

## Christo's

**Where:** 6327 N. Seventh St., Phoenix

**Phone:** (602) 264-1784

**Cuisine:** Italian

**Rating:** ★★★★★

**Price:** \$

### What the symbol means:

Stars based on food, service, ambience

Five stars - excellent  
Four stars - very good  
Three stars - good  
Two stars - fair  
One star - poor

Price of a three-course meal, without beverage, tax or tip.

\$ - under \$20  
\$\$ - \$20 to \$40  
\$\$\$ - \$40 to \$60  
\$\$\$\$ - over \$60

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repertoire.

Entree specials include soup or house salad, a spring mix lively with pungent vinaigrette and fresh hot bread. Cream of potato soup, with skin-on chunks of russet potatoes, carrots and herbs, was a nice segue into spaghetti and meatballs, one of the day's specials.

## Christo's

**Claire Bush**

azcentral.com

Feb. 6, 2007 12:00 AM

When temperatures take a dip and clouds roll in, my appetite thermostat automatically ratchets up a notch. To survive those frigid (OK, below 60) temps, a salad at lunchtime just isn't going to cut it; I need something creamy, comforting and caloric.

On just such a shivery day recently, I headed to that charming palace of carbs, Christo's, for proper soothing of my senses.

This low-key Northern Italian eatery has been a favorite power lunch spot for Valley movers and shakers for eons. There's a good reason for that: standbys like linguini with clams, pasta primavera and fettuccine Alfredo are wonderful. They're also very reasonably priced, with most lunch items \$8 to \$10 and dinner entrees averaging \$15.

Christo's cheery green and white striped awning beckons diners into a cozy central room accented with gilded mirrors, antiqued walls and flapper-era artwork. Tables and booths are set with white linen and fresh carnations, and white-aproned waiters glide smoothly around the room. Service has always been a strong point at Christo's, and this visit was no exception. At half past twelve, every table was filled as we were seated, yet the waiter was attentive and the meal was well paced.

Many of the two dozen lunch entrees, divided among seafood, chicken, veal and pasta dishes, are duplicated at dinner for a few dollars more. There are also a handful of daily specials, averaging \$10 at lunch, a good way to experience Christo's culinary

This humble dish was proof that artful pasta purveyors like Christo's can also deliver the basics. The plateful of al dente noodles with three fist-sized meatballs was topped with flavorful marinara and fresh Parmesan. Poached salmon, another special, was a thick, tender filet blanketed in buttery lemon dill sauce, good enough to sop up the sturdy mix of winter vegetables and herbed rice served alongside.

Off-the-menu ordering is as easy as closing your eyes and pointing; whatever dish arrives, you're bound to like. Two of my favorite entrees include cannelloni crepe (\$11.50 at dinner), filled with spinach and ground meat and blanketed in a creamy sauce, and tortellini alfredo (\$8.50 at lunch) featuring the ring-shaped pasta swimming with walnuts and mushrooms in a sauce that's worth the extra 30 minutes on the stair climber.

Other can't-miss favorites include superb rack of lamb (\$23.95) and veal piccata, served in a wine, lemon and butter sauce (\$15.95). For hearty appetites, the mussels appetizer (\$6.95 at dinner); served in one of three sauces, are a terrific way to start a meal.

Since space was at a premium in my tummy, I craftily ordered white chocolate mousse (\$5) for dessert, an innocuous-looking little parfait with a sweet, creamy flavor. Other dessert options include flan, triple layer chocolate cake, and blueberry-topped cheesecake. What do you think?

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## Your comments

i have been going to christos since he opened the place after working at victors for many years. he and his wife connie are consummate pros...and you must try the halibut simply prepared with tomato and feta cheese. its consistently delicious. and i love the fact you get soup and salad. plus the service is extraordinary. (**matt7367**, February 7, 2007 05:39PM)

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We have been there many times and have never been disappointed. The Chilean Sea Bass is a truly flavorful entree, as is the Osso Bucco. Listen closely to the specials, surprisingly varied. I could really just dine on their great salad and hot bread and @#\$%&. (**JUAN7658**, February 7, 2007 02:42PM)

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Good, dependable spot. Never had a bad meal here. (**Nona8169**, February 7, 2007 12:05PM)

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This is one of our "old faithfuls", although we don't get there nearly enough. I believe they have the best veal chop in town. This is a small, busy place, and we are never dissatisfied. (**GARY9180**, February 7, 2007 07:44AM)

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