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## DINING GUIDE

**Anthony's Italian Kitchen**, offers home-made Italian cooking using the freshest ingredients, featuring favorites such as pizza, pasta, and sandwiches. Voted "Best in Portland" for three years. Dine-in and catering services on offer. Beer and wine available. Open 11-8 Mon. through Sat. 151 Middle St #5, Portland; and new location Cumberland County Courthouse, 205 Newbury St. [anthonyitaliankitchen.com](http://anthonyitaliankitchen.com), 774-8668.

**Barnacle Billy's**, known for luxury lobster, steamed clams, large lusty drinks, barbecued chicken, homemade clam chowder & of course, the lobster roll & lobster stew. Features extensive indoor & sundeck seating where guests can enjoy both the beauty of the harbor & the ocean beyond. Perkins Cove, Ogunquit, 646-5575, [barnbilly.com](http://barnbilly.com)

**Bruno's** Voted Portland's Best Italian Restaurant by Market Surveys of America, Bruno's offers a delicious variety of classic Italian, American, and seafood dishes—and they make all of their pasta in-house. Great sandwiches, pizza, calzones, soups, chowders, and salads. Enjoy lunch or dinner in the dining room or the Tavern. Casual dining at its best. 33 Allen Ave., 878-9511.

**Bull Feeney's** Authentic Irish pub & restaurant, serving delicious from-scratch sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, as well as Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days, 11:30 a.m.-1 a.m. Kitchen closes at 10 p.m. 375 Fore St., Old Port, 773-7210, [bullfeeneys.com](http://bullfeeneys.com).

**DiMillo's** Now through December, relax and enjoy Head Chef Melissa Bouchard's masterful creations. Every day, she offers something new and delicious. Try our Early Dinner Specials, Monday-Friday or our wonderful Port Side Lounge, Portland's getaway for grown-ups. Happy Hour includes special menu Monday-Friday, 4-7 p.m. Open daily at 11 a.m., Commercial St., Old Port. Always FREE PARKING while aboard. 772-2216.

**J's Oyster** is a premier seafood destination and locals' favorite with indoor and outdoor waterfront seating on one of Portland's scenic piers. Established in 1977, J's offers classic favorites and friendly service. Coastal Living claimed J's one of "America's Best Seafood Dives 2016." Find us on Facebook. 772-4828

**Kon Asian Bistro** Steakhouse & Sushi Bar serves Asian cuisine with modern flair. Japanese, Sushi, Thai, Chinese, or hibachi tables. Private party rooms accommodates groups from business meetings to birthday parties. Choose fresh, delicious items prepared before your table. Family friendly; open Mon.-Thurs. 11:30 a.m.-10 p.m., Fri. to 11 p.m., Sat. 1 p.m.-11 p.m., Sun. 11:30 a.m.-9:30 p.m. 874-0000, [konasianbistrome.com](http://konasianbistrome.com).

**Hurricane Restaurant** New England cuisine with an international twist. Local pro-

# Fresh Latitudes

You'll come for the **view**, but you'll return for the **food**.

BY CLAIRE Z. CRAMER

**S**PRING POINT IS a hot spot again! **North 43**, the shiny new restaurant with non-stop windows at Port Harbor Marine, succeeds right out of the gate.

Two experienced restaurateurs have combined forces to create a sleek but cozy hang-out. Co-owners Laura Argitis, who also owns the Old Port Sea Grill, and chef Stephanie Brown from the former Sea Grass Bistro in Yarmouth have managed to create an atmosphere in which first dates, girls' nights out, couples, and families of all ages feel welcome.

From a short but smart list of wines by the glass we choose a tart, grassy Neil Ellis Sauvignon Blanc from South Africa and smooth Steele Cuvee Chardonnay from California (each \$11). These are served in pretty, tall goblets etched with "43°" to signify the north latitude coordinate on the globe for which the place is named.

Our window seat overlooks a crowded

patio and a boat-packed marina. The bay beckons with a glimpse of Munjoy Hill in the distance. A second dining room upstairs has its own deck as well. The modern box of varnished wood, industrial-chic siding, and windows is designed so everyone has a great seat.

An appetizer of **Korean beef ribs** (\$11) gleams with dark, concentrated sweet/savory sauce, and the meat (served boneless, a bonus) is gloriously tender. The accompanying grated carrot salad tossed in an Asian-style peanut sauce is a nice counterpoint.

**Local mussels** surprise and delight the moment we dip into their rich broth in the bowl. There's shaved fresh fennel in the wine-and-shallot *beurre blanc*, cleverly accented with caramelized nuggets of smoky andouille sausage. With this great combination, Chef Brown has made a common shellfish starter

into something to return for.

Choosing entrees isn't easy among favorites like scallops, rack of lamb, and halibut. But our choice of **Lobster Scampi** (\$29) with house-made pasta in a lemon, shallot, and wine sauce with a bit of romano feels like hitting the jackpot. Tender, sweet pieces of tail, knuckle, and claw meat are heaped in a nest of silken, wide tagliatelle noodles. Everything sings with the bright lemony sauce—the dish manages to be gloriously rich and delicate at the same time. A scattering of micro-greens and scallion rings adds just the right peppery accent. Here again, the kitchen has turned the familiar into something truly special.

**Caprese-grilled sirloin steak** (\$32) arrives topped with nicely grilled grape tomatoes and a grill-charred mantle of fresh mozzarella. It's absolutely delicious, and so are the ac-



FROM LEFT: MEAGHAN MAURICE; KELSEY GRAY (4)





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## DINING GUIDE

duce and seafood, full bar, award-winning wine list, in-house dessert chef. Nurturing the seacoast palate for over 25 years. Good restaurants come and go. Great restaurants get better and better. Lunch and dinner seven days a week. Bar menu always available. Reservations suggested. 29 Dock Square, Kennebunkport, Maine. 207-967-9111, hurricanerestaurant.com

**Maria's Ristorante** is Portland's original classic Italian Restaurant. Greg and Tony Napolitano are always in house preparing classics like Zuppa de Pesce, Eggplant Parmigian, Grilled Veal Sausages, Veal Chop Milanese, home-made cavatelli pastas, Pistachio Gelato, Limoncello Cake, and Maine's Best Meatballs. Prices \$11.95 - \$22.95. Tue.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

**O.Dans Restaurant**, Sebago's newest friendly farm-to-table restaurant in the heart of Sebago. Great local beer & food selection. Open 6 days a week, Tues.-Fri 4 p.m. to close; Sat.-Sun. 12 p.m. to close; closed on Mon. Happy Hour specials, Tues.-Sat. Live music from local talent, every Fri.-Sat. 46 Sebago Road, Sebago 787-5124 ODansSebago.com

**Pedro's** focuses on simple yet full-flavored Mexican and Latino food. Offering tacos, burritos and an impressive array of margaritas, sangria, beer, and wine. *Especiales de la semana* (specials of the week) keep the menu varied and fresh and showcase different Latino cultures. Seasonal outdoor dining available. Open daily, 12 p.m. - 10 p.m. 181 Port Rd., Kennebunk, 967-5544, pedrosmaine.com.

**Portland Lobster Company** Picture yourself choosing from our full menu including "Maine's Best Lobster Roll," lobster dinners, steamers, fried claims, chowder, and more before stopping by our outdoor bar for an ice-cold locally brewed beer or a glass of fine wine. Then take a seat on our deck overlooking the gorgeous Portland Harbor and relax while listening to daily live music. 180 Commercial Street, 775-2112 portlandlobstercompany.com

**Restaurante El Corazon** Mexican food from the heart. Authentic family recipes passed down through generations. We serve large and small plates and an "oversized tequila selection." Try Portland's own "Marisco"- a Mexican seafood cocktail of shrimp, bay scallops, clams, octopus, and, of course, Maine lobster. Open lunch and dinner, Tues.-Sat. 11:00 a.m.-9:00 p.m., 190 State St. Portland. elcorazonportland.com, 536-1354

**Rivalries Sports Pub & Grill** Now with two fun and comfortable upscale sports bar locations. Known for great casual pub food, Rivalries' menu has something for everyone. And, with 30+ HD TVs and every major pro and college sports package, you won't miss a game! Located at 11 Cotton Street in Portland's Old Port (774-6044) and 2 Hat Trick Drive, Falmouth (747-4020), rivalriesmaine.com

## RESTAURANT REVIEW

companying roasted asparagus spears and hand-cut French fries. We switch to a glass of Goyette Pinot Noir from Sonoma for the steak and a Spanish Marques de Caceres Albarino (each \$11) for the lobster.

How about **strawberry-rhubarb crisp** for dessert (\$7)? A soufflé cup topped with nicely browned, buttery crumbs comes with a couple of ripe strawberries on the side. It appears demure enough, but dip through the crust to discover a sensuous thrill—wildly tart, fruity filling, hot and saucy from the oven. The best seasonal fruit crisp ever? We wouldn't argue.

North 43 seduces with the view and exceptional service before it surprises you, repeatedly, with the food. We hope it won't be long until Mmes. Argitis and Brown start serving brunch. ■

North 43, 1 Spring Point Dr., South Portland. Dinner Tues.-Sun., 5-9 p.m. 747-4009.

## DINING GUIDE

**Solo Italiano** Traditional northern Italian cuisine mixes Maine freshness with Genovese flavor from international chef Paolo Laboa. Enjoy the crudo bar or the daily changing menu. Included in *Food & Wine Magazine's* 2016 "What to Do in Portland, ME." Open daily 5 p.m.-10 p.m. 100 Commercial Street Portland, 780-0227, [soloitalianorestaurant.com](http://soloitalianorestaurant.com)

**TIQA's** pan-Mediterranean menu features dishes inspired by the cultures and cuisines of North Africa, Southern Europe, and the Middle East. Executive chef/co-owner Bo Byrne partners with purveyors to procure hand-selected, sustainably-raised and sourced meats, seafood, cheeses, and produce. TIQA is open 7 days a week for lunch and dinner with brunch on Sunday. 327 Commercial Street, 808-8840.

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