

**NEW & NOTABLE DALLAS**  
BY MICHAEL HILLER

Modern Mexican lands at Trinity Groves •  
Persona pizza fires up in Irving • Chicken  
dinner's a winner at Quincy's

**Beto & Son**

Restaurants come and go at Trinity Groves, the restaurant incubator development just west of downtown Dallas, and that's an integral part of the concept. Recently opened newcomer Beto & Son deserves to stay, judging by an early visit. Beto Rodarte and son Julian, both chefs, describe their food as "next-generation" Mexican cuisine. "It's the simple food my father grew up eating in Mexico but with modern, chef-driven techniques," says 23-year-old Julian, a recent graduate of the Culinary Institute of America's San Antonio campus. "It's fresh, with local ingredients and plate presentations that are 'Insta-ready' so the Gen Xers and Gen Yers will post to Instagram and Facebook." Fortunately, the food is as delicious as it looks, from corn masa "french fries" to stacked chicken tinga enchiladas to a bowl of fideo noodles topped with a chile relleno, pickled onions and cumin-spiked lime crema. 3011 Gulden Lane, Dallas; 469-249-8590 or betoandson.com.



Gulf of Mexico ceviche tower with shrimp, slaw, avocado, pico de gallo and cocktail sauce

**Persona Wood-Fired Pizzeria**

In addition to a from-scratch kitchen that hand-cranks sausages, roasts chickens and simmers sauces for the pizzas, the new-to-Texas fast casual restaurant comes with a pedigree. Executive chef and founder Glenn Cybulski learned his pie craft in Naples, Italy, where he was once crowned "World Pizza Champion" at the Citta Di Napoli world pizza competition. "A simple pizza here costs \$8," says Cybulski, "but our goal is to have you say it's the best pizza you've ever had in your life, regardless of price." 8704 Cypress Waters Blvd., Irving; 972-556-2200 or personapizzeria.com.



Quincy's chicken basket

Photos by Michael Hiller

**Quincy's Chicken Shack**

If you're a fan of crispy fried chicken, craft cocktails and Hill Country flair, then put Quincy's Chicken Shack (dinner only) on your short list of places to visit. Jason Boso, the founder of Twisted Root, plopped his new chicken concept adjacent to a Twisted Root in Coppell, where the two share an outdoor courtyard decked out with a cocktail bar, a windmill, a 1952 Chevy truck that doubles as a bandstand and plenty of room for little ones to roam. "We're going after a Texas farmhouse feel," says Boso, whose design incorporates dirt-and-straw floors, wood picnic tables, barn

doors and quilt-covered hay bales. Everything is served family style in red-checked-cloth-lined baskets filled with roasted or fried chicken, boiled corn, roasted potatoes and a bowl of scallion-spiked sour cream for dipping. 505 Houston St., Coppell; 469-251-9080 or quincyschickenshack.com.

Michael Hiller is a Dallas-based travel and dining correspondent for 360 West.

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