



FOOD/OPENINGS



Faro

400 A Street E., on W. Michigan Ave., Bushwick, 718-263-4101

THE NEWS THAT a chef in Bushwick is sourcing seasonal and sustainable ingredients for his Italian-leaning menu may come as a shock to no one. But Kevin Adey, who along with his wife, Debbie, is opening Faro in a converted warehouse, doesn't stop there. The former Northeast Kingdom chef purchases meat and fish from only farmers and fishermen with whom he is on a first-name basis. He honors the animals he serves by using every bit of them in his cooking. He even mills the flour for his housemade bread and pastas like squid-ink chitarra with clams and mussels (pictured). Although Adey didn't personally forge the metal for the cutlery, or build the open kitchen's wood-burning oven or the furniture that fills the rustic, 50-seat dining room, you get the impression he would have liked to had he had the time. As for front-of-the-house duties, that's Debbie's domain.



THE MICHELIN GUIDE

Faro 

American



Brooklyn ▶ Fort Greene & Bushwick



436 Jefferson St. (bet. St Nicholas & Wyckoff Aves.)

Subway: Jefferson St
Phone: 718-381-8201
Web: www.farobk.com
Price: \$\$

Dinner nights



There is an undeniable air of sophistication here, making Faro much more of a destination than neighborhood stop. The space looks like a cover shoot for an interior design magazine. Every wall, from the painted brick dining room to the back of the open kitchen, is covered in glossy white to complement the metal-framed seating and wood plank floor.

The smell of the kitchen's wood-burning fire perfumes everything here, acting as a savory prelude to the cuisine and reminding guests of their motto: "Earth, Wheat, Fire."

Chef Kevin Adey's worthy exploration of pasta begins with a traditional Southern Italian *frascatelli*, made with irregular bits of semolina dough mixed with tender peas and shoots dressed in bright mint oil. Offerings go on to include candy-shaped *caramelle* filled with ricotta, then tossed with bacon, charred ramps, and airy potato cream. From the carte, dry-aged duck breast is cooked to rosy red and fanned over green wheat and roasted kabocha squash, with orange squash purée and a drizzle of savory-sweet Thai caramel. Crushed *feuilletonne* add a nice crunchy note to textbook-perfect golden sable crust filled with smooth chocolate custard and sliced bananas topped with butterscotch syrup.

The New York Times

Rye Rises Again

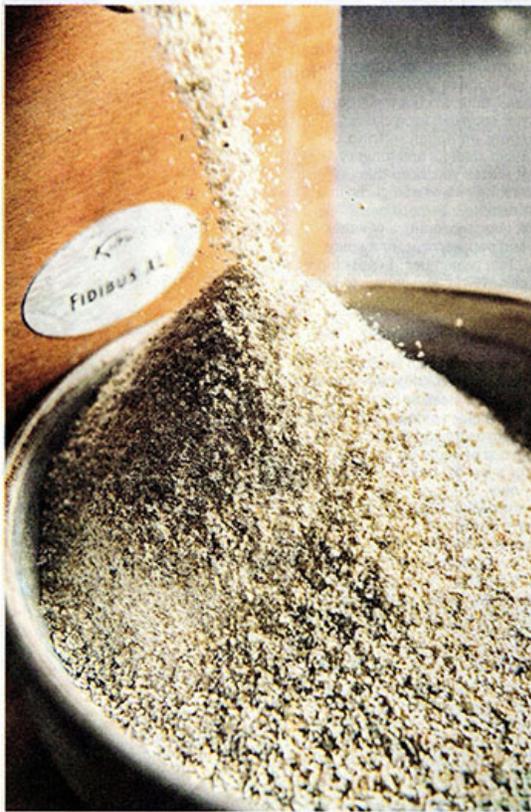
Chefs and bakers are embracing the ancient grain and the hearty breads made with it.

By JULIA MOSKIN

Any adventurous eater who has wandered into the woods of modern Nordic cuisine has probably tripped over a loaf of rye bread. There is wonderfully chewy rugbrød at Great Northern Food Hall in Grand Central Terminal, spice-scented Swedish limpa at Plaj in San Francisco, and darkly rugged toast at Bachelor Farmer in Minneapolis.

But none of it is the rye bread that most Americans know. Unlike a smooth, ivory-crumbed, faintly tangy loaf — the bread that clasps the ideal pastrami sandwich together — rye breads from Scandinavia and other parts of Northern Europe are bumpy, nutty and fragrant. They can be as dark as chocolate cake and as spicy as gingerbread. They are often powerfully sour and even more powerfully delicious.

Riding a wave of interest in ancient grains, rye is sprouting in many influential kitchens — in pasta, porridge, brownies and, most gratifyingly, in bread.



But many Americans are still hesitant about rye, along with other heritage grains like spelt and einkorn that are acclaimed more for health than flavor.

Chefs like Kevin Adey, of Faro in Brooklyn, are out to change that. Mr. Adey makes fresh rye pasta throughout the winter, because its nutty flavor stands up to long-cooked ragùs and sauces. “When you are cooking 30 ingredients together in a ragù, things get pretty complex,” he said. “You need complex flavors in the pasta as well.”

Like a small but growing number of chefs, Mr. Adey mills all of the flour himself, from whole grains, for each batch of pasta or bread. “Fresh flour compared with the stuff in the bag is like night and day,” he said.

However, Mr. Adey says, he never puts “rye,” or the name of any other grain, on the menu; the current offering is listed as strascinati (stretched) pasta with venison ragù and celery root, and it is one of his best sellers.

“People think they don’t like rye, but my theory is that they just don’t like caraway,” he said. “The taste and smell of freshly milled grains — humans are programmed to love that.”

BROOKLYN

BROOKLYN MAGAZINE | MARCH 2017 | #34

FEAR AND
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WITH

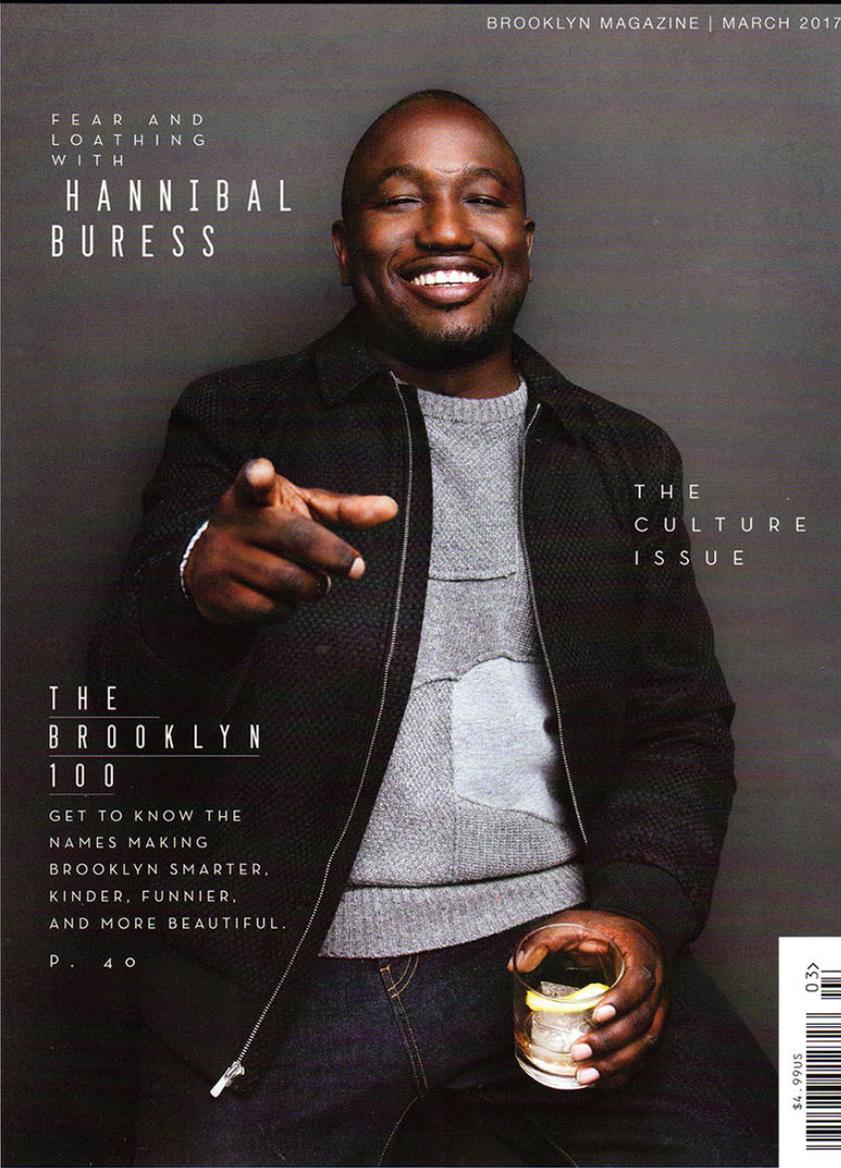
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THE
BROOKLYN
100

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P. 40



THE BROOKLYN 100: FOOD

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BY THE EDITORS | PHOTOS BY DANIEL DORSA

011

KEVIN ADEY

CHEF & OWNER, FARO

With the advent of automation, wheat is one of the first small farmer-grown crops to die out: Kevin's intent on helping America reclaim its mantle as breadbasket of the world at his restaurant, Faro. His reward? A Michelin star.



Move Over Roberta's, Bushwick's Got a New Star: Faro

By Robert Sotomayor, 6/17/2015, 10:54a

PHOTO: GUY LAWRENCE

Increasingly, the most fascinating restaurants are those that don't pursue a well-worn formula. A case in point is Faro, opened in early May near the Jefferson stop on the L train. Since the early days of Northeast Kingdom, this neighborhood's loves the sun so much in Bushwick. Faro is named using a creative spelling of an heirloom grain that has been re-popularized lately. A census of wheat comprising several wild species, Faro was prized by the ancient Romans. Faro's regional formula emphasizes heirloom grains, a wood-burning oven, seasonal produce, boutique meats, and local seafood cooked in that oven, and a supreme dominance of pasta. Take that, cat farmers! A few seconds fill on the menu, making the place seem a little more Italian, though it really isn't. Let's call it an Italian-inspired hybrid.

The chef is Kevin Aloy, a veteran of Northeast Kingdom and hence a neighborhood pioneer, and his spouse Debbie Aloy, who runs the front house. Boldly bearded and tattooed, the chef is seen nightly with his head in the pasta-boiling station — from which clouds of steam billow — in the open kitchen at the end of the dining room. The former scapular storage space for MoMA is characterized by high ceilings, lots of tables, and a circumference of banquette. There's a lounge bar in front, at which you can eat in an orange glow as the sun sets on the murals, metal recycling bins, artist talks, and small manufacturing facilities in the immediate area.



Faro opened with a bang in early May with a dish that set (and began nagging) local tastings — sweet pea porridge (€13). Hey, isn't porridge reserved for invalids, children, and Sodomites? As the dish called in, the appearance was striking: a mass of white foamy whey seething atop a few-liters-and-brown-grain, with a ring of grating olive oil caliched around the edges. Dipping down into the depths, one pulled up bright green peas like some unidentified swamp plant. The porridge was mellow, the peas almost unequivocally sweet, and the whole thing mind-bogglingly good.

The six starters swapped around as spring sped into summer. Now the peas are sadly gone, to be replaced in the porridge by curds of summer squash and a few squash blossoms, offering one of summer's best crunches. A cold soup of creamed red peppers soon became an even better soup of pureed sweet corn, with delicate fronds of fennel and a trawery of herbs all on top. The wood-burning oven often sees service where vegetables are concerned. Delicate charred asparagus debauched in late spring, well buttered and tossed with calamari. Faro is certainly not a place that fears dairy.

One of the best apps, available throughout, has been fire-roasted beets with potato-like pasta resting on a bed of creamed goat cheese (€13). You may have thought yourself tired of beets, but this dish is further amplified with a boiled egg cut in perfect quarters and thin slices of raw beet carpaccio. If you eat any day of the week over the restaurant's beef tartare, which despite its zesty pickled mustard seeds and shards of crostini, is a bit dull and dry tasting.

It's a pasta Salvatore Dali might have invented

One to eight pasta, which are the heart and soul of Faro. While many of them make Italian models, they are unique things unto themselves. The squid ink calamari (€17) sees the chef playing a little joke. The recipe employs a pasta shaped like squid rings, and actual squid ink generates its glossy midnight hue. But it isn't real squid. The ink makes the pasta thicker, an effect that's glossed up by a sauce of curried coconut milk. We are already in murky pasta territory here, but a half lobster tail and claw flopped on top makes the dish even more surreal — it's a pasta Salvatore Dali might have invented.



Equally unusual is a generous serving of Roman gnocchi — which turns out to be spongy planks more like polenta — tangled like some ancient ruin with Swiss chard. Gnocchi are more like pasta than rolled ricotta dumplings, as they usually are, and come with wonderful soft green chickpeas the likes of which you've probably never seen before. Nevertheless, my favorite pasta shows to be more conventional: a miniature cavatelli mixed with pork ragout in pureed ricotta and parsley, which lend a strange greenness to the dish.

With pastas so important, the four secondi (€20 each) seem like an afterthought, a sop to patrons who brout prohibas as the center of attention. Over the last two months, this section has contained duck breast, octopus, scallops, and monkfish, all fixed up in the oven. Back to the so-called Murray Gray strip loin, which doesn't bother to identify the meat — maybe you're expected to know. Indeed, flip the menu over and read, "At Faro we are proud to serve meat from Tom Han's farm, Autumn Harvest." Their pasture, heritage breed animals go beyond organic, and are also certified animal welfare approved.

As it turns out Murray Gray is a cattle breed developed to be drought resistant in New South Wales, Australia, in 1905. The sleek oak at Faro is garnish red, slightly smoky, and tender without being fatty. Really, it's one of the best steaks in Brooklyn, and it's nice to consider that you'll still be able to get it even if New York turns dry like California. Parish the thought.

PHOTO: GUY LAWRENCE

3
FARO
 414 Jefferson St., Brooklyn, NY 11217

COFF Dinner for two including shared app, shared pasta, and shared second, plus two glasses of wine, and tax but not tip, \$80.

SAMPLE DISHES Fire roasted beets, multi-grain porridge with zucchini, fava beans with chickpea, wild-fennel fritters.

WHAT TO DRINK Cocktails (€12) include Chef's kick, featuring tequila, mezcal, and regañ. For more drinks visit the bar. Beer with more than a glass includes rose at \$12 a glass, a large growler of bottles of pilsners at \$18, and bottles of Coda, De Bruin and Duetto at \$16 at \$12 and \$16, respectively, the latter particularly distinguished.

BONUS TIP The dessert list is slender, but often includes a bread pudding with just a bit of sweetness, one time with chocolate, one time without. It makes a great shared finish to a meal (though one might almost better eat it as an app).



BUSHWICK FLATIRON DISTRICT EAST VILLAGE

Vote for New York City's 2015 Restaurant of the Year

by Greg Morabito Nov 2, 2015, 11:49a @GregMorabito

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Will Santina take home the gold this year? Or perhaps Lower East Side newcomer Wildair? Three other great restaurants are also in the running. Rock the vote:

Ladies and gentleman, boys and girls, your attention please: **The sixth annual Eater Awards are two weeks away.** This is a chance to honor the most talented chefs, restaurateurs, and bartenders across the country for their work over the past year. Winners will be selected on both the local and national levels in five major categories, and the award recipients will be fêted at a splashy event in Manhattan on November 16. But the party actually starts right now, because it's time to vote in the Restaurant of the Year category. Here are the five nominees — let us know which restaurant you think deserves that big, heavy tomato can this year:

What Is New York's Restaurant of the Year?

- Cosme
- Faro
- Santina
- Momofuku Ko
- Wildair

Vote

View Results

Here's how the voting works across the board: Eater editors have named nominees for each of five major categories. Eater readers will vote, narrowing the nominees to three finalists. From those three finalists, the Eater editorial team will select a winner. Ready to play your part? This poll will be open for 24 hours; voting irregularities will be strictly policed.

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THE 11 NEW MICHELIN STAR RESTAURANTS IN NYC THAT YOU CAN'T MISS

From Japanese cuisine to vegetarian fare, there's an award-winning restaurant for every New Yorker's palate.



BY RACHEL KASHDAN NOV 18, 2016

521



blueberry PET Dress your pet for the holidays

★★★★★ 66 Amazon.com customer reviews

"Perfect sweater for the holidays, the pattern is even cuter in person...the best holiday decoration all season..."



04 of 11

This [American restaurant](#) with Italian influences in Brooklyn is all about seasonal dishes, local flavors and handmade pastas. With gnocchetti and braised quail, bucatini with pastured chicken confit, agnolotti with honey nut squash, and more on the menu, it's not a bad place to carb up.

NEW YORK

FOOD/OPENINGS

TRENDELET

New Flames

Why more chefs are cooking with wood.

BY ROBIN RAISFELD AND ROB PATRONITE



Faro's wood oven.

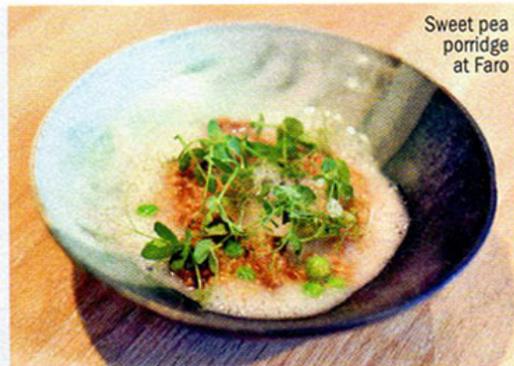
THIS FALL, it looks like just about every chef in town is going to be cooking in, over, or around a roaring wood fire. That includes Missy Robbins at Lilia, Dan Kluger at his yet-to-be-named 8th Street spot, Jonathan Waxman at Jams, Laurent Tourondel at L'Amico, and April Bloomfield at Salvation Burger, not to mention the Montreal-style bagel mavens at Black Seed. Clearly, this isn't a new technique—more like the oldest. *Homo erectus* cooking methods aside, Waxman's mesquite-fired grill at the original '80s-era Jams was a large part of its California-cuisine identity, and Frank DeCarlo paved the way for this generation of fire-starters at his pioneering Peasant 15 years ago. But the method's primal appeal continues to grow, as much a function of the Neapolitan-pizza boom as a pendulum swing from molecular gastronomy's laboratory vibe to rustic hearth cooking. Stacked-up cords of oak and hickory have become something of a restaurant-design motif, and dining rooms

are increasingly perfumed with the alluring scent of wood smoke. For chefs, wood grills and ovens provide the challenge of mastering a volatile heat source; like manual espresso machines, they require skill and constant vigilance. But they're also much more versatile than their simplicity might suggest. At Bushwick's four-month-old **Faro**, Kevin Adey uses his wood oven to cook everything from bread crumbs to beetroots. Proteins sizzle in cast-iron pans placed on the hearth; vegetables are encased in protective, disposable dough and chucked in the fire; salt-cured egg yolks are slow-smoked overnight in the embers, then shaved atop gnocchi alla Romana. Adey stacks his handmade plates low enough on the open kitchen's counter to keep the view of the oven unobstructed. He'd never feel the same way about high-tech equipment like *sous-vide* immersion circulators. "What would you rather look at?" he asks. "A plastic bag bobbing in a pot of water or a blazing fire?"

Time Out

New York

OCTOBER 28–NOVEMBER 3, 2015
TIMEOUT.COM/NEWYORK NOT FOR



Sweet pea porridge at Faro

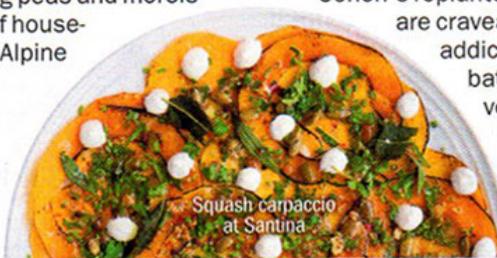
VEGETABLES

Squash carpaccio at Santina

Like tartare, carpaccio saw many a gussied-up alteration this year, but Mario Carbone's vegcentric version—trading beef for butternut and delicate squash—was one of the loveliest. Petals of golden gourd, lightly charred and curling at the edges, are lacquered with *beurre noisette* and spiced honey *agrodolce* to amplify the squash's nutty sweetness. A scattering of pumpkin seeds and cracked pink peppercorn adds crunch, offset with rich dollops of *crème fraîche*. Where's the beef? More like, who cares? 820 Washington St (212-254-3000, santinany.com). \$9.

Sweet pea porridge at Faro

This ain't no garden-variety gruel. For this mellow springtime bowl, Kevin Adey begins with local grains (emmer, organic corn, red winter wheat) that are sourced from upstate farms and milled via a hand-cranked grinder. Simmered in mushroom stock until soft and silky, the grains are joined by tender young peas and morels and enriched with a pat of house-made butter and nubs of Alpine cow's milk cheese from Hawthorne Valley Farm. Topped with a moat of frothy whey and a tuft of microgreens, this is one porridge guaranteed to



Squash carpaccio at Santina



Favas e morcela at Lupulo

leave you saying, "Please, sir, I want some more" come March. 436 Jefferson St, Brooklyn (718-381-8201, farobk.com). \$11.

Korean fried broccoli at Dirt Candy

"Basically, it's crack in broccoli form," the menu suspiciously brags, but it's kind of right! The snacky *gochugang*-fired florets at Amanda Cohen's replanted vegetable restaurant are craveable to the point of being addictive. Coated in a tempura batter shot with seltzer and vodka for an überflaky texture, the deep-fried crests are burnished in a garlicky sauce zapped with Korean chili paste,

The 100 best dishes in the city. Period.

Faro Bringing Homemade Pasta & Wood-Fired Eats To Bushwick



FULLSCREEN

(Michael Tulipan)



Bushwick's "Jefftown" shows no signs of slowing its transformation into a dining and drinking destination, with [tons of new eateries](#) opening on a daily basis. Case in point, tonight's opening of [Faro](#), a collaboration between husband and wife team Kevin Adey and Debbie Adey, whose joint credits include stints at Northeast Kingdom, Le Bernardin and Jean Georges. We've [come a long way](#), baby.

The wood-heavy decor mirrors the kitchen's wood-fired oven, which turns out roasted vegetables and meats that are sourced sustainably and certified Animal Welfare Approved. Equal care is taken to source the restaurant's grains, which are milled in-house to ensure the freshest quality for the pastas and breads. Bushwick? Bushwick Bushwick; Bushwick Bushwick... Bushwick.

An eight seat counter, which will debut soon, overlooks the kitchen stage for watching the plates come together. On said plates: lots of delicious pastas, like the Brandade Raviolo (\$13) with egg yolks and chives, bathed in a dark chicken jus; Gnocchi Sardi (\$17) with young goat, leeks and artichokes; and earthy Grano Arso Stracci, a "burnt" flour dish with mushrooms and rosemary.

On the lesser carb side, a Murray Gray Strip Loin (\$20), with grass-roasted potatoes drizzled in a rich foie gras jus; a Sweet Pea Porridge (\$11) with grains, morel mushrooms and frothy whey; and Dandelion Greens (\$13) served with sunflower-crusted goat cheese, garlic confit and chickpea cakes called panisse.

436 Jefferson Street, 718-381-8201; [website](#)

Faro Opening Menu

<p>FOIE GRAS TORCHON ember roasted beets, green strawberry, tarragon 14</p> <p>DANDELION GREENS sunflower crusted cherrie, garlic confit, panisse 13</p> <p>BEEF TARTAR pickled mustard seed, herb cracker, wild arugula 13</p> <p>WHITE ASPARAGUS VELOUTE peppercress 8</p> <p>SWEET PEA PORRIDGE local grains, morel mushrooms, whey 11</p>	<p>PARKER HOUSE ROLLS fresh milled wheat, honey butter 5</p> <p>GRANO ARSO STRACCI morels, rosemary, parmesan chili pangrattato 11</p> <p>SQUID INK CHITARRA clams, mussels, calabrian chili 17</p> <p>BUCCATINI pastured chicken confit, alpine cheese, chili, basil 18</p> <p>EGG PACCHERI pork bolognese, ramps 17</p>	<p>BRANDADE RAVIOLI egg yolk, chive dark chicken jus 13</p> <p>GREEN GARLIC LUMACHE duck egg, asparagus fava beans 17</p> <p>CASERECCO english peas, prosciutto, pea shoots 16</p> <p>GNOCCHI SARDI kid goat, leek, artichoke 17</p>	<p>MURRAY GRAY STRIP LOIN slager roasted potatoes, foie jus 20</p> <p>MALLARD DUCK BREAST rhubarb, fenel 20</p> <p>WOOD FIRED PORKY peas, bollarga, ember 18</p> <p>SKATE WING cracked rice, spring onion, anchovy 19</p>
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CHEF KEVIN ADEY
Please let us know of allergies.

All pastas are made in house using organic, semolina flour.

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Rabbit, spring vegetables, mint vinaigrette, toasted rice. [#earthwheatandfire](#) [#michelinguidenty](#) [#bushwick](#) [#brooklyn](#)

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Faro

436 Jefferson St.

“Earth. Wheat. Fire.” reads the tagline of this spacious, minimalist restaurant serving housemade pastas and breads made with New York grains, but don’t consider chef Kevin Adey’s work here an Italian, as the seasonal cuisine uses those techniques to reflect locality.



**BORN ON THE TRACK.
RAISED ON THE ROAD.**

PHOTO: STEVE GRANITZ/GETTY IMAGES FOR FORD MOTOR COMPANY. PRODUCTION MODEL MAY VARY.



FOOD & DRINK

THE COMPLETE BUSHWICK DINING GUIDE



By BILLY FRIERSON
Published On 02/28/2017
@billyfrierson



COURTESY OF FORREST POINT

Five years ago, the only reason most people would find themselves in Bushwick is if they slept through their stop on the L train. That's far from the case today -- the graffiti-splattered, loft-filled 'hood has completed the transition from quirky artists' community to mainstream culture hub, for better or worse -- and the eating and drinking scene has never been stronger (dining options are the only thing increasing faster than rents). Even if the restaurant that first put Bushwick on the foodie radar, Northeast Kingdom, closed its doors and turned into an Artichoke Pizza, the arrival of some serious kitchens has more than filled the void. These are the best places to eat in Bushwick.



MICHAEL TULIPAN



BEST FANCY PASTA: FARO

Is it a big deal that Italian restaurant Faro was awarded a Michelin star for the 2017 guide? Yes. But it's no surprise considering that "locally sourced" is not a mere cliché here: staff actually mill the organic flour used to make house breads and pasta. Chef Kevin Adey -- who sharpened his knives at Le Bernardin before working at Bushwick pillar Northeast Kingdom -- has designed a menu broken into "Earth, Wheat, and Fire" sections, but his pastas are what impress the most. His seasonal preparations are elegant, from corn gnocchetti with quail and rosemary, to a thick, egg-y chitarra tossed with crab and sea urchin. If you're willing to spend \$85 per person, spring for the tasting menu. But if not, it's worth coming even for just a single ceramic plate of his magic pasta à la carte.



Time Out

NEW YORK



MOMOFUKU NISHI

At David Chang's Italian-inspired, Korean-spiced Chelsea canteen, tables are dotted with bowls of culture-crossing myun, like Abruzzo chitarra tossed in Hong Kong-born XO sauce (\$29) and the It dish ceci e pepe (\$24, pictured), a buttery Roman classic updated with chickpea hozon.

→ 232 Eighth Ave (646-518-1919, nishi.momofuku.com)



FARO

An on-site mill cranks out the organic, local-grain flour that chef Kevin Adey uses for his fresh house pastas, from rye spaccatelli with braised beef (\$19, pictured) to squid-ink strozzapreti with pumpkin-seed pangrattato (\$18).

→ 436 Jefferson St, Brooklyn (718-381-8201, farobk.com)

PASQUALE JONES

Pizza may be the supposed focus of this Charlie Bird follow-up from Ryan Hardy and Robert Bohr, but the trio of pastas is just as worthy of the spotlight—see the craveable rigatoni with sausage, nettles and oven-smoked ricotta for proof (\$21, pictured).

→ 187 Mulberry St (pasqualejones.com)



Pass the pasta

It's a great time to eat Italian in New York, thanks to big-name chefs, in-house flour mills and, yes, some good-looking plates of 'roni.

By Christina Izzo

CAFÉ ALTRO PARADISO

Ignacio Mattos's unfussed Italian menu at this Estela sequel is packed with hand-cut pastas in decidedly simple arrangements: ragged-edge lasagnette folded with trumpet royale mushrooms and mint (\$22, pictured) is a standout.

→ 234 Spring St (646-952-0828, altroparadiso.com)



LILIA

Missy Robbins puts her Michelin-starred A Voce tenure to great use at this solo spot, whipping up pasta dishes, like malfadini ribbons with pink peppercorns (\$18) and saffron-zapped, sheep's milk agnolotti (\$22, pictured), that are both smart and soulful.

→ 55 Union Ave, Brooklyn (718-576-3095, lilianewyork.com)



LA SIRENA

Housed inside the Maritime Hotel, Mario Batali and Joe Bastianich's plaza-level trattoria excels in pasta power plates, such as leek-stuffed panzotti (\$25), duck-filled mezzelune (\$25) and casarecce tubers flecked with broccoli rabe, Aleppo chili and sesame seeds (\$19, pictured).

→ 88 Ninth Ave (212-977-6096, lasirena-nyc.com)



Eating

Just opened

Faro

When Kevin Adey set out to open his first solo venture, he didn't stray far from where he honed his kitchen chops. A few short blocks from Northeast Kingdom, the Bushwick comfort-food cabin he helmed since 2010, Adey expands on his alma mater's locavore ethos at this modern Italian outfit, milling upstate flour in house for pastas like *gnocchi sardi* with kid goat and green-garlic *lumache* with poached egg. A wood-burning oven cranks out mains like duck breast with rhubarb and fennel, and strip loin with silage-roasted potatoes—as the menu touts, all the carne is sourced from Autumn's Harvest Farms in Romulus, New York. Overlooking the open kitchen lies an eight-seat bar focused on American craft beers and seasonal

cocktails like a rye-ginger-maraschino New Bushwick Buck. 436 Jefferson St, Brooklyn (718-381-8201, farobk.com)



Strip loin

FOOD



New York Home > Food > The Mighty Faro

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Published May 08, 2015

The Mighty Faro Some Very Attractive Italian in Bushwick



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Welcome to Friday.

Things are great here in Friday. Lot of optimism. Real laid-back atmosphere. A comprehensive set of draconian laws against all mentions of weekdays starting with M.

Plus you're going to *Faro*, a charmer of a neighborhood Italian-ish spot from a wife-and-husband team, now open in Bushwick.

This was a small warehouse before and now it's a date spot that looks a little like a small warehouse. One where they manufacture wood-fired duck breast and summer brandy cocktails. Okay, Bushwick, we get it.

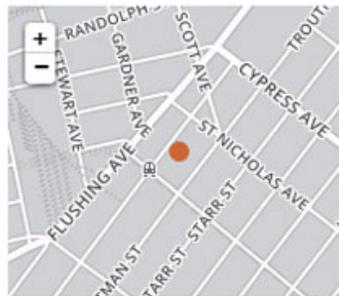
Re: the wife and husband—between them they've served time at Jean-Georges, Le Bernardin and Northeast Kingdom (another Bushwick gem), so, good hands and all that. And now is the time to take a look at their new great, good works in the slideshow.

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VITALS

Faro
436 Jefferson St
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HANGOVER CURES

GRILLED CHEESE JUST BECAME A TOAD IN THE HOLE

BY FARRAH SHAIKH | 11:44 AM EST



© Michael Tulipan

Where: [Faro](#), Brooklyn, NY

What it is: Marry the comfort food classic grilled cheese with the epic comfort breakfast toad in a hole and you have the ultimate hangover cure. At Faro, in the Bushwick neighborhood of Brooklyn, chef Kevin Adey has mastered the sandwich art form. He lays two buttered slices of sourdough in a pan, one topped with fontina and cheddar cheese, the other with a hole cut out. An egg is cracked into the hole and once that is cooked, that slice of bread is flipped onto the melted cheese slice. This serious sandwich filled with cheesy-eggy goodness is served with a pancetta hash, with peppers, garlic and onions all topped with pimentón oil loaded with paprika and thyme.

Wash it down with: You can go two ways: classic, with Faro's Bloody Mary made with tomatoes that have been roasted in a wood-fired oven and mixed with an anchovy caramel; or continue to go big with the Redeye, a blend of vodka, beer, hot sauce and raw egg. The next level has been met.

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RESTAURANTS + TRAVEL

Why These Restaurant Dishes Were Cut from the Menu



Credit: Alex Lee



OCTOBER 11, 2016 / WRITTEN BY RACHEL SUGAR

Every chef has one: the dish that seemed perfect. It was interesting and original and delicious; they'd totally order, if given the chance. And really, there's no objective reason it couldn't have worked. Except that it didn't. It flopped. After a few weeks or months watching their baby languish on the menu, they came to terms with the bleak reality. It had to go.

So to honor those short-lived dishes, we talked to seven chefs about the ones that got away.

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farobk · 4 months ago

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Scrippelle with pecorino, fava beans, mint, and chive flowers #earthwheatandfire #brooklyn #bushwick #michellguideny #eatlocal #pastafattaamano

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Kevin Adey, [Faro](#)

The dish: Scrippelle. Popular in the Abruzzo region of Italy, scrippelle are crepes that are subbed in for pasta in, say, a timbale or a lasagna. Adey's version: a crepe, filled with Pecorino cream, seared, and topped with a fava bean, Pecorino, and mint salad.

The Hypothesis: "I just think people had never heard of crepes being used as pasta," says Adey. "People were like, *what is this? Oh, it's a crepe. Oh, okay. I don't want it.* Like, immediately... And it was so good! People would have a meltdown if they ate it!" But they weren't eating it, was the problem. On a good night, he'd sell two if he was lucky. "It broke my heart to take it off, but I just couldn't do it. Fava beans are a labor-intensive thing anyway, and to do it and have them not sell? It made me cry."

Would he try it again? Yes. "I refuse to accept defeat. It will happen. One day, I will change the world with scrippelle, and the world will rejoice. I'm not going to stop until it fucking works."

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GET A KICK OUT OF THIS MINT-, CITRUS-, AND TEQUILA-BASED COCKTAIL

[A](#) BY **BILLY LYONS** WEDNESDAY, AUGUST 12, 2015 | 20 DAYS AGO

 3 0



Like mint? Choose a charo's kick! Courtesy Michael Tulipan/Faro

Growing up in rural Vermont, Justin Lane Briggs learned at a young age why it's important to respect the land and those who came before him. Briggs, who designed the cocktail menu at [Faro](#) (436 Jefferson Street, Brooklyn; 718-381-8201), may have left the countryside, but his connection to the earth is still being served by way of classically inspired drinks like the charo's kick. "Spirits are still an agricultural product. Someone growing the grain, someone growing the sugarcane, someone growing agave," Briggs tells the *Voice*.

A fan of cocktail history, Briggs cites the whiskey-based *advertisement* [The Savoy Cocktail Book](#) as the origin for the charo, a mezcal riff. Anthony Schmidt of [the Noble Experiment](#) in San Diego is the man who added a south-of-the-border spin. When Briggs tried it for the first time, his response was simply, "Oh, holy shit. I love this." The drink's appeal has a lot to do with its layers, which include crème de menthe and a floral orgeat that adds a note of freshness. As Briggs describes, a good drink should make "people sit up and say, 'There's something weird in here...I like it.'" To fans of sour cocktails, a charo's kick would be particularly appealing. "There's nothing really more refreshing than mint and citrus together. If I ever wonder what to make someone and I have a drink that combines those two, I can make that and they'll be happy," Briggs explains.

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The use of mezcal in the drink is also important; according to Briggs, "terroir and spirits do matter." Mint and citrus, the other ingredients essential for balance, are refreshing, but also extremely potent – which is why those who enjoyed the whiskey original go for bold, smoky spirits like tequila and mezcal. It makes for an easy transition. Another note of advice to home bartenders from Briggs is that "too much menthe of any kind will destroy a drink easily. That and a straw."

In addition to Faro, those interested in finding the cocktail around town can ask for it at [Vintry Wine & Whiskey](#) on Stone Street.

- Charo's Kick by Justin Lane Briggs**
- 1 1/2 ounces Pueblo Viejo Tequila
 - 1/2 ounce Nuestra Soledad Ejutla Mezcal
 - 3/4 ounce lemon juice
 - 3/4 ounce orgeat
 - 2 barspoons of Giffard Menthe Pastille
 - Lemon twist

Combine ingredients in a mixing tin. Add ice and shake with tremendous vigor. Strain into chilled cocktail glass. Garnish with a lemon twist.

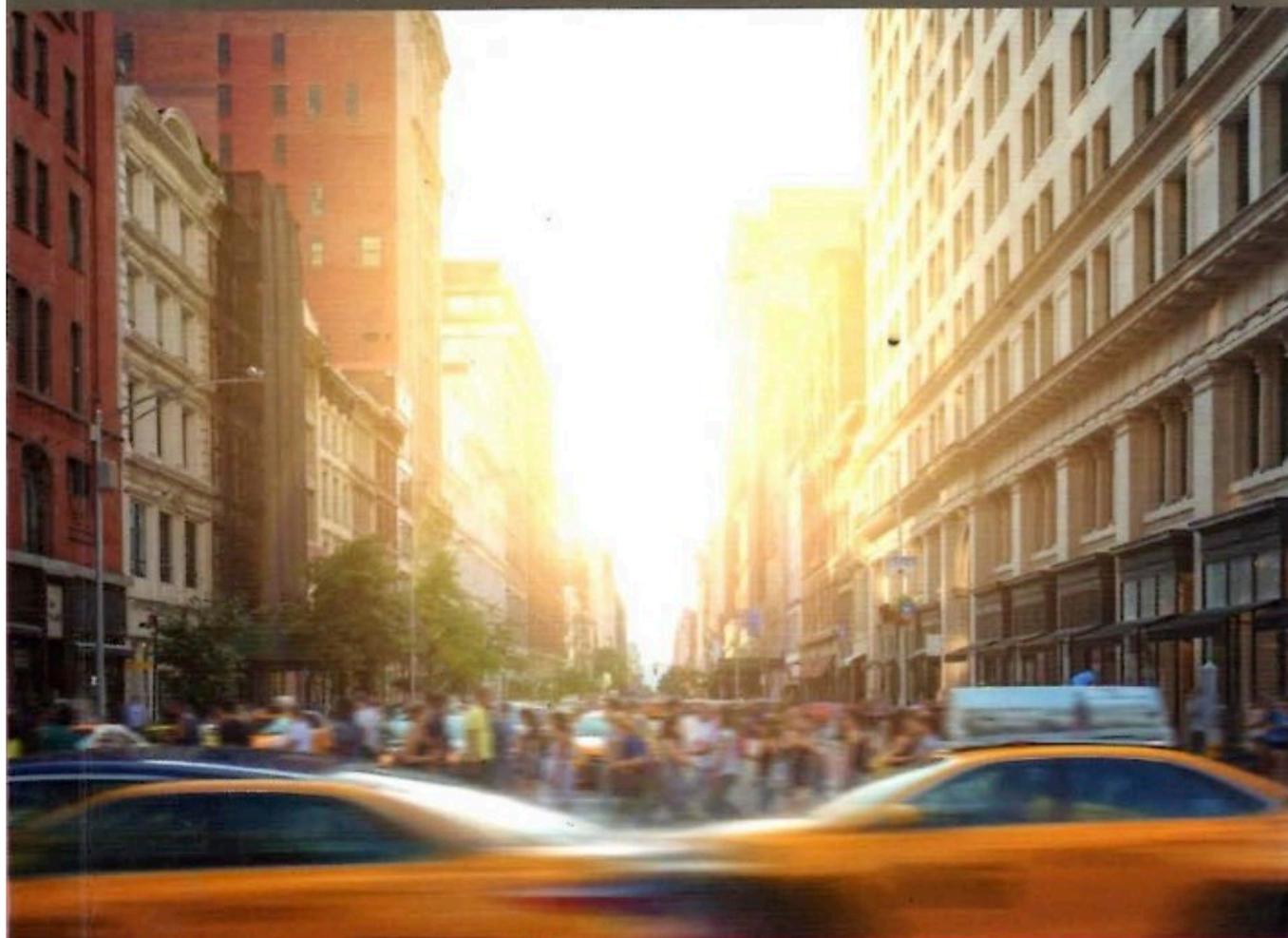
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