



## The notable restaurant closings of 2015



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The city lost a handful of restaurants this year. Some helped turn around a neighborhood, and others were just classic Pittsburgh. These are the closings with the biggest impact.

The year started with the closing of **Notion** in East Liberty, which shuttered after New Year's Eve service and having occupied the space for just over a year. The restaurant from David Racicot was a gourmand's destination, but it did not resonate, either for the tasting menu format or the somewhat formal style of service. The talented Mr. Racicot landed in position at Tako, where he's chef de cuisine at the popular Downtown restaurant. The former Notion space is now the home of Andrew Garbarino's Twisted Frenchman.

In May, **Del's Bar and Ristorante DelPizzo** in Bloomfield closed, ending the family's three-generation legacy. In 2012, the Food Network's "Restaurant: Impossible" crew stepped in to rescue the struggling



restaurant. The two-day, \$10,000 makeover “kept us alive,” Marianne DelPizzo told the Post-Gazette earlier this year.

Ms. DelPizzo, who owned Del’s with her brother, John, and mother, Josephine, sold the building at 4428 Liberty Ave. to Herky Pollock, a CBRE executive vice president. After trying to sell the building for two years for \$1.2 million, Mr. Pollock intended to buy it himself for an amount he would not disclose. The deal did not close and the property is back on the market.

After serving meals atop Mount Washington for nearly 60 years, the **Tin Angel** closed at the end of May. When it was a cocktail lounge in the late 1950s, Paul Kyros worked as a manager and bartender there. Three years later, he and a silent partner purchased it, and Mr. Kyros operated the business until his death in 2006.

His children, who had worked in the restaurant since the 1970s, ran it until its closing. The steakhouse Vue 412 from Michael and Rose Roman opened in the space in October.

**Tamari** in Lawrenceville also closed in May after a six-year run that saw it become one of the pioneering businesses in the neighborhood's revival.

“Tamari was a realization of my lifelong dream of not only owning my own restaurant, but of bringing a genuinely unique dining experience to Pittsburgh,” owner Alan Chen posted on Facebook. “It has been the most demanding and yet the most rewarding experience of my life.”

In July, Pan opened in the space. It’s part of the Andora restaurant group, which includes Andora in Fox Chapel, Sewickley and Adams, Butler County, as well as Toscana Brick Oven in Canonsburg.

**Dunning’s Grill** in Regent Square closed in July. “I’ve been here for 32 years, and I’ve been in this business for 44 years, and it’s time for me to retire,” said owner George Smith of Point Breeze. The restaurant had served as a family gathering place and neighborhood bar since it opened in 1983.

Mr. Smith said the building was purchased by Jimmy Brown and will reopen as a restaurant called ease. This will continue the building’s legacy of food service, which in the past included Charlie’s Ten-Cent Saloon and The Derby.



In continuous operation since 2000, **Isabela on Grandview** in Mount Washington closed at the end of July. Owner George Merrick, 81, was ready to retire and care for his ailing wife. “What other 80-year-old do you know who’s running a restaurant?” Mr. Merrick asked when he put the building up for sale. Terri Sokoloff, president of Specialty Bar & Restaurant Brokers, said a sale is pending.

**Tic Toc**, the iconic restaurant inside the Downtown Kaufmann’s turned Macy’s, also closed at the end of July. After the Kaufmann’s clock debuted in 1913, the Tic Toc restaurant opened and quickly became a favorite lunch stop for shoppers and others. It is best remembered for its tea plate, chicken Waldorf salad and mile-high apple pie.

For longtime residents, Tic Toc conjured as many memories as the Kaufmann’s clock. A Scott woman was one of many who remembered meals there with her mother. “The tea plate was our special treat. We’d get it whenever we took the trolley into town.”

Philadelphia-based Core Realty plans to build retail, apartments and a hotel in the 13-floor building.

**Salt of the Earth** in Garfield, one of the city’s highest profile restaurants since it opened in September 2010, closed on Aug. 1. Doug and Liza Cruze, owners of the restaurant and principals of Cruze Architects, said in a press release that they were closing the restaurant to focus on their growing architecture practice.

The building is on the market, according to David Glickman, director at Newmark Grubb Knight Frank.

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