



New Kid on the Block: Da Claudio

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Tribeca residents Linda and Claudio Marini signed a lease at 21 Ann two years ago, but then one thing and another—and a lot of permit-related red tape—kept their new Italian restaurant, [Da Claudio](#), from opening. While they were certainly ready to be back in business after Sandy devastated Barbarini Alimentari, the Seaport restaurant they co-owned with Stefano Barbagallo and Adriana Luque (now of [Barbalu](#)), Linda says the wait had its benefits: “We had time to really think about what we wanted.”



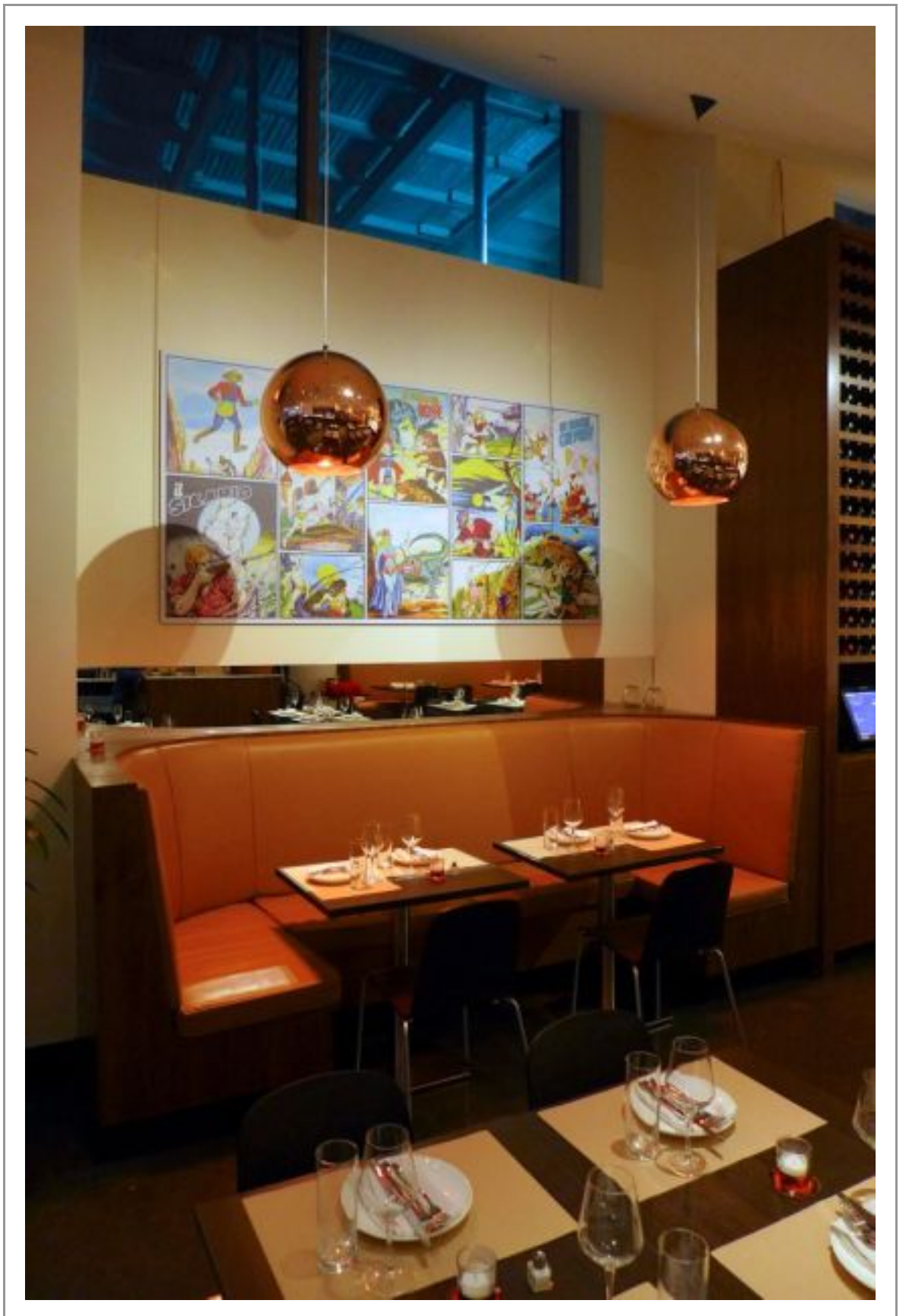
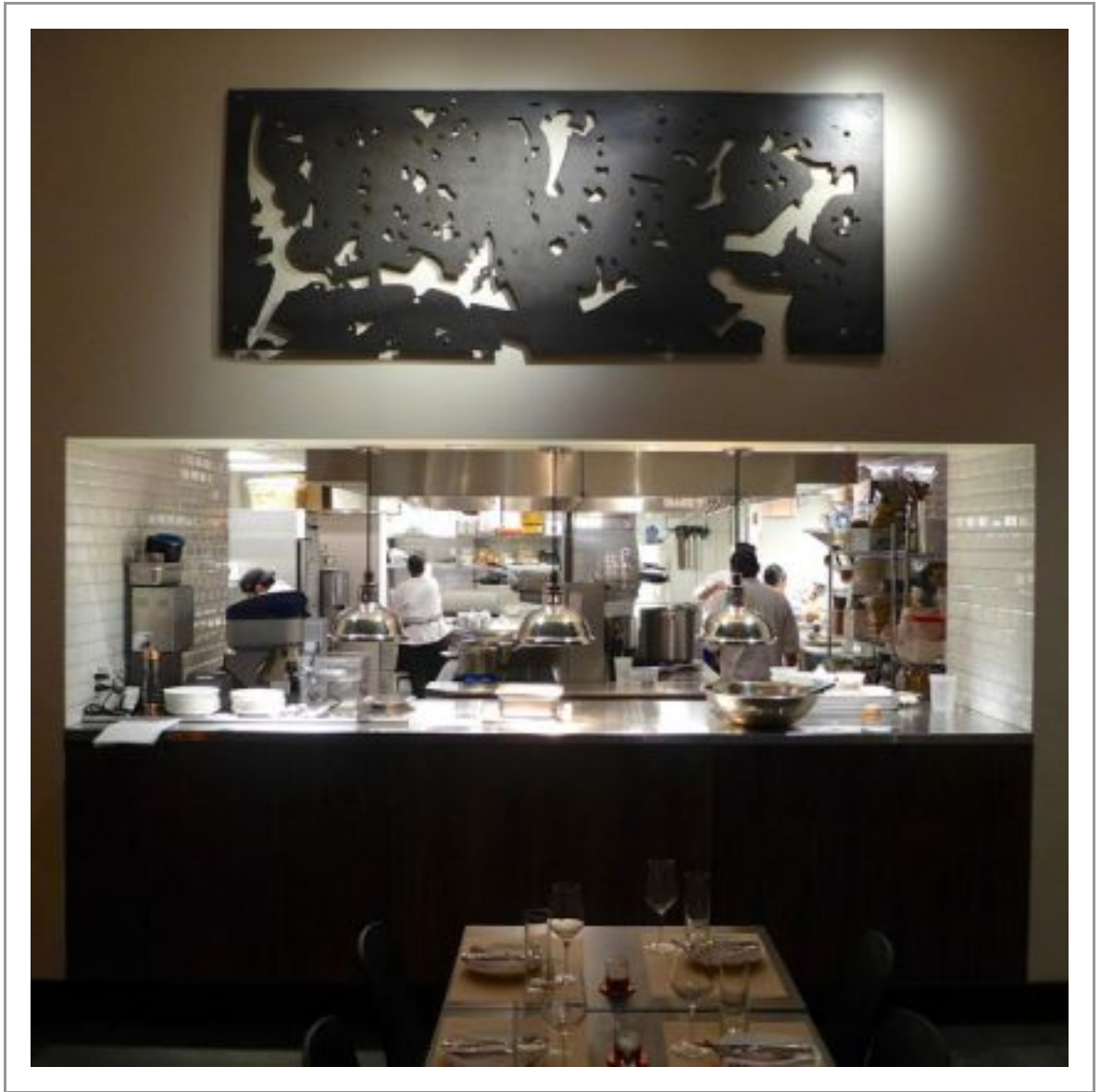
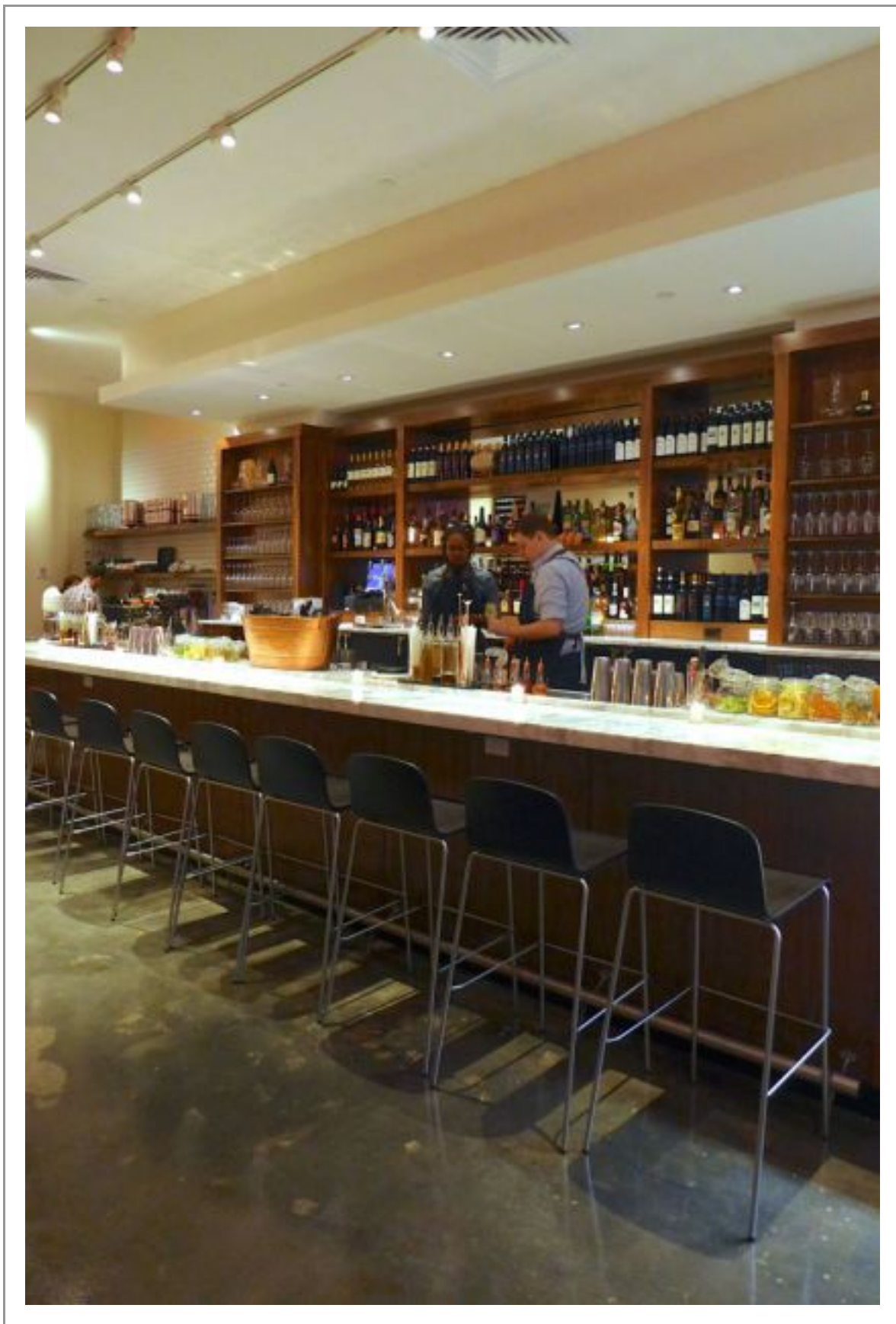
And that leads to one of the main differences between Da Claudio and Barbarini: a long, handsome bar that serves not just wine and beer, but also cocktails. At a July 4 rooftop party at the Lara—the building that the new restaurant is in—the Marinis spoke with a lot of the residents. “They asked how late we’d be open, and when we said 10 p.m., they were like, ‘What?!’” Realizing that a lot of young professionals live in north FiDi, and more and more offices are opening nearby (especially with the World Trade Center), they enlarged the bar and hired a bar expert—introduced to them through parent in the neighborhood—who developed a craft cocktail program with fresh juices, homemade syrups, and striking garnishes of edible dehydrated fruit. And they applied for extended hours: Da Claudio is staying open till midnight Sunday through Wednesday and 2 a.m. Thursday to Saturday.

Sleek and contemporary, befitting its location in a new tower, Da Claudio is much bigger than Barbarini, with seating for around 100 and a huge open kitchen. Chef Mattia Meneghetti worked at Barbarini, but none of the menu (posted below) is the same. “In the interim, he went to work at a German-Austrian restaurant, and he really refined his skills,” says Linda.

Of special note to nearby residents is the salumeria counter stocked with Italian meats and cheeses, not only to be served at the restaurant and bar—including in panini when Da Claudio kicks off lunch in two weeks—but to take home.

Da Claudio is at 21 Ann (between Broadway and Nassau), 212-285-2668; daclaudionyc.com; delivery will begin in a few weeks.







DINNER

CICCHETTI

PIATTO DEL SALUMIERE FOR 2 / FOR 4
(SALUMI / CHEESE PLATE) 16 / 24

CROSTINI DEL DI' (OPEN FACED TOASTED BREAD OF THE DAY) 8

ANTIPASTI

ZUPPA DEL DI' (SOUP OF THE DAY) 10

CARPACCIO DI BRESAOLA WITH PARMIGIANO, OLIO DI OLIVA, LIMONE 13

FRITTO MISTO WITH FRESH PARSLEY ROOT POLENTA AND YUZU SAUCE 18

INSALATA DI RADICCHIO WITH SPICY SOPPRESSATA, BALSAMIC, PECORINO CHEESE 14

INSALATA VERDE DEL MERCATO WITH PICKLED BEETS, ONIONS, CABERNET VINEGAR, PEAR 14

INSALATA DI ARUGULA WITH CHERRY TOMATO, PARMIGIANO 12

POLPO WITH POTATO, TAGGIASCA OLIVE TAPENADE 18

PANCETTONE (PORK BELLY) WITH BELGIAN ENDIVE, WHOLE GRAIN MUSTARD SAUCE 16

MELANZANE ALLA PARMIGIANA (EGGPLANT) 15

PRIMI

TROPIC WITH LAMB RAGU' 19

LINGUINE NERE HOUSEMADE BLACK LINGUINE WITH SHRIMP IN SWEET PEPPER SAUCE 21

GARGANELLI WITH FRESH TUNA, THYME, SLOW COOKED TOMATOES 21

SPAGHETTINI ALLE VONGOLE WITH CLAMS 19

FETTUCCINE CASALINGHE AL PESTO HOUSEMADE FETTUCCINE AL PESTO WITH CHERRY TOMATOES 17

GNOCCHI DI MELANZANE WITH SPECK AND ASIAGO CHEESE 18

ANATRA & ENDIVIA MAFATTI (DUCK AND ENDIVE MAFATTI) 21

RISOTTO DEL DI' MP

LASAGNETTE DEL DI' 19

BUGATINI ARRABBIATA WITH SPICY TOMATO SAUCE 18

SPAGHETTI CARBONARA DELLO CHEF 18

PACCHERI ALLA BOLOGNESE 17

*WE OFFER GLUTEN FREE OR WHOLE WHEAT PASTA AS AN ALTERNATIVE TO MOST PASTA DISHES (FOR A SURCHARGE OF \$2) WITH THE EXCEPTION OF LASAGNA & GNOCCHI.

CONTORNI DEL DI

VEGETALI GRIGLIATI MIXED GRILLED VEGETABLES 8

PATATE ARROSTO ROASTED POTATOES 8

BIETOLE BRAISED SWISS CHARD 8

POLENTA ALLA RADICE DI PREZZEMOLO PARSLEY ROOT POLENTA 8

SECONDI

POLLO ALLA DIAVOLA (FOR TWO) WITH SHALLOT POTATO PUREE 32

GRIGLIATA MISTA DI PESCE (GRILLED MIXED FISH) WITH EGGPLANT FENNEL MP

BISTECCA STEAK TAGLIATA WITH PARMIGIANO, ARUGULA, CABERNET VINEGAR REDUCTION 32

PESCE DEL DI' (CHOICE OF GRILLED OR OVEN ROASTED) FISH OF THE DAY MP

STINCO DI MAIALE PORK SHANK WITH HONEY CRISP APPLE CIPOLLINI ABBODOLCE 26

POLLO ALLA MILANESE WITH ARUGULA SALAD 20

CATERING + DINE IN + TAKE OUT

