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Dell'anima



Here's a recipe for success: Take a former sommelier at Babbo (Joe Campanale), mix with a chef from Le Bernardin and Del Posto (Gabe Thompson) and place both in a 40-seat West Village storefront. Voila! You've got the buzz-worthy Dell'anima—"of the spirit"—an intimate neighborhood wino haunt (100 bottles on the list) and Italian restaurant. The restaurant opened last week with a seasonal menu of rustic, soulful fare: bone marrow custard with gremolata salad, octopus with olives, chili and lemon; handmade pastas like tagliolini nero with calamari ragu, and pizzoccheri with sage, potato, garlic, brussel sprouts and fontina, and secondi of braised lamb shank and polenta, and seared tuna with fennel and tuna confit. There's also a proper aperitivo hour from 4-6pm (wine and free snacks). Dell'anima is located at 38 8th Avenue (at Jane Street), 212-366-6633, open until 2:00 a.m.