



A rendering of Alberto Lombardi's new Highland Park Village restaurant, **Bistro 31**

## RestaurantBUZZ

We last dished about illustrious restaurateur **Alberto Lombardi's** latest dining concept way back in October. (Think French Riviera influences, Venetian plaster walls, marble-topped patio tables.) Now, new deets emerge. The name? **Bistro 31**. The menu? A *carte* with French, Italian and Spanish fare. The chef? **Eric Brandt**, formerly at the Rosewood Mansion on Turtle Creek. But our favorite detail is this: An early September opening is imminent. Plan your visit to 87 Highland Park Village, between Trina Turk and Q Custom Clothier ... Pizza aficionados, prepare to be dough'd over: **Dough Pizzeria Napoletana** opens its doors this month at Preston Road and Forest Lane. The San Antonio-based pizzeria boasts authentic Italian pies made with fresh burrata, stracciatto and rollatini cheeses and was recognized by Food Network's *Diners, Drive-ins and Dives* for its wood-burning oven masterpieces. Click to [doughpizzeria.com](http://doughpizzeria.com) for more info ... We have a host of changes to report at One Arts Plaza's home-style haunt **Screen Door**, from a rejuvenated menu (delicacies such as homestead grits with grilled radicchio, a duck chorizo and Jidori egg scramble, and a Gloucester cod with blue-crab succotash) to new wines and cocktails to a refreshed interior (hello, dark walls and chalkboards). For a little revised southern comfort, tap to 214.720.9111 or [screendoordallas.com](http://screendoordallas.com) ... A new spot of note downtown: **Wild Salsa Cantina Y Comida**, a restaurant focusing on the flavors of Mexico City, has landed at the corner of St. Paul and Main streets on the first level of The Mercantile Place building. Work up your appetite for tasty tamales, salsa borracha and the chori queso with house-made chorizo and Oaxaca cheese, all from executive chef (and Tei Tei Robata Bar alum) **Kelly Hightower** and **AJ Joglekar**, the corporate chef for Dallas-based **DRG Concepts** (214.741.9453; [wildsalsarestaurant.com](http://wildsalsarestaurant.com)) ... A sneak peek at September: Be ready to raise a glass at **Primèbar**, the new contemporary ale house at 2520 Cedar Springs Road, with organic American dishes, plus specialty-menu temptations such as a yellow-fin tuna sashimi with a yuzu-ponzu sauce and a Kurobuta pork chop, Cajun-seasoned in a white-wine garlic sauce ... The owners of **Capitol Pub** have purchased Knox-Henderson hot spot Park and have plans to turn it into **Swig**. We hear the new digs will boast a changing menu, complete with some very fine flatbreads. Stay tuned. (The adjacent Bar Céline, by the way, has already reopened as **The Gin Mill**. Our kind of name change.) ... Want more delectable dining news? Come to [papercitymag.com](http://papercitymag.com). *Meghan Garlich*