

# New Italian eatery out-cooks competition

By J.J. Harder  
Staff writer

This is a bittersweet time for Haymarket visitors.

Inn Harms Way, Lincoln's leading seafood restaurant, recently closed its doors. Just two weeks later, Di Napoli, an upscale Italian restaurant, took its place. I thought it would be hard to fill the shoes of Inn Harms Way, but not only did Di Napoli fill the vacated loafers, it created some new ones that are bigger and better.

Di Napoli is actually one restaurant in a chain — of two. There is another

one in Boulder, Colo., that offers less of a fine dining atmosphere and more pizzas and carryout. But the Nebraska version of Di Napoli buffalo the rest of the Italian competition in town.

I visited the eatery on only the second night it was open, and it was almost full. I hadn't seen any advertisements or commercials for it either — apparently good news did travel fast in this case.

Di Napoli has remnants of Inn Harms Way — real train station benches left over from the depot next door and an intricate picture of a ship scene frosted on a glass window. But the

walls are now red and adorned with oversized wine posters from overseas. The theme is simple but sharp.

The menu sticks to the same philosophy — Di Napoli does a few things, and it does those things well. For appetizers, it offers calamari, focaccia, shrimp scampi and a few other items. The shrimp didn't have a fishy taste and had a nice, subtle garlic flavor. The focaccia bread was more of a grainy, hearty type of bread — not the kind you'll find at the Olive Garden, but very unique.

The entrees are where Di Napoli really separates itself from the rest. Sure, they have spaghetti marinara and other traditional dishes, but you shouldn't waste time on the classics.

Di Napoli's strength is in the sauces that aren't of the usual marinara or alfredo variety. The pasta alla picat-

ta is a light sauce with capers flavored with lemon. The sweet marsala sauce is a brownish concoction made with a spice often used in Indian food. The menu also offers carcioffi pesto, rigatoni bolognese and a host of other seafood and meat sauces.

Each pasta dish can be ordered with chicken, veal or shrimp for an extra charge. The veal is very tender and moist, but the chicken is dry and hard to cut.

The dishes come on a plate that takes up half of the table. And I can bet that you won't be able to finish your entree — the portions are huge. The outer rim is garnished with parsley flakes, creating an aesthetically pleasing addition: Di Napoli knows presentation is everything.

The restaurant does have a few faults. The two-person tables are too

## Di Napoli

**TYPE:** Fine Italian dining  
**WHERE:** Seventh and P streets  
**MEAL:** \$10-30  
**FIVE WORDS:** The 'Rocky' of Italian restaurants.

small to accommodate the normal number of dishes for a meal. And Di Napoli's a la carte menu can trick you into paying more than you'd like, if you are counting pennies. But all in all, Di Napoli showcases some great food in a great environment. The blah taste of the national chains can't compare, and Pane e Vino's location and atmosphere finish second.

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## Yellow Subs not worth the trip

■ Sub and pizza shop a dive, with food to match

By J.J. Harder  
Staff writer

Some things are just destined for failure. Yellow Subs and Pizza is a sandwich shop that is one those things.

The restaurant has been open since December, but it took me three months to find out it even existed. And because I'm always on the lookout for new places to eat, this is a very

bad sign.

It's located in a mini-plaza at 33rd Street and Pioneers Boulevard, bordered by a hair salon and a copy shop. The marquee presents a sign about as big as the paper you're reading. Hard-to-find is an understatement for this place.

But even after finally figuring out where Yellow Subs actually is, it doesn't get much better. The restaurant closes at 7 p.m., which isn't too conducive to the schedule of a college student. So if you're going to stop by, which I don't recommend, make sure you're there on non-Amigo's hours.

## Yellow Subs & Pizza

**TYPE:** Pizza & sandwich shop  
**WHERE:** 4209 S. 33rd St.  
**MEAL:** \$3.50-6  
**FIVE WORDS:** Bad everything - don't try it!

Inside, Yellow Subs has all the makings of a classic dive. There's a small counter and a few booths crammed into a corner. The walls are painted in that low-budget speckled style. It seems like the kind of place you and your friends could hang out at — well, at least until 7.

But, unlike other Lincoln dives, such as M&N Sandwich Shop or the Isles Pub, Yellow Subs is missing one major component — good food.

The pizza was so bad that my roommates and I couldn't even finish it (a indicator of something terribly wrong). The crust tasted like it was bought frozen and thawed out — regardless of its actual freshness. The sauce was too strong and inconsistent — at times tasting sweet, at others spicy. There was a good amount of meat, but it was crusty. And the cheese stuck together so we couldn't break apart the slices — the most annoying problem with crappy pizza places.

And even though the "Subs" come first in the name, they rank even behind the pizza. I ordered a 6-inch ham and turkey, and I wanted it with lettuce, pickles and cheese. They didn't have lettuce. They didn't have pickles. And they didn't have cheese. This is an establishment that is supposed to be a sub shop — but not doing a very good job of it. So I ordered the sub without anything on it.

When I picked it up, I was surprised to find cheese. That was nice. I also discovered mustard and mayonnaise. I know special orders are annoying, but getting them wrong is much more annoying. At any rate, the sub was a sandwich I could have made at home for under a buck, and they charged me more than \$3.

The meatball sub was the best of the items, but that's like winning a D-2 basketball tourney. The meatballs were probably frozen, but tasted okay. The bun was toasted just enough to provide a balance of crispiness and chewiness. Several more hot and cold sandwiches are on the menu, but I can't imagine they're much better.

Yellow Subs & Pizza has a bad location, bad service, bad atmosphere and bad food. All I can say is that it rates as one of the worst places I've ever eaten in my entire life.

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