

# NEW YORK TRAVEL

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## 2. Where to Eat



Campo is one of the city's most celebrated restaurants.  
(Photo: Courtesy of Campo)

Make your own eclectic meal at the **West Street Market**, which offers outdoor communal seating and several restaurants to choose from. **Bowl** serves all of its dishes—kale salad, Moroccan meatballs, paella—in bowls (\$12–\$18), while **Z Pie** offers gourmet pot pies (\$6.75–\$7.95) stuffed with everything from Italian sausage to Thai chicken. No matter what your preference, this is an ideal option for dinner after the monthly **Reno Wine Walk**, which allows you to sample wines from more than a dozen merchants for \$20.

Taste the city's most lauded Italian food at **Campo**, housed in one of the riverside condo buildings anchoring the fast-improving downtown district. After earning a spot on *Esquire's* 2012 list of best new restaurants, this popular spot continues to impress with its handmade pastas and wood-fired pizzas (made in an oven imported from Italy), including the Bee Sting (\$15), which is topped with salami, Serrano peppers, and honey. The kitchen also turns whole hogs into all types of charcuterie, some of which is bound to show up in the four-course chef's tasting menu (\$50).

Tap into the local craft-beer scene at **Brasserie Saint James**, a brewpub in the burgeoning Midtown district. Choose from a selection of house-brewed varieties and imported bottles to pair with hearty plates of duck cassoulet (\$18) or braised pork shoulder (\$16). Reno averages 300 days of sunshine a year, which you can take advantage of with an outdoor meal in the beer garden or on the rooftop deck.