

NEIGHBOURHOOD DINING | GLOBAL CUISINE | BEST BRUNCHES | LOCAL CHEERS

TORONTO

 2018-2019 | #SEETORONTONOW

A close-up photograph of a hand holding a large, decadent chocolate dessert. The dessert is a thick, cylindrical cake-like base coated in brown powder, topped with a thick layer of chocolate sauce, white cream, chocolate drizzle, and caramelized nuts. The hand is positioned at the bottom, gripping the base of the dessert.

EAT THE CITY

DIG INTO TORONTO'S
DECADENT FOOD SCENE

THE
FOOD &
DRINK
ISSUE

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THE FOOD & DRINK ISSUE



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ON THE COVER

Hungarian kürtöskalács ("chimney cakes") are loaded with soft serve and toppings at Eva's Original Chimneys.

PHOTO BY BARRY&KIRN

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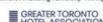
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DIG IN



Toronto is a true eater's city. Bring your appetite so you can sample culinary experiences for every taste and graze on boundless options from sunrise to way past sundown. Whether you're looking for a quick bite or sumptuous, multi-course tasting menu, the city's kitchens are renowned for their global influences and extraordinary cooking talent. Toronto's bar, lounge and club culture contributes to a vibrant nightlife, while buzzing café and craft-brewery scenes offer the perfect inroads to neighbourhood exploration. Our Food & Drink guide highlights the best of the city's culinary offerings, so you can sip, sample and savour one of the world's most appetizing cities. Pull up a seat at the table.... welcome to Toronto!

Piano Piano

PHOTO: JENNIFER ROBERTS

Winter Brewfest



BEST OF THE FESTS

Sip, slurp or bite into Toronto's culinary scene. With year-round food, wine and beer festivals, plus city-wide restaurant events, it's deliciously easy to sample the best our city has to offer.

WATERFRONT NIGHT MARKET

AUGUST 10-12, 2018

APPETIZERS: Arts, live entertainment, kids zone, lifestyle expo
MAIN COURSE: Pan-Asian street food including grilled *everything* on a stick, plus a "stinky tofu village" for pungent fermented and pickled delicacies

TORONTO VEGANDALE FOOD DRINK FESTIVAL

AUGUST 11-12, 2018

APPETIZERS: Craft beer, wine, live

DJ beats, games and giveaways

MAIN COURSE: 100 per cent vegan comfort food and fairground snacks by ethically minded vendors from across Canada and the U.S.

TORONTO BEER WEEK

SEPTEMBER 14-22, 2018

APPETIZERS: Pub crawls, beer dinners, beer-and-cheese tastings

MAIN COURSE: Tap takeovers, new-brew releases, meet-the-brewer sessions

and other insider-y events for beer-ficionados

TORONTO CHOCOLATE FESTIVAL

OCTOBER 1-30, 2018

APPETIZERS: Wine-and-chocolate tastings, chocolate-themed afternoon tea, a luxury chocolate show with marketplace

MAIN COURSE: The Chocolate Ball, a cacao-inflected dinner and entertainment extravaganza

GOURMET FOOD & WINE EXPO

NOVEMBER 22-25, 2018

APPETIZERS: Tutored wine tastings, a celeb-chef stage, bartender showcases

MAIN COURSE: Over 1,500 wines, beers, spirits and delectable foods to sip, sample and savour



WINTER BREWFEST

MARCH 2019

APPETIZERS: Food truck cuisine, live beats and Yoga on Tap (think: downward dogs + beer tasting)

MAIN COURSE: Sample 150+ beers from craft breweries located across Ontario and Quebec

TORONTO COFFEE & TEA EXPO

APRIL 2019

APPETIZERS: How to Be a Barista classes, Tea-It-Yourself workshops, schmoozing with the city's coffee and tea cognoscenti

MAIN COURSE: Bottomless free samples

TASTEMAKER TORONTO

MAY 2019

APPETIZERS: Cooking demos, a food/wine/brewery marketplace, samples galore

MAIN COURSE: The one-of-a-kind menu mashups that result when two distinctly different chefs collaborate to craft a new dish together



Toronto Beer Week



Summerlicious

PRIX-FIXE-A-LICIOUS!

Summerlicious and **Winterlicious** are two of Toronto's most-anticipated food events. Twice a year, the two-week-long restaurant festivals turn dining out into a competitive sport. (Locals hit online booking platforms and phone lines to nab reservations at hot-ticket restos the day each festival lineup is announced.) Participating restaurants offer three-course prix fixe lunch or dinner menus at exceptional price points. With over 200 places to choose from, there's a **Summerlicious** (July 6-22, 2018) or **Winterlicious** (January 5 to February 7, 2019) restaurant pick (or five!) for everyone's taste.



THE PERFECT CUP

Toronto's coffee scene offers a buzz for every type of javahophile. BY SIMONE OLIVERO

Whether you like your morning jolt topped with artistically frothed milk, or the science behind the brewing is what gets you into high gear, your perfect cup is waiting. Here's where to find it.

INDIE AFICIONADO

Coffee is personal: you want to know who's making yours, and the provenance of the beans.

GET YOUR FIX AT:

- ▶ Chinatown's **Bond Running & Coffee**, for Bullet espresso from Oakville's Reunion Island
- ▶ Corktown's **Tandem Coffee**, for a mix of local roasters, including Pig Iron, Cut Coffee and Detour
- ▶ Etobicoke's **Black Goat Cafe**,

where house-baked sweets accompany fair trade, organic beans roasted nearby

AVID 'GRAMMER

Your 1,000-plus Instagram followers live for your daily #coffeeagram. Taste and good looks: you crave both.

GET YOUR FIX AT:

- ▶ Old Town's **Versus Coffee**, a millennial mainstay for its rainbow latte art and perfect natural lighting
- ▶ Bloordale Village's **Baddies**, for classic froth hearts and delectable snacks served on flower-strewn dishes
- ▶ Summerhill Station's **Nutbar** for its superfood menu and colourfully branded cups

TECH GEEK

Coffee's been around for over a millennium, but you get your jolt from the thrill of the new.

GET YOUR FIX AT:

- ▶ The Entertainment District's **The Alternative Café**, which boasts a lab-style Japanese cold-brew tower
- ▶ **Pilot Coffee Roasters'** east-end locations, where cold brew coffee is hit with nitrogen to produce a frothy head
- ▶ Riverside's **Boxcar Social**, where "flash" cold brew consists of blasting hot coffee over ice and serving it up on tap

SLEEPY PARENT

Coffee has become a lifeline more than a lifestyle. Bring on the rocket fuel, stat! (And room for the stroller, please.)

GET YOUR FIX AT:

- ▶ The Beaches' **Bud's Coffee Bar**, where double espresso shots hail from a classic La Marzocco machine
- ▶ Old Town's **Neo Coffee Bar** for its roomy interior that's perfect for new-parent meet-ups
- ▶ West Queen West's arts hub/incubator, **Theatre Centre**, which has a quiet cafe.... and strong shots

GLOBAL LOCAVARIAN

You love it when global and local meet—something Toronto excels at, especially where coffee is involved.

GET YOUR FIX AT:

- ▶ West Queen West's **Buna *The Soul of Coffee**, for its Ethiopian coffee-brewing ceremony
- ▶ Kensington Market's **Fika Cafe**, a Swede spot in this multicultural foodie enclave
- ▶ Uptown's **De Mello Palheta Coffee Roasters**, for seasonal roasts and beans sourced from farmers across the globe

BRUNCH LIKE A LOCAL

From humble diners to quick-serve cafés and indulgent restaurants where you can linger over a second mimosa or third misto, Toronto has a brunch hotspot for every type of weekend wanderer.



THE COUNTY GENERAL

With its enthusiastic country vibe, rockin' music and famed cocktail list, this intimate haunt is the place for a relaxed marathon brunch session with your best friend (or three). Sip on a Battlefield Caesar or booze-free Lucky Luciano as you watch the Queen Street West people-parade stride by. Trinity Bellwoods Park and its celebrated white squirrels are a mere hop, skip and jump down the street. 936 QUEEN ST. W.

↓ MUST-TRY ITEMS

- FRIED CHICKEN THIGH SANDWICH
- BUCKWHEAT PANCAKES
- VEGETABLE FRITTATA



THE BEACHER CAFÉ

A local secret in 1986, when it opened with just four tables, this Beaches landmark has more than quadrupled in size over the decades, but it retains its laid-back, indie charm. The café is tucked towards the quieter eastern end of the bustling Queen East strip. Work off decadent steak and eggs or home-baked croissants with a stroll along the nearby Lake Ontario boardwalk. 2162 QUEEN ST. E.

↓ MUST-TRY ITEMS

- BEACHER-STYLE FRENCH TOAST
- BLT CROISSANT
- SMOKED SALMON SCRAMBLED EGGS



SMITH

Located in the heart of Church-Wellesley Village—HQ to Toronto's LGBTQ community—this quirky restaurant and bar shambles over three storeys of a converted Victorian. Weekend lineups spill onto Church Street, but the wait is well worthwhile. A something-for-everyone brunch menu sates health nuts and culinary libertines alike. All breads, preserves and ice creams are made in-house. 553 CHURCH ST.

↓ MUST-TRY ITEMS

- THE BENEDICTS
- PISTACHIO WAFFLE
- HOUSE-MADE GRANOLA

TAVERNA MERCATTO

Located close to Harbourfront, Scotiabank Arena and the Rogers Centre, this elegantly homey-meets-industrial hotspot is perfect for brunching before sightseeing or catching the big game. Part of a local mini-chain known for its open kitchens and eclectic Italian menu, this is that rare bruncherie that can seat a group in style without a stomach-churning wait. 120 BREMNER BLVD. (LOCATED INSIDE THE SOUTHCORE FINANCIAL CENTRE)

↓ MUST-TRY ITEMS

- RICOTTA PANCAKES
- PROSCIUTTO & EGG PIZZA
- BRIOCHE FRENCH TOAST



ALL-DAY BREAKFASTS

Want breakfast for dinner (or lunch, or a midnight snack)? Here's where to get it day or night.

📍 OSSINGTON VILLAGE

Buttermilk pancakes at 3 a.m.? Anytime is breakfast time at **Lakeview Restaurant** (1132 Dundas St. W.).

📍 FINANCIAL DISTRICT

Fran's (33 Yonge St.) has an old-school diner vibe and a menu to match.

📍 ENTERTAINMENT DISTRICT

Refuel at the **Thompson Diner** (51 Bathurst St.) after a night of carousing.

📍 CHINATOWN

Dim sum cravings can strike at any hour. Get your fix at **Rol San** (323 Spadina Ave.).

📍 ANNEX

Retro lunch counter **Vesta Lunch** (474 Dupont St.) has been slingin' home fries and sausage since 1955.

YORKVILLE

Take a step back in time at oldie-but-goodie **Flo's Diner** (70 Yorkville Ave.).

📍 YONGE & BLOOR

Hankering for eggs and bacon at 4 a.m.? Fill your belly at **7 West Cafe** (7 Charles St. W.).

LESLIEVILLE

The Green Wood's good-morning classics include stuffed French toast, build-your-own eggs Benny, or vegan "Almost Huevos" (1402 Queen St. E.).

📍 OPEN LATE

📍 OPEN 24 HOURS

LOVE THIS? TRY THAT!

Dig into Toronto's out-of-this-world international food scene. Find your fave dishes below, then read on for how to broaden your culinary territory. BY LIORA IPSUM



LOVE
SUSHI?



LOVE GREEK
SOUVLAKI?



LOVE PAD
THAI?



SALVADORAN PUPUSAS!

Like puffy griddled tortillas stuffed with combinations of beans, cheese, veggies and meat, pupusas are customarily served with curtido, a spicy cabbage slaw, and hot sauce for added kick.

FIND IT AT

Tacos el Asador, Emporium Latino
and La Pupusa Loka

TRY



AFGHAN KEBOBS!

These flame-licked, grilled skewers of lamb, tikka-spiced chicken, kofta (ground beef) and chapli (minced meat patties) are nestled into hot-from-the-clay-oven naan or packed onto platters of rice and chopped salad.

FIND IT AT

Bamiyan Kabob, Pamier Kabob
and Kandahar Kabab

TRY

TRY

TRY



POLYNESIAN POKE!

Poke is a raw tuna- or salmon-based salad, dressed in soy sauce and mirin, with a sprinkling of inamona, scallions or seaweed (or both!), but in Toronto you'll often find it served over sticky rice, or with chips for scooping.

FIND IT AT

Calii Love, Miss Thing's and SŪ&BŪ

BUDGET-FRIENDLY GLOBAL CUISINE

Grab a quick bite without blowing your budget.



EAT AT: Banh Mi Boys (various locations) for modern tweaks to the iconic Vietnamese sandwich

TRY THE: Korean-inspired kalbi beef banh mi

EAT AT: Kensington Market's Rasta Pasta (61 Kensington Ave.) for Jamaican-Italian fusion

TRY THE: Rasta Pasta: gnocchi with ackee and saltfish

EAT AT: Sushi on Bloor (525 Bloor St. W.), an Annex mainstay for solid, student-budget Japanese

TRY THE: Wallet-friendly bento box specials

EAT AT: 416 Snack Bar (181 Bathurst St.), a Queen Street West hotspot for globally inspired small bites

TRY THE: Pocket-change priced Pocket Paella

EAT AT: Greektown's Messini Authentic Gyros (445 Danforth Ave.)

TRY THE: Belly-busting chicken souvlaki pita, which includes French fries *inside* the wrap



LOVE TACOS?



LOVE INDIAN CURRIES AND KORMAS?



PHILIPPINE PANCIT!

The Filipino culinary lexicon features dozens of variations of this communal comfort food, including *pancit bihon*, thin rice noodles stir-fried with soy sauce, citrus, fish sauce, veggies, cabbage and sausage.

FIND IT AT

LASA by Lamesa, Tinuno and Lola's Kusina



ETHIOPIAN BAYANETU!

Often listed as a combo platter, this sampling of braised meats, vegetables and lentils is served over injera, a sour and spongy flatbread that's meant to be ripped apart and used in lieu of utensils.

FIND IT AT

Rendez-Vous, Lalibela and Nunu

TRY

STREET EATS

Here are the streets where local foodies flock to eat, sip and shop. BY IVY KNIGHT



Taste of the Danforth

THE DANFORTH

Danforth Avenue hosts Greektown, which draws crowds with its great patios and unique mezzes. Visit day or night: this east end hub is always humming.

↓ FOR A COFFEE BREAK

Foam-topped iced Greek coffee is the specialty at **Cafe Frappe** (519 Danforth Ave.) Order it with a scoop of ice cream and grab a bottle of loli Fizzy, the Greek Perrier.

↓ FOR A SIT-DOWN MEAL

Anestis Taverna (526 Danforth Ave.) offers a selection of dips that delve deeper into the Greek pantheon than your everyday tztziki. Try *tirokafteri* (spicy Greek feta cheese) or *melitzanosalata* (roasted eggplant) and explore their fully Greek wine list. **Mezes** (456 Danforth Ave.) works magic with *melitzana sta karvouna* (grilled eggplant), *pantzaropita* (think spanakopita but with beets and *skordalia*) and *piperies kaftes gemistes* (peppers stuffed with feta).

↓ FOR DRINKS

Catch local comedians with your pint of Guinness at **Black Swan Tavern** (154 Danforth Ave.) or check out the **Linsmore Tavern** (1298 Danforth Ave.), open since 1934 and one of the first licensed bars in the city. **Allen's** (143 Danforth Ave.) has a gorgeous patio, perfect for summer cocktails.

↓ FOR THE PERFECT FOODIE SOUVENIR

The Big Carrot (348 Danforth Ave.) is one of the city's best health food stores. Find organic everything to fair trade chocolate, artisan oils, licorice root tea and locally made dandelion kimchi by Green Table.



Anestis Taverna



Anestis Taverna

QUEEN STREET WEST

This downtown strip embodies an eclectic, fashion-forward vibe. Restaurants run the gamut in cuisine and price point, but the street's locavore game is strong.

↓ FOR A COFFEE BREAK

Tokyo Smoke (668 Queen St. W.) is a favourite of dog owners, perfect for people and puppy watching. Across from Trinity Bellwoods Park, the **White Squirrel** (907 Queen St. W.) honours the park's most famous residents.

↓ FOR A SIT-DOWN MEAL

A visit to Polish-cuisine outpost **Tennessee** (1554 Queen St. W.), should always include an order of McShnittys (schnitzel and *sauce gribiche* sliders), pierogies, pretzels, and, at brunch, mimosas made with sparkling wine and Tang. **Hello 123** (1122 Queen St. W.) offers vegan food even an omnivore could love. Their smashed avocado burger and tempeh clubhouse are favourites. **Dandy Lion** (1198 Queen St. W.) is the city's best kept secret; this is where chefs dine on their night off, drawn by its tight, locally focused menu and elegant preparation. **The Tsampa Café** (1528 Queen St. W.) is a family run restaurant specializing in *momos*, the

popular steamed dumpling of Tibet. Hit **Sho Izakaya** (1406 Queen St. W.) for ramen, hot pot and eclectic, sustainably sourced sushi. Don't skip its popular Rock On Crispy, rock shrimp sushi on deep fried rice, and definitely order dessert. The towering stacks of airy Japanese soufflé pancakes garnished with seasonal berries and stone fruit are magic.

↓ FOR DRINKS

The Shameful Tiki Room (1378 Queen St. W.) offers nostalgic cocktails like the Hurricane, Mai Tai and Blue Hawaii, as well as punch bowls of tiki drinks to share.

↓ FOR THE PERFECT FOODIE SOUVENIR

Type Books (883 Queen St. W.), across from Trinity Bellwoods Park, has a carefully curated selection of popular and hard-to-find cookbooks.



Sho Izakaya



Queen Street West

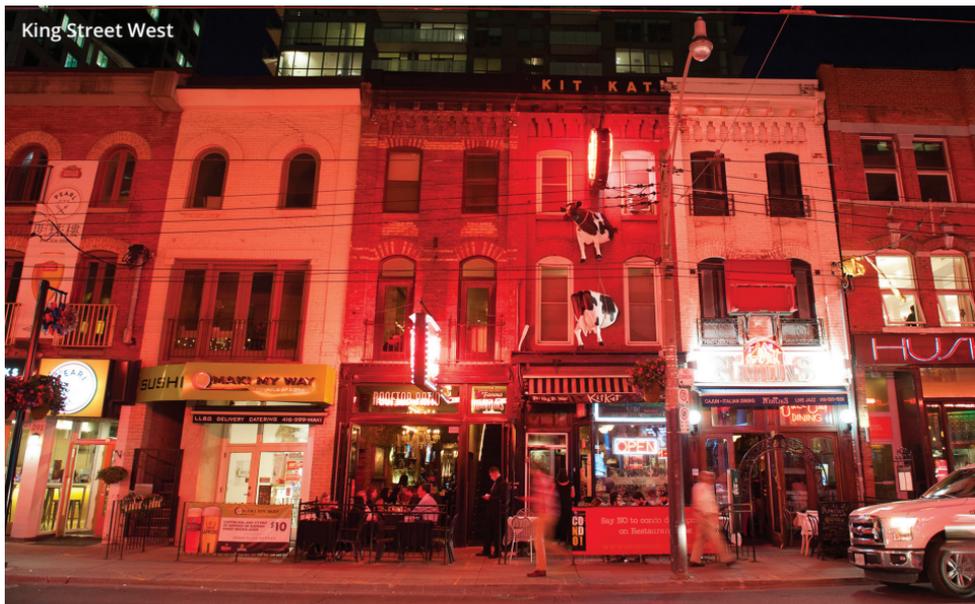


Hello 123



Hello 123

King Street West



KING STREET WEST

Home to the city's central business corridor and its entertainment district, King Street West buzzes with palpable energy. Its food scene is deliciously diverse and international in flavour.

↓ FOR A COFFEE BREAK

Quantum Coffee (460 King St. W.) offers tea lattes, crème brûlée cappuccinos and scones from Baker & Scone, generally agreed to be the best in the city.

↓ FOR A SIT-DOWN MEAL

Travel the world just dining on one street. The finest Italian food in the city can be found at **Bar Buca** (75 Portland St.), they serve a carbonara at brunch that is sure to wake you up more luxuriously than fried eggs ever did. At **Baro** (485 King St. W.), enjoy fabulous Latin cuisine in a lush, plant-filled dining room: bright ceviche, flaky empanadas, fried whole fish and bracing



Baro

cocktails. You'll find delicious and photo-friendly Thai food at **Kiin** (326 Adelaide St. W.). Theatregoers head to **Los Colibris** (220 King St. W.) for elevated Mexican or **Byblos** (11 Duncan St.), around the corner, for upscale Greek and Mediterranean.

↓ FOR DRINKS

A full 75 per cent of the wine list at **Patria** (478 King St. W.) consists of private order Spanish wines not available at retail stores, and their

selection of sherry is top notch. For a cold one after the Jays game, head to the rooftop bar at **Mascot Brewery** (31 Mercer St.).

↓ FOR THE PERFECT FOODIE SOUVENIR

Campo Food Hall (433 King St. W.), inspired by the food courts of Spain, offers a take-home selection that includes vac-packed Jamón Joselito and tins of squid preserved in its own ink, Cantabrian anchovies or octopus in olive oil.

BLOOR STREET WEST

Koreatown occupies prime real estate on central Bloor Street West. It's the place to indulge in bulgogi, spicy tofu stew and karaoke like never before.

↓ FOR A COFFEE BREAK

Snakes & Lattes

(600 Bloor St. W.) is the most nostalgic fun you'll have in a coffee shop. They offer a huge board game collection so you can get in a game of Scrabble or Clue over macchiatos and butter tarts.

↓ FOR A SIT-DOWN MEAL

Tofu Village (681 Bloor St. W.) is so much more than just tofu—enjoy their cold noodles in summer and sizzling Korean ribs anytime.

Try Buk Chang Dong Soon

Tofu (691 Bloor St. W.) for the *soon* (i.e. quivery soft) tofu, and also bibimbap. Both restaurants provide complimentary *banchan* (sweet and savoury soy beans, kimchi, bean sprouts, pickled radish, etc.) served before the meal.



Bibimbap



Bloor Street West

↓ FOR DRINKS

You can't hit Koreatown without some karaoke fun! **Freezone Karaoke** (721 Bloor St. W.) is a basement bar that will remind you of your student days. Hone your hair metal chops, fueled by plenty of cold beers and shots.

↓ FOR THE PERFECT FOODIE SOUVENIR

P.A.T. Central (675 Bloor St W.), bills itself as Canada's first Korean market, and is the ideal spot to load up on jars of kimchi, or buy a whole salted cabbage to take home and DIY. Don't miss the Korean snacks, candy, and every kind of pickle from plums to burdock.

EAT IN STYLE



A great restaurant is as much about the ambiance as the menu. Three leading restaurateurs dish on the prep-work behind their successful restaurant launches.

BY IVY KNIGHT, PHOTOGRAPHS BY JENNIFER ROBERTS

ANTHONY WALSH

CORPORATE EXECUTIVE CHEF, LEÑA

Anthony Walsh, corporate executive chef for the Oliver & Bonacini restaurant group, has created a light-filled, marble-panelled ode to his mother-in-law in the most incongruous place: Saks Fifth Avenue.

In the early stages, this space was going to be named after one of the founders of Saks. Yet here we are sitting in an Argentine restaurant inspired by your mother-in-law. What happened?

At the zero hour, I said, "You know what, I'm not feeling passionate about the concept." So they said "OK, what do you want to do?" I sat down with the marketing team and the South American thing came up. I kept talking about my mother-in-law, Elena. Her nickname is Lala, which is the name of the downstairs bar within Leña. *Leña* means "firewood embers" or "smouldering." Which suits

the restaurant, because this food is cooked using lots of fire and smoke.

Tell us about your working relationship with the interior designer.

Matt Davis and I worked very closely together. He's totally into food and I love design. He brought in swatches, and one of them was the same wallpaper I have at home, a rare Hermès print that we ended up using. It was an eerie mind meld.

Was it a challenge to bring this type of restaurant to this neighbourhood?

We were lucky to stick with a concept that came from a real place. It wasn't manufactured—that's important. And it shows, because customers welcomed the difference. I wanted the concept to be different from what is currently offered in the area—a place that would have

life and buzz—and fortunately, the beautiful space has helped create this.

Can you tell us about the executive chef, Julie Marteleira, who is running Leña day to day?

Julie and I were always talking about doing this sort of food, and there was nobody else whom I wanted to work with on this project. I respect her so much as a great chef, as a creative person. She understands that this style of South American cooking, with its Spanish and Italian influences, is rooted in home cooking, so the presentation is more organic, not "tweezy." Empanadas, smoked jamón croquettes, house-cured olives—it's the kind of food your mom or grandmother would make to make you feel good.



Anthony Walsh



Leña

ZAC SCHWARTZ

GENERAL MANAGER AND PARTNER,
LAKE INEZ

Nostalgic and cozy, Lake Inez is a pan-Asian gastropub in Little India. Its menu puts a seasonal, locavore twist on Filipino, Japanese and Chinese street food dishes.

Neither you nor your partners have design backgrounds.

How did the design concept for Lake Inez come together?

Dennis [Kimeda], Patrick [Ciappara] and I were calling it “old-world B&B with 10 years of decay.” We didn’t make any modern choices, no industrial

chic. We wanted warmth, hominess and a cottage vibe. We’re just scrappy people trying to make something nice out of what we had.

The décor is a little bit campy, a little bit tacky, but in a way that’s familiar. And then, with some of the glass touches and the arches, we wanted to play with religious iconography, but do it in a whimsical way.

Tell us a bit about Chef Robbie Hojilla’s menu and how it works with this design.

We wanted a menu that challenges the palate a little

bit, but in a way that’s still accessible. And we found that in Robbie’s food. This is his first opportunity to explore different Asian flavours with every dish, uncensored and unfettered, like Korean kalbi short rib lettuce wraps—he loves the build-your-own-taco format, which is what this dish is all about: a modernist technique applied to a dish that is a pillar of Korean cuisine. And “Spam” Oshizushi, a Filipino-style breakfast dish of garlic fried rice, egg yolk and furikake.

He gets what we’re doing here, he has a term for it—“sneaky good.” That’s where you realize, after the fact, that you had a really good dining experience.

Tell us about this neighbourhood and how your restaurant fits into it.

Little India is a rare gem. The buildings are painted very boldly, with the textiles and patterns and the smell of curry wafting through the air. There’s a romance here that we feel a part of.



Patrick Ciappara, Zac Schwartz and Dennis Kimeda



Lake Inez



Piano Piano



Piano Piano



Piano Piano

NIKKI LEIGH MCKEAN

CO-OWNER AND CREATIVE DIRECTOR, PIANO PIANO

Piano Piano stands out on the Harbord Street strip with its distinctive pink walls and bright flower mural. The exuberant fun continues inside, with an Italian menu that puts a playful spin on Italian.

You took one of the city's most venerated fine dining establishments, Splendido, where your husband, Victor Barry, built his rep as a top-calibre chef, and turned it into a pizza joint with one of the most talked about designs in the city. How did that change come about?

I loved Splendido, but it was dark and heavy, and I always imagined changing the space. Vic was very sentimental. It was like trying to change your grandmother's house: why change it when it's perfect?

I got diagnosed with cancer and I said to him, "Here's our chance." Cancer forced us to change things and make a restaurant around business decisions and not our own personal passion project.

We needed a restaurant that's kickass, that we love, and that's also going to make money if



Nikki Leigh McKean

we're not there. When life gives you lemons, make lemonade.

How did you find your designer?

I knew we had to hire Tiffany Pratt because I had worked with her on a couple of projects as a photographer and just love her. I think a lot of times we want to do things, like paint a pink wall with flowers, but we're so busy with what other people might think, and her thing is "Who cares? Just do it."

Why did you decide to open up the kitchen for Piano Piano?

I wanted to make it fun, make it interactive. And people want to see him: it's sort of a dinner

show. The Victor you see in that kitchen cooking gritty, delicious, tasty food is the Vic I know at home.

Did social media influence your design at all?

Social media was a huge thing for me, especially as a photographer. It's a platform that everyone's using. And people take tons of pictures of that pink wall.

What dish fully embodies what you're doing at Piano Piano?

The veal parm is bone-in, looks pretty on a plate, and it's delicious. The canestri alla vodka is beautiful, like eating soft fluffy clouds in the sky mixed with rainbows. And the carrot cake... we can't take it off the menu. A big bowl of pasta, a big piece of cake—it's food that fills your heart.

DRINK LOCAL

10 places where you can toast—and taste—Toronto. BY KAREN KWAN

From regional wine, spirits and brews to local ingredients and unique cocktails inspired by the city, here are 10 ways to celebrate Toronto by the glass.



CHEZ NOUS WINE BAR

798 QUEEN ST. E.

SAY CHEERS WITH... selections from a wine menu entirely composed of gems from Ontario's Niagara and Prince Edward County wine regions, including Reif Estate, Rosehall Run and Malivoire.



DRAKE ONE FIFTY

150 YORK ST.

SAY CHEERS WITH... The St. Clair—a multiculturally inspired cocktail of Gooderham & Worts Canadian Whiskey, house-made tea syrup, Fernet-Branca amaro and organic cachaça—named after one of the city's most diverse streets.



THE BROADVIEW HOTEL ROOFTOP BAR

106 BROADVIEW AVE.

SAY CHEERS WITH... The Dingman cocktail, a gin-grapefruit-rhubarb-bitters concoction named after Archibald Dingman, who built the circa-1890s commercial centre, now a local bar/boutique hotel.



PAI

18 DUNCAN ST.

SAY CHEERS WITH...

The DeMartini, a refreshing mix of vodka, rum, lemon-grass syrup and kaffir lime, inspired by basketball player DeMar DeRozan. It's one of five cocktails named after Toronto Raptors stars.

HER FATHER'S CIDER BAR + KITCHEN

119 HARBORD ST.

SAY CHEERS WITH...

hard-to-find, small-batch Ontario cider and cider-based cocktails. All of the 12 ciders on tap and half of the 120 canned and bottled options are from local craft cider producers.



PHOTO: LISA POSHINI (HER FATHER'S); WORKER BEE SUPPLY CO. (BROADVIEW HOTEL)



BURDOCK

1184 BLOOR ST. W.

SAY CHEERS WITH... one of the craft brewery's inventive saison ales, such as Oria Pomegranate (which is aged on the fruit's seeds and juice), or aromatic, dry-hopped IPAs.



CAMPAGNOLO

832 DUNDAS ST. W.

SAY CHEERS WITH... The Euclid, which combines white port and Amaro Montenegro (plus tonic, lemon bitters, cucumber and mint), paying tribute to the restaurant's location on the cusp of Little Italy and Little Portugal.

CARBON BAR

99 QUEEN ST. E.

SAY CHEERS WITH... The Old York cocktail—Gooderham & Worts whiskey, maple syrup, Fernet-Branca, Hella bitters and saffron tincture—named after the historic neighbourhood where the distillery was founded.

ARCHIVE

909 DUNDAS ST. W.

SAY CHEERS WITH... a crisp Cave Spring riesling or sparkling Ancestral rosé from Hinterland Wine Company, two of the dozen or so Ontario vintages on the restaurant's well-curated wine list.



PRETTYUGLY BAR

1237 QUEEN ST. W.

SAY CHEERS WITH... Phantom Power, a gin-based cocktail built around "Awesome Sauce," a house-made herb syrup crafted from plants harvested from the garden of the bar co-owner's mother.

PHOTO: ALEXA FERNANDO (PRETTY UGLY)

WHAT'S IN A NAME?

From beloved parks to legendary stadiums, here's the local inspiration for five of the city's best microbrews.

BY JORDAN ST. JOHN

Toronto loves beer and the craft brewery scene loves Toronto back. According to the Ontario Beverage Network, 42 independent breweries operate within city limits, with 14 more planning to open in the near future. Many of the breweries choose to emphasize their geographic allegiance. Here are five that stand out for their civic pride.

SHACKLANDS BREWING CO.

100 SYMES RD.

Located in the up-and-coming Stockyards community, Shacklands is named after the ramshackle housing of the area's early immigrants (which also influenced some of the taproom design). Brewer Jason Tremblay's sometimes-experimental takes on traditional Belgian-style beers frequently result in compelling and unique flavours.



BELLWOODS BREWERY

124 OSSINGTON AVE.

Located in—and named after—the trendy Trinity Bellwoods neighbourhood, this stylish brewpub is considered by many to be the crown jewel of Toronto's craft beer scene. The slightly acidic, refreshingly tart Jelly King and its fruited variants make for light, quenching summer fare.



AMSTERDAM BREWHOUSE

245 QUEENS QUAY W.

Amsterdam Brewing Co.'s bustling lakefront patio is a summer must-visit. Taking its inspiration (and label design cues) from Toronto's population of devoted cyclists, Amsterdam's Boneshaker is an outside IPA with a significant grapefruit and pine bitterness over a nutty, caramel body.

LEFT FIELD BREWERY

36 WAGSTAFF DR.

Located in the city's east end, this baseball-themed brewery's Sunlight Park spring/summer seasonal brew was inspired by the eponymous park, home of Toronto's first baseball stadium. Left Field features a welcoming taproom that is well populated during Blue Jays games.



STEAM WHISTLE BREWING

255 BREMNER BLVD.

Steam Whistle is Toronto's iconic Pilsner. Less bitter than traditional Czech Pilsners, the hay and pepper hop aromas play over a gently sweet grain body. The brewery name pays homage to the "quitting-time sounds" of the steam-powered factory whistles of the 1950s. Bonus: its location in a historic train roundhouse next to the CN Tower.

BRING THE FAM

Sit down to a meal the whole family will love. These local-approved restaurants will satisfy foodies of all ages.



TERRONI

57 ADELAIDE ST. E.,
AND OTHER LOCATIONS
“The ambiance is great: it’s always hopping so you don’t have to worry about your kids making noise. The menu has so many delicious dishes. Finally, it’s an adult restaurant, so I don’t feel like I’m compromising my dining experience to go out with my family.”

KID PICKS: Pizza, tagliatelle bolognese, gnocchi
–Danielle Bianco Eveleigh

TASTE OF CHINA

338 SPADINA AVE.
“Taste of China is a short walk from the Art Gallery of Ontario. It’s my extended

family’s go-to authentic restaurant (we’re Cantonese) for chow mein and chow fun noodles and seafood. Service is quick, and like most family-oriented Chinese restaurants, patrons and staff aren’t fazed by kids being loud.”

KID PICKS: Fried rice, chow mein, deep-fried chicken wings
–Avery McGee

INDIE ALEHOUSE

2876 DUNDAS ST. W.
“Beyond the impressive selection of house-brewed beers, the menu features traditional-with-a-twist comfort food and wait staff that are happy to make

recommendations. This spot is very family-friendly, it’s busy and somewhat loud, but you can have a conversation without yelling. Fun!”

KID PICKS: Burgers, mac and cheese, BBQ mahogany ribs
–Jennifer Hillier

BARRIO COREANO

642 BLOOR ST W.
“It’s so unexpected, because it’s a full ‘grown-up’ restaurant, with amazing food and a trendy vibe, but they make child-friendly versions (i.e. no spice) of their dishes. Plus, the staff are so nice to children! Going at kids’ dinner time—6 p.m.—makes it way easier to get a table!”

KID PICKS: Quesadilla, churros, dulce de leche
–Rebecca Zamon

QUEEN MARGHERITA PIZZA

1402 QUEEN STREET E.,
AND OTHER LOCATIONS
“We love the pizza, the wine list, the generally speedy service – plus crayons, colouring pages and kids’ menus. But mostly the excellent pizza!”

KID PICKS: Pizza!
–Tamara Robbins Griffith

THE SENATOR RESTAURANT

249 VICTORIA ST.
“It’s old-school Toronto and close to everything. We love the cool, diner vibe. We usually go to the Senator, then head over to the Eaton Centre or City Hall.”
KID PICKS: Buttermilk pancakes or grilled mac and cheese
–Robin Stevenson

BEST BREWS

Say cheers to local craft breweries that welcome kids, too.

BELLWOODS BREWERY

124 OSSINGTON AVE.
Sip award-winning beer on a patio next to one of the city’s best streets for people-watching and artisan shopping.

AMSTERDAM BREWHOUSE

245 QUEEN’S QUAY W.
The local fave is known for amazing waterfront views and plenty of room for families to hang out, even with babes in strollers.

LEFT FIELD BREWERY

36 WAGSTAFF DR.
Animal-mad kids will love meeting Wrigley, the

brewery’s resident pooch and “Head of Security and Customer Relations.”

TORONTO BEER HALL

21 TANK HOUSE LN.
Located in the Historic Distillery District, Mill Street Brewery’s beer hall welcomes families. Think: high chairs, a kids’ menu and crayons.

FAN FARE

Where to catch our teams on home turf, ice and hardwood, plus where to chow down and fuel up like a fan. BY STEPHEN KNIGHT



Brazen Head Irish Pub

TORONTO FC

CATCH THE GAME

Get your kicks with Toronto's footy team at BMO Field.

CHOW DOWN AND CHEER ON

BMO Field is just a free kick away from Liberty Village, one of Toronto's hottest neighbourhoods. Look for fellow soccer lovers at **Brazen Head Irish Pub** (165 E. Liberty St.) or **Williams Landing** (120 Lynn Williams St.). Togs in TFC red and white are strongly recommended.



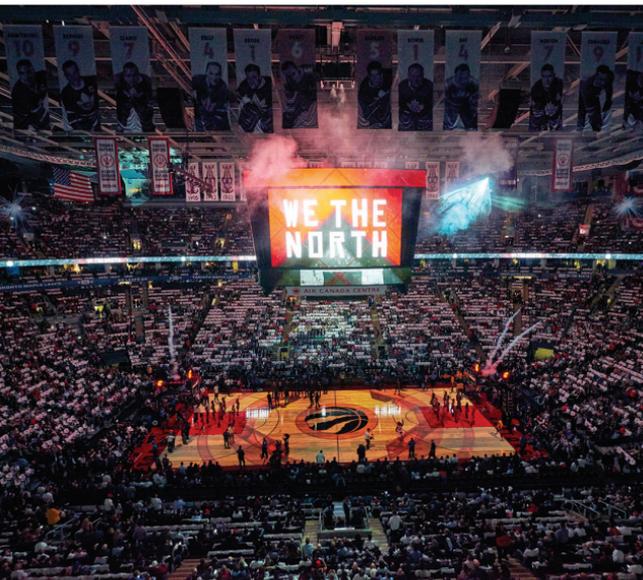
TORONTO ROCK

CATCH THE GAME

Toronto's lacrosse team regularly rocks the Scotiabank Arena.

CHOW DOWN AND CHEER ON

If you like your music and conversation loud, try the boisterous **Jack Astor's Bar & Grill** (144 Front St. W.). For an urbane take on the traditional pub (with patio), head to **The Fox** (35 Bay St.).



TORONTO RAPTORS

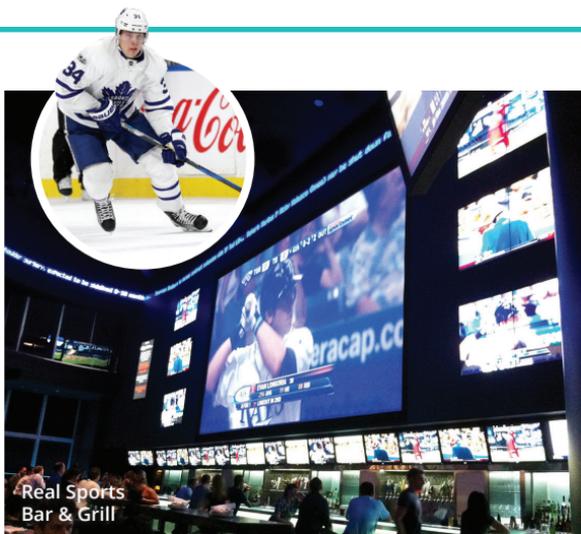
CATCH THE GAME

The Scotiabank Arena is where Canada's NBA team reaches for the rim.

CHOW DOWN AND CHEER ON

Hoops Sports Bar & Grill (125 Bremner Blvd.) is just a short three-pointer away from the Scotiabank Arena. With a multitude of televisions on the walls and in private booths, you won't miss a thing. Or for healthy, marketplace fare, hit **Marché Mövenpick** (181 Bay St.) inside Brookfield Place.

PHOTOS: LOUIS AU/MLSE (RAPTORS); ZUMA PRESS/ALAMY (MAPLE LEAFS); NILE LIVESEY/FLICKR (REAL SPORT 'S); TORONTO ARGONAUTS (ARGONAUTS); AMIL DELIC/FLICKR (FC)



Real Sports Bar & Grill

TORONTO MAPLE LEAFS

CATCH THE GAME

The Leafs always pack the Scotiabank Arena.

CHOW DOWN AND CHEER ON

Located just outside the Scotiabank Arena, **Real Sports Bar & Grill** (15 York St.) is the place to be if you believe that bigger is better: it includes a two-storey big-screen TV. Get there early on game night. Or stroll on over to always-hopping **Canyon Creek** (156 Front St. W.).

TORONTO ARGONAUTS

CATCH THE GAME

The Double Blue pass the pigskin at BMO Field.

CHOW DOWN AND CHEER ON

After the Boatmen have played, head over to **Shoeless Joe's Sports Grill** (1189 King St. W.) for post-game noshing. Or grab a pint at the **Wheat Sheaf Tavern** (667 King St. W.), one of the city's oldest taverns.



TORONTO BLUE JAYS

CATCH THE GAME

Rogers Centre is a hit with Toronto's boys of summer.

CHOW DOWN AND CHEER ON

On home game days, **O&B Canteen** (330 King St. W.) offers \$4.50 pints of local Lost Craft lager in honour of the Jays.

Wayne Gretzky's (99 Blue Jays Way) is popular with fans streaming out of Rogers Centre on a summer day.



Wayne Gretzky's

DINE & DASH

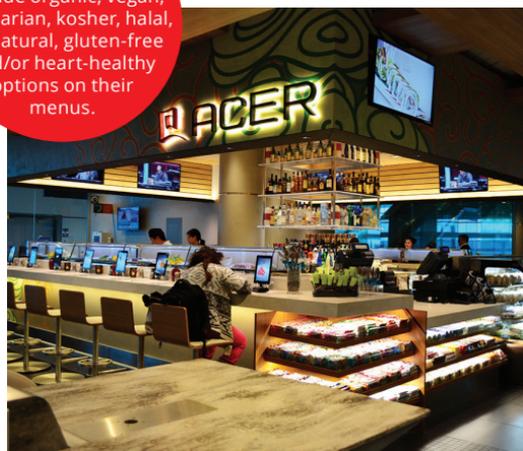
Catch a delicious meal before you catch your next flight.

Toronto Pearson International Airport has a fleet of foodie-approved restaurants, bars and cafés to choose from, many helmed by Toronto's top chefs. Whether you've got time to spare or want a quality meal in a hurry (or to go), your options are as unique—and multiculturally diverse—as the city you've just visited.

Most of the restaurants on this list include organic, vegan, vegetarian, kosher, halal, all-natural, gluten-free and/or heart-healthy options on their menus.



1 Restaurant Makeover chef Massimo Capra's **Boccone Trattoria Veloce** (Terminal 1, after Canadian security, Level 2, near Gate D41) offers casual Italian panini, salads, pasta and mains, with rustic touches and a full bar.



2 **Acer** (Terminal 3, after international security, departures level, near Gate C36) serves contemporary Japanese cuisine by chef Guy Rubino. Choose from eclectic sushi rolls, heaping bowls of ramen or pull together a snack from various small-plate appetizers.

3 For more freshly made Italian pasta, pizza and antipasti, check out chef Rocco Agostino's **Corso** (Terminal 3, after Canadian security, departures level, near Gate B29). The chef and co-owner behind the city's popular Pizzeria Libretto, Agostino had a specialty pizza oven built for the airport trattoria.



4 Build your own gourmet burger or try one created by Toronto chef Mark McEwan at **Nobel Burger Bar** (Terminal 3, after U.S. security, departures level, near Gate A13).

5 Enjoy Indian street fare at Toronto chef Hemant Bhagwani's **Marathi** (Terminal 1, after international security, Level 2, near Gate E78). Its menu includes the fusion Butter Chicken Naan Panini and classics like shrimp vindaloo. Try the Indian-inspired breakfast.

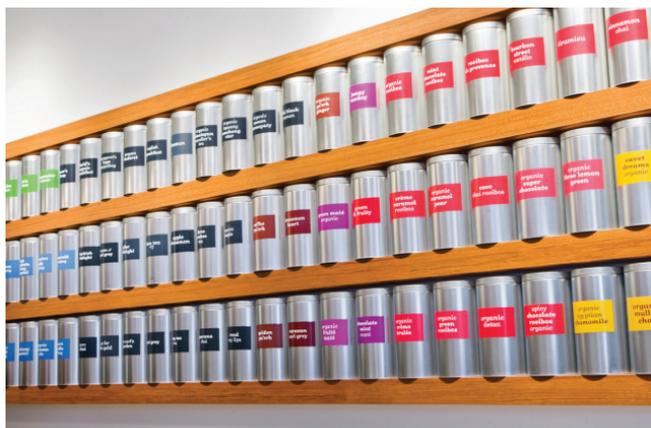


PHOTO: ISTOCK (CORSO)

6 Toronto favourite Zane Caplansky brings his crowd-pleasing, traditional deli offerings (which he refers to as Jewish soul food) to **Caplansky's Deli** (Terminal 3, after Canadian security, departures level, near Gate B39). Classics like bagels and lox, BBQ beef brisket and blintzes populate the menu.



7 Feast on dim sum and entrees by Toronto's most internationally acclaimed Master Chef, at **Lee Kitchen by Susur Lee** (Terminal 1, after international security, Level 2, near Gate E73). Lee, whose cuisine merges flavours and cooking techniques from classical French and Chinese traditions, was named one of the "Ten Chefs of the Millennium" by *Food & Wine* magazine.



8 Unwind with a cuppa Dragonwell green tea or Alpine Punch rooibos. With over 150 different blends to choose from, **DAVIDsTEA** (Terminal 1, after Canadian security, Level 2, near Gate D37; Terminal 3, after international security, departures level, near Gate B27) has got you covered, no matter how arcane your tea tastes. (Don't forget to buy loose-leaf tea to take home!)



9 Enjoy a quick meal, or grab a nutritish-and-delish carb and protein bowl to bring with you on your flight. **Freshii** (Terminal 3, before security, departures level; Terminal 3, after U.S. security, departures level, near Gate A19/B19) is a fave for its healthy fast food and smoothies.



10 Savour comfort food made from seasonal produce and locally-sourced ingredients at **The Hearth** by renowned Toronto chef, Lynn Crawford (Terminal 1, after U.S. security; Level 2, near Gate F60).

ICE ICE BABY

Toronto's ice cream scene is anything but old fashioned. Here's a sampling of the city's coolest treats.

BY SIMONE OLIVERO, PHOTOGRAPH BY BARRY&KIRN

SWEET HART KITCHEN

The raw/vegan/gluten-free crowds get their sweet fix at this plant-based Kensington bakery, where cashew-and-coconut-milk-based ice cream is wedged between two chewy cookies.

EVA'S ORIGINAL CHIMNEYS

Hungarian kürtőskalács, or "chimney cakes," serve as the base for these delectable treats, baked fresh in The Annex on a rotisserie and filled with real-cream soft serve and toppings like berry compote and salted caramel brownie.

MOMOFUKU MILK BAR

David Chang's downtown noodle bar makes soft serve that tastes like the milk at the bottom of your cereal bowl, topped with a cornflake crunch.

JUNKED FOOD CO.

Goopy cookie dough (with or without soft serve) takes the place of traditional scoops at this Queen Street West neighbourhood junk food emporium with toppings like Reese's Pieces, Skittles, rainbow sprinkles and crushed or whole Oreo cookies.



IHALO KRUNCH

Satiate your sweet tooth while you “detox” at this Trinity Bellwoods ice cream parlour, where jet-black soft serve comes in house-made black cones, both of which have been infused with activated charcoal.



BANG BANG ICE CREAM & BAKERY

Hong Kong-style waffles are wrapped around scoops of small-batch ice cream in flavours like avocado, peanut butter with Concord grape jelly and matcha tiramisu at this Ossington institution.



BRETT'S ICE CREAM

Colourful cake batter cones in flavours like red velvet and birthday cake are packed with Muskoka's all-natural Belly ice cream at this popular parlour in The Beaches.



FOOD STYLING:
ANDREW BULLIS/JUDY INC.

TORONTO

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