



DINING OUT

INDY'S MOST AUTHORITATIVE RESTAURANT GUIDE

HAVE A BALL

For a hard drink in a dark bar, look no further than The Ball & Biscuit, a swanky addition to Mass Ave. See page 146.



GOOD LIBATIONS

Mic Check

A modern-day speakeasy on Mass Ave slips us the password.

Given all the pubs, sports bars, jazz clubs, beer gardens, and taverns along Mass Ave, you might suppose there wasn't a niche left to be filled. And yet, **The Ball & Biscuit** has found one—the pre-Prohibition cocktail lounge. Named after a vintage microphone (like those hanging on the walls of the interior, designed by Indy's style guru Matty Bennett), the bar opened in June below the chic 3 Mass condos. In addition to a rotating selection of craft beer, boutique wines, and catered small plates from chef Brad Gates, you'll find co-owner/general manager Zach Wilks mixing up anachronistic cocktails like the Sidecar (cognac, Grand Marnier, and fresh-squeezed lemon juice) and the Aviation (gin, lemon juice, Maraschino liqueur, creme de violet). With its plush leather seats, copper bar, and prime location, The Ball & Biscuit won't have to shout to get noticed. 331 Massachusetts Ave., 636-0539. —Daniel S. Comiskey



Pacific coast to the more carnivorous and starchy fare of the Andes and northern coast. All meals start with bread and a creamy, bracingly spicy dipping sauce called aji. Try one of the tangy ceviches, then move to the spit-roasted chicken. *Lunch and dinner daily.* 5356 W. 38th St., 388-8696. (NW) V ☹ \$

MacNiven's Restaurant & Bar

Loads a gid brew and aw kinds of bevvy (that's "plenty of good beer and food") are on offer at this Scottish-influenced pub, one of the most popular watering holes in town. A big selection of beer is the main draw, but diners like the haggis made with steak, crispy Scotch eggs, and mince 'n' tatties (a rich stew that's a bit like shepherd's pie) as well. A plate-size thin and crispy burger made with Worcestershire seasoning is late-night bar food at its finest. *Lunch and dinner Mon.-Sat.* 339 Massachusetts Ave., 632-7268. (DT) V \$

Maggiano's Little Italy

The real draw for this Italian chain is size—large portions, large menu. The appetizer list alone boasts 20 options; sample a combination of them on the Born-balina Platter, which includes our favorite: the crispy zucchini fritte dusted with panko breadcrumbs and served with lemon-aioli cream sauce. For dinner, try the Little Italy Favorite: baked ziti and sausage. (Request the marsala cream sauce.) *Lunch and dinner daily.* 3550 E. 86th St., 814-0700. (NE) ☉ V ☹ \$\$\$

Mama Carolla's Old Italian Restaurant

The traditional, sauce-y cuisine at this vine-covered Italian charmer includes favorites like whole-wheat pasta, bruschetta, artichoke fritters, and cannoli. But you'll come back for the convivial atmosphere. A seat in the outdoor courtyard is worth the often hour-long wait on the weekend; grab a drink in the bright bar and relax until your name is called. *Dinner Tues.-Sat.* 1031 E. 54th St., 259-9412. (NE) ☉ V \$\$\$

MaMa's House Korean Restaurant ☉

Authentic Korean cuisine, with dinners that come with around a dozen side dishes of garnishes, including pickled garlic, fish cakes, daikon, and, of course, sinus-clearing kimchee. First-timers should try bulgogi, a traditional dish of strips of lightly marinated beef, or the dolsot bibimbop, a big bowl of veggies, rice, and beef cooked together in a sizzling stone bowl and topped with an egg. *Lunch and dinner daily.* 8867 Pendleton Pike, 897-0808. (NE) V ☹ \$\$

Marble's Southern Cookery

This tiny building on the northwest side has been serving up soul food and barbecue since 1983. Patrons wait their turn along the compact cafeteria line for braised short ribs, fried chicken, and the thickest, juiciest smothered pork chop around. Farm-raised catfish is fried to order. *Lunch and early dinner Fri.-Sun.* 2310 Lafayette Rd., 687-0631. (NW) \$\$

Matteo's Ristorante Italiano

A charming Italian bistro owned by Matteo, the youngest brother in the venerable DiRosa family, and his wife, Emily. The freshly baked bread is appetizer enough, though the olive all ascolana—breaded and fried veal-and-Gorgonzola-stuffed olives—are an indulgent, salty choice. Skip the steaks and try the pasta dishes like the tortellini Matteo's, a mouthwatering blend of cheese-stuffed homemade tortellini, ham, mushrooms, and onion in a heavy cream sauce. *Lunch Mon.-Fri., dinner Mon.-Sun.* 40 N. 9th St., Noblesville, 774-9771. (NS) \$\$

McCormick & Schmick's

The spacious downtown outpost of the national seafood