



A lodge, by definition, is a “meeting or dwelling place,” and Tarry Lodge has served as the meeting place for Port Chester’s friends and neighbors since the building’s beginnings over 100 years ago. Through the years it has had many incarnations, from speakeasy to family restaurant but it has always remained a place for people to meet in a casual, warm and welcoming setting. And its newest incarnation will be no different. September 2008, Joe Bastianich and Mario Batali will bring a true trattoria experience to Westchester’s storied Tarry Lodge.

The new Tarry Lodge is designed to provide a commodious environment for any gathering of friends or family. Looking for a light meal? Join us at our saloon like bar for Vitello Tonnato and a delicious quartino of Chianti. Looking for a place to entertain clients with big meat and big wine? Have a fragrant Osso Buco or deliciously charred prime Ribeye with your Super Tuscan in one of our handsome wood and tile dining rooms. Celebrating a birthday, wedding, christening? Our private dining staff will work with you to ensure your nearest and dearest are treated a meal of classic and modern Italian dishes such as fresh mozzarella with heirloom tomatoes and tuscan oil, bucatini al’Amatriciana and sole alla francese that are hallmarks of the Batali / Bastianich unique take on food and style of the entire boot. Want to stay in for the night? We can bring the Guanciaie pizza from our wood burning oven to your door so you don’t need to change out of your pajamas.

Our knowledgeable staff will be able to guide you through our comprehensive and affordable all Italian wine collection, stored in a state of the art wine display.

Come September, the Bastianich Batali team is coming to Westchester, and we can’t wait to meet our neighbors at Tarry Lodge.





BATALI & BASTIANICH



MARIO BATALI and JOE BASTIANICH create magic night after night at their many twelve hotspots in New York City, Los Angeles and Las Vegas. Their flagship restaurant is **Babbo Ristorante e Enoteca**, an award-winning Greenwich Village dining establishment where the duo has seamlessly combined traditional Italian principles with intelligent culinary adventure since June 1998.

Mario and Joe own six other enormously successful restaurants in New York City: **Lupa Osteria Romana**, **Esca**, **Casa Mono**, **Bar Jamón**, **Otto Enoteca Pizzeria**, and **Del Posto**.

The duo's first west coast venture, in collaboration with Nancy Silverton is **Osteria Mozza** and **Pizzeria Mozza** in Los Angeles. Sharing the corner of Highland and Melrose Avenue, the former features a center island mozzarella bar, where fresh mozzarella is made all day, every day. Mario and Joe recently journeyed to Las Vegas to open **B&B Ristorante** and **Enoteca San Marco** in the Venetian Resort Hotel and Casino. Their latest project is **Carnevino** – an Italian steak house opening in January of 2008 in the Palazzo Hotel, adjacent to the Venetian.

Because great food should never be enjoyed without equally outstanding wine, Joe ventured into his ancestral Friuli-Venezia Giulia to create the acclaimed estate, **Azienda Agricola Bastianich**. In Maremma, Tuscany, Joe, Mario, and Joe's mother, Chef Lidia Bastianich, established the wine estate **La Mozza s.r.l.**, where they also bottle a fruity and peppery olive oil from the estate.

Among his many accolades, Mario was named "Man of the Year" in the chef category by GQ Magazine in 1999. In 2001, he was one of the recipients of the D'Artagnan Cervena Who's Who of Food & Beverage in America, a prestigious lifetime achievement award. The James Beard Foundation granted him the title of "Best Chef: New York City" in 2002, and the honor of "Outstanding Chef of the Year" in 2005. That same year, Joe received the James Beard Foundation's Outstanding Wine and Spirits Professional award, as well as the title of Bon Appetit's Wine and Spirits Professional. Most recently, he and Mario were honored with the 2008 James Beard Foundation's prestigious Outstanding Restaurateur Award. His book, *Vino Italiano: The Regional Wines of Italy* (Clarkson Potter, 2002), which he co-authored with sommelier/journalist David Lynch, was deemed the best of 2003 in the Wine and Spirits category by the International Association of Culinary Professionals.

Mario has authored *Simple Italian Food* (Clarkson Potter, 1998), *Mario Batali Holiday Food* (Clarkson Potter, 2000); *The Babbo Cookbook* (Clarkson Potter, 2002); *Molto Italiano: 327 Simple Italian Recipes* (Ecco, 2005); *Mario Tailgates NASCAR Style* (The Sporting News 2006); and *Mario Batali - Italian Grilling* (Ecco, 2008).

This Fall, Mario's new PBS series with co-stars Mark Bittman, Gwyneth Paltrow and Spanish actress Claudia Bassols aired. *Spain...On the Road Again* will follow the foursome's adventures as they travel and eat their way through Spain. *Spain...A Culinary Road Trip* (Ecco 2008) is the companion book to this prime-time series. Hundreds of gorgeous and candid photos, anecdotes, and more than seventy recipes from Mario appear in this scrapbook of the dream vacation through Spain.

Mario splits his time between New York City's Greenwich Village and Northern Michigan with his wife Susi Cahn of Coach Dairy Goat Farm, and their two sons. Joe lives in Greenwich, CT with his wife, Deanna, and their three children.



ANDY NUSSER



ANDY NUSSER took his time and traveled a great distance on his way to becoming executive chef at Gramercy Park's Spanish gem Casa Mono. Andy lived in the small fishing village of Cadaques on the Costa Brava. His passion for food began in his Spanish home town where he started work as a dishwasher for the restaurant Casa Nun.

After returning to the United States he spent more than a decade working for General Motors in Santa Barbara before enrolling at the Culinary Institute of America. His experiences growing up in Spain (including meeting Salvador Dali) brought forth his keen interest in Spanish culture, especially in its unique cuisine.

After graduating at the top of his class in 1995, Andy got a job cooking with Mario Batali in the tiny kitchen of Po in Greenwich Village.

In 1998, Andy opened the kitchen at Mario Batali and Joe Bastianich's Babbo Ristorante. As executive chef, Andy helped earn the restaurant a three-star review by the New York Times and the title of Best New Restaurant from James Beard in 1999. Just a few years later, in 2003, Andy and partners opened the consistently packed Casa Mono and Bar Jamón. Shortly after its doors opened, it was rated the number one Spanish restaurant by Zagat and generated a two-star review in 2004. Andy's creativity and vision helped make Casa Mono one of New York City's most authentic Spanish restaurants.

Among Andy's many successes as a chef, he was an award winner at the Copa de Jerez 2007 International Competition. He and his wife Patty live in Hastings on Hudson with their two children.



NANCY SELZER



WITH MORE THAN FIFTEEN YEARS under her belt in the restaurant industry, Nancy Selzer has devoted all her energy to earning an omniscient voice among all things Spanish and culinary in New York.

No one predicted that her upbringing in Salem, Virginia or English degree from Virginia Commonwealth University would someday lead to operating both the cozy and bustling Casa Mono and the intimate Bar Jamón in Gramercy Park. Soon after graduating and pursuing her degree, Nancy came to the unforeseen conclusion that academic publishing would act only as a short-lived career detour on the journey toward her true calling. She went in search of something more exciting and stumbled across the New York restaurant industry, where she found the pace and specialty she had hoped for.

Nancy began her long standing relationship with Joe Bastianich and Mario Batali when she was hired as a server in the team that earned Babbo it's first three star acclaim ten years ago. She was later promoted to General Manager at Pó, Mario's first restaurant, and shortly after returned to Babbo two years later as Service Director.

Nancy's second career is fulfilling to say the least. She runs Casa Mono and Bar Jamón, where she immerses herself in all aspects of the restaurant, including cultivating the acclaimed wine list and acting as Maitre d'. She was an award winning sommelier at the Copa de Jerez 2007 International Competition. Nancy lives with her husband Fredi and son Oscar in Brooklyn.

914-939-3111
WWW.TARRYLODGE.COM



18 MILL STREET
PORT CHESTER, NY

ANTIPASTI

VERDURA 5

Farro with Charred Corn / Radishes with Bagna Cauda
Beets Agrodolce / Sweet Peppers "al Forno"
Eggplant Caponata / Cauliflower Gratinata

PESCE 8

Baccala Montecato / Marinated Mussels Borlotti Beans
Octopus with Baby Potatoes / Tonno sott' Olio
Shrimp with Pickled Watermelon
Seppia with Chickpeas

CARNE 10

Speck / Prosciutto San Daniele
La Quercia Prosciutto Americano / Armandino's Salumi

INSALATE

Insalata La Loggia 9
Burrata with Heirloom Tomatoes 9
Butternut Sformato 9
Crudo in Scabece 10
Vitello Tonnato 8
Spinach with Gorgonzola 8

PASTA

Linguine with Clams, Chiles and Pancetta 17
Spaghetti alla Carbonara 14
Bucatini all'Amatriciana 15
Orecchiette with Fennel Sausage and Rapini 15
Bavette with Sungold Tomatoes and Opal Basil 14
Garganelli with Funghi Trifolati 15
Fusilli alla Crazy Bastard 14
Pumpkin and Sage Ravioli in Brown Butter 15
Gnocchi with Braised Oxtail 16
Pappardelle Bolognese 15

PIZZA

Margherita, Tomato, Mozzarella and Basil 10
Salami Picante with Crispy Porcini 13
Quattro Formaggi with Grilled Eggplant 14
Prosciutto, Tomato, Mozzarella and Arugula 14
Speck, Tallegio, Radicchio and Roasted Olives 14
Meatballs, Jalepeños, Tomato and Fontina 13
Anchovy, Tomato, Grilled Scallions and Piquillos 12
Clams, Salsa Verde and Pecorino 16
Coach Farm Goat Cheese and Artichokes 13
Guanciale, Black Truffles and Sunny Side Egg 14

SECONDI

FLUKE FRANCESE with Artichokes and Capers 19
WHOLE GRILLED BRANZINO with Tomato Jam 25
EGGPLANT alla Parmigiana 16
GUINEA HEN al Mattone with Treviso and Oranges 17
GRILLED PORK LOIN with Cipolline and Saffron Honey 19

GRILLED LAMB CHOPS with Roasted Shiitakes 22
OSSO BUCO alla Milanese with Fregula Rossa 25
BRASATO AL BAROLO with Polenta and Horseradish 19
SKIRT STEAK with Roasted Hen of the Woods 21
GRILLED RIBEYE for Two with Panzanella 60

CONTORNI

Artichokes with Mint 7
Roasted Potatoes with Rosemary 7
Sweet Corn Fregula 7
Rapini with Sweet Garlic 7
Escarole with Preserved Lemons 7
Polenta with Mascarpone 7

DAILY SPECIALS

LUNEDÌ: Lobster al Diavolo 29
MARTEDÌ: Braised Lamb Shank with Celery Root 24
MERCOLEDÌ: Chicken alla Cacciatora 24
GIOVEDÌ: Grilled Veal Breast with Cavolo Nero 24
VENERDÌ: Wild Striped Bass alla Livornese 24
SABATO: Pork Spareribs with Potatoes and Pancetta 24
DOMENICA: Lasagna alla Napoletana 24



FACT SHEET

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CHEF/ OWNERS:	Mario Batali, Joseph Bastianich, Andy Nusser, Nancy Selzer
HANDICAP ACCESSIBLE	Yes
DRESS CODE	Casual
RESERVATIONS	Recommended but not required
CREDIT CARDS ACCEPTED	All major
PRIVATE PARTIES/ROOM	Yes
WEBSITE	www.tarrylodge.com

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