

Goodbye Sabatini's, hello Mac's Seafood. See page 29.

ED HITZEL'S Restaurant Newsletter

Honest reviews, extensive news, beer and wine reports and tidbits on dining in Southern New Jersey
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Linwood will never be the same again; Savaradio's new dining hall impresses

LINWOOD - Sometimes, dreams really do come true.

Just ask Lisa Savage, owner and operator of this town's beyond-stunning new Savaradio restaurant, located just across Route 9

Congratulations to Lisa Savage and everyone involved in this project. Simply put, Linwood will never be the same.

*Ratings page 5.
"Best" list page 6.*

REVIEW Frank Gabriel

from Mainland High School, in the Cornerstone Commerce Center.

After nearly two years of travails, Savage has finally opened in what was once the company cafeteria of this former Prudential Insurance claims processing office.

That's exactly where

any resemblance ends. The sprawling space has been transformed into a soaring, symphonic feast for the senses.

Before even glimpsing the dining area, one is treated to custom-crafted inlaid metal doors, warm cherry woods, rugged decorative slate walls and towering forest of faux bamboo. Inside the dining hall, and it is literally, a hall, a massive mobile hangs suspended, thirty feet or so above the bar.

(See Review on page 2)

M & O Cafe in Voorhees offers creative menu and is perfect place for a dinner and a movie

VOORHEES - From the Ritz movie complex in Voorhees, it's a quick stroll to the plaza that shares the same parking lot. How convenient it is to have good quality restaurants such as Elena Wu and Ritz Seafood steps away for pre and post theatre dining.

Amid a string of shops, M.O., named after chef/co-owner Michael O'Mara, is a lovely complement to the group. It occupies the end unit, and, with windows

REVIEW Nina Soifer

The lobster and crab nachos could be tagged one of the tastiest appetizers we've recently eaten.

*Ratings page 17.
"Best" list page 6.*

lining the outer wall where we sit, it overlooks the parking lot, which is not an ideal scenic view but in this case doesn't bother us considering the convenience of its location. After a 5:30 p. m. show, it takes us only a couple of minutes to get here.

Since M. O. is a BYOB establishment, the beverage menu lists imaginative non-alcoholic drinks and tropical juices including

(See Review on page 14)

Rebuilt Mac's Seafood will open in Somers Point after the holidays

Yiasou, upscale Greek eatery, opens in Pomona. New 40/40 Club debuts at Atlantic City's Walk. La Campagne to sell its spices and ice cream.

The Previti family landmark, Mac's Restaurant & Lounge, is being resurrected as Mac's Seafood

RESTAURANT NEWS Christine Norris

Restaurant. "We've gutted the entire inside and have given the outside a total facelift," says Dana Canalicchio, the restaurant's general manager

who recently returned to the area after working at the Palms Casino in Las Vegas. "We plan to open after the holidays."

Mac's Seafood Restaurant is owned by Frank Antico, John Frankowski, Vince Frankowski, and John Meehan, who also own Swanky Bubbles Restaurant Champagne Bar and Marmont Steakhouse & Bar in the Old City section of Philadelphia.

The restaurant will be open for lunch, dinner, and late night fare seven days a week year-round. "The majority of the menu will be sea-

(See Restaurant News on page 8)

⇒ **Books he wishes would be written. Bill Kent's Shelf Respect. Page 22.**

⇒ **Blue Pig Tavern offers its own ale. Gary Monterosso on beer. Page 23.**



⇒ **Quintessa is simply delicious. George Wackenheim on wine. Page 18.**

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