

NOLITA NOOK OFFERS DINING IN THREE WAYS

By ANDREA STRONG

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ELIZABETH

Elizabeth

265 Elizabeth St.; (212) 334-2426

Owners Jeff Mancini and Sam Martinez have turned their longtime neighborhood joint Rialto into a sleek new hot spot with an eclectic American menu. The restaurant is divided into three distinct dining areas: Up front is the Salon, a bar room with black tufted leather banquettes, marble tabletops and cool chrome skull lamps. The Card Room, stocked with cozy seating for two, fills the middle space, which opens to an enclosed garden with new cedar flooring and a retractable roof.

Must-have meal: Watermelon and feta salad with olives and mache (above, \$10); grilled pork tenderloin with potato latke and sour cream(\$14); and rice crispy treats with peanut butter fondue and marshmallows (\$7).

Soundtrack: British pop rock the Shins and Radiohead.

Hours: Dinner: Mon.-Sun., 5:30 p.m.- 2 a.m. Brunch: Sat. & Sun., 11a.m.- 4p.m.