



BY MICHAEL FRAYN • DIRECTED BY PETE PRYOR
JULY 10 - AUG. 4, 2013



BUY TICKETS

610.644.3600 • PEOPLESLIGHT.ORG

First Taste: Villanova's Avenue Kitchen

May 29 • By [Laura Koster](#) • 1 Comment

Like 50 people like this. Be the first of your friends.

Share Tweet Email



A sleek, glowing interior of whites and neutrals warmly welcomes diners at the brand-new [Avenue Kitchen](#) in Villanova. However, as trendy as this restaurant is in look and in menu selections, the space exudes all the elements of a warm and welcoming neighborhood restaurant. Avenue Kitchen fills a definite void in the restaurant scene along this particular area of the Main Line.

The 103-seat restaurant fills out what used to be part of Mixx and, prior to that, Maia. Owner Dana Farrell, who is also part of the equation at Harvest Seasonal Grill in Glen Mills and University City, is striking out on her first solo restaurant venture, and bringing her brother Gregory Smith along for the ride as the executive chef.



During dinner, our waiter Daniel glided in with classic favorites that clearly the chef had put his own touch on. Caramelized onion soup was packed with sweet onions, toasted sourdough and aged Gruyere. The prosciutto de Parma, from their pizza oven, was topped with arugula, parmesan, roasted garlic and tangy fig molasses. We also savored the day-boat scallops with fregola sarda, butter-braised brussels, charred radicchio, pearl onions and romesco sauce.

Thoughtfully prepared food paired with a beautiful space is a sure bet for a great evening, as well for a smart mid-day meal. Lunch service begins at

Avenue Kitchen Wednesday, May 29. What should you try during your next visit? First start with Farrell's recommendations. Here's what she had to share:



Tell us about your vision for the space and the menu.

My vision for the space and the menu was to be simple and approachable. I wanted the space to have a touch of glam and the food to be beautifully presented.

You've been a long-time player in our region's restaurant community. What made you decide to take the plunge and open your own space?

I decided to take the plunge because I was presented with an opportunity to take over

and renovate an existing restaurant space at just the right time in an area that was underserved. It was the perfect recipe!



The buzz is that your menu is mostly all made in-house. What are some unique components that you're crafting?

Everything from the pizza dough to the cheese sauce for the mac and cheese, to all the stocks and sauces.

Please share what menu items are not-to-be-missed for a more "serious foodie" and why.

The best items on the menu are the short rib empanada, the sausage pizza, the pulled pork sandwich, the short rib entrée and the

scallop dish. These dishes are packed with flavor and exude freshness along with everything else on the menu.

How wonderful that you are collaborating with your brother. Are any of the dishes you devised based on family inspiration/childhoods?

For the most part all the items on the menu are foods that we would want to eat if we went out and we feel that for the most part, everyone else would want to eat them as well.

Check out [Avenue Kitchen](#) at 789 East Lancaster Ave. in Villanova; phone: (610) 525-3950.

Photographs credited to [Laura Koster](#).

Related Posts

First Taste: Conshy's Southern Cross Kitchen

Carlino's of Ardmore to Host Book Release Gala for "Wanna Taste? Stories and Recipes from Mama Carlino's Kitchen"

Chef Chris Calhoun of The Desmond Dishes on Kitchen Disasters, Must Have Supplies and More

An Exclusive 'Taste' of Ella's American Bistro

Share Tweet Email



About **Laura Koster**

Travels around the world, intriguing people and stories inspire Laura's writing and cooking. A Main Line resident and PR guru by day, she's constantly seeking out interesting local restaurants and food finds, and challenges herself to whip up a new recipe each night. Read all about her culinary escapades at [Main Line Feast](#).

All Articles by [Laura Koster](#)

One Comment

Joe Ippolito said:
May 30, 2013 at 8:38 pm

One of the best dinners I've had in a LONG time. Short ribs rock, and the meat loaf is even better than my Grandmom's.

Reply

NOW OPEN!

DOC MAGROGAN'S OYSTER HOUSE



FRESH STARTS. HERE

Now Serving Lunch & Dinner
CLICK HERE TO VIEW OUR MENU

DOC MAGROGAN'S
OYSTER HOUSE
BAR • RESTAURANT • RAW BAR

3432 SANSOM STREET • PHILADELPHIA, PA 215.382.3474



SAMPLE OUR NEW SITE

TRAVEL • STYLE • EATS • DRINKS • HEALTH
MOBILE-FRIENDLY LAYOUT

PRIVATE TELEMETRY ROOMS
AND SPACIOUS WAITING AREAS
ON THE **FOURTH FLOOR** OF THE NEW
TOWER
OPEN TO PATIENTS THE **FIRST OF JULY**

THE CHESTER COUNTY HOSPITAL and Health System [LEARN MORE>](#)

Main Line Dish
Like 836

836 people like this.

Chestnut Hill Dish **New!**

Downingtown Dish

Exton Dish

Kennett Square Dish

Main Line Dish

Media Dish

Phoenixville Dish

West Chester Dish



Dish Trip™
Foodie Travel
Adventures

Local Partners

MAIN LINE TODAY

WCHE 1570AM

chester county moms