

Taste, Art, Shop

Main Line Style



The Nova Tower, filled with a plethora of oysters, chilled lobster and dunkworthy sauces

RESERVE NOW When Villanova's The Refectory (refectorynova.com) shut its doors during the pandemic, there was a collective sigh of sadness by its devotees who had quickly grown to love the homey all-American fare it brought to the Main Line restaurant scene. But fear not, as it just reopened its doors with a revamped menu, a totally new cadre of owners and beloved-by-all General Manager Steve Khuu (previously at the now-shuttered Enoteca Tredici) at the helm. "Everyone can find something to enjoy at The Refectory, whether they're stopping by on game day, reuniting with friends for a drink at the bar or looking for a casual weeknight family dinner," says co-owner Ken Kearns, who also owns Wayne mainstay 118 North with Chris Perella. A new menu full of upscale takes on traditional plates tempts guests, including a raw bar with favorites like spicy tuna with crispy rice, ginger and red chile. Standout housemade pastas include spicy vodka rigatoni, made with locally based Stateside Vodka, and cacio e pepe bucatini with black truffle and soft egg. But save room for dessert, as many are inspired by Little Debbie treats, including the Rollo: a decadent espresso mousse Swiss roll with raspberry sauce and gold leaf feuilletine. *BY MARNI MANKO*