

# lola

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EATING OUT

## yum

### FAMILY NIGHT



Photo/Wendy Maeda

#### AURA

Longing for a sophisticated evening out but terrified that your toddler will alienate fellow diners? Fret no more: Chef Rachel Klein has opened up Aura to the family set. "Fine Dining, Family-Style" is geared toward frazzled parents who don't want to pay a sitter or forgo fine dining. Every Tuesday and Friday evening, Aura stocks its dining room with toys and kid-friendly food – and staffs it with tolerant servers. 5:30-8 p.m., 1 Seaport Lane, Boston, 617-385-4300, [aurarestaurant.com](http://aurarestaurant.com)

– KARA BASKIN

#### BINA OSTERIA

Chef Brian Konefal's nuovo Italian food just keeps getting better as the meal progresses. Pasta dishes are stunning, from the dreamiest carbonara to the fluffiest baby gnocchi. Crispy suckling

pig confit is a minimalist preparation with maximum flavor: a little square of pork heaven, a few turnip segments, a comet of apple puree. It's rustic, it's refined. A dish of lobster wrapped in lardo, or cured lard, is uncannily good. Some find Bina's decor stark; others think it feels like Milan. Eating here can be expensive. You get what you pay for. 581 Washington Street, Boston, 617-956-0888, [binaboston.com](http://binaboston.com)

– DEVRA FIRST

#### SQUARE CORNER CAFE

Daniel Morrison, co-owner of Square Corner Cafe, found a location for his Roslindale Village restaurant, rebuilt it, hung artwork, and opened in June. "There was no place to get grilled salmon," says Morrison. That and grilled chicken and homemade soups went on the menu; you place and pick up your own order. Morrison starts early to catch T commuters. He makes most everything to order and he's willing to work long hours. A recession-proof formula. 4197 Washington Street, Roslindale, 617-323-1405

– SHERYL JULIAN