

Order off-the-menu food and drink

Ask and you shall receive these unlisted items. By **Cristina Velocci**



Black-pepper crab at Fatty Crab Chili crab isn't the only way to get your hands dirty at Zak Pelaccio's modern Southeast Asian restaurant. The kitchen will prepare Dungeness crab (\$48) in another popular Singaporean manner, cooking it in crab stock with black and Indonesian long peppers. The dish has been requested by diners from Malaysia and Singapore craving a taste of home. 643 Hudson St between Gansevoort and Horatio Sts (212-352-3592, fatty-crab.com) • 2170 Broadway between 76th and 77th Sts (212-496-2722)



Cotton candy at Landmarc There's no better way to cap off a heady bistro meal here than with the restaurant's gossamer cotton candy, spun carnival-style on a paper cone. The classic concessions treat is free for children, but kids at heart can request it for \$4. Depending on the day, your taste buds will marvel at flavors like watermelon, lemon, lime, cherry, apple and piña colada. 179 West Broadway between Leonard and Worth Sts (212-343-3883, landmarc-restaurant.com) • 10 Columbus Circle at Broadway, third floor (212-823-6123)



La Clarine Farm syrah "Sumu Kaw Vineyard" 2008 at the Tangled Vine Wine Bar & Kitchen All the vino here is European, which is why you won't see this rare Californian syrah on the list (only 93 cases were made and all of them are sold out). "It's a succulent, ripe-fruited, juicy mouthful with a dollop of good old-fashioned hippie funk," raves wine director Evan Spingam. You can still get a glass (\$15) at Tangled Vine, which snagged a case and will serve it until the last bottle runs dry. 434 Amsterdam Ave at 81st St (646-863-3896, tangledvinebar.com)



Fish you caught at Sagaponack Bar & Grill Next time you go fishing, bring your catch to this Southampton-themed restaurant. For \$15, chef James Kang will do the dirty work, preparing the fish to your liking—pan-seared, poached, blackened, in a pinot noir sauce, in a lemon beurre blanc, or simply drizzled in lemon juice and olive oil. The deal is valid only on Mondays and Tuesdays, and includes a side like truffled mashed potatoes or roasted butternut squash. 4 W 22nd St between Fifth and Sixth Aves (212-229-2226, sagaponacknyc.com)



Saigon sub at Public This brunchtime *banh mi* (\$10)—crammed with toasted pig ears, smooth pork rillettes, and slices of pig head and pork belly—requires an iron stomach. Executive chef Brad Farmerie created the sandwich for some friends who dropped by Public, then started making it for staffers, and extended it to industry folks. Now he preps enough for ten orders during brunch, serving the dish with pickled chilies and a side of lotus and sweet-potato chips. 210 Elizabeth St between Prince and Spring Sts (212-343-7011, public-nyc.com)



Secret menu at reBar The check isn't the only thing you'll find tucked inside a novel at the end of your meal here: In the back of the book is an off-the-menu menu that changes weekly. It's designed to entice first-time diners to return, so they know to request the "other" menu. (We just saved you the extra trip.) Items such as butter-poached pear in Brie fondue (\$11) and *uni* ceviche in a Meyer lemon ponzu (\$8) are made in limited quantities and available until they sell out. 147 Front St between Jay and Pearl Sts, Dumbo, Brooklyn (718-766-9110, rebar-nyc.com)



Shirako at Zenkichi Adventurous eaters have another few weeks to sample the rare delicacy of cod milt (to be blunt: fish sperm), which is available only during breeding season, from late winter to early April. This Japanese pub serves it as tempura (\$10.95) and, when owner Motoko Watanabe can get her hands on the top-grade stuff, as sashimi (\$7.50). The *shirako* here is first-come, first-served, so call ahead to verify the dish is on hand. 77 North 6th St at Wythe Ave, Williamsburg, Brooklyn (718-388-8985, zenkichi.com)



Jersey Sunset at Telepan + Spaghetti carbonara Whet your appetite with the Jersey Sunset (\$13), a Negroni lightened up with OJ and seltzer that chef Bill Telepan drinks as an after-work tippie. Then dig into the spaghetti carbonara (\$21), made with house-cured pork cheeks. The sous chef collects jowls from whole pigs the restaurant uses for other dishes; when he has enough, he cures them for a month, at which point they're turned into *guanciale* for the pasta. 72 W 69th St at Columbus Ave (212-580-4300, telepan-ny.com)



Whole roasted goat head and neck at Cabrito Anyone can order this Mexican cantina's namesake dish of kid meat, which is rubbed in sour orange, garlic and chili before it's slow-roasted. But only those who call three days ahead get treated to chef David Schuttenberg's favorite part of the animal: the neck. "It provides some of the most flavorful, most tender and richest meat," he says. Heads up: Cabrito gets three to four goats on Tuesdays and Fridays. 50 Carmine St between Bedford and Bleecker Sts (212-929-5050, cabritonyc.com). \$52, serves two people.

Subtle automotive themes (like Ferrari-red chairs and motor-oil-black wainscoting) throughout **Trattoria Cinque** (363 Greenwich St between Franklin and Harrison Sts; 212-965-0555, trattoriacinquency.com) are a tribute to *proprietario* Russell Bellanca's father, Guido, who owned an auto dealership on Rome's Via Veneto before he came to New York and got into the restaurant business.



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