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# Grand Central Terminal Lands New Steakhouse From Glitzy Italian Group Cipriani

Plus, former Racines NY chef Diego Moya lands a new gig — and more intel

by [Erika Adams](#) | Sep 21, 2021, 10:42am EDT



The main concourse at Grand Central Terminal. | Johannes Eisele/AFP via Getty Images

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## Luxury Italian group Cipriani to open a steakhouse inside Grand Central Terminal

The beleaguered restaurant scene at Grand Central Terminal is showing signs of new life. According to [the \*New York Post\*](#), luxury Italian group Cipriani has signed a lease to open an Argentinian steakhouse in the transportation hub. The restaurant is taking over the former home of Michael Jordan's Steak House

NYC, which occupied the balcony overlooking the train station's main concourse for 20 years before shutting down in 2018.

While the 8,200-square-foot steakhouse is a big new bet for the restaurant group, Cipriani is already a familiar face at Grand Central Terminal. Cipriani Dolci has been operating at the train station since 2002, according to the *Post*, and operates an **extravagant event space** just outside the terminal.

Still, many of Grand Central's restaurants have been struggling to return in full force amid steep drops in tourism and public transit ridership due to the pandemic. Grand Central Oyster Bar **reopened** this week for the first time in 18 months, save for **a nine-day blip** last year. Other dining areas like Grand Northern Food Hall remain closed.

An opening date has not yet been disclosed for Cipriani's new steakhouse, according to the *Post*.

#### **In other news**

— Former Racines NY — (**RIP**) — chef Diego Moya has landed a new gig as culinary director at the Oberon Group, which oversees Brooklyn hotspots Rucola, Rhodora, and June Wine Bar. He will also be acting executive chef at June, according to a spokesperson for the group.

— Gothamist's roaming food writer Scott Lynch **stops by As You Are** and declares the restaurant's pastry chef Danny Alvarez, formerly of Daily Provisions and Eater Young Gun star, the "secret weapon" at the new Brooklyn spot.

— Swanky Upper East Side destination the Carlyle Hotel is **reopening its restaurant next month** with new artwork on display from artist and writer Ludwig Bemelmans, whose murals adorn the walls of the hotel's iconic Bemelmans Bar.

— French cafe and bakery Maman has **published a new cookbook**, and yes, the recipe for its signature chocolate chip cookies are included.

— Chef Alain Allegretti has been named partner and culinary director at French-Mediterranean restaurant group Fig and Olive, according to a spokesperson for the group. Allegretti's new menu handiwork will debut first at the company's Meatpacking District spot.

— LOL:



**Seth Pollack**  
@sethmpk

