## Boston Sunday Globe The Enthusiast

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## **TABLES**

OPENINGS, CLOSINGS, AND CHATTER FROM THE RESTAURANT SCENE

Coming soon: Restaurateur Will Gilson (Puritan & Co.) will open an allday café and a 60-seat restaurant at the new, 43-acre Cambridge Crossing neighborhood. The space also has a cocktail bar and rooftop terrace.

The restaurant is part of the Shed, a retail building within the new East Cambridge development surrounded by picnic areas, grills, and lawn games. Look for it in early 2020.

The team behind Bar Mezzana, No Relation, and Shore Leave in the South End will soon launch the Black Lamb, replacing Stephi's on Tremont (571 Tremont St. at Union Park). Stephi's closed at the end of March. According to a release, the restaurant will be a "love letter to the community and hopes to be a gathering place for its residents." It will be open for lunch, dinner, and weekend brunch — hopefully by summertime.

Time for white clam pizza: New Haven's beloved, sooty, nicely charred Frank Pepe Pizzeria Napoletana opens at the Burlington Mall (75 Middlesex Turnpike) on Monday, June 10. This is its second Massachusetts location (find the other one at the Shops at Chestnut Hill). Doors open to the public at 11 a.m.

Transformations: Chestnut Hill's Ronsky's café becomes Chef Ronsky's Trattoria on June 3, a full-service, 20-seat restaurant (55 Boylston St.). Chef Ron Suhanosky (New York's II Buco and River Café; Nantucket's and New York's Sfoglia) will serve antipasti, pastas, and other staples from his James Beard award-winning cookbook, "Pasta Sfoglia." Try spaghetti with strawberries, shrimp manicotti with artichokes, and asparagus panna cotta. It's open from noon until 10 p.m. daily.

Sweets: Goodnow Farms Chocolate is slated to open at the Boston Public Market (100 Hanover St. at Congress Street) this weekend, selling hot chocolate and chocolate bars — including a Special Reserve Ecuador bar made with Boston Harbor Distillery's Putnam rye whiskey.

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