

Thursday, August 20, 2009

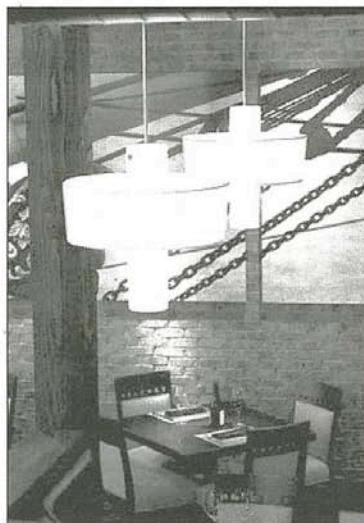
## Side Dish

By Pete & Mike  
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**COCOFE'S SUMMER BREAK:** What will Sally's Cocofe, 273 Main Street, Huntington village, do during its summer break? The eatery devoted to all things chocolate is taking a working holiday this August, and will be shuttered through September for renovations. Not to worry; a sign in the window says they've partnered with an international investment firm that plans to take the all-new Cocofe Bar & Eatery throughout the United States and Canada. Upon reopening, they're promising a new "exciting, simple, affordable and fun" Euro-American regional menu to complement their chocolate-driven drinks and desserts. Inside, they'll be adding bistro tables, a cocktail dining bar and catering. We're not psychics, but we have a hunch they're going to make one heck of a chocolatini.

**ICE CREAM ANNIVERSARY:** It's been a year since Rick and Cathy Meuser first opened their Huntington to Massachusetts-based Herrell's Ice Cream. To celebrate the one-year anniversary of the Gerard Street shop, Herrells will have a free small ice cream cone for the kids (vanilla or chocolate) between 2 p.m. and 4 p.m. this Saturday, Aug. 22. Take the money you save on the kids and treat yourself to one of Herrell's creamy, rich flavors. They change constantly and we can vouch for all of them; Almond Joy, Happy Couple, "Tipsey" Cake Batter, Burnt Sugar and Butter, Chocolate Hostess Cupcake, and Cookie Cherry Chocolate Chip are just a few favorites. This week we tried Herrell's newest flavor - Jalapeno. It's something you won't find anywhere else and it has quite a kick. If diet's an issue, they also have no-sugar-added vanilla and chocolate.

**BURGER KING GROWS UP:** It's no Whopper - Burger King is getting a makeover. The trusty location at 241 New York Ave, Huntington, once rife with plastic trim and the trappings of what one comes to expect from a fast-food greasy spoon, is getting the royal treatment. Its exterior is now finished in distressed brick, complemented by beige-brown window trim and awnings. Inside, the furnishings look much improved - they're jettisoning the awful plastic benches and chairs for something more demure, classy and, if you're older than 6, something you don't need to be a contortionist to sit in comfortably. Even as this and other BK locations strive for a more mature image, all we have to say is this - don't you dare mess with our cardboard crowns.



TV shopping guru Joy Mangano is the force behind the transformation of a former antiques warehouse into Porto Vivo.

**NEW ITALIAN GRILL:** Joy Mangano, the woman who brought a magic touch to the Home Shopping Network - and sold a good many clothes hangers and no-touch floor mops along the way - is the force behind Huntington's newest fine restaurant. Porto Vivo (7 Gerard St., Huntington 631-385-8486, [www.porto-vivo.com](http://www.porto-vivo.com)), a new upscale rustic Italian inspired grill, opens this Saturday, Aug. 22 at the site of the former Gerard Street Antiques. Mangano, and her partner, classically trained Swiss restaurateur Philipp Seipelt, have brought in Executive Chef Steven Lecchi - a veteran of some of Tuscany's top restaurants and most recently the private chef to Jennifer Lopez and Marc Anthony - and consulting chef John Doherty - Long Island born and raised, and for the last 23 years, the executive chef at the Waldorf Astoria Hotel. Months of construction (made longer, we're told, by the addition of a spectacular grand entrance) has created a masterpiece of rustic brick, dark hardwood floors, exposed original ceiling beams, and distressed leather. A catwalk between two upper dining areas offers an open view to the lower dining room. Classic rustic Italian cuisine and world class wines at a price without bite spell sure-fire success for this start-up restaurant. Vivo will serve dinner seven nights a week with a late night lounge in the bar area on weekends.

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