

Valley Restaurants to Try in April

Written by Written by Christine Whitton and Melissa Larsen

Monday, 05 April 2010 01:00 - Last Updated Tuesday, 30 March 2010 11:04

Whether you're looking to dine nearby or venture to a restaurant a little out of the way, here are four fab eateries in various necks of the Valley.

Quiessence Restaurant



With a menu that changes nearly daily, guests at this Farm at South Mountain fine dining destination can always expect the freshest and most seasonal contemporary American fare. One dish that is always a source of deliciousness is Chef Greg LaPrad's plentiful spread of house-cured meats and artisan cheeses, mostly sourced from Arizona dairies.

6106 S. 32nd St., Phoenix, 602.276.0601, www.quiessencerestaurant.com.

Alfresco Eating: Request a table on the patio to dine under a blanket of stars, twinkle lights and tall treetops. -*Melissa Larsen*

BiCE Bistro



Westgate City Center's newest dining destination has added another taste to the area's mix of flavors - Italian. And tasty it is. From seafood plates to homemade pastas, the dishes are as divine as their presentation. Don't miss the gnocchi alla camogliana served in a tomato-pesto cream sauce.

6751 N. Sunset Blvd., Glendale, 623.877.4760, www.biceglendale.com.

On the Go: The restaurant's \$10 express lunch menu offers smaller-sized starters and entrees perfect for those in need of a little midday refueling. -*Christine Whitton*

Andiamo Italiano Bistro



One of Scottsdale's best-kept secrets has been unveiled. Family-owned and -operated, this Italian restaurant serves authentic pasta, seafood, veal and chicken dishes prepared by its duly impressive Sicilian-born chef. You just can't get any more traditional than that.

6987 N. Hayden Rd., Scottsdale, 480.483.5051, www.andiamobistro.com.

Don't Miss Dish: Dig in to a hearty helping of zuppa di pesce filled with mussels, clams, scallops, prawns and fresh fish served with tomato, fennel and shallots in a saffron broth. -*C.W.*

Latitude Eight Thai Grill

Valley Restaurants to Try in April

Written by Written by Christine Whitton and Melissa Larsen

Monday, 05 April 2010 01:00 - Last Updated Tuesday, 30 March 2010 11:04



Named after Thailand's coastal geographic location, this Chandler-based family-owned restaurant's menu reflects dishes and spices native to the region. The chef's seafood green curry with king crab, mussels, fish, shrimp, scallops and squid in a vibrant green curry sauce with jasmine rice is an amazing Thai dish with a spicy edge.

11 W. Boston St., Chandler, 480.722.0560, www.latitude-eight.com.

Delish Dessert: Save room for the coconut-and-sesame sticky rice with sweet mango. -C.W.