

5 Famous NY Restaurants to Visit if You Want to Spot One of Your Favorite Celebrities



By

[Melissa Lee](#)

Among the many famous things New York City is known for, food is definitely one of them. Regardless of where you are in the City, there are always tons of restaurants that crowd the sidewalks. And while NYC is constantly star-studded, there are a few hot spots in that are known for hosting celebrities – and maybe if you're lucky, you'll run into a few yourself!

Interested in spotting one of your

fave celebs at a famous NY restaurant? Take a trip to the city, and check these suggestions out:

1. Rosie's: This authentic Mexican restaurant is located in the East Village and has hosted [Jessica Simpson](#) and husband Eric Johnson in the past. The restaurant has amazing reviews, and combines all the best aspects of Mexican food to create an incredible experience. It's no wonder why Simpson and Johnson are fans!

2. Zuma: Gigi Hadid and her mother, Yolanda, were spotted at this Japanese restaurant having a girls night. The pair apparently indulged in some sushi rolls at the Midtown Manhattan spot. This super expensive hotspot is known for their high-energy and delicious food.

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3. Maialino: This Tuscan-themed restaurant is not only notorious for their amazing food, but their romantic atmosphere too! Jimmy Fallon and his wife, Nancy Juvonen dined at Maialino for a date night recently, but former President Obama and First Lady Michelle Obama also made a stop in 2014!

4. Loring Place: Located in Greenwich Village, [Chrissy Teigen](#) and husband [John Legend](#) raved about this hot spot. This high-end restaurant is famous for their wood-fired dishes, including handmade pizzas and pastas. And, of course Teigen raved about the food on her Snapchat, so we know it has to be amazing!

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5. O Ya: This restaurant hosted [Blake Lively](#) and [Ryan Reynolds](#)

for his 40th birthday! The [celebrity couple](#) apparently fell in love at the spot's Boston location, but have raved about their modern Japanese food. The couple recommends the restaurant's creative take on sushi, along with their sashimi and wagyu beef.

What are some of your favorite places to eat in NYC? Share below!

Famous Restaurants: Hottest Happy Hours in NYC





By

[Noelle Downey](#)

Whether you're prepping for a Tinder date and you're not sure where to go or you're in desperate need of a night out with friends for a few drinks, happy hour is a great way to have a ton of fun and keep your bill at the end of the night under budget. However, especially if you're in a busy city like NYC, the amount of restaurants that offer happy hours can feel overwhelming. So, to make your next night out on the town in the Big Apple feel a little less hectic, here are five of the hottest happy hours in NYC that will win you over with their low-priced drinks and great food in a New York minute.

There's nothing happier than happy hour, so get ready to put all of these top five famous restaurants at the top of your list for your next night out on the town!

1. Dutch Kills: This Long Island City restaurant is a great

place to head when you're looking for a cocktail and a great happy hour deal. From 4-7 PM on Sunday through Thursday you can choose from a list of hand-selected cocktails to sip for just eight dollars apiece. This is the perfect place to head for a night out with the girls because it's busy and bustling; get there early or you'll find the bar packed and the seating arrangements strictly standing room only!

2. Mess Hall: If you're looking for an NYC location with a little more of a rustic vibe, look no further than the Mess Hall, a pub in Harlem that focuses on the natural side of things, with taxidermied animals styled next to romantic string lights for a mix of woodsy and sexy. Every day from 4-8 PM the Mess Hall happy hour features wine, beer and shots for just six dollars and certain drafts for just five dollars. Sip a sensational drink for a reasonable price and enjoy the décor and a fun night out at this Harlem location.

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3. Shorty's: Want to head out for some fun drinks and laughs, but also craving a large, delicious meal? Never fear, Shorty's Upper East Side location has just what you're looking for with not one but *two* daily happy hours Monday through Friday from 4-6 PM and 10 PM to closing. Chug a beer for only five dollars or sip a well drink for six while also enjoying one of Shorty's specialty cheesesteaks for a hearty and satisfying dinner that will leave you ready to take the city night life by storm.

4. Fresh Salt: If you're strolling across Brooklyn Bridge on a hot [date night](#) and feel the need for a little nightcap, look no further than Fresh Salt, a short walk away. Although the sign may look a bit weathered, this famous restaurant offers classic ambience and great deals, with a happy hour from 4-8 PM daily that offers six dollar glasses of delicious wine and five dollar draft beers and well drinks. Keep things fresh at

Fresh Salt whether you're visiting with a potential new love interest, a friend from work, or all your BFF's.

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5. Bubby's: If you're craving more variety when it comes to happy hour drinks and are also feeling the need for some great burgers or jerk chicken, try Bubby's, a great hotspot with colorful chairs outside and a fun and funky feel on the inside. Happy hour comes every Monday through Friday from 4-7 PM and features a variety of lower-priced drinks, including alcoholic punch, 50/50 martinis and sparkling wines, all for just seven dollars apiece. Sip a drink and enjoy the relaxed and fun environment at this famous NY restaurant bustling with all the energy of the big city.

Will you be visiting any of these establishments the next time you want to enjoy a drink during happy hour? What are some of your favorite drinks when you're out with your friends? Let us know in the comments!

Popular Restaurants: Best Bagels in NYC





By

[Noelle Downey](#)

Whether you're looking for a snack to tide you over until your next meal, a delicious breakfast, or a salty and savory sandwich for lunch, NYC bagels are famous for fulfilling New Yorker's cravings and keeping them on their feet as they rush through their busy and fulfilling lives in the big city. The best bagel shops in NYC are therefore hotly contested, but whether you're looking for a brunch experience, an authentic hole-in-the-wall vibe, or an internet sensation come to life, we here at Cupid's Pulse have compiled a list of the most famous restaurants to visit when you're craving a bagel in the Big Apple.

Everyone loves a good bagel, particularly in New York City! Here are the most popular restaurants where you can head to experience an

authentic and vital New York bagel experience.

1. The Bagel Store: With a tagline on their website that claims that their special rainbow bagels “broke the internet,” this quirky little bagel shop in Brooklyn boasts one of the premier spots for tourists to swing by and taste a delicious and colorful version of a classic NYC food staple. Have your bagel with a funky rainbow twist or a splash of glitter for an Instagram-worthy snack or keep it classic with their take on age-old standbys like the everything or sesame seed bagels. Not in NYC? Don’t worry, this popular restaurant ships their famous rainbow bagels worldwide! But hurry up and place your order – there’s a waitlist for these famous treats!

2. H&H Midtown Bagels East: If you’re a bagels fanatic or an NYC native, you’re probably aware of the famous NY restaurant spot for tasty bagels, H&H, that closed its doors in 2011. While H&H Midtown Bagels East isn’t officially affiliated with its bagel-selling predecessor, it’s definitely the answer to the question thousands of New Yorkers had on the tip of their tongue when H&H closed for business: “Where will we get our bagels now?” H&H Midtown Bagels East has a whopping 20 different varieties of bagels, all of them created with a recipe that’s a clear homage to the original H&H, which lends itself to the perfect bite that’s both nostalgic and revitalized. Mix and match with their 15 different spreads and try each combination until you find your favorites at this newly classic bagel shop.

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3. Bagel Hole: If you’re looking for something classic with an authentic “hole in the wall” NYC feel, look no further than Bagel Hole, a bagel shop that sells old-fashioned favorites that are wildly popular with true New Yorkers. With a

carefully crafted recipe that uses malt instead of an overpowering sugar, these bagels are made fresh every day with a remarkably unique and inviting taste. Smear your tasty snack with some of their featured fillings, like tuna salad, housemade lox, or a variety of flavored cream cheeses that will have your mouth watering for more.

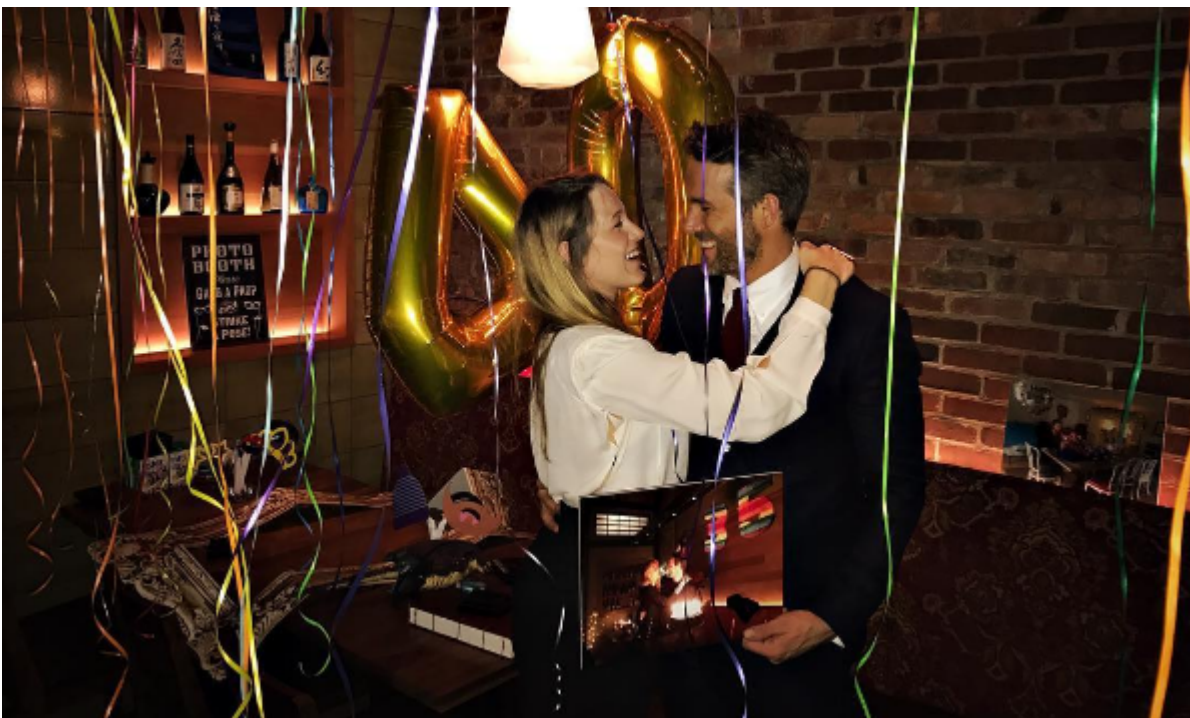
4. Sabelle's: Are bagels your favorite part of any complete brunch? Than stop by Sabelle's and enjoy their shining dining room, complete with three-tiered fish towers offered for the table and a vintage bistro flair that will make you feel right at home. Their old favorites are made to taste like brand new concoctions with traditional bagels made with a fun twist. Enjoy their mixed up their flavor profiles that keep you guessing as you munch and crunch at this famous NYC restaurant that's perfect to visit for a bit of bagel-y goodness.

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5. Bagel Pub: For a healthier take on your old favorite, visit the Bagel Pub for a fun experience that couples as a cheerful reminder that even foods that are really good for you can also taste great. This Park Slope bagel shop features friendly staff and a variety of bagels served with some delicious (and healthy!) fillings. Try their Garden Omelet, a delicious bagel and egg sandwich served with fresh ingredients like kale, feta, onions, and peppers. If you're looking to looking to go a little more traditional, never fear! They also have a variety of fish and cream cheese options to adorn their sweet and tender bagels, perfect for both a breakfast snack and a hearty and healthy lunch.

Will you be giving any of these locations a try the next time you have a free minute in the Big Apple? Let us know in the comments!

Famous Restaurants: Hottest Boston Restaurants for 2017



By

[Noelle Downey](#)

One of the most important parts of planning any trip to a new city is checking out the best local restaurants. If you're on the lookout for a fantastic foodie experience when it comes to your next trip to the great city of Boston, look no further. These top five, critically acclaimed restaurants will have your mouth watering in no time, and the sheer variety of food to be had in this busy city will leave your mind boggled and your stomach growling.

Whether you're dying for a great piece of steak or a vegan supper, a sip of a sinfully delicious cocktail or fries so good they're a guilty pleasure, Boston has you covered with these five amazing restaurants.

1. The Automatic: If you're looking for something that combines fancy with casual for a great result, look no further than one of the hippest new restaurants in Boston, The Automatic. Here you can get a delicious plate of five-star fries along with a fancy bit of bone marrow for a dining experience that has Bostonians raving and will certainly have you doing the same! One of the best parts of this dining experience? The cocktails! Specialty drinks take on a whole new meaning at this place, and if you're looking for the high life, you will definitely enjoy it here, sipping on The Automatic's famous "Silent X" cocktail.

2. The Capital Grille: Looking for a luxury dining experience like no other? Try the Capital Grille, a four-star steakhouse with prime cuts of meat that will have your mouth watering in seconds. With a fine dining ambience that will leave you relaxed and ready to enjoy your delicious dinner and accommodating wait staff ready to serve your every culinary need, The Capital Grille is the place to go for a great piece of steak and a luxury experience that will make you feel like a VIP in every sense of the word.

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3. By Chloe: If meat turns your stomach and a formal dining experience just isn't your scene, try By Chloe, a hidden gem

in Boston's crown of delicious eateries. By Chloe is a fast and casual restaurant serving delicious and all-vegan cuisine in a friendly and calm environment with a natural and relaxed ambience. Enjoy an eating experience that fits in perfectly with your diet needs and snack on By Chloe's vegan interpretations of classic Bostonian favorites like lobster rolls and clam chowder.

4. Ostra: If you're looking for seafood without a vegan spin, try Ostra, an award-winning restaurant that's critically-acclaimed for its delicious seafood fares. Just like Capital Grille, Ostra is a fine-dining facility, so if you're looking for a [romantic date night](#) while you're in this historic city, look no further! Ostra is the perfect place to cuddle up with your significant other for a candlelit dinner that offers unique fine-dining versions of all your savory seafood favorites.

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5. Roxy's Central/A4Cade: This well-loved spot is a local favorite that acts as a kind of two-for-one deal when it comes to a divine dining experience. Snack on delicious reinventions of old favorites like Roxy's world-rocking grilled cheese before heading to the back to visit A4cade's pinball machine, foosball table, shuffleboard court and arcade games. Perfect for a fun and fiercely competitive date night for those who are kids at heart, or even a family outing for those traveling with children, this is the pinnacle of casual and fun eateries perfect for a relaxed night of fun, food and games.

Will you be giving any of these restaurants a try the next time you visit Boston? Let us know in the comments!

Date Idea: Have a Night Abroad



By

[Noelle Downey](#)

Tired of going on the same old dates with your significant other? If so, Cupid has an awesome [date night](#) idea for you this weekend. No time for a real [romantic getaway](#)? Surprise your partner by transforming your house into a foreign restaurant this weekend instead! Go shopping for cookbooks that have your favorite ethnic recipes, and pick up some decorations. Ask your friend to dress up as a waiter and play cultural music to make the night seem more realistic. Once everything looks perfect, invite your special someone over.

This is great date night idea to share with your partner as you take them on a whirlwind trip around the world without ever leaving your living room!

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Of course, if you don't have the time to make all of these arrangements, you can always visit a foreign restaurant in your city. Choosing a restaurant and experiencing a brand new cuisine together for the first time is a great way to bond with your boo and leave you both feeling full of both great food and love.

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Have you ever transformed your house into a foreign restaurant? What are your favorite stay-cation ideas for a fun date night with your favorite person? Let us know in the comments!

Celebrity Diet: Get A Red-Carpet Ready Body and a Healthy Mind By Eating These

Super Foods



By

Dr. Christopher Calapai, D.O.

The foods you have in your pantry and fridge may be helping or hindering your brain. Dr. Christopher Calapai D.O, a New York City Osteopathic Physician board certified in family and anti-aging medicine explains that the foods we choose have a lot to do with how sharp, attentive, alert, focused and happy we feel after they are consumed. Certain foods may taste great have additives in them that literally cloud our brains and leave us sluggish and dull headed. The opposite is also true. We can eat certain foods and feel a charge of mental energy and focus. We spoke to Dr. Calapai and got a quick list of foods that boost and drain the brain. Which ones will you add and remove from your shopping list?

If you're a fabulous foodie looking for some delicious new fare or simply a fitness fashionista always on the look out for the next trend-setting celebrity diet, one expert is about to spill the beans on which foods will energize you and which will leave you listless.

Brain Boosting Foods to Add!

1. Nuts and seeds: Nuts and seeds are great sources of vitamin E. Higher levels of vitamin E correspond with less cognitive decline as you get older. Add an ounce a day of walnuts, hazelnuts, Brazil nuts, almonds, cashews, peanuts, sunflower seeds, sesame seeds, flax seed, and un-hydrogenated nut butters such as peanut butter, almond butter, and tahini. Raw or roasted doesn't matter, although if you're on a sodium-restricted diet, buy unsalted nuts. "Adding nuts to your diet can aid in decreasing levels of enzymes that lead to protein plaques from forming and dementia. Nuts can also reduce brain inflammation, keep blood pressure low, key for preventing stroke," explains Dr. Calapai.

2. Blueberries: "I eat these daily and encourage patients to add blueberries to as many things as possible. They're great on their own, added to a shake, to oatmeal, or even to a salad," says Dr. Calapai. Blueberries are tasty and sweet and loaded with antioxidants. They're packed with vitamin C, K and fiber and pack high levels of gallic acid, making them especially good at protecting our brains from degeneration and stress. "Studies show that eating blueberries can boost focus and memory for up to 5 hours," adds Dr. Calapai.

3. Broccoli: Broccoli is one of the best brain foods out there. Thanks to its high levels of vitamin K and choline which is a B vitamin known for aiding brain development keeps memory sharp and protects the brain from later decline with age. It's also loaded with vitamin C. Just one cup provides you with 150 percent of your recommended daily intake. Its high-fiber levels makes you feel full quickly, too. "People hear broccoli and roll their eyes thinking it's bland and boring. Think of broccoli as a canvas ready to be painted with spices and flavors, offers Dr. Calapai. Try stir frying with a bit of olive oil, red pepper flakes, salt, and pepper. Add in a spoonful of orange or lemon juice and it gets this nice sweetness to it.

4. Fish: Salmon, mackerel, tuna, and other fish are rich in heart-healthy omega-3 fatty acids, including docosahexaenoic acid (DHA). DHA seems to be very important for the normal functioning of neurons in the brain. Eating more fish often means eating less red meat and other forms of protein that are high in artery-clogging saturated fats. "People who are lacking in Omega 3's can experience mood swings and feeling edgy or negative. Omega 3's have been known to be mood boosters in addition to enhancing focus and memory," says Dr. Calapai.

5. Avocado: This creamy treat is also a rich source of the antioxidant vitamin E. Research suggests that foods rich in vitamin E—including avocado, which is also high in the antioxidant powerhouse vitamin C—are associated with a lower risk of developing Alzheimer's.

Brain Drainers to Drop!

1. Partially Hydrogenated Oils: There is zero reason to ever eat foods that list "partially hydrogenated oils" in their ingredients list. It's code for trans fats, which, in addition to upping your risk for obesity and damaging your heart health, can cause serious brain drain. "Diets high in trans fats increase beta-amyloid, peptide 'plaque' deposits in brain

associated with Alzheimer's disease. One study published in Neurology found that people who consumed high levels of trans fats had lower cognitive abilities and smaller brains later in life," says Dr. Calapai. Common culprits include fried foods, baked goods, and processed foods. So bake or grill chicken instead of frying it, go for sweet potatoes instead of French fries and avoid anything wrapped in plastic that sits on a shelf for months at a time.

2. Added sugars: The average American eats 79 pounds of added sweeteners per year which can cause constant insulin spikes and inflammation resulting in both vascular and neuronal damage. One study published in Brain, Behavior and Immunity found that large amounts of sugar cause the hippocampus, the brain's memory control center, to become inflamed, meaning it can't work at 100 percent. Meanwhile, one cross-cultural analysis found that high sugar intake is linked to depression. "Sugar is a big trap because when you eat something sweet there's a high initially. It feels good at first taste but then once it starts to be processed in the body there's a heaviness that follows, says Dr. Calapai.

3. Saturated fat: A diet high in saturated fat can decrease the brain's ability to fight the formation of Alzheimer's-linked brain plaque. An onslaught of saturated fat also hurts your brain in the short-term. Saturated fat impairs your brain's ability to learn and form new memories within as little as 10 minutes after chowing down. Processed meats such as bacon, pepperoni, pork sausage, or chorizo are examples of very tasty foods that are high in saturated fat. "Look we all like to indulge from time to time and that is fine, but when saturated fats are staples in your diet, then that's going to take a toll," advises Dr. Calapai.

Clearly what you put in your body can have a massive effect not only on how you look, but also how you feel. Will you be adding any of these fitness trend foods to your list during your next celebrity diet? Let us know in the comments!

About the Doctor:

*Dr. Christopher Calapai, D.O. is an Osteopathic Physician board certified in family medicine, and anti-aging medicine. Proclaimed the "The Stem Cell Guru" by the New York Daily News, Dr. Calapai is a leader in the field of stem cell therapy in the U.S. His stem cell treatments have achieved remarkable results in clinical trials on patients with conditions as varied as Alzheimer's, arthritis, erectile dysfunction, frailty syndrome, heart, kidney and liver failure, lupus, MS and Parkinson's. He has worked with **Mike Tyson, Mickey Rourke, Steven Seagal**, and Gotham's, **Donal Logue**; and as a medical consultant for the **New York Rangers**. Connect with him via twitter [@drcalapai](https://twitter.com/drcalapai) or at www.drca.net*

Romantic Getaway: Philadelphia Food and Wine Festivals 2017





By

[Delaney Gilbride](#)

With warmer weather just around the corner, you and your boo may be itching to get out of the house and adventure to somewhere new. If that's the case, how does a [romantic getaway](#) to Philadelphia sound? Romance and Philly aren't really known to go hand-in-hand unless someone's referencing their understandable obsession with Philly's famous cheesesteaks – we totally get that. However, over the past couple years Philadelphia has been making its mark as the newest, hottest place for food, beer, and wine festivals. What's more romantic than you and your love sipping on wine and nibbling on goodies on a sunny day? Thanks to [eventbrite.com](#), Cupid's here to tell you all about the very best food and wine festivals happening this year in the Philly area.

Be pampered like [celebrity couples](#) and buy tickets to one of the following Philadelphia Food and

Wine Festivals in 2017 – you can't go wrong!

1. Phoenixville Beer & Wine Festival 2017 (Saturday, May 13): Take our [relationship advice](#) and attend Phoenixville's first annual Beer & Wine Festival with your honey! Located at Kimberton Fairgrounds in Phoenixville, PA, you and your boo will be able to enjoy unlimited sampling of beer and wine from 12:00 PM-4:30 PM for the fair price of \$10-\$65 a ticket. The sampling includes 80+ craft beers and 36+ wines with a free tasting glass souvenir for each ticket holder. If you so choose to spend the extra money to indulge in everything VIP, you and your boo will be able to enjoy chocolate and cheese pairing with your wine and beer throughout the afternoon. The event includes live music and rockin' food including Dump-N-Roll, the Surf & Turf Truck, and Uncle B's BBQ. It's the perfect way to jump right into Summer!

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2. 2017 Taste of Kutztown Wine and Beer Tasting (Saturday, June 10): Get a true taste of Pennsylvania by attending the 8th annual Taste of Kutztown Wine and Beer Tasting at the Kutztown Community Park in Kutztown, PA. From 12:00 PM-5:00 PM you'll be able to sample 16 local wineries from their hometown of Pennsylvania along with 10+ breweries. This widely anticipated event also includes an array of food trucks, artisan vendors, and soulful music you'll be dancing along with into the night. You have the choice to buy tickets ranging from \$20-\$225 depending on the amount of people that will be joining you and/or your decision on obtaining general admission or VIP tickets. VIP ticket holders are allowed an additional 30 minutes of sampling prior to the opening of the event.

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3. 2017 Run Now Wine Later 5K and Festival (Sunday, September 10): This is the perfect [date idea](#) if you and your boo are into running off your booze! The 5th annual Run Now Wine Later 5K and Festival starts at 9:00 AM with the beginning of the race and ends at 12:00 PM as runners finish up their fill of wine. With ticket ranging from \$20-\$55, contestants run throughout the picturesque town of New Hope, PA straight to Bucks County Play House to mark the start of food and wine tasting. Not into running? No problem, you have the option of buying a ticket that does not include participating in the 5K. Instead, you'll be able to relax with your choice of wine while enjoying a beautiful waterfront view.

4. Philadelphia Food, Wine and Spirits TASTE Festival 2017 (Friday, October 13 – Sunday, October 15): As Summer comes to a close enjoy what's left of it by attending the 18th annual Philadelphia Food, Wine and Spirits TASTE Festival in King of Prussia, PA. This three day event takes place at the Valley Forge Casino Resort and starts at 6:00 PM Friday and ends at 4:00 PM Sunday. Tickets range from \$50-\$65 as ticket holders will enjoy 150+ local and national vendors selling and sampling food and wine, 50+ wine and spirit sampling stations, 20+ food demos *and* book signings with celebrity chefs. The food is known to be as gourmet as it gets; the chefs range from locals to celebrities every year. This event includes tremendous food with great wine, what could be better?

All ticket holders must be 21+ to attend these events.

Do you know of any other Wine and Food Festivals in the Philly area? Comment below!

Top 10 Essential NYC Restaurants for 2017



By

[Cortney Moore](#)

New York City is known for its restaurants, but with over 24,000 to choose from, it can be overwhelming to decide on where to dine. This is especially true if you're looking for a unique [date idea](#). However, with the new year upon us, it's a perfect time to try out some [popular restaurants](#). Take a look at these ten essential restaurants in NYC for your next [date night](#).

Excellent NYC restaurants that are sure to satisfy your tummy this year!

1. Arabesque: Enjoy a meal inside this lovely, ornamental restaurant. Arabesque features Moor-inspired architecture and decor, along with a delicious North African, Middle Eastern and Mediterranean menu. Visit on a weekend, and you might be treated to live music and belly dance performances.

2. Aquavit: A modern New York hotspot that brings Nordic food to the forefront. Inspired by Swedish culinary traditions, Aquavit will treat you to yummy seafood, meat, and wild fruits and vegetables. Since this restaurant is extremely popular, it might be worth it make a reservation ahead of time.

3. Blue Smoke: Jazzy music and southern cuisine, what else could you ask for? Blue Smoke is a New York staple that offers soulful barbecue classics and fine cocktails. Luckily there are two locations, so you have options while you're traveling through lower Manhattan. If you're a fan of music, then the Flatiron location is right for you with its basement jazz club!

4. Churrascaria Plataforma: Do you know someone who is a carnivore at heart? This all-you-can-eat Brazilian steakhouse is just what they need. If meat isn't your thing, Churrascaria Plataforma also features a gourmet salad bar and, delicious side dishes like fried bananas and polenta. Another perk... dessert is included!

5. Di Fara Pizza: You can't have New York City without pizza. Di Fara Pizza is one of Brooklyn's best pizzerias. It's an old school spot that has been making quality pizza pies since 1965. Pizza legend and owner Domenico De Marco has received acclaim from Zagat, *Serious Eats* and Anthony Bourdain! So you

know you're in the right hands when you visit Di Fara.

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6. Duane Park: If you're a fan of burlesque, then Duane Park is the place for you. It's so much more than a burlesque club though, Duane Park features an impressive and luxurious menu, such as Nova Scotia Salmon and Pan-Roasted Organic Chicken. With so much to enjoy, Duane Park might be a great spot to have a fun date night or private party.

7. Enoteca Maria: Grandmas make the best food, right? Well Enoteca Maria agrees with that too. At this Staten Island restaurant, Italian grandmothers cook delicious homemade meals. Most recently, Enoteca has gained popularity for its "Nonnas of The World," which includes famous dishes made by grandmothers from all over the world!

8. Gabriel Kreuther: Started by a world-renowned chef, Gabriel Kreuther offers sophisticated French and Alsatian cuisine. Overlooking Bryant Park, you're sure to enjoy lovely sights along with culinary delights. It's a perfect spot for a variety of occasions: birthdays, anniversaries, dinner parties and more.

9. Ninja New York: Experience adventure while you dine at Ninja New York. Guests are treated to scrumptious Japanese dishes in this ninja-themed restaurant. It's like hibachi, but taken to another level. Don't forget to tip your ninja waiter though, you don't want them coming after you.

10. Yaya Tea Garden: Are you a fan of bubble tea, rice balls and Asian snacks? Yaya Tea Garden has got you covered! From noodles, to green tea KitKats, Yaya's has it all. You can also leave your mark at Yaya's by creating your own tea blend that can be added to their menu.

Are there any NYC restaurants we missed? Share your favorites in the comments below!