Adult Restaurants (well behaved children OK)

Zibibbo Restaurant

www.restaurantlulu.com - (650) 328-6722

430 Kipling Street, Palo Alto

Review: Named one of the 20 best American restaurants by the readers of Gourmet magazine, Palo Alto's Zibibbo offers an inventive pan-Mediterranean menu that changes with the seasons in the tranquil surroundings of a renovated Victorian home. Its compass ranges from the Pillars of Hercules to the Golden Horn, offering foods from Spain, Morocco, Greece and Italy in addition to the Provencal-inspired dishes made famous by sister property Restaurant LuLu in San Francisco.

Tamarine Restaurant

www.tamarinerestaurant.com - (650) 325-8500

546 University Ave, Palo Alto

Review: As of late 2002, Peninsula foodies no longer had to travel up to such San Francisco hot spots as Ana Mandara and Slanted Door to find artfully prepared Vietnamese cuisine. All they had to do was visit downtown Palo Alto's absolutely stunning Tamarine. The creative team of Anne Le and Tammy Huynh has set a new bar for south-of-San Francisco Vietnamese cuisine with a lengthy menu that offers a contemporary spin on classic fare.

Nola's Restaurant & Bar

www.nolas.com - (650) 328-2722

535 Ramona Street, Palo Alto

Review: Nola is a bit of New Orleans located in the historic Ramona Street Building in downtown Palo Alto. Our menu consists of Creole, Cajun, and Southwestern cuisine. New Orleans favorites, such as hurricanes, fresh oysters, gumbo, seafood jambalaya, and étouffée, are just a few of the classics you will find.

Il Fornaio Cucina Italiana

www.ilfornaio.com - (650) 853-3888 -

<u>520 Cowper St, Palo Alto</u> (at the Garden Court Hotel)

Review: When it comes to mixology and wine selection, Il Fornaio's happy hour is up there with the best Sacramento has to offer. But the thing we love most about Il Fo happy hour is the food (go figure)! Whether you're craving fresh veggies and dip or a warm and cheesy panini, the Il Forniao happy hour smorgasbord is a sight for hungry tummies. And the best part? The buffet is free with any drink purchase!

Mantra Restaurant & Lounge

www.mantrapaloalto.com - (650) 322-3500 -

632 Emerson St, Palo Alto

Review: One of the SF Chronicle Top 100 Bay Area restaurants for 2007, Mantra offers a unique dining experience featuring Sachin Chopra, a modern day chef with sensibilities of modern cuisines of California and India. Mantra experience consists of a unique triad of pairings: -Pairing the California freshness with flavors and aromas of India -Pairing this great new cuisine with some bold and seductive wines from around the world -Pairing the bright Indian colors and contemporary art into the high ceiling ambiance of Palo Alto's old Bijou theater And finally we deliver this trio of fresh food, great wines and warm ambiance with our non-pretentious service to achieve the ultimate "Mantra Experience."

Lavanda Restaurant & Wine Bar

www.lavandarestaurant.com - (650) 321-3514 -

185 University Ave, Palo Alto

Review: Some of the best meals at Lavanda may be had when sharing a passel of small plates (three for \$12). There's the spicy, vinegary Greek pickled carrots; the tangle of simple grilled and chilled calamari; Gorgonzola served with sliced mission figs. If you dip down to the bottom of the menu, where the side vegetables are, you can add in a plate of crusty roasted red potatoes (\$4); a perfect marriage of green beans and soft black olives (\$6); or a big handful of thick housemade potato chips served with a fluff of fresh goat cheese.

Family Restaurants

Ming's Restaurant

www.mings.com - (650) 856-7700

1700 Embarcadero Rd, Palo Alto

Review: With more than 200 dishes covering nearly every permutation of meat, seafood, vegetables, rice and noodles, Ming's aims to please even the finickiest of appetites. There are so many items to choose from that the menu can take longer to read than a chapter of "Ulysses."

Buca di Beppo - Palo Alto

www.bucadibeppo.com

643 Emerson Street, Palo Alto - (650) 329-0665

Review: Buca di Beppo is an authentic Italian restaurant that offers flavorful Italian dining. Dine with family and friends while enjoying the Italian traditions of food, friendship and hospitality. In the spirit of Italian culture, our dishes are served family style and are meant to be shared.

The Cheesecake Factory

www.thecheesecakefactory.com 375 University Avenue -(650) 473-9622

Review: What distinguishes the Cheesecake Factory from its rivals, apart from the big selection of cheesecakes is sheer quantity: more choices and especially, bigger portions. Enormous portions. The takeout menu is 16 pages long, with dozens and dozens of appetizers, salads, pizzas, pastas, entrees and about 35 different kinds of cheesecake.

Taxi's Hamburgers

http://www.waiter.com/TAXIS/taxis.htm 403 University Avenue, Palo Alto - (650) 322-8294

Review: In Short – Taxicab memorabilia and individual jukeboxes at each table give this lively chain a diner vibe, but exposed brick, a long line of shiny taps and TVs screening sports evoke a college sports bar. The kitchen churns out American favorites like burgers, hand-spun ice cream shakes, garlic fries and more, all made to order. Healthier options include chicken sandwiches and salads.

Pizza Chicago

www.pizzachicago.com 4115 West El Camino Real, Palo Alto - (650) 424-9400 **Review**: The inventive folks at Pizz'a Chicago have done a great job naming their pizzas. Try the Great Chicago Fire, a hot mix of Italian sausage, "sport peppers," fresh garlic and sun-dried tomatoes; or the Rush Street, a meat lover's delight with pepperoni, Canadian bacon, sausage, linguica and meatballs. Hockey lovers should try the Blackhawk, named after the NHL's greatest team, which offers sausage, ricotta cheese, sweet red pepper, lemon zest, fresh oregano and cracked pepper. It's as sensational as Bobby Hull.

Chevys Fresh Mex

www.chevys.com 2907 El Camino Real Redwood City, CA 94061-4003

Review: The food arrangement tends to be neatly divided up, with clear borders where one thing ends and another begins. It's rare when food mixes together, unless the server has been jostled. Nothing special really, but it doesn't look like the food has been haphazardly dumped on a plate. The kitchen and servers are happy and good to take adjustments to your order. Don't want beans? That's fine. You can ask for more vegetables or rice. Even when very busy it's rare for the kitchen to get the order wrong. Like other places, if Chevy's is busy usually the only problem will be a long wait rather than a drop in service.