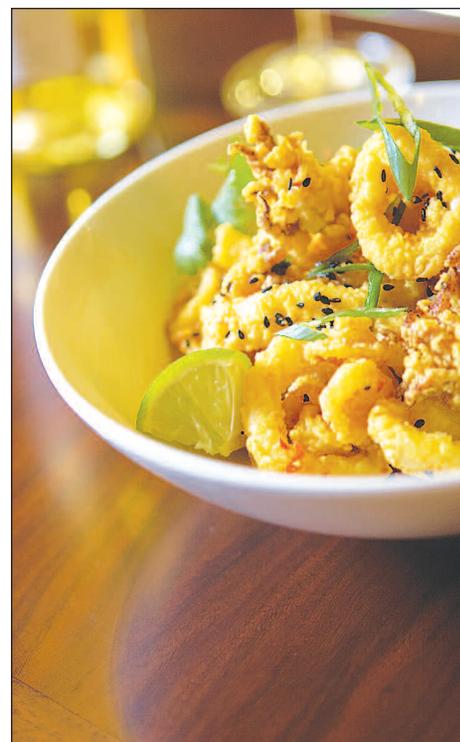
Enjoy an evening at BOND, an upscale destination for dining, cocktails and entertainment located at 250 Franklin Street in the Langham Hotel. BOND is a spectacular looking, yet hip setting for small-plate dining options, distinctive cocktails and fun music. Starting at 10 pm on Thursday, Friday and Saturday nights, DJ Mario brings live and eclectic beats to the Financial District. BOND features a mix of dining tables and lounge seating with a casual, upscale atmosphere and hosts the Dom Perignon Lounge, an exclusive bal-

cony with seating for private events, overlooking the main restaurant. The fried squid is perfect, as are the Moroccan spiced lamb chops and just about anything on this tapas-like menu.

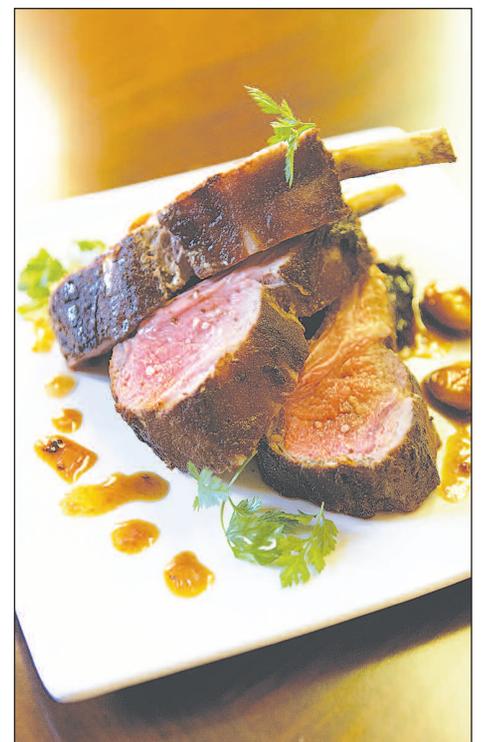
UNI

Chef Chris Chung Returns

Chris Chung has returned as executive chef for Uni Sashimi Bar located at 370A Commonwealth Avenue within Ken Oringer's Clio Restaurant in the Elliot Hotel. Chung is shaking things up at Uni, adding new dishes to the already terrific menu, including all-you-can-eat maki rolls served every Monday. If maki is your thing, this is the place to be.



BOND's calamari



BOND's lamb chops