



PHOTO BY KRISTEN LUCE

Michael Ginor is hosting a guest Israeli chef at his two Great Neck restaurants.

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## HOT POSTS FROM OUR DAILY BLOG

### FAMED ISRAELI CHEF COOKS HERE

Michael Ginor, chef-owner of the highly regarded restaurants **Lola** and **Tel Aviv** in Great Neck, is hosting one of Israel's leading culinary figures for two dinners.

Yisrael Aharoni is an acknowledged pioneer of gourmet cooking in Israel, a cookbook author, television personality and food columnist as well as the chef-owner of the Golden Apple (Tapuach Hazahav) in Tel Aviv.

Chef Aharoni will be cooking two special dinners in Great Neck. The first, on Dec. 15 at Tel Aviv, will be glatt kosher and will cost \$100, which includes a six-course dinner, matching wines, taxes and tip.

Tel Aviv is at 613 Middle Neck Rd., Great Neck, 516-466-6136.

The second dinner, not kosher, will be on Dec. 17 at Lola and will cost \$125, which includes a six-course dinner, matching wines, taxes and tip. Lola is at 113 Middle Neck Rd., Great Neck, 516-466-5666.

Reservations are required.

— ERICA MARCUS

### ST. JAMES BARGAIN

**Mosaic** lives up to its name with a new approach: a nightly tasting menu for \$49.

The cozy New American restaurant offers a single, five-course dinner. The kitchen can tweak it to deal with allergies, dietary restrictions and preferences. But the basic menu is set each evening. Everyone gets the same quintet of intricate, carefully balanced and artfully arranged dishes.

I tried a terrific dinner that started with a subtle carrot-miso broth with

shrimp, soba noodles and sweet bok choy. Next: pan-seared Arctic char with a baked-spinach pie, accented with shaved Gouda; and duck confit and foie gras perched on a root-vegetable potpie. A tender cut of strip loin steak precedes a delightful dessert plate, with a half-dozen sweets ranging from deconstructed cheesecake and jasmine rice pudding to strawberry panna cotta, a berry smoothie, a brownie and a crisp fruit tartlet.

Considering what you get for the price elsewhere, it's very impressive.

Mosaic is at 418 North Country Rd. in St. James; 631-584-2058.

— PETER M. GIANOTTI

### BRICK-OVEN PIZZA IN HOLTSVILLE

Long Islanders are always glad to welcome another pizza-pasta-Parmigiana palace. One of the newest is **La Capannina Ristorante & Pizzeria**, which just opened in Holtsville, across from the multiplex.

In case you're wondering, it's not related to the La Capannina in Northport but is, rather, an offshoot of an established Wainscott spot.

Owner Lorenzo Renna, who hails from Palermo, said that the restaurant features brick-oven pizza as well as the Southern Italian flavors and spices he grew up with. Two typically Sicilian dishes, he said, are linguine puttanesca (with capers, anchovies and basil) and spirale Siciliano, spiral-shaped pasta baked with ricotta, mozzarella and chopped eggplant.

La Capannina Ristorante & Pizzeria is at 173 Morris Ave., Holtsville, 631-569-4524, lacapanninapizza.com.

— JOAN REMINICK

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