

Rural Intelligence



Market St. - Rhinebeck, New York



Chef Gianni Scappin scores another hit with **Market St.**, his two-year-old homestyle Italian restaurant in the heart of Rhinebeck. During a recent visit, we started with rich, flavorful grass-fed beef meatballs with tomato and organic polenta (\$8.50), a perfectly balanced bruschetta Parma with mozzarella, prosciutto, olive oil and aged balsamic (\$9.50), and a simple salad of roasted beets, Coach Farm goat cheese and arugula (\$11.50) dressed with a tangy vinaigrette. The wood oven pizzas and breads are a major presence on the menu (not surprising, considering Scappin made the wood-burning oven Market St.'s focal point). Try the Caprina (fig-herb spread, Coach Farm goat cheese, pear, arugula and truffle oil, \$17) or Boscaiola (mixed mushrooms, mozzarella, tomato and herbs, \$16.50). They're cooked perfectly, with crispy, thin crusts and complementary flavors that provide maximum impact. Pastas and risottos are hard to resist — they're bursting with top-quality ingredients, and gluten-free and whole-wheat options are available. But save room; Satisfying main dishes like a slowly baked salmon with snap peas, potato puree, and black truffle vinaigrette (\$26) and a local aged ribeye steak with crispy fingerling potatoes, chickpeas, sage and spicy aioli (\$32) are waiting for your enjoyment, too. Specialty cocktails and homemade sodas are available. —

Andrea Pyros

Market St.

19 West Market Street, Rhinebeck

(845) 876-7200

Monday through Thursday 5-10 p.m.

Friday & Saturday 5-11 p.m.

Sunday 4-10 p.m.

Brunch served from 11 a.m.-3 p.m. on Saturdays and Sundays.