

**The New York Times**  
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Traffic: 1,039,031

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### Open Now

**BLU** Raw-bar specialties, [pastas](#) and seasonal entrees by Roberto Bellissimo are served here: *Hotel Indigo, 127 West 28th Street, (646) 484-4330.*

**DESPAÑA** This retailer for Spanish products opened a tapas cafe in the rear of the store on Dec. 4, with communal tables and an expanded array of tapas and desserts: *408 Broome Street (Lafayette Street), (212) 219-5050.*

**GIULIANO** Roberto Passon has ended his run as chef at the restaurant that bore his name. Now it's up to the new marquee chef, Giuliano Matarese, from La Carbonara: *741 Ninth Avenue (50th Street), (212) 582-5599.*

**IGLOO BAR** A pop-up bar in a plastic igloo by the skating rink, with 65 seats, heaters and a menu of small plates and hot chocolate will be open until Jan. 7: *Rockefeller Center, (212) 332-7620.*

**L.A. BURDICK CHOCOLATE CAFE & SHOP** The former Fleur de Sel space has been turned into a branch with seats of the chocolatier that is based in New Hampshire: *5 East 20th Street, (212) 796-0143.*

**NUMERO 28 PIZZERIA NAPOLITANA** This is a branch of the Carmine Street original: *176 Second Avenue (11th Street), (212) 777-1555.*

**OFRENDA** Mexican home-style cooking, including white anchovies with warm potatoes and pigs' feet chimichangas, will be served for breakfast, lunch and dinner: *113 Seventh Avenue South (Christopher Street), (212) 924-2305.*

**RYE HOUSE** The subtitle that Michael Jannetta, the owner, has given his pub is an "American craft bar," which says a lot about what's being poured to go with duck quesadillas and Kobe beef sliders: *11 West 17th Street, (212) 255-7260.*