

New Jersey Dispatch: Must Visits, Part One

Posted by [Brian Yarvin](#), February 5, 2010 at 10:45 AM

You've all chimed in with your "Must-Visit" restaurants in your respective homes—so here's my list for New Jersey, Part I. It'll be spread over several weeks, so stay tuned!

Italian

[Berta's Chateau](#) in Wanaque specializes in the food of Piemonte. Here you'll find the sort of authentic and excellent cuisine that seems to be the holy grail of Italian food enthusiasts. Being Piemontese, it also has a superb wine selection. (Complete meals from \$42.00 to \$59.00, before wine.)

[A Mano](#) in Ridgewood makes authentic wood-fired pizzas—this is the place I'd take a homesick Italian expat. Don't expect anything that resembles American pizza here. (Individual pizzas, \$9.00 to \$18.00)

[Tre Piani](#) in Princeton is the sort of urban contemporary place you might find in a large, Italian city. Jim Weaver (pictured here), the chef, is a major force in central New Jersey's Slow Food movement. (Main courses, \$20.00 to \$30.00.)



1 Comment:

a mano in ridgewood speaks no sings of da michelle in napoli
closest to the real deal i9n america
nice people off the hook gelato anda nutella dessert pizza is a nice ending
bringa torrontes or a malbed or a mantolcino to wash it down or maybe a peroni
Mr Nino's in Harriso has the best sicilian in the state
Renato's in Ridgewood great great grandma's
garlic pie in Paterson's at Patsy's since 1931 do I ghave to say more?
last Palerm Pie at La Sicilia in Belleville
if u need company I am it
mangia and of course forza pizza

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