

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

## Birth Announcements

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**New York City** Giovanni Apicella, chef/owner of **Amarone** and **Luna Piena**, teamed up with longtime friend **Tony Spiridigliozzi** to open **Azalea**, at 1633 Broadway (at 51st Street), in May. Locally based architect Rick Daley fashioned a gently curving mahogany ceiling that evokes the restaurant's namesake flower as it connects the 20 seat front dining room with the 50 seat side dining room and shell-shaped bar. Executive chef **Camillo Bassani**, whose résumé has included stints at **Frico Bar** and **Torre di Pisa**, combines the culinary traditions of Parma, his hometown, and the Amalfi coast, where Apicella was born. Appetizers (\$8 to \$16) include *cozze colivate* (mussels cooked in white wine, extra-virgin olive oil, garlic, and pesto) and *finocchio fresco* (fresh fennel and grilled baby shrimp in a Parmesan crusted terrine). Entrées (\$19 to \$30) range from sautéed halibut with mushroom ragoût and grilled scallions to roasted duck breast with pearl onions and crispy polenta.