

# ED HITZEL'S Restaurant Newsletter

Honest reviews, extensive news, beer and wine reports and tidbits on dining in Southern New Jersey  
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## Morton's Steakhouse in Atlantic City excels; those billboards claiming excellence are right Wing Bowl champ opens Westville eatery

ATLANTIC CITY – Many businesses tout themselves to be the best in service or the best in product, but as we all know, very few actually do reach that pinnacle of

From beginning to end, from service to atmosphere, from appetizers to desserts, this unparalleled dining experience will forever remain paramount in our memories

Ratings page 5.  
"Best" list page 6.

### REVIEW

Janice  
Gallagher

excellence. Following the lead of its 68 predecessors located not only in this country but also around the world, Morton's Steakhouse in Atlantic City is yet another restaurant that touts itself as something extra

special. Driving into Atlantic City, you will notice a billboard for Morton's boasting "THE best steakhouse anywhere." A self-proclaimed accolade indeed, but does it carry any truth?

As we walked through the heavy, oversized oak doors and into the bustling bar area, we were greeted by two

(See Review on page 2)

## Pier in Atlantic City moves forward; Cristina's in Haddonfield reopens

Bill Simmons, also known as the five-time Wing Bowl champion El Wingador, plans to open a take-out Cuban/

Puerto Rican restaurant in Westville by the end of this year.

To be located at 600 Gateway Boulevard in Westville, the restaurant will specialize in foods prepared by Sim-

mons and his aunt Alicia Rodriguez. Highlights of the menu include the Cuban sandwiches Simmons grew up eating and chicken wings prepared in the sauce he bottles.

Sports agent Michael Steinberg and his associate Justin Fine are investors in the project. It's the first restaurant venture for the trio.

## PHILLIPS SEAFOOD, STEPHEN STARR, PATRICK LYONS, TO OPEN AT ATLANTIC CITY'S PIER

Nine new restaurants will open next year at The Pier at Caesars in Atlantic City, formerly the Shops at Ocean One Mall. The \$140 million construction project is being completed by Pier De-

(See Restaurant News on page 8)

### RESTAURANT NEWS

Christine Norris

## Scatturo's in Marlton is lovely and cozy; excellent food and service gains our award

MARLTON – Scatturo's Restaurant & Bar is lovely.

If not for a sign on the front lawn, one might pass it by. It is a colonial-style house that has been converted to a restaurant. The front door is a façade. The entrance is in the rear. The sign has changed a couple of times in the last few years, but I sus-

### REVIEW

Nina Soifer

Dressed in black with long white aprons, the staff provides excellent, unpretentious service, from the first welcome to the last crumb removed from the table.

Ratings page 17.  
"Best" list page 6.

pect that Scatturo's is here to stay since plans for expansion to triple the size are underway, which, I hope, will not affect its warmth and charm.

We enter an enclosed porch that houses a casual lounge and bar area, and step into the restaurant's core where a hostess greets us with a wel-

(See Review on page 14)

⇒ Impressive holiday books are cheaper before the holidays. Bill Kent's Shelf Respect. Page 22.

⇒ About those six trap-pist breweries. Gary Monterosso on beer. Page 23.



⇒ The wine you should drink naked. George Wackenheim on wine. Page 18.

Watch us weekends.  
Listen on Saturdays.  
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