

The New York Times

OFF THE MENU

Fasano Opens in the Former Four Seasons Space

An all-day offshoot of Patisserie Chanson, a neighborhood bistro for Park Slope, and more restaurant news.



Gero Fasano at his Northern Italian restaurant, Fasano, in Midtown East. Jeenah Moon for The New York Times



By Florence Fabricant
Feb. 22, 2022 Updated 1:24 p.m. ET

Headliner

Fasano

For this new restaurant, the Brazilian architect Isay Weinfeld has not radically disrupted his design for the Four Seasons 2.0, which briefly occupied the space until 2019. He repeated the tawny tones of the wood-paneled main dining room, but now the floor is carpeted, the lighting is softer and wood dividers separate some tables. It is the first New York restaurant for the Fasano Group, a restaurant and hotel powerhouse based in São Paulo, Brazil. (Mr. Weinfeld has designed a number of the group's many properties.) Gero Fasano, who runs the company in partnership with the developers JHSF, said the new restaurant had to be warmer, more appealing and better for sound.

The food is expense-account Northern Italian, mostly traditional and often elaborate, including bollito misto dispensed from a silver cart. Softer and wood dividers separate some tables. It is the first New York restaurant for the Fasano Group, a restaurant and hotel powerhouse based in São Paulo, Brazil. (Mr. Weinfeld has designed a number of the group's many properties.) Gero Fasano, who runs the company in partnership with the developers JHSF, said the new restaurant had to be warmer, more appealing and better for sound. The food is expense-account Northern Italian, mostly traditional and often elaborate, including bollito misto dispensed from a silver cart. The former bar in the front room is now a more informal osteria with linen place mats instead of tablecloths, a huge bar along the windows and a somewhat simpler menu written on smoky mirrors (think spaghetti with tomato sauce and no risotti). The wine selection is global. There is no art on the walls in the dining areas. In late March, outdoor seating will be added, and, upstairs in a few months, there will be a spacious cabaret. Mr. Fasano's company was founded in 1902 when his Milanese great-grandfather emigrated to Brazil. The family was in and out of the restaurant business over the decades until Mr. Fasano, against the advice of his father who made his fortune in distilleries, plunged in and has applied his exacting standards ever since. The executive chef, Nicola Fedeli, a Florentine who has worked with the company for several years, adheres to Mr. Fasano's strict demands as to preparation and presentation. There's no New York-style salad on top of the oversize, impossibly thin \$70 veal Milanese; it's served on the side lest the veal get soggy. (Opens Friday).

280 Park Avenue (entrance on 49th Street), 646-869-5400,
fasanorestaurantny.com.

Opening

Coletta

Guy Vaknin, the restaurateur and chef best known for his Beyond Sushi vegan restaurants and catering by his City Roots Hospitality, has added this vegan kosher restaurant to his collection. Its approach is Italian, with dishes like portobello carpaccio, seitan "steak" marsala, and rigatoni with Impossible Bolognese. Mock vegan cheeses are used throughout, including on pizzas. 3

65 Third Avenue (26th Street), 646-861-2889, colettanyc.com.