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RESTAURANTS

NEW AND NOTABLE

Nochee, a new restaurant featuring "familiar American fare with a European influence" is scheduled to open June 15 at 500 S. Washington Av. in downtown Minneapolis. It's the latest from partners Fabrizio Ciccone, Dwight Bonwell and Adam Smith, who also own **La Bodega** and **101 Blu** in Uptown, and **Arezzo** in Edina. Chef de cuisine will be Walter Buffalo, previously sous chef at **W.A. Frost** and **Osteria I Nonni**. Expect entree prices in the \$9 to \$23 range, Ciccone says.

Wild Noodle, the first Midwestern outpost of an Arizona fast casual chain, opens May 17 at 1221 W. Lake St. in Uptown Minneapolis. Opening a pasta restaurant in the midst of the low-carb craze might not seem like a brilliant idea, but the folks at Wild Noodle have been using their noodle: in addition to "Sassy Italian Noodles" and "Amazing American Noodles," their menu features such low-carb creations including Egg Foo Eddie and Mama's Low Carb Pasta. A second Wild Noodle is scheduled to open in Maple Grove Sept. 1.