

fressing
with fishman

All-Natural Pizza



NKD Pizza



Chef Luciano DelSignore



Forest



Chef James Rigato

Catering to a growing demand for non-GMO and preservative-free ingredients, **NKD Pizza** has announced plans to open as many as 30 locations across Metro Detroit in the next five years. Mo Asker's **Shelby Capital Inc.** secured the franchise rights to the brand formerly known as **Naked Pizza** for Michigan and Arizona; the first location debuted this month in Sterling Heights (2100 Metro Parkway).

The rebranding will help push international expansion as the name was dubbed too risqué for some global markets (like Dubai, where they've already opened three restaurants under the new name).

The all-natural pizzeria is headquartered in Virginia and has already signed a lease for a forthcoming space in Shelby Township later this year. Its food contains no artificial colors or flavors, MSG, nitrates or other additives, "just real, fresh ingredients." Pizzas will feature everything from whole-grain crusts without white flour to gluten-free, rice flour and probiotic options.

SPRING HARVEST DINNER

Mark your calendar for Monday, May 16, when **Bacco Ristorante** Chef Luciano DelSignore will partner with **Mabel Gray** Chef James Rigato for an **Abruzzese Spring Harvest Dinner** (29410 Northwestern Highway, 7 p.m.). The dinner will serve as a prelude to a pop-up planned in DelSignore's hometown of Abruzzo, Italy, this September.

The five-course menu is \$75 per person and features a unique fish antipasto, followed by a spring vegetable minestrone, a braised rabbit lasagna, grilled lamb ribs and lamb sausage, all topped off by a lemon ricotta cheesecake. A wine pairing for the meal will be available for an additional \$40. Call now to make your reservation, (248) 356-6600. Taxes and non-alcoholic beverages are included.

MABEL GRAY HONORS

Meanwhile, Rigato's work at Mabel Gray got a nod from the *New York Times* earlier this month, highlighting what the paper



Ryan Fishman

recognized as world-class fare with some uniquely Michigan twists — like Faygo, locally grown sugar beets and a kimchi vinaigrette inspired by Detroit's Korean population.

KUDOS TO FOREST

Also taking home some media honors — Birmingham's revamped **Forest**, which last week the *Detroit Free Press* recognized as its Readers' Choice for restaurant of the year. The paper almost expressed shock at the suburban favorite, given its editors' nods for the 10 Best New Restaurants released the week prior centered heavily on Detroit proper. Owner Samy Eid didn't give much thought to the paper's city-versus-suburbs spin on the story, saying instead he's excited to compete with a slew of exciting developments in Detroit for a change.

NEW MENU AT TOM'S

There are new items on the menu at **Tom's Oyster Bar** in Royal Oak (318 S. Main) as the restaurant welcomes new Executive

Chef Zach Borowski who recently departed **Ale Mary's**. Don't miss the pan-seared salmon, sea scallops with curried carrots, lobster tacos and the pan-fried lake perch — traditional favorites like the New England clam chowder will stay put.

SUSHI ON MACKINAC

If you're planning a trip north to any of Michigan's traditional summer outposts this year, you may want to add to your list a visit to Mackinac Island's first sushi restaurant, **Sushi Grand**, opening at the Grand Hotel next month, in time for its spring opening. Sushi was previously just a special at the hotel's **Jockey Club** last summer, but now has its own 1,500-square-foot home that seats 25. Also at the hotel this year, watch for a refinished front porch and furniture and new blackout drapes in the guest rooms.

MAZEL TOV ...

Happy birthday to Josh Faber, Jeff Schostak, Ryan Cohn, Eric Globerman, Sheri Smith and Annette Ferber. ✨

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