

944

FASHION  
ENTERTAINMENT  
LIFESTYLE

AUGUST 2010

ELLY JACKSON

*the*  
**NIGHTLIFE**  
*issue*

ATLANTA  
DALLAS  
DETROIT  
LAS VEGAS  
LOS ANGELES  
MIAMI  
ORANGE COUNTY  
PHOENIX

SAN DIEGO  
SAN FRANCISCO

944.COM

## WHAT'S NEW

# Piola

**Take equal parts Italy and Brazil,** shake vigorously and pour — out ebbs Piola. Atlanta is the latest outpost marked by Piola's international and domestic dots around the globe, which include eight restaurants in the U.S. and seven on other continents. The original opened more than 25 years ago in Treviso, Italy, and remains at the core of this restaurant's concept.



Pizza is Piola's specialty, cooked in a brick oven and made with a thin crust. It starts with simple homemade dough and sauce, topped with fresh ingredients like arugula, cherry tomatoes and cured meats. Pastas hold equal weight; both the gnocchi and spaghetti are surprisingly light and seem to have just the right amount of sauce. Homemade desserts stay traditional with choices like tiramisu, and sweets topped with creamy gelato.

The Italian food and culture theme is balanced with the creative energy of Brazil, including the decided drink of choice, the Caipiroska (a form of Caipirinha that uses vodka instead of traditional cachaça). Piola's version is goodness in a glass with kiwi and strawberry added for a refreshing cocktail.

While at first it feels slightly raucous for a casual night out, surprisingly it's just the opposite. Piola is an interesting combination that feels unassuming, hip, eclectic, yet focused. The best word to describe the atmosphere is bohemian.

There's a quarterly rotation of local art displayed on the walls combining a culture and feel to the space that gives food a bit more depth beyond the belly. Writing is also explored through an annual magazine filled with essays and photography covering the Piola parallels of art and food. It's certainly a place you'll want to linger.

by DANA HAZELS SEITH

1080 Peachtree Street, Ste. 9, Atlanta | 404.249.7019 | piola.it

## MILD OBSESSIONS

## Sound Off by KISHA HENDERSON

### Discover DJ

Turn those dreams of being the hottest DJ into reality. The Discover DJ package features an eye-catching Mac or PC compatible turntable. Let the music play.

[tonaudio.com/discoverdj](http://tonaudio.com/discoverdj)



### AUTOLUX

Autolux is back with their latest album, *Transit Transit*, featuring enigmatic sounds of vintage synthesizers, hypnotic dense vocals, propulsive grooves, and even a looped sample of an old freezer slamming shut. A must have.

[autolux.net](http://autolux.net)

### Hello Kitty x AERIAL7

Not only do these limited-edition headphones provide superior acoustic technology, but they're also decked out with the iconic Hello Kitty. Head-bobbing never looked so cool.

[sanrio.com](http://sanrio.com) | [aerial7.com](http://aerial7.com)





## ✕ Farm Burger

Born out of Farm 255, its sister operation in Athens, Farm Burger uses hormone-free, locally sourced, grass-fed beef that's ground in-house. Purists opt for fewer toppings to really taste the meat, while more adventurous eaters pile on the free condiments like smoked paprika mayo and fresh jalapeños. For a bit more money, build the ultimate burger with fried farm eggs or brisket chili. The pickles served in a rustic hermetic jar and chicken croquettes are considered snacks, but also complement the burgers nicely as sides. Plans for expansion are the in the works.

404.378.5077 | [farmburger.net](http://farmburger.net)

## ✕ Yeah! Burger

The newest to the scene, Chef Shaun Doty finally makes a go at burgers. The atmosphere is sleek and modern with bright white subway tiles and refurbished barge wood throughout, but graphic wallpaper from Tad Carpenter gives it a retro throwback feel. The use of H+F buns is smart selection, allowing the juicy burgers something worthwhile to soak into. And don't pass up on Yeah's special sauce that's so addictive, it's hard not to smear it on everything. Beef, bison, bird (chicken and turkey) and veggie are all options. For sides, stick with the onion rings and certainly leave room for a Concrete, a soft serve dessert with loads of mix-in choices.

404.496.4393

[yeahburger.com](http://yeahburger.com)

# The Boutique Burger

## ✕ Flip Burger Boutique

Where else is it possible to order buffalo sweetbreads alongside a burger than at Richard Blais's Flip? He has created a harmony of hype backed by solid beef choices. Jazzed up selections include the Butcher's Cut (caramelized onion, blue cheese, red wine jam, frisée and pickled shallot) and Southern (pimento cheese, bread and butter pickles and green tomato ketchup). Not feeling the beef? Try the Po Boyer, Flip's take on the classic po' boy sandwich. Best sides to order are the vodka battered onion rings with beer honey mustard or the tempura okra with spicy, yet cool, sriracha ranch dipping sauce. Don't pass up the king of liquid nitrogen's milkshakes, specifically the nutella and burnt marshmallow. A third location will join the Flip family this fall in Buckhead.

404.343.1609

[flipburgerboutique.com](http://flipburgerboutique.com)



## ✕ The Burger Club

Chef Paul of Pano & Paul puts his spin on the American staple. Generally, burgers are fairly standard patties between two buns, but not in this club's case. Krispy Kreme dominates and it's hard not to give press to what's known as the Artery Annihilator — a beef burger topped with bacon and cheese, with donuts acting as the vessel. The Burgersaurus is another that takes liberty of a burger's definition. This one starts with beef weighing in at five pounds, followed with a bun, lettuce, tomato and onion, bringing it to a grand total of eight pounds.

678.888.9036 | [greatfoodinc.com](http://greatfoodinc.com)