

Eva, Tony
engaged



WEEKEND, P/19

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WEEK

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Lucy Liu



The New Yorker
on AIDS and her
new movie,
'3 Needles' p/13

Go Greek

p/20

Because you've had enough Chinese.



metro's NEW LOOK

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GOING OUT

COCKTAIL
OF THE
WEEK

Mint
on My Pillow



INGREDIENTS: 1 1/2 oz. of Imperia Vodka, 1/3 oz. Crème de Menthe, 1/3 oz. Crème de Cacao, splash of light cream, After Eight candy shavings

HOW TO MAKE IT: Rim a chilled martini glass with After Eight candy shavings. Shake vodka, Crème de Menthe, Crème de Cacao and a splash of light cream and pour into a chilled martini glass. Top off with extra shavings.

WHERE TO DRINK IT: Room Service (35 E. 21st St., 212-254-5709)

The Greek system

Fraternize with friends at these stellar Greek establishments

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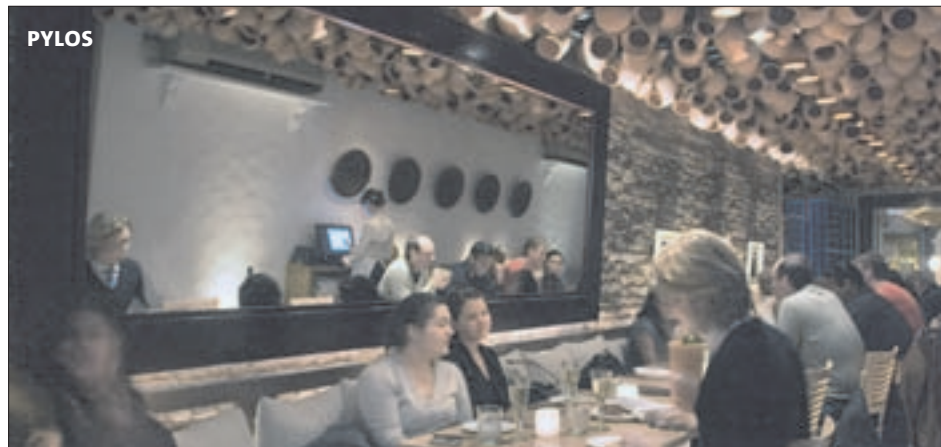


ROUNDUP When was the last time you made dinner plans with friends and someone said, “Hey, I’m in the mood for Greek”? Chalk it up to bad gyros, bad ouzo or just bad awareness, but most New Yorkers have as much knowledge about Greek cuisine as they do the Greek alphabet. Which is a shame considering it’s where you’ll find some of the best food in town — cheaper than a ticket to Athens, too.

Pylos

128 E. Seventh St., 212-473-0220
www.pylosrestaurant.com

“Is it the one with the clay pot ceiling?” people ask of Pylos, the fantastically designed restaurant in the East Village with, yes, clay pots tightly packed on the ceiling. But to only be taken by the atmosphere is to miss the point of the food. With an abundance of lemon, olive oil and capers, every dish is loud with flavor. Some of the standouts include saganaki tou merakli, Greek cheeses melted in a clay pot (\$9), bread salad with tomatoes,



PYLOS

cucumbers and olives (\$8) and sea bass with fresh okra (\$22).

Snack Taverna

63 Bedford St., 212-929-3499

If the itty-bitty Snack in SoHo is a casual lunch spot, then Snack Taverna is its romantic alter ego. This under-the-radar restaurant offers a cozy atmosphere in which to enjoy a more robust Greek menu. Classic mezedes such as dolmades (two for \$4) and tzatziki (\$5) are on the menu, as well as more innovative entrees. The pan-seared tilapia is Mediterranean-fresh, served atop gigantes in a lemon vinaigrette (\$19), and the pork tenderloin is

encrusted in coriander and partnered with baby artichokes and orzo (\$19).

Parea

36 E. 20th St., 212-777-8448

The newest of the wave of modern Greek restaurants, Parea, landed in the Flatiron district this past spring with style and sophistication. The large, sleek dining room is hiply decorated, providing an appropriate indication of what the menu holds — traditional with a twist. The tomato and cucumber salad (\$11) is accompanied by quail egg, for example, and the dolmades (\$15) get upgraded with the addition of lobster. But don’t neglect the classics — the roasted

chicken (\$23) with eggplant and basil is divine.

Avra

141 E. 48th St., 212-759-8550

Park Avenue lawyers and European tourists flock to Avra, the elegant outpost in Midtown — and with good reason. Known for its bounty from the sea, it’s the perfect place to get stuffed to the gills. There are a dozen fish options priced by the pound (\$25 and up), making it a fun — though sometimes expensive — supper to share. Or opt for an entree where you don’t have to consider weighty matters, such as the swordfish with caramelized onion risotto (\$28).

SHOP *hopper* Getting the look

CATHERINE NEW
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YLLI
482 Driggs Ave., Brooklyn
718-302-3554, www.yllibklyn.com

PROFILE Shop owner Fetije Madzuric has the “Williamsburg” look. On a recent afternoon, she was wearing skinny jeans tucked into knee-high boots, with layered sweaters on top and a dangling gold chain around her neck. She should have it — she was born and raised on North Seventh Street. “Whatever is happening in fashion, like plays on volume or the ’80s revival, is being played out on the streets in Williamsburg,” she says.

Before opening YLLI in her neighborhood, Madzuric worked as a buyer at Bergdorf Goodman and Bloomingdale’s.

“I kept a roster of people I liked,” she says. “When I decided to open the store, I went back into the list.”

Her Fifth Avenue experience lends a high-fashion edge to the neighborhood’s aesthetic. She has combined local designers such as H. Fredriksson, indie style from Los Angeles such as

Jesse Kamm and headliners like Norma Kamali (silver slip bubble mini dress, \$295, left) and John Varvatos. For blue jeans addicts, she carries 3 Girls Running and men’s Proportion of Blue.

“I do what big stores can’t,” she says. “Because small designers get lost on the floor.”



BAR *crawler*