

50 Favorite Restaurants in Phoenix

Written by Melissa Larsen and Alyssa Tidwell

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There isn't much the Valley hasn't figured out: spas, sunsets, golfing and definitely dining. From old-school classics that have served up epic special occasion dinners for decades to newer faves that have taken the likes of tacos or barbecue to a whole new level, here are 50 of our most adored dining destinations in the Valley (in no particular order). Drumroll, please...



[FnB](#)

With acclaim as the first restaurant to curate an Arizona-only wine collection, FnB at the historic Craftsman Court in Downtown Scottsdale is a culinary treasure for more reasons than one. Owners Chef Charleen Badman—who recently won the James Beard Best Chef: Southwest award!—and front-of-house manager and beverage director Pavle Milic join forces to combine a menu of thoughtfully prepared, locally inspired dishes with the perfect selection of beverages. FnB is best experienced at sundown or later when a warm glow of light floods the restaurant, illuminating the floor-to-ceiling windows.

[Nobuo at Teeter House](#)

Born and raised in Tokyo, Nobuo Fukuda has cultivated his craft as a chef in Arizona for more than 30 years. Known for his visionary food combinations and masterful presentation, Fukuda's Teeter House in Phoenix offers dishes that simultaneously challenge and honor traditional Japanese cuisine. During daytime hours, Teeter House is reminiscent of an elegant Japanese teahouse—a charming 20th century bungalow with baby blue walls and hardwood floors—then transforms into funky and lively izakaya by night. The restaurant has a lunch and dinner menu, serving dishes like house-cured salmon, tuna tataki and more.

[Barrio Café](#)

It's hard to compete with the variety of fantastic Mexican fare in Arizona, but Barrio Café easily stands out as one of the best. The folk art murals on the outside walls are unmistakable, but it's the food created by Chef Silvana Salcido inside that make this Valley restaurant shine. Iconic menu items include the cochinita pibil, chiles en nogada, chef's tableside guacamole and the churro rellenos. Barrio Café offers some 300 choices of hand-selected tequilas, Mexican wines and beers, as well as traditional Mexican soft drinks like horchata and housemade jamaica, a type of hibiscus tea.

[Geordie's Restaurant & Lounge](#) (pictured)

Geordie's Restaurant & Lounge at landmark Wrigley Mansion has long been a local favorite for luxury date nights, special occasions and entertaining out-of-town family and friends. Diners can enjoy happy hour, lunch, dinner and decadent Sunday brunch with menus featuring

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grilled steaks, fresh seafood, house-made pastas and the season's best ingredients. For a little pre-dinner drink, the sleek, sexy Jamie's Wine Bar offers 25 premium wines by the glass and an extensive list by the bottle. Come September, Chef Christopher Gross is opening Christopher's at the Wrigley Mansion, a 26-seat tasting-menu restaurant. It will feature a hearth-driven tasting menu filled with elegant yet whimsical dishes in a setting that can be best described as a "work of art."

[Pizzeria Bianco/Tratto](#)

James Beard Award-winning Chef Chris Bianco's eponymous pizzeria, with locations in Heritage Square and 20th Street and Camelback, serves up some stellar slices. The pizzas, which are crafted with ingredients from local farmers, are cooked in a wood-fired oven and rely on the simple knowledge of what makes a superb pizza: great dough, flavorful sauce, fine cheeses and the right balance of all three. Tratto, another Bianco gem located at Town & Country in Phoenix, is fresh and beguiling with an ivory color scheme and a full view of the kitchen, complete with shelves full of fresh produce and bottled ingredients. This Italian eatery and cocktail bar channels the spirit of the Southwest with Bianco's dedication to Arizona-grown foods, and its lineup of fresh pastas are worth the wait for a table.



[T. Cook's](#) (pictured)

T. Cook's is located at the five-star Royal Palms Resort & Spa on Camelback Road in the Phoenix/Scottsdale area. The resort is luxurious with mission-style architecture, and T. Cook's only serves to enhance the experience. Patrons at T. Cook's can pamper themselves with a candlelit date on one of the restaurant's two patios, while taking in the scenic Camelback Mountain views in the light of Arizona's golden sunsets. Inside, guests can spend a long, laidback evening with friends by the fireplace. Among the Mediterranean-inspired dishes, focused on seasonal ingredients and uncomplicated preparation, the American wagyu beef hot stone and pan-roasted branzino are favorites.

[Tarbell's](#)

Tarbell's serves a unique variety of seasonal seafood dishes, from Georges Bank scallops to butter-poached lobster, as well as fixed menu items like pan-roasted chicken and center-cut tenderloin filet, for a casual upscale dining experience. And the house-made desserts are not to be ignored: an extensive menu that would make any sweet tooth's head spin, treats like the profiteroles (cream-filled French choux pastry with vanilla gelato and ganache) and cheesecake with rosemary caramel sauce are perfectly decadent and just the right amount of excessive. To drink, the barrel-aged cocktails also make a bold statement.

[Vincent on Camelback](#)

The enchanting, glowy ambience of Vincent on Camelback is almost fairytalelike, perfect for an evening out for two. Providing impeccable service since 1986, Vincent on Camelback serves fine French cuisine while incorporating Southwestern ingredients. Stone wall accents and simple crystal chandeliers set the tone of Chef Vincent's culinary vision of classically prepared haute French cuisine blended with the zest only the Southwest can muster. For more laidback dining, guests can mosey over to the Vincent Market Bistro for lunch, dinner or Sunday brunch, directly adjacent to the main restaurant.

[Roka Akor](#)

Just south of Gainey Ranch in Scottsdale, Roka Akor is a swanky Japanese restaurant serving steak, sushi and seafood. A contemporary style gives off electric vibes at this Scottsdale hot spot, from the glowing bar to red backlighting at the bar-style seating in front of the kitchen, where guests can watch the chefs at work. Dishes are just as aesthetically pleasing as the restaurant itself—we're talking ornately crafted fresh seafood and shellfish plates with various adornments exuding a rainbow of colors. And Roka Akor is known for killing it when it comes to excellent steaks, including bone-in and dry-aged cuts, as well as premium domestic and Australian wagyu beef.

[The Parlor](#)

For those in the mood for the uniquely smoky flavors of authentic wood-fired pizzas, look no further than the award-winning The Parlor on Camelback and 20th Street. Its menu changes seasonally, so you never quite know what toppings and combinations will be available (which is honestly part of the fun). Happy hour runs from 3 to 6 p.m. daily, where guests can order 8-in. pizzas and a selection of cocktails for \$8 each, or

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\$2 off sangria, draft beers, well liquor and glasses of wine.



[Beckett's Table](#)

Comfort meets sophistication at Beckett's Table in East Phoenix, a culinary creation dreamt up by four friends—Chef Justin Beckett, his wife Michelle, and sommeliers Katie and Scott Stephens. The result: an elegant restaurant heightened by its genuinely warm hospitality, superb New American cuisine reminiscent of a home-cooked meal, and an expansive collection of hand-selected wines from Arizona and beyond. Beckett's Table also hosts a slew of special events, like Sparkling Week (an ode to bubbly) and its adored Grown-Ups Table Dinner Series.

[Pomo Pizzeria](#)

A pizza style originating in Campania, Italy, foodies can enjoy Neapolitan pizzas at Pomo Pizzeria, which has locations in Scottsdale, Phoenix and Gilbert. These pies have gratuitous amounts of tomato sauce and fresh mozzarella, making for a soft, slightly wet texture toward the center—but don't fret, this is the mark of a truly spot-on Neapolitan pizza, so you know you're getting the authentic experience. Pomo's handcrafted pies use slow-rising sourdough with highly refined organic wheat flour from Naples, proofed for a full 24 hours and stretched by hand, then cooked in a wood-burning oven at 905 degrees.

[Blue Hound Kitchen + Cocktails](#)

Chic and lounge-y Blue Hound Kitchen + Cocktails is the epitome of cool amidst the bustling cosmopolitan streets of Downtown Phoenix. Blue Hound offers seasonal New American cuisine paired with handcrafted cocktails by passionate bartenders, including sherry, vermouth and table wine, as well as one of the Valley's most extensive menus of brown spirits. For dinner, you can't go wrong with the lamb osso bucco or roasted chicken for a comforting feast. Blue Hound is the perfect spot to grab a bite before a downtown concert or ballgame.

[CRUjiente Tacos](#) (pictured)

Phoenix's CRUjiente Tacos takes Taco Tuesday to a new level with options like Korean fried chicken, pork belly and kimchi, duck breast and garlic-roasted mushroom tacos. Defending champions. CRUjiente Tacos earned the highest title Grand Champion again at the 2018 Arizona Taco Festival. (The restaurant also won first place the pork taco, seafood taco and salsa categories in 2018.) The margaritas are likewise amazing because one simply can't have a taco without a salt-rimmed cocktail to wash it down.

[Postino WineCafe](#)

There's no denying that the main draw at Postino is its fantastic bruschetta and wine menu, perfect for sharing with a group of friends. With several locations across the Valley, the bistro lighting, colorful art-adorned accent walls and plush couches make finding a place to lounge around for the night a no-brainer. The bruschetta boards, in which guests can choose four options from a large list, include varieties like brie with apples and fig spread; bacon, burrata, arugula and tomato; and smoked salmon with pesto. Other menu offerings include snacky things, paninis, soups, salads and desserts. And, of course, its lengthy wine list comprises unique selections from around the world.

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[LON's at the Hermosa](#) (pictured)

The historic Hermosa Inn, a picture-perfect boutique hotel in Paradise Valley, is the ideal staycation for Arizona locals and visitors alike. And the cherry on top of this establishment known for its impeccable service is the AAA Four Diamond restaurant: LON's at the Hermosa. Lead by Executive Chef Jeremy Pacheco, LON's offers fine dining for brunch, lunch or dinner, where guests can savor dishes like pecan-grilled filet mignon and—in the a.m.—its famous monkey bread. Plus, its award-winning patio is known around the nation as one of the best for alfresco feasting.

[ZuZu](#)

A longtime favorite at Hotel Valley Ho, ZuZu is undergoing a revamp of its dining space and menus (set to debut in September). The new look will spotlight a mid-century modern design with a contemporary twist (the new neon ZuZu sign is sure to attract some Instagram love) and the debut of a wine room, while the menu will spotlight small, shareable plates featuring ingredients from the property's brand-new 240-sq.-ft. herb garden. Fortunately, many of the guest-favorite dishes will remain on the menu as well as the adored Show Stopper Shake. But, get this—ZuZu will now offer a spiked version.

[Mora Italian](#)

Chef Scott Conant's Italian delicacy is a delightfully elegant affair. Bright red seats, brass chandeliers, brick walls and distinctly warehouse-style wooden ceilings make up this modern, upscale space, which serves handmade pasta, Neapolitan wood-fired pizza, antipasti and other delish entrées. Simplistic though it is, the pasta al pomodoro is divine, with a richly flavorful, slightly creamy tomato basil sauce; be sure to pair it with a glass of the Sangria Mora, an infusion of blackberry, house sage brandy, passion fruit and table wine. Or channel your playful side with the rosé snowcone.

[Tomaso's](#)

Tomaso's may be located in the prestigious Camelback Corridor and Biltmore area in Phoenix, but once you step inside, this chic restaurant transports guests straight to Italy. The restaurant, which opened in 1977, was dreamt up by culinary maestro and Italian-born chef Tomaso Maggiore (family-operated The Maggiore Group has a host of excellent establishments across the Valley). And Tomaso's When in Rome, a culinary concept branching off the original restaurant, is defined by superb cuisine inspired by the Eternal City, with refined yet relaxed vibes.

[Twisted Grove Parlor + Bar](#)

Offering up tapas-style plates, Twisted Grove Parlor + Bar is perfect for a group looking to share and experiment with a wide variety of flavors. The eatery, located in Scottsdale, has an upbeat, contemporary bar-style feel to it and great patio seating. Options for small plates include salmon poke, California artichokes, French onion soup and shishito peppers, or go your own way with one of the best salads in the Valley: the twisted noodle salad.



[Gertrude's](#)

We think it's pretty safe to say that brunch is the best meal of the day. The brunch menu at Gertrude's encompasses locally grown, seasonal ingredients whenever possible and delights with simplistic dishes with beautiful presentation. Named for environmentalist Gertrude Divine

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Webster who founded the Desert Botanical Garden, the restaurant is located just inside the entrance to the garden, so you can make brunch or dinner a full-fledged outing. And have a little extra fun with the variety of pink cocktails offered, like the Tombstone Tea, rosé sangria and the Garden 'Rita (margarita), or the berry-basil lemonade (safe for all ages).

[Binkley's](#)

Dining at Binkley's isn't simply a food affair—it's an engaging fine-dining experience complete with a literal change of scenery at every stage. The outing begins on the terrace next to the garden, with charming wooden planter boxes and bountiful produce that gets incorporated into their dishes. Guests then move on to the bar, before rounding out the experience in the dining room, which feels like you've stepped directly into the rustic, elegant kitchen of Chef Kevin Binkley. Reservations must be made and paid for in advance.

[Dominick's Steakhouse/Steak 44](#)

Smart and luxurious with an air of refined maturity, Dominick's Steakhouse at Scottsdale Quarter specializes in premium quality cuts of steak, brilliantly cooked to enhance the natural flavor, as well as fresh seafood like Alaskan king crab or Maine lobster. Among the ornate chandeliers and dark leather furniture, surely one of the most alluring elements is the rooftop, where guests can dine underneath the moonlight. Another Mastro family gem is Steak 44, a beautifully artistic, modern space (that was recently renovated) serving top-quality steaks, fine wine, seafood and other dishes in a warm and friendly atmosphere. What's more, guests get to walk through Steak 44's elaborate 3,000-bottle wine vault as they are lead to their table. If you're a seafoodie, sister concept Ocean 44 opened recently near Scottsdale Fashion Square.

[Cibo Urban Pizzeria](#)

Pasta made in house every day (at precisely 5 p.m.), artisanal Neapolitan pizzas and an exhaustive list of Italian wines comprise the fare at Cibo Urban Pizzeria in Downtown Phoenix. Happy hour is Monday through Friday from 3 to 6 p.m., which includes \$4 house red or white wine. And for those who love Nutella, the dessert menu has a variety of decadent options featuring the sweet, hazelnut cocoa spread, which originated in Italy. As appealing as its food is Cibo's homey atmosphere and inviting linger-for-hours patio.

[deseo](#) (pictured)

Spanish for "desire," deseó at the four-star Westin Kierland Resort and Spa highlights contemporary Latin cuisine, pairing traditional Latin American ingredients and a new-age approach to cooking, resulting in dishes entirely their own. Along with a substantial list of South American wines, diners can indulge in ceviches, grilled and roasted fish, and a number of carne dishes prepared with marinades impassioned by South American flavors. And a meal at deseó simply isn't complete with a vibrant cocktail from the muddle bar.



[The Gladly](#)

The Gladly in the Biltmore district is light and fresh, both in food and appearance. Plentiful windows allowing natural light to flow in makes the space feel open, but for a slightly darker, more sophisticated vibe, guests can also explore the restaurant's Whiskey Room. A sequel to Chef Bernie Kantak's Citizen Public House, The Gladly serves contemporary American food inspired by his worldly travels, as well as 250 whiskies and craft cocktails. It's also a great option for large gatherings with a private banquet room seating up to 60 guests.

[Quiessence at the Farm](#)

Offering one of the foremost farm-to-table experiences in the Valley, Quiessence at the Farm at South Mountain focuses on uncomplicated cuisine via a menu that changes daily. It dishes up charm in spades, surrounded by towering trees, twinkle lights and fire pits that will transport diners lightyears away from the desert. Tasting menus are served on the weekend, while a la carte dishes are available during the week.

[Virtú Honest Craft](#) (pictured)/[Nico Heirloom Kitchen](#)

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Whether you are looking for a memorable date night or a more casual outing with the family, Chef Gio Osso's pair of incredible dining destinations are there for you. Virtú Honest Craft in Scottsdale, home of the Valley's best octopus dish, is itty bitty but offers big flavor and impeccable presentation. Gilbert's Nico Heirloom Kitchen (yep, you can get the octopus there too) is a bit more family-friendly, dishing up incredible pasta dishes, a killer brunch and an inviting patio along Gilbert Road.

[The Mission/Zinc Bistro/Fat Ox](#)

There's really only one way to put it: Chef Matt Carter is killing it. Whether at his remarkable Latin-inspired The Mission (two Scottsdale locations), the legendary French-fare must, Zinc Bistro, or the modern-Italian beauty, Fat Ox, Chef Carter is the forefront of many memorable dining experiences in the Valley.

[Chula Seafood](#)

The poke bowl trend has overcome the Valley, but one spot does it the best: Chula Seafood. In addition to the lunchtime staple, seafoodies can pop in for a rotating sandwich of the day, an incredible smoked fish platter with all the fixings and much more. Be sure to stock on Chula's candied salmon when available. In addition to its Scottsdale spot, Chula Seafood opened a storefront inside Uptown Plaza featuring an expanded menu of line-caught fish and freshly prepared dishes.

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[elements](#)

Sexy meets scrumptious at elements at Sanctuary on Camelback. Chef Beau MacMillan dishes up American plates with Asian accents that you have to see (and savor) to believe as presentation is as much a part of the allure as the taste. Settle in for Chilean sea bass or wagyu New York strip before popping next-door to jade bar for some of the area's tastiest creative cocktails. The restaurant also happens to house one of the most luxe private dining rooms in the Valley.

[House of Tricks](#)

In a blink-and-you'll-miss-it 1920's cottage in Tempe is House of Tricks, an incredible restaurant that has topped local best-of lists for the past 30-plus years. On any given night, you'll find revelers clinking bubbly-filled glasses on the vibrant patio under twinkle light and couples cooing up with foie gras poutine in the art-filled interior space. Tip: House of Tricks is a perfect pre-show dinner if you're headed to Gammage.

[Different Pointe of View](#) (pictured)

Nothing says "date night" quite like Different Pointe of View at Pointe Hilton Tapatio Cliffs. The Valley city-light views, the upscale eats, the first-class service, the must-attend winemaker dinners—the AAA four-diamond restaurant has made its mark in local dining history for more than 35 years. There is a reason why weddings are hosted here on the regular.

[Talavera/Proof. an American Canteen](#)

Recently, Four Seasons Resort Scottsdale at Troon North revamped its fine-dining outpost, Talavera, into a Spanish steakhouse where diners can dig into indulgent paella and wallet-busting-but-worth-it jamón ibérico de bellota. One of our favorite additions is the Gin Tonic Bar that churns on cocktails as pretty as they are tasty. The resort's welcoming Proof, an American Canteen, takes down the decadence and kicks up the casual—in a good way. We can't get enough of Proof's buttery pretzel knots or crazy-good milkshakes.

[Kai](#)

Kai at Sheraton Grand at Wild Horse Pass holds the distinction of being the only AAA Five Diamond/Forbes Five Star restaurant in Arizona. The menu is rich in creativity, history and Native American culture, and we recommend booking a Journey tasting menu (which can go up to more than a dozen courses) to truly immerse yourself in the Kai experience.

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J&G Steakhouse

For a decadent night on the town, J&G Steakhouse has been one of the most handsome, high-end spots to indulge in steakhouse fare for 10 years—and it recently revamped its interior and patio to up its good looks. Its tasting menu is a popular choice to experience the best of J&G.

[Sushi Roku](#)

Do yourself a favor when dining at the super-chic Sushi Roku in Scottsdale—just go ahead and order half of the menu. And save the other half for your next visit. Kick things off with simple yet scrumptious kimchee cucumber sunomono salad before letting the chefs craft your ultimate sushi vision board via the ume (six pieces) or matsu (eight pieces). Don't forget to cap off your meal with one of Sushi Roku's amazing cocktails and its Zen garden-inspired s'mores dessert.

[Andreoli Italian Grocer](#)

At this no-frills market/restaurant in Scottsdale, the emphasis is on authentic, quality eats that can be enjoyed in a comfortable atmosphere. The porchetta sandwich is an utter dream, though you can't go wrong with the pasta of the day. While there, peruse the market for take-home ingredients you can't find anywhere else—oh, and don't forget a sfogliatelle for breakfast the next morning. Or to eat in the car on the way home because you simply cannot wait.

[True Food Kitchen](#)

You'd be hard-pressed to saunter into a True Food Kitchen and be seated immediately. The restaurant's two Valley locations—Scottsdale Quarter and Biltmore Fashion Park—are always bustling with diners in search of healthful eats, morning, noon and night. The rainbow-hued crudité, organic kale salad and lasagna Bolognese are forever favorites. And we can't get enough of the refreshing mocktails that make you and your Instagram feed both feel good.

[El Chorro](#) (pictured)

A true historic hot spot. El Chorro was reopened in 2009 and has since become a local favorite for celebrating special events, hosting desert weddings and nibbling on those famous sticky buns. Diners dig into traditional dishes like shrimp cocktail, fried chicken and beef stroganoff on the P.V. restaurant's spacious patio.



[Marcellino Ristorante](#)

Few places do pasta as well as Old Town's Marcellino Ristorante. Fancy words like "toothsome" and "corpulent" even fill the menu to describe Chef Marcellino's pasta masterpieces. For a truly special affair, book a seat at Chef's Island to see him at work, and Chef will create four to six amazing courses just for you.

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[Clever Koi](#)

At its two local spots (Central Phoenix and Gilbert), Clever Koi impresses guests with impeccable ramen (the seasonal option is always a favorite), unique steamed buns and dumplings and, interestingly enough, one of our favorite burgers in the Valley. Don't skip out on the cocktails; you'll be head over heels for Riding the Pine and Unholy Alliance. The new Across the Pond, its sister concept in Phoenix, deserves kudos as well for its simple menu of masterful sushi dishes.

[Prado](#)

Whether for a romantic night on the patio enjoying Spanish-influenced fare or for a casual, easy evening at the restaurant's Tapas Bar, Prado at Omni Scottsdale Resort & Spa at Montelucia is bursting with flavor and ambiance (hello, fire pits and water features!). The paella, jumbo lump crab salad and Moroccan lamb tagine are favorites. For a real treat, check out the Chef's Kitchen Dinner Series, which spotlights a four-course dinner from Executive Chef Marcos Seville complemented by the goods from visiting distilleries and winemakers from across the country.

[Lincoln, a JW Steakhouse](#) (pictured)

If you're craving decadence, Lincoln, a JW Steakhouse, at [JW Marriott Scottsdale Camelback Inn Resort & Spa](#) is the right call for dinner. You can even order a baked potato topped with a full pound of lobster! The restaurant has perfected the art of steak using the area's only Jospier Charcoal Oven to sear its menu of prime and Wagyu butcher's steaks. And a trip to Lincoln isn't complete without starting with popovers and a dessert of rich cheesecake.

[Bitter & Twisted Cocktail Parlour](#)

Though it is the best cocktail spot in town (the annual rollout of its new drink menu is basically a local holiday), this Phoenix hot spot offers some incredible eats to complement its zillion-page drink lineup. You won't think twice about licking the gochu cheese sauce—which tops the Korean nachos—off of your fingers.



[Michael Mina's Bourbon Steak/La Hacienda by Richard Sandoval](#) (pictured)

Fairmont Scottsdale Princess excels in everything it does—and dining is no different. Michael Mina's Bourbon Steak is a modern fine-dining mecca with some of the finest cuts of beef and fanciest digs in the state (and the duck fat fries are heaven on earth). La Hacienda by Richard Sandoval's recently unveiled extensive renovation touched on every part of the beloved restaurant. Though diners can still expect some of their favorite dishes (like lobster tacos!), the bill of fare will see can't-miss newbies like a larger-than-your-face pork chop, creative guacamole offerings and an amazing new cocktail lineup.

[Ocotillo](#)

Boasting some serious indoor/outdoor dining goodness, Ocotillo in Phoenix is a super-cool spot to linger once the temperature is right—and it doesn't hurt that the food is top-notch, too. The menu has a stocked salad and veggie lineup for light eaters, while those with a hearty hankering can dig into housemade pastas and larger entrees.

[Little Miss BBQ](#)

Fans of Phoenix's Little Miss BBQ are hardcore; they can be seen waiting two or more hours for a taste of the popular spot's Central Texas-style barbecue. While diners aren't overcome with a posh presentation—the eats are served by weight on butcher paper with onions, pickles, jalapenos and white bread—the freshly barbecued meats are where it's at. Good news: a second location opened in Sunnyslope for easier access to its eats.

[Palo Verde](#)

The signature restaurant at The Boulders offers the Southwestern cuisine that visitors crave when visiting Carefree—but with a modern twist. The elegant restaurant offers hearty meat and seafood entrees as well as a selection of lighter offerings that get the taste party started. Must-tries at the recently renovated restaurant, which overlooks the golf course, include the striped bass and Sonoran-spiced beef tenderloin. (Note: Palo Verde is closed for summer.)

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[Pizzicletta](#)

You have to head up north to Flagstaff for this last one, but Pizzicletta is a must-try spot--and not just because it whips up jaw-droppingly-good wood-fired Neapolitan-style pizzas. The cozy space can only seat about 20 or so indoors, and there is something so special about sipping some wine or local beer and munching on warm olives and crusty bread in this intimate, welcoming space while the air is cold outside. While you can't go wrong with any of the usual offerings from its limited pizza menu, the daily special is always a favorite--especially if its topped with the house-made 'nduja (spicy Italian chorizo).