



# DINING AROUND THE TOWN

with  
**MARY WALPOLE**

A regular advertising feature

## Birthdays Celebrations April 10 at Devonsligh Place

What are you doing next Tuesday, April 10? A lot of people we know will be celebrating at Devonsligh Place, for it's their First Birthday and there's to be a Special Surprise for every single diner! That's an opportunity not to be missed. Be sure to ring for reservations right away. You might well sight a well-known author in a cosy corner or even the Premier of Ontario who dined here recently with his cabinet members. Charming owners, Peter, James and Tom will be at the front door as usual to greet all their patrons. Then put yourselves in the capable hands of Maitre d'Jim and his superb staff as we did at lunch this week when four busy ladies took time off to relax in this popular elegant old-world setting. It would be hard to better our delicious Lobster Salads, superbly Stuffed Fillet of Sole and wonderful winey Shrimps in tomato sauce. Afterwards, we met North York artist, Bev Hagan and viewed her whimsical watercolours in the upstairs gallery, plus Pat Herbert's delicate handpainted bone china and some interesting works in wood by Dorsey James inspired by mythology and depicting a different story at every angle. That special magic is always evident at . . .

**Devonsligh Place:** 4125 Steeles Ave. E. (S.E. of Warden Ave.); 497-5557 . . . L.

## Bring the Guest you wish to Impress to La Cuisine Imperiale

If you and your friends enjoy the pure theatre of a great Chinese culinary adventure, visit La Cuisine Imperiale. Haute cuisine is an ancient and highly honourable art in China with complex rules of cooking where dishes are prized for texture as much as for a fine balance of tastes. This quietly elegant restaurant, a pastel study in rose and grey, attracted some interesting guests last week — a well-known diplomat and the charming wife of the Leader of the Conservative Party who dines at Hazel Mah's two highly successful restaurants in Montreal. Mrs. Mah offers the total spectrum of Chinese cuisine to Toronto — the peppery hot dishes of Szechuan and Hunan spiced to taste and Mandarin cooking — not from a specific region of China, but encompassing the finest foods from all areas as they were served to the Emperors in Peking. To bring these esthetic dishes to you requires dexterity as well as knowledge, so the chef here is one of the top five Chinese chefs in the world. Order his Emperor's Hors d'Oeuvre and you'll be presented with a wondrous phoenix in full flight with fine slices of chicken and ham comprising the body and succulent smoked salmon for its fanned-out wings and tail — dazzling. Take a guest you wish to impress to . . .

**La Cuisine Imperiale:** 36A Prince Arthur Ave.; 926-1712 . . . L . . . Open 7 days

## Where to Eat in Oakville: Antonio's Bistro

You'll enjoy the light hearted flavour of this recently opened gathering place for those in the know in Oakville. Spring blew into Antonio's Bistro this week in a fragrance of fresh flowers and fabulous food; a sparkle of spotless linen; a stream of sunlight through shining windows. Some evenings are really special! when conversation sparkles; the food is lovely to look at, delightful to taste; when the music sets the mood. But then, that's what happens every evening here! And every Saturday night they feature a Special Table d'Hote Dinner Menu of Soup or Salad, Gambas a la Plancha — tender shrimps in a fabulous sauce, Filet Mignon Antonio or Grilled Filet Mignon with Dill and Pepper sauce, Dessert, Coffee for \$17.25 — wonderful value. Restaurateur, Antonio Goulart is everywhere, greeting patrons, ensuring smooth service. Partner-chef, Anna da Rosa offers light lyrical dishes with sauces to match the sunny decor. Salads here will dance right off your plate; your Grilled Pork Tenderloin will sing with a fresh orange sauce; your Grilled Salmon will be tinged with fresh tarragon. Add to all this Joe's beautifully lilting lyrics to entertain you Saturday nights and your spirits will soar . . .

**Antonio's Bistro:** 300 Lakeshore Rd. E. (in the centre of Oakville); 842-3735. L. Closed Sunday.

## Hungry? In a Hurry? Head for Clair de Lune

The sizzle of a steak; the clink of ice on crystal; the flash of the flambe table; the murmur of many voices — all sounds that assuage the senses with pleasure and anticipation at Clair de Lune. Here, comfortable surroundings and the swift unobtrusive care of a professional staff put a fine edge on one's hunger. You know that the menu will appear within minutes of your arrival accompanied by excellent garlic bread. Then, if you're in a hurry with appointments to keep, your order will follow speedily and you can relax and enjoy your time here. Many like to linger, of course, over lunch and dinner; to savour the elegant surroundings, the superb steaks and seafood. Always you'll find owners, Bill or Peter Tzoumis everywhere at once in their beautiful restaurant greeting patrons and discreetly supervising. Great care is taken with the presentation of fish dishes. Fillet of Sole Cardinal, for example, is first poached in white wine, then stuffed with baby shrimps, crab, lobster, topped with a cream sauce and glazed to perfection. All steaks are seared to the perfect point of tenderness. A luxurious private room is available for parties. Open lunch from 11:30 a.m. Dinner 7 days . . .

**Clair de Lune:** 2007 Eglinton Ave. (Just E. of Warden); 759-2268-9 . . . L

## Caarda . . . cosy, comfortable, club-like . . .

One of the interesting facets of our "Sesqui Summer" when visitors are expected by the hundreds to test the delights of our exciting entertainment . . . will be the fabulous showcase of fine restaurants of which our town can be justly proud . . . New ones are always opening doors to add to the dining picture . . . but the old favourites still retain their popularity and their long line of loyal guests . . . One of these is Caarda, now in its new location on Bay at Charles which has retained its special charm in the new setting under the loving and always personal care of The Ferentzy family. Devotees were happy that Tibor had not changed the atmosphere . . . just given it a crisp and colourful freshness with more tables cosily arranged . . . A great spot to drop in for a very good but not expensive luncheon and of course for a candlelight and wine dinner . . . with the well remembered attentive service and the strolling Gypsy players to add romance to your night. All the best liked and favourite Hungarian specialties and an intriguing late supper menu

**Caarda . . .** 1115 Bay St. (at Charles) 923-7021 . . . L.

## Veni, Vidi, Vici Via Veneto

If Chez Marie and the Trattoria Via Veneto manage to be two of the best restaurants in Ontario, then attribute this to the genius of Joseph and Marie Colbacchin. After a recent visit with the president of a celebrated Italian dining society, we are particularly enthusiastic about Trattoria Via Veneto, where el presidente pronounced the food "absolutely excellent." The Colbacchin's strong suit is high quality fare — fish, seafood, meats knowingly prepared with the freshest of vegetables. The entrees we tried were superb in every detail. Look around at the conspiratorial clientele in a room of natural woods and soft lighting from beautiful copper Tiffany lamps — lawyers, bankers, local business people who are quietly passing the word that here is where glorious food is to be enjoyed at affordable prices. We began with communal platters of Escargots, Shrimp and Lobster Crepe and shared a sampling of three of their famous pasta dishes. After that promising start superb entrees followed — Atlantic Salmon and Rack of Veal. For dessert, Zuppa Inglese was perhaps the best we've ever tasted. A visit to the popular piano bar at Chez Marie, where the Mayor of Peel Region was actively participating, completed an unexpectedly good evening.

**Trattoria Via Veneto:** 21 Queen St. E., Brampton; 453-4333 . . . L

## Affordable April Lunching: Old Scott House

Spring is an active season with weekend visitors and working lunches with clients. But entertaining ought to be relaxing as well as stimulating, so when the sunny spring weather makes everyone want to get out and about, take your guests to The Old Scott House where they make everyone feel wonderfully pampered and special. Celebrating a birthday, an anniversary this April? "Often the best gift for that special person is a complete change of scene," suggests Heritage award winning host, Nick Glankos. Mouth watering appetizers, entrees, salads and desserts make up the continental menu here and the prices are as popular as the place. One of Toronto's top twenty-five restaurants, this excellent example of early eighteenth century Canadian architecture attracts business people from all over the world. Well, lunch prices have remained the same for years. Excellent Lamb Chops with mint sauce at \$6.95 for example include soup, juice or salad, choice of vegetables and potatoes so it's a small wonder that business luncheons are well patronized. There's no cover charge for entertainment in the Piano Lounge downstairs Tuesdays-Saturdays when Mike Denton plays requests for dancing. Ample free parking at . . .

**The Old Scott House:** 520 Progress Ave., Scarborough 296-2222 . . . L. Open 7 days.

## Bellini's

People are talking about Bellini's. They're telling their friends about this marvellous new restaurant where people are friendly, the food is great, and the prices are reasonable. They're spreading the word that a couple can lunch here — in the heart of exciting Yorkville — for under \$15.00 . . . and have dinner for under \$30.00. They're raving about such appetizers as Cozze alla Bellini's (fresh steamed mussels in white wine and light bouillon), and Salmone Con Caviale (smoked salmon and caviar with a light cream sauce) . . . Bellini's Salad, topped with artichoke hearts, cheese, eggs, and a delicious dressing . . . entrees like Gamberi alla Marinara (tiger shrimps and clams in zesty wine and garlic sauce served with fresh pasta), and Vitello alla Lombarda (tender veal scallops with Julienne of peppers, mushrooms, leeks, and tomatoes.) They love the sophisticated decor — the burgundy and white colour scheme and the abundant plants . . . and appreciate the efficient and friendly service. They like to choose their desserts from the attractively laden trolley — and to linger over their espresso and cappuccino. Now that spring has come to Yorkville — call for a reservation, and you too will be talking about . . .

**Bellini's . . .** 101 Yorkville Ave . . . 929-9111 . . . L

## Don't Pass Up the Spring Pastas at Pia Place

Many of our Italian friends tell us that Italian restaurants in Toronto are just as good, if not better, than those in that sunny country itself. We know that at Pia Place in Bolton there's a memory in every mouthful. Exquisite family style Italian cuisine is prepared here — a celebration of sauces, delicate pasta, lightly cooked fish and succulent steaks. When you arrive at their cheerful diningroom the waiter will bring a plate of piping hot bruschetta to whet appetites — scrumptiously toasted garlic rounds topped with tomatoes, rosemary. Veal Alla Pia is an admirable entree choice lightly prepared with mushrooms, onions, green peppers, tomato sauce. Scampi comes deliciously scented with wine, garlic, flecked with tomato. All pasta dishes are freshly prepared from feather light Fettuccine to al dente Tortellini. Do plan to drive out to dinner this spring — just 25 minutes from Yorkdale Plaza. It's a gourmet experience not to be missed. Owner, Dario Ricciutelli and his charming family have a way of making you more than welcome. Their Piper Room Sunday Brunches are famous for miles around (\$13.50, children \$10). So is their Ice Cream especially imported from Milan. It's time for a spring fling at . . .

**Pia Place . . .** Hwy. #50, Industrial Rd. S. of Bolton . . . 857-3306 . . . L

## Second Anniversary 40% Dinner Savings: Filice's

Here's an offer you mustn't miss! Owner, Joe Filice and Chef, Alfredo Ferrante are celebrating their Second Anniversary with 40% off dinner inclusions for the entire month of April — and that includes their delectable Veal, Seafood and Pasta dishes. Then, if you're on the lunch circuit, there's a 20% saving as well! Those are really generous offers making it well worth a visit to this sporty ristorante always filled with interesting looking people who enjoy the open kitchen concept and lots of good conversation. The owners are two caring restaurateurs who welcome patrons in the true trattoria style with warmth and enthusiasm. Few places can match Filice's impressive array of thirty pasta offerings deliciously sauced and prepared immediately after you place your order. Among seafood selections, succulent Red Snapper perhaps or Shrimps suffused in a wine sauce. Six tender veal entrees include lovely lemony Veal Picatta or fresh fragrant Veal Parmigiana. Or you might prefer a Filet Mignon? Their famous pastries baked on the premises are culinary magic. Special arrangements may be made for private parties in the comfortable downstairs lounge or for private catering. Open lunch & dinner Mon.-Fri. Dinner only Saturday . . .

**Filice's Trattoria:** 1807 Eglinton Ave. W. (at Dufferin); 789-0798 . . . L

## Famous Jazz Pianist Romano Mussolini at Rosa's Place May 1

News Flash Italy's famous jazz pianist, Romano Mussolini will be playing in the new Piano Bar at Rosa's Place from Tuesday, May 1 to Saturday, May 5 before his appearance at Roy Thomson Hall on Sunday, May 6. Romano is married to Sophia Loren's sister, Maria Scelone. Be sure to book early at Rosa's for this popular event. And, if you pay a visit to Rosa's new piano bar some evening this coming week, talented vocalist and guitarist, Louis Folano will serenade you when the first class band pianist, saxophonist and drummer take a break. If you haven't been to Rosa's beautiful restaurant yet here's the perfect opportunity to relax in her tall velvet banquettes and handsomely carved chairs around the ceiling-high central brick fireplace. It's a room of rare good taste, not just for its comfortable appointments, but for its famous pasta dishes. Sister-in-law, Maria personally prepares the creamy Fettuccine, the rich Cannelloni and lyrical Lasagna and perfect Veal Tenderloin. Rosa's sons, charming Marcel and handsome Robert are your hosts, while sister Anna and daughter Lydia see that every table receives personal attention. Book for Romano Mussolini now. It will be an occasion to remember at . . .

**Rosa's Place . . .** 2201 Finch W. (Just W. of Hwy. 400) . . . 745-2222 . . . L.

## Le Provencal celebrates its Asparagus Festival

For centuries, people in the country have dated the beginning of spring from the arrival of the first tender shoots of asparagus. In Toronto, Le Provencal salutes spring each year with their popular Asparagus Festival — and this annual tribute to the noble vegetable is now in full swing. At lunch, the "Carte d'Asperges" lists five cold and four hot dishes — all imaginatively conceived and prepared. At dinner "Asparagusphiles" can indulge themselves even further. There are four cold appetizers, including "Tempura" — white asparagus rolled in turkey and ham with caper and mustard mayonnaise . . . and five hot ones, including green asparagus with prosciutto and hollandaise. Main courses can be such delights as "Mariniere" — asparagus baked in puff pastry with shrimp and scallop ragout in white wine sauce . . . and fresh salmon with green asparagus covered with pink peppercorn sauce, and baked into a dish as delicious as it is colourful. But that's not all — you can continue the celebration through dessert with Emerald Cream — made with asparagus, rum and whipped cream . . . and you'll have to taste it to believe how good it is. Come celebrate at . . .

**Le Provencal . . .** 23 St. Thomas St. . . . 924-3721 . . . L

## The Office Crowd goes to Gregory's

For it's a find and a great greeting and meeting place for business people. Before the theatre, after the movies, a relaxing refuge from shopping and office, Gregory's offers a variety of really fabulous food in a handy mid-town location. Well, not surprising, for this lively spot has an easy bistro ambience and tons of talent in the kitchen. You may meet Gregory's charming owner welcoming his many patrons who keep coming back, but you won't meet clever Chef, Kumar. He's more likely to be closeted in his kitchen thinking up new ways to win more rave reviews from the clientele! And the staff are special here — informative, caring and quietly efficient. Freshness is the key to success — Zucchini Sticks, Mushroom Caps or little feather-light puffs of Cheese come hand breaded, lightly seasoned, quickly deep-fried for starters. Caesar Salads are outstanding. Watch for their Buffet Dinners Mondays-Wednesdays at only \$6.95! Try their scrumptious Sunday Brunch Buffet with hole Hips of Beef, Salmon, Crab, Ham, lashings of Salads, Fruits, Cheeses at only \$7.95! They even serve old country style Fish & Chips Fridays, to take home too! Open Sundays-Mondays 11 a.m.-10 p.m. Tuesdays-Saturdays 11 a.m.-1 a.m.

**Gregory's:** 2050 Yonge (2 blocks S. of Eglinton) 482-0984. L. Ample private parking

## Springtime at The Guild Inn . . .

It really doesn't matter whether April treats us to showery or a burst of golden forsythia and daffodils. Any spring day is the better for a lingering like luncheon with favorite people. A lingering candlelight dinner . . . perhaps the revived and delightful diversion of afternoon tea. The setting to make any of these occasions special is The Guild Inn . . . the historic spot that holds much of Toronto's past in the fascinating garden sculptures which you can enjoy as you walk in the gardens . . . Jot it down as a "must" for the many visitors who are arriving to help us celebrate our "Sesqui Summer" . . . The Guild Inn has a long time reputation for hospitality and the perfection of its service when it comes to special occasions . . . which is why hundreds of brides have held their memorable receptions here and why families come back over and over again to celebrate anniversaries, birthdays, graduations. It is not a moment too soon to make your Easter and Mother's Day reservations . . . Being careful of your entertaining budget? Try the special Family Dinner of four courses for \$8.95 . . .

**The Guild Inn . . .** Scarborough . . . 261-3331 . . . L

## Spain's Famous Flamenco Artists at Don Quijote . . .

Starting next Monday, April 9, two of Spain's most famous Flamenco Dancers — talented Felix Garcia and his wife will be taking The Don Quijote by storm. The upstairs room at this cheerful Castilian castle wine cellar restaurant virtually resounds with song and dance in the evenings. In an ambience of white stucco and black wrought iron with bright splashes of red tablecloth, local matadors meet in a chatter of conversation and conviviality to cheer on the singers and dancers on stage. Lead guitarist and singer, Ricardo Larrasoana is backed up by Francisco Ortega bass vocalist, Wagdi Bechara on drums and Walter Gugliotta at the piano. On a recent visit we were delighted to find that popular classica guitarist, Julio still packing people in. Flamenco dancers, Maria Luisa from Seville and Esmeralda Enriquez bedazzled us with the drama of their colourful costumes and the drum beat of their fabulous footwork to the songs of Manuel de Cadiz. Go you must! Make it a night of fiesta! Dine downstairs first, where welcoming Manue Goncalves and Tony Mendes serve an enticing Spanish-Continental menu. Then, it's on upstairs to the most fantastic flamenco show in Canada. Open lunch Mon.-Sat. . . . Dinner 7 days

**The Don Quijote . . .** 300 College St. W. (nr Spadina) . . . 922-7636 . . . L

## Sheraton Centre; Join the Brunch Bunch . . .

Sundays are special, special at Sheraton, as this is when the Cafe of the Redwoods opens its doors to reveal one of the most sumptuous brunches served anywhere . . . And since a stunning new decor is now a part of this scenario, Sheraton chefs have added all manner of new hot and cold selections to compliment the room and thoroughly pamper your taste buds. So, in addition to those hearty Ontario bacons, sausages, crepes and eggs of every description, different — every — Sunday selections might also include delicious shrimps "Capicollo," dill marinated salmon (wonderful with scrambled eggs), Spanish chicken, surprise fresh pastas with appropriate garnish and a seafood Jambalaya of overly generous proportions. The Redwood's Brunch can also be sheer nirvana for the salad fancier as there is always an abundance of greens in many treatments, plus cold cut platters laden with a variety of select meats. Those Sheraton desserts of fresh fruit flans, French pastries and homey hot bread and raisin pudding are but a few fabulous finales at a total tab of \$13.95 adults, kiddies 8 and under, half . . . Easter Sunday's Brunch promises further delights. There'll be Bunny Baskets for every youngster, clowns, magicians and Uncle Bobby too. Reserve now . . .

**Sheraton Centre . . .** 123 Queen St. W. . . . 361-1000 . . . L

## Cyrano's present . . . Cyrano's II . . .

No, this established dining landmark on King St., steps from the King Edward, does not have a "sister" restaurant in some far off borough. Rather Cyrano's II is directly next door to the original flagship, and still under the direction of brothers George and Peter, whose ability to combine quality fare with sensible pricing is always much appreciated. Cyrano's II differs from the original as it is a full fledged sit-down dining facility, while the neighbour serves yummy quick snacks as well as delicious entrees . . . Less than 2 weeks young (the sign is still to arrive), Cyrano's II is bound to profit from varied seating arrangements so popular with business groups and theatre tours. And since they are directly across from spacious city parking, you can avoid the hassle and Trolley to Thomson Hall . . . All the amenities and comforts are observed, so now "let's talk food." Recommendations from an attractive evening bill go to a 1/2 dozen oysters on the half shell — at \$4.50 and super spinach salad — just \$2.25. There's always a wealth of fresh seafood like pickerel amandine, the Coquille, lobster tails and surprise daily catch. Further, lovely veal medallions are but \$8, and all steaks and ribs hand picked for the house. Delicious at lunch too! . . .

**Cyrano's & Cyrano's II . . .** 73-75 King St. E. . . . 362-4312 . . . L

## Basil Panagos is Back! At the New Mirage

We've seen a mirage on the Dundas Highway! But it's no fantasy! Its much loved restaurateur, Basil Panagos, back again with an even finer restaurant called Mirage. Here you can dine in comfort or dance and romance to a disc jockey from 9 p.m. nightly to music carefully selected to please all ages on a magnificent new toe-tapping dance-floor. Basil just couldn't stay away, and all his friends will be delighted to know that he's back in the saddle again, for he's a consummate chef. Mirage is the kind of place where you can come with a party of friends for a light bite and lots of dancing or for a luxurious dinner-a-deux. On a recent visit we enjoyed a memorable meal of home made soup, salads, Lobster Tails, Filet Mignon and New York Steak all beautifully prepared. Recommended dishes from the comprehensive new menu include such specialties as Chateaubriand for Two with a gorgeous vegetable bouquet; Basil's Delight of Sirloin Steak and Alaska King Crab Legs; the Orient Express of Barbecued Ribs and Crab Legs. Popular with business people for lunch, there are also private-party-rooms for special-occasion-entertaining adds Basil's handsome son, Mano. Welcome back, Basil! . . .

**Mirage:** 300 Dundas St. E. (2 stoplights E. of Hwy #10), Mississauga; 277-1200. L. Open 7 days.

## Conviviality and Cream Sauces: Gasthaus Schrader . . .

This wonderfully whimsical German country inn is pleasantly crowded with a clientele that adores every bite of food they eat here. They love the Marinated Herring salty and sweet that arrives snuggly in its sour cream. They savour the texture of the House Chicken Liver Pate served with deep dark pumpernickel bread. Be sure to order their Black Forest Beer Soup if you come at lunch time, and they often have game specials — "Stewed Venison Forestiere" perhaps, served with rosy red cabbage, fluffy dumplings veined with parsley, garnished with apple rings and cranberries or Wild Boar Chops with braised apple — wunderbar! The luncheon menu changes every second day. At dinner, in an ambience of soft candlelight, a surprise of cuckoo clocks and a coziness of wooden beams and checked tablecloths, let welcoming owner, Mario Volinc tempt you to try award-winning Chef, Hans Franz's divinely breaded mushrooms. Wiener Schnitzels, Sauerbraten, Chicken and Fish dishes all shine with superb sauces. Apfel Strudel is an absolute must! Upstairs, apres dinner or nearby O'Keefe and St. Lawrence Centre theatres, vastly entertaining Gunter and Dieter play lively music for dancing Thursday-Saturday. Superb Sunday Brunches \$12.95 from 11.30 a.m. . . .

**Gasthaus Schrader:** 120 Church St. 364-0706. L. Open 7 days. Dinner only Saturday.