

LORI'S PICKS



The Water's Edge Lighthouse, Restaurant and Inn

2 Freemans Bridge Road • Glenville, NY 12302 •
TheWatersedgeLighthouse.com

I had been hearing “the buzz” about a great little waterfront place in Glenville. It was a nice summer evening, so my companion and I decided that it would be the perfect time to check it out. Needless to say... we were glad that we did! As we approached the hostess station on the terrace overlooking the water, we looked at each other curiously. We had to check our blackberries to confirm the date as we could not believe that it was not a Friday night—in fact it was a Monday. This was the first good sign of many great things to follow.

We were greeted graciously by the owners Karen and Pat Popolizio—a vibrant and warm couple that alone could make the visit worthwhile. The dining room and bar were handsomely decorated with a sophisticated city feel, but with the light and openness of a spot that you would find on a vacation. As we were seated, our server attentively described the specials. I found myself overwhelmed as the menu and specials offered so many tempting choices. We decided to start with a cup of the clam chowder and the appetizer special, which were steamers. The chowder had the perfect consistency and was not shy on clams, just the way great chowder should be! The steamers were plump and perfectly done, to the point that my companion continued to talk about them throughout the entire evening!

After much deliberation, we had decided on our entrees. I chose to be a tough critic and challenge the Popolizio family name, and order the Fruitta di Mare. My companion opted for the surf and turf. My dish was absolutely marvelous! The pasta was al dente, the sauce perfectly seasoned and bountifully loaded with plump jumbo shrimp, scallops, and seafood. The surf and turf was a hit as well. The beautiful cut of meat was seared and executed just right—tender enough to cut with a butter knife. The generous portion of lobster tail was also a delectable delight. My companion and I enjoyed the meal so much that we have decided to make it one of our special “spots.”

I could not resist but to inquire further about the kitchen and the recipes. It was to no surprise that the ingredients are of the

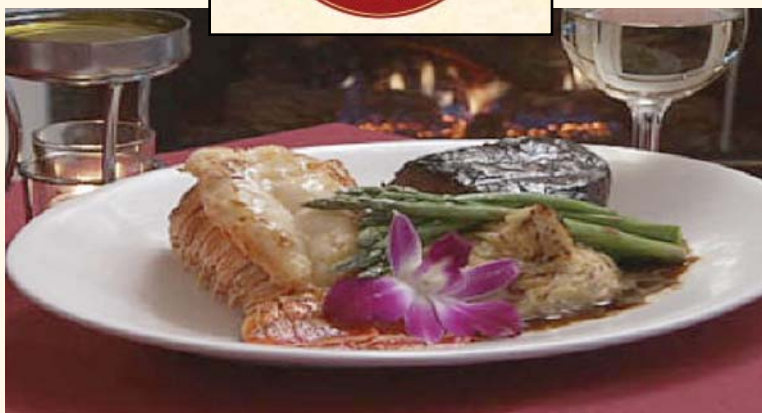
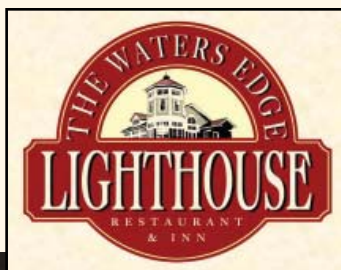
finest and freshest, and everything is prepared on site from scratch. I had the pleasure of meeting Chef Scott Van Patten, and once again I was nothing but pleased to find yet another wonderful person as part of the team. One of the most interesting, if not greatest, compliments to the experience is that the staff was happy, attentive and knowledgeable, and worked together seamlessly.

In addition to fantastic food, fabulous service and ambiance, the counterpart to The Water's Edge is The Lighthouse Inn. Above the restaurant the Popolizio's have renovated fabulous rooms. Each room is well appointed and more like a suite or efficiency apartment. The Inn is a great place for visitors or even corporate travelers. The plush beds and cozy accommodations

make for a perfect night's sleep after an evening of indulgences downstairs! The building itself is rich in history, as it is the oldest existing building in Glenville. The Greek revival farmhouse dates back to the early 1700's and is registered in the State Historic Sites Survey and nominated for the National Register of Historical Places. It is very unique, as the house shows elements of

Georgian, Federalist and Greek revival architecture. This combination implies that it was built during a transitional period as it does not follow the Dutch style which was most common for those times. In 2005, the Popolizio's purchased the historic building and completely renovated the property. Once again, The Water's Edge Lighthouse Inn is in the process of another exciting addition. Currently the restaurant

can accommodate up to 70 people for banquets and private parties. With the high demand for their catered functions, they have decided to build a banquet facility adjacent to the building. Upon completion, the new facility will accommodate up to 250 guests. It is complete with a full service kitchen, bar, and dance floor. The building, situated on the water, also boasts a lovely terrace similar to the one at the restaurant. It is light and open with the river and foliage offering a beautiful backdrop for events. I can picture a beautiful holiday party as well as a spring or summer wedding. Yet again, the Popolizio's have added another wonderful service to the property. It is my pleasure to highly recommend dining and or staying at The Water's Edge Lighthouse, Restaurant and Inn. It truly is a jewel of a place and a rare waterfront property. The terrace opens May 1st and serves through the fall. A perfect place to enjoy a warm fall day with a cup of chowder!



**THE BANQUET FACILITY IS EXPECTED TO BE COMPLETED BY LATE FALL.
FOR RESERVATIONS OR MORE INFORMATION CALL – 518 370-5300.**

LORI'S PICKS



Limoncello

1 Ballston Avenue • Saratoga Springs, NY • 518 580-8700

Limoncello is an upscale northern Italian trattoria that is 100% Italian in every sense. From the charming and intimate setting, to the outstanding Italian cuisine it is a winner. Owners, Giancarlo and Nancy Balestra are two of the most gracious people you could ever hope to meet, and they are determined to make your dining experience at Limoncello a special one.

The ambiance at Limoncello is inviting and conducive to wonderful intimate dinners. Upon entering, you feel as though you have been transported to Tuscany. The soft earth-tone distressed walls, rustic Tuscan inspired tables, wrought iron light fixtures, and weathered tile floor are all in perfect keeping with Limoncello's Tuscan feel. There is a fully stocked bar, three seating areas, and a lovely expansive patio area, for dining *el fresco*.

Giancarlo Balestra, who is not only the proprietor but also the Executive Chef at Limoncello, has put together a very authentic Italian menu. Being a native of Italy, Giancarlo knows Italian food, and his menu reflects that only too well. The menu features appetizers such as *cozze al sugo piccante*—black mussels sautéed with garlic and olive oil, in a light spicy tomato sauce, and *crostini di fagioli*—toasted Tuscan bread topped with a puree of cannellini beans, onion, and parsley. The insalate, or salad options at Limoncello are also fabulous. How does *insalata di pere* sound? A combination of mixed greens, gorgonzola cheese, sliced pears, and walnuts. The pasta dishes were all incredible. There were so many that really got my attention. The *gnocchi porto cervo* was one of them—fresh gnocchi (potato dumplings) served with a mixed seafood ragu in a spicy tomato sauce. I also thought the *farfalle alla Giana* looked fabulous. This is a recipe right out of Giancarlo's mama's kitchen—bow tie pasta tossed with a fresh yellow pepper cream sauce. There were also divine options for meat and fish entrees. Being a veal lover, the *scaloppini Limoncello* caught my eye—thinly sliced tender veal, sautéed with porcini mushrooms and gorgonzola cheese. The *filetto ai funghi porcini* also spoke to me—sliced filet mignon topped with a brandy and porcini mushroom sauce. Limoncello also has an extensive wine selection to accompany their fabulous food.

My companion and I decided to sample a few different dishes. As we pondered our choices we were brought ciabatta bread with infused olive oil. It was so good, warm and crunchy. We began our meal with the chef's appetizer, which had many awesome tastes. We indulged in seafood salad, prosciutto di Parma wrapped in pear slices, puff pastry stuffed with roasted

red peppers and mushrooms, stuffed zucchini, and mozzarella caprese with vine ripened tomatoes. Everything we ate was fresh and delicious, and the presentation was beautiful. For our entrees we sampled three different dishes. The first was *pollo Venezia*—chicken breast stuffed with ham, mozzarella, and arugula, served with a light sun-dried tomato sauce. It was a delightful fusion of flavors, and the sun-dried tomato

sauce was the perfect finishing touch. Our second entrée was *filet mignon in green peppercorn sauce*, smashed potatoes, and fresh green beans and baby carrots. The meal was brimming with flavor. The *filet mignon* was fork-tender and the green peppercorn sauce was an ideal complement.

The potatoes were excellent, and the vegetables prepared perfectly. Last, but certainly not least, we had *blue crab ravioli* in an aromatic seafood sauce. The pasta was light, and the crab filling and sauce were just sublime.

To finish off our evening of sensational dining, we shared a totally decadent delight called *profiteroles mille foglie*. This insanely sinful concoction consisted of puff pastry,

chocolate mousse, chocolate dipped strawberries, and a rich, dark chocolate sauce. It was in a word, amazing!

I am still dreaming about it. With our dessert, we each had a stellar cup of decaffeinated cappuccino that we agreed was among the finest we'd had.

We thoroughly enjoyed our evening at Limoncello. The atmosphere is so appealing, the cuisine is marvelous, and

the service first-rate. The evening we were there, the entrees ranged from \$13.95-\$29.95. Besides their menu items, they always feature daily specials. Limoncello truly brings a small piece of Tuscany to Saratoga Springs!



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LIMON CELLO RISTORANTE

An Elegant Northern Italian Trattoria

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7 nights at 5:00 PM**

**1 Ballston Avenue
Saratoga Springs, NY**

518.580.8700

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Tokyo Steak House and Sushi

1893 Central Avenue • Albany, NY • 518 869-9888

Tokyo Steak House and Sushi has recently opened at the former site of the Colorado Mine Co. Of late, Japanese steak houses have become quite popular. They can be a fun form of family entertainment, and a departure from our usual dining experiences.

The Tokyo Steak House and Sushi is a very attractive place. From the pagoda façade, to the lovely Asian glass etching in the entrance it is very nicely done. There are eye catching coral walls, Asian inspired light fixtures, and a beautiful marble floor throughout. The restaurant has 9 hibachi/teppanyaki tables, a sushi bar for 18, private hibachi rooms for parties of up to 30, regular seating, and a handsome bar area that is centrally located, but separate from the dining areas.

We arrived early on a Friday evening and were promptly seated at a hibachi table. Even though the night was young there were quite a few folks already there (always better to make reservations). We were totally in the mood for an evening of hibachi, and quickly placed our orders. The menu features a plethora of Japanese fare. There is everything from sushi, teriyaki, tempura, udon, and soba. The list goes on, but you get the idea. My companion and I had to try some sushi before our meals, so I ordered a California roll, while he went for the Tokyo house roll. For our entrees, I ordered the hibachi chicken meal, and my companion had the hibachi combo filet mignon and shrimp.



Sushi is always the ultimate test for a Japanese restaurant. My California roll (crab and avocado) was totally fresh and delicious. My companion's Tokyo house roll was a combination of lobster, eel, crab, and avocado rolled in soy bean paper. It was first-rate in taste and quality. No doubt we were off to a good start.

Our entrées came with miso soup and a salad. The soup was brought out shortly after we finished our sushi, and was most enjoyable. Our salads, and Leo, our hibachi chef, pretty much came out at the same time. As Leo prepared to do his thing we ate our salads. They were the typical iceberg lettuce salads you get with a hibachi meal, but the house made ginger dressing made these particularly good. It had a delicate taste that I really liked. Leo put on quite a show as he cooked our meals. We saw him toss an egg into his hat, blow a train whistle, make a volcano of onion rings, and at the end of it all throw bits of shrimp into my companion's mouth. After hearing about the theatrics you must be wondering how the meals were. I am happy to report that they were terrific. The fried rice and vegetables (mushrooms, zucchini, and onion) were prepared beautifully. My chicken was tender and wonderful, as was my companion's filet and shrimp.

All in all, Tokyo Steak House and Sushi was a total success. Our meal was great, our waitress, Candy, was extremely attentive, and Leo was most entertaining. It is not necessarily an inexpensive evening out, but there are many ordering options... and there is always lunch.