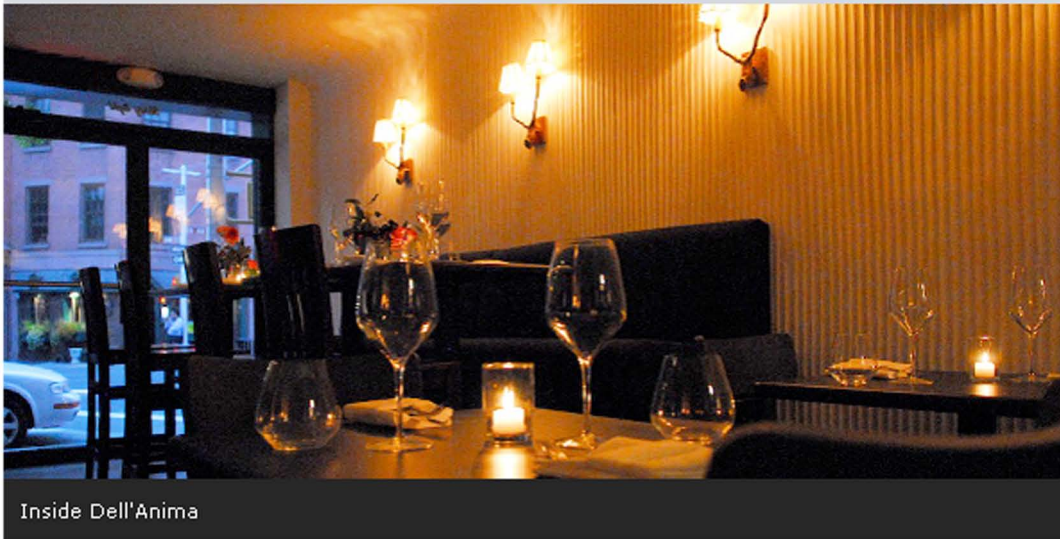


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Inside Dell'Anima

Ah, Italian Soul Food

[Dell'Anima Opens](#)

Monday, October 29, 2007

Does Manhattan really need another little trattoria serving Italian food?

Who cares?

It's already here. And it's really good. Introducing **Dell'Anima**, the next hot Italian eatery from Joe Campanale, the former Babbo sommelier, and Chef Gabriel Thompson, formerly of Del Posto and Le Bernardin. The name's Italian for "of the soul" which means Dell'Anima will be serving all kinds of goodness.

Mangia this:

NIGHTLY APERITIVO HOUR. Order one of the infused grappas or the house-made limoncello and you get to pair it with one of the complimentary (yes, free) snacks that are served during the nightly aperitivo hours from 4 p.m. to 6 p.m. Or take the edge off with one of the Dale DeGroff-designed cocktails, like the *Fragoli Sogno*, a crisp and refreshing mix of Hendrick's Gin, Fragoli liqueur, limoncello, and mint.

100 DIFFERENT VINOS. Swirl your hand blown Bormioli wineglass with one of Joe Campanale's cherry-picked Italian wine labels. Every bottle was selected to complement and highlight the Italian comfort food menu.

SEASONALLY-INSPIRED ITALIAN. The open kitchen is cinematic but it's the food that stars (view [the menu](#)). Try the bruschetta samplers, like *Chickpeas with Preserved Lemon*, *Roasted Fennel with Olives and Parsley* or for the adventurous... the *Bone Marrow Custard with Gremolata Salad* (bone marrow is *definitely* the new black). Primi pastas are handmade daily. And the signatures, like the not-too-spicy *Chicken al Diavolo* and the hearty *Braised Lamb Shank* are excellent.

Plus, they're open until 2 a.m.

Buon appetito, indeed.

Dell'Anima

38 Eighth Avenue (at Jane Street)

Tel: (212) 366-6633

dellanima.com