

TUSCAN GAMBIT

EXPECT NO WINE-INDUCED orgies, despite images conjured up by the name Baldo Vino or their restored century-old wine cellar holding a vast selection. Modeled after a rural

Restaurant Report

Tuscan factoria, surroundings feature raffish furnishings, brick walls, wood ceilings, wood floors, bare wood tables, chairs, and a bar up front. There is also an engaging outdoor back garden, trellis laden with



grapevines bracing grapes, serving the same simple home-style, albeit nuevo Tuscan specialties without much fanfare.

Don't skip the slightly rich appetizers, like stewed calamari built around pureed Swiss chard, or the Tuscan-style tempura of mixed vegetable strips, battered, fried and served in

savory tomato sauce. Pastas are better-than-average.

Baldo Vino's kitchen turns out an excellent thinly sliced filet mignon with roasted potatoes, but eschew the arugola puree. Skewers of lamb meat balls are fully creditable. Desserts change daily.

★★ *Baldo Vino, 126 7th St., NY. (212) 979-0319. L-D. Weekend brunch. D-ent. \$15-\$18. Acc cc.*

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FOR THE RECORD

Restaurant reviews in this column are in no way paid advertising. Restaurants are selected at Landwehr's sole discretion and praised or panned accordingly. Also look for Landwehr in NY Resident and Black Tie International. Check-out his web site at www.sheldonlandwehr.com