

WINE AND DINE RESTAURANT REVIEW, BY GAIL GERSON-WITTE

**RECOMMENDED
★★★★ DISHES**
FOUR STAR APPETIZERS
 Fried Calamari
 Stuffed Artichoke
 Coquille St. Jacques
 Lobster Cocktail
 Baked Clams Oreganata
 Salmon Tartar
 Sautéed Chicken Livers
FOUR STAR ENTREES
 Scampi alla Conti's
 Lamb Shank
 Black Sea Bass
 Branzino
 Stuffed Pork Chop
 Pollo alla Conti
 Bistecca all Griglia
 Veal Scaloppini
 Gnocchi all Conti's

Conti's RISTORANTE

Conti's translates into style, casual elegance, luxurious appointments and delicious cuisine, taking the diner on an Italian culinary adventure

Step into a Little Neck landmark, where the excitement comes from the intriguing food & all the while you are coddled by a caring family & an unerring friendly staff. Walter, Hilda & son Alessandro Conti, offer customers the unique combination of Italian world cuisine, with all the warmth, charm & friendliness of a neighborhood spot, since opening their doors 9 years ago. Critics report, "The Conti's combine all the elements of taste, preparation & quality with dishes & serving methods that are distinguished by finesse & creative imagination." Everyone comes over & gives glowing reports about the food. They are really concerned with their customer's satisfaction & in delivering a bona fide southern Italian experience. What could be more rewarding than great food with sophisticated Italian soul?

The décor has the same kind of subdued sparkle as the food & is reminiscent of Tuscany or Rome. Rich mahogany walls & fine European art adorn the walls highlighted by softly lit chandeliers that cast a warm light over the room. Tables are set with crisp, white cloths & candles that cast a soft glow. There is a full service, intimate bar of gleaming Mahogany wood with gentle lighting from above & a much applauded wine list, which has an impressive assortment of domestic & imported Italian & French specialty wines. The menu utilizes pure Italian imported products & Chef Mario Babic, artistically gives presentation & flavor equal weight in his dishes.

Exciting appetizers such as the exquisite chilled Lobster Cocktail w/ crabmeat & avocado; the superb Stuffed Artichoke; the wonderful Sautéed Chicken Livers; the unforgettable Home Made Ravioli; the delicately delicious Salmon Tartar; the sumptuous Mixed Mushrooms with shaved Parmesan Cheese, drizzled with Truffle Oil & the differently delicious Fried Calamari, had my tongue smiling. Entrees were all just the right size portions, robust & flavorful. This 'foodie family' grows their own Heirloom Tomatoes & many of the spices. *S. Lidz, NYTimes*, "Fish is beautifully handled like the terrific Filet of Black Sea Bass, encrusted w/ mixed nuts & sautéed in white wine & shallots over Broccoli Rabe." *C. Delafrange, Wall St. Jnl.*, "Osso Bucco was amazing in a perfectly, flavorful gravy." *John Eddy, USA Today*, "Chicken Cacciatore in smooth brown gravy with mushrooms is my pick." *Rob Witkowski, Time Out*: "The home made Pasta alla Grappa is just marvelous."



Critics report, "The menu is exciting & presentation & preparation even more so. Try: Veal Scaloppini, (sautéed w/dry vermouth, topped w/ asparagus); Lasagna, (beef, pork & veal); Pollo alla Conti, (chicken in a light Piccata Sauce w/capers, hearts of artichokes, fresh mozzarella). All are inventive & extremely flavorful."



★★★★ CLASSIC NORTHERN ITALIAN FROM PARMA REGION
 249-11 Northern Blvd,
 Little Neck, NY 11362 (Douglaston)
 (718) 428-8800 • Fax: (718) 428-2790
www.contisrestaurant.com
 Open 6 days - Mon, Wed, Thu 5-10:30pm,
 Closed Tues; Fri-Sat 5-11:30pm;
 Sun 2-9:30pm; All Major Credit Cards;
 Reservations Highly Recommended;
 Reasonably priced; Waiter Service;
 Full Bar; Food service in bar; Party
 Menu; Catering Menu; Daily
 Specialties; Family owned & operated;
 Dietary needs addressed; Home made
 desserts; Parties welcome 12-5 every
 day & Tues all day upon request;
 Extensive wine list; Handicapped
 Accessible; Children accommodated;
 Bridal & Baby Shower Packages;
 Catering on-site up to 70 starting @
 \$39.95; Catering off-site; Custom
 Menus upon request, priced
 accordingly; Seats 70; Valet parking



Decadent home made desserts, like Napoleon, Flourless NY & Italian Cheesecakes, moist Chocolate Cake, Crème Brule & addictive Bread Pudding are a must here.

Here the food tempts, satisfies, educates & impresses & the staff, like our servers, Hector & Carlos, heightens the experience. It's the ultimate choice for impressing a client or celebrating a special occasion.



PHOTOS BY ROB WITKOWSKI