

The Twisted Frenchman restaurant to open in East Liberty

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By Melissa McCart / Pittsburgh Post-Gazette

A new restaurant is slated to open on South Highland Avenue in East Liberty where Notion was located.

Andrew Garbarino will open The Twisted Frenchman at 128 S. Highland Ave. by mid-April in a pairing with the silent investor behind Notion, which closed in January.

Mr. Garbarino had formerly worked in the kitchen at Spoon, around the corner, for more than three years; his last day of service was Sunday. He had cooked at Il Pizzaiolo in Mt. Lebanon during the opening of the Market Square location and is a 2007 graduate of the Culinary Institute of America in Hyde Park, N.Y.

"French food is the love of my life, but I'm a modernist at heart," he said of his cooking style. He staged two or three days a week for several months at Notion under David Racicot. "I wanted to combine the two."

Mr. Racicot has signed on to cook for Rick DeShantz and Tolga Sevdik at Tako, their third restaurant that will open Downtown, next door to sibling Butcher and the Rye.

Terri Sokoloff and Specialty Group brokered the East Liberty deal.

"I was very impressed with Mr. Garbarino's background and dynamic personality," she said. "I felt that his experience, work ethic and vision were in line with what the owner had hoped for with Notion."

Expect a dinner menu of appetizers such as shellfish and grits with smoked scallops, fried oysters and prawns, or celery root and white bean soup with soft shell crab, from \$12 to \$16, as well as entrees such as halibut cheeks, panzanella and tomato broth, or marinated quail with vegetables and

a grain salad, from \$28 to \$34.

The restaurant also will include a French wine and Champagne list by the glass in 2.5- and 5.5-ounce pours.

Danielle DiNardo, formerly at Eleven in the Strip District, will be the general manager.

In the meantime, Mr. Garbarino is renovating the space, reconfiguring the seating, and painting and updating the dining room. When the Twisted Frenchman opens, it will take walk-ins and reservations.

Melissa McCart: 412-263-1198 or on Twitter @melissamccart.