

MODERN LUXURY

# MANHATTAN

MARCH 2025

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+

FRESH PICKS FOR SPRING:  
FROM STATEMENT BAGS  
TO SNEAKERS

## Untamed BEAUTY

Adria Arjona Embraces Her Authentic Allure

THE LUXURY BEAUTY AWARDS:  
THE PRODUCTS & PROS TO GET  
YOU GLOWING

These new restaurants and bars are heating up the local scene, quickly becoming food bucket list staples. *by RACHEL FEINBLATT*

# Fresh Flavors



Clockwise from top: Twin Tails delivers the ultimate dining escape with vibrant Southeast Asian flavors; indulge in OASES' refreshing pomegranate cocktail like never before; start your meal on the right note at Moody Tongue Pizza with a fresh madai crudo.

## ARMANI / RISTORANTE

Fashion icon Giorgio Armani fuses fashion and food with the opening of Armani / Ristorante. Mirroring the sophistication and style synonymous with the Armani brand, the menu serves as a love letter to Italy with pappardelle with ragu, linguini with clams and branzino recipes, with dishes inspired from Armani's childhood. The two-floor 4,156-square-foot restaurant boasts soft-line furnishings, eucalyptus wood accents and contemporary design. 760 Madison Ave., [armani.com](http://armani.com)

## BUZZ

### CAFE ZAFFRI

Tucked within the hotel and private members club The Twenty Two New York is Caffè Zaffri, open to the public and setting the city's dining scene ablaze with a vibrant take on Levantine food. Helmed by the team behind Raf's and The Musket Room's executive chef Mary Attea, this restaurant allows non-members to savor exceptional meals throughout the day. Inspired by the historic Margaret Louisa Home, Caffè Zaffri effortlessly blends old-world charm with modern design. Led by women, it celebrates Middle Eastern hospitality with shared plates and unforgettable moments in a communal space. *16 E 16th St., cafezaffri.com*

### CRANE CLUB

Crane Club, the brainchild of Chef Melissa Rodriguez, Jeff Katz, and Tao Group Hospitality, reimagines fine dining with French and Italian influences and a modern twist. Featuring a roving raw bar cart, creative cocktails, and refined dishes, it delivers a fresh take on luxury cuisine. Designed by Susan Nugraha of Tao Group Hospitality and Laseu Studio, the elegant interior mirrors the menu's sophistication, offering a stunning and intimate dining experience. *85 10th Ave., taogroup.com*

### GITANO

Nestled in Pier 17 at The Seaport, GITANO NYC brings a vibrant mix of tropical aesthetics and modern Mexican cuisine to Manhattan's dining and nightlife scene. As the US flagship of Grupo Gitano, it blends the lush allure of Tulum with New York City's contemporary flair. The space, featuring palm trees, wooden accents and waterfront views, offers diverse atmospheres, from its grand dining room with soaring ceilings to the exclusive upstairs club with a disco ball vibe. The menu adds a New York twist to traditional Mexican flavors, with Yucatán-inspired dishes and signature mezcal cocktails. *89 South St., gitano.com*

### LA TÊTE D'OR

Urban sophistication meets steakhouse perfection at La Tête d'Or, the latest jewel in renowned French chef Daniel Boulud's expansive restaurant catalog. This hearty hot spot celebrates Boulud's heritage, blending his French roots with the vibrant energy of New York City. Featuring French-inspired indulgences such as beef steaks, seafood plateaus, veal and lamb chops and a whole grilled lobster, this dining destination seamlessly

From top: The Crane Club's tortellini features winter squash, spinach and Parmigiano Reggiano brodo; La Tête d'Or's interiors are thoughtfully crafted for the modern diner.



blends culinary mastery with stunning interiors designed by David Rockwell and the Rockwell Group. *318 Park Ave. S, latetedorbydaniel.com*

### MOODY TONGUE PIZZA

Two MICHELIN-starred Moody Tongue says "ciao" to Moody Tongue Pizza, an innovative fusion of Tokyo-Neapolitan pizza. Under the guidance of executive pizza chef Vincenzo Santoro, the dining destination offers an a la carte menu that blends culinary excellence with creativity.



In collaboration with Moody Tongue brewmaster Jared Rouben, Santoro pairs these pizzas with the brewery's celebrated beers. The restaurant's design combines modern flair with a cozy atmosphere, featuring a terrazzo bar highlighting the impressive beer selection. *123 St. Marks Place, moodytongue.com*

### OASES

Founded by fashion veteran Sonam Sangmo, OASES emerges as a sanctuary that blends community, nourishment, and well-being. Led by chef Georgie Castillo, whose background includes Atoboy, Momofuku, Le Coucou and Manhatta, OASES' culinary offerings include Hamachi dressed in cucumber and kale dashi to roasted squash and beyond. The experience is enhanced by a curated selection of biodynamic and organic wines, Japanese sake and wellness-inspired mocktails by the in-house cocktail program. The space, adorned with a lotus-shaped water fountain, invites guests to unwind and indulge. *101B W 14th St., oasesnyc.com*



### PEOPLE'S

The ultimate nightlife experience for those in the know, People's echoes its past while offering a fresh referrals-only ambiance. Emmet McDermott, Margot Hauer-King,

Frankie Carattini and Cassandra Gann are breathing new life into the iconic Downtown Gallery, transforming it into a cocktail lounge that fuses the allure of a classic social club with contemporary art. With three curated rooms serving expertly crafted cocktails, a Champagne selection and late-night dining by a Michelin-starred team by the team behind Raf's, indulge in a luxurious experience that marries timeless charm with modern sophistication. *113 W. 13th St., peoplesny.com*

### PINKY SWEAR

Teamwork makes the dream work—Grand Hotels Lux, Grammy-nominated Daniel Picciotto and former athlete Mark Croitoroo present the city's best-kept secret, Pinky Swear. This restaurant and cocktail lounge captivates the eye and the senses, offering two bars and a dining room designed by architect Sebastian Quinn, interior designer Jeanette Didon, and interaction designer Nathan Roth. With seating for up to 100 guests, the space provides an inviting atmosphere for every occasion. The culinary experience is led by Will Horowitz, drawing inspiration from his New York City roots and close ties with local farmers and fishermen. *171A Chrystie St., pinkyswearnyc.com*

### TWIN TAILS

With Resy alert-worthy spots scattered across the city—think Don Angie, San Sabino and more—it's safe to say that you've been wined and dined by the Quality Branded group. Its latest venture, Twin Tails, brings Southeast Asian flavors to the heart of Columbus Circle. Under the guidance of chef and partner Craig Koketsu, diners can feast their eyes on Banh Khot, king crab and uni buns, Maine summer lobster rolls and other palatable plates. Beverage director Bryan Schneider crafts a cocktail menu to complement the complex flavors, featuring Salted Lychee Martini and Bangkok Screwdriver. *10 Columbus Circle, Fl. 3, twintailsnyc.com*



From top: Crane Club's menu features exquisite French and Italian-inspired dishes; its dining room is an architectural marvel. Opposite page: Cafe Zaffri's delectable Shish Barak with yogurt, fennel pollen and pine nuts.

*Cafe*

# ZAFFRI

## CANAPES

LAMB TARTARE

*Bulgur, Sweet Onion, & Olive*

EN LIVER MOUSSE TOAST

*Fig, Pistachio, & Cardamom*

ED EGGPLANT

*same, Urfa Biber, & Toun*

PORK

*Preserved Lemon*

BAGE

*Chilies*

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