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Annie Palige Photography

# PORTLAND AFTER DARK



Sitting by the **fire**, cozy in your pajamas, and you've conveniently forgotten to **make dinner...** 

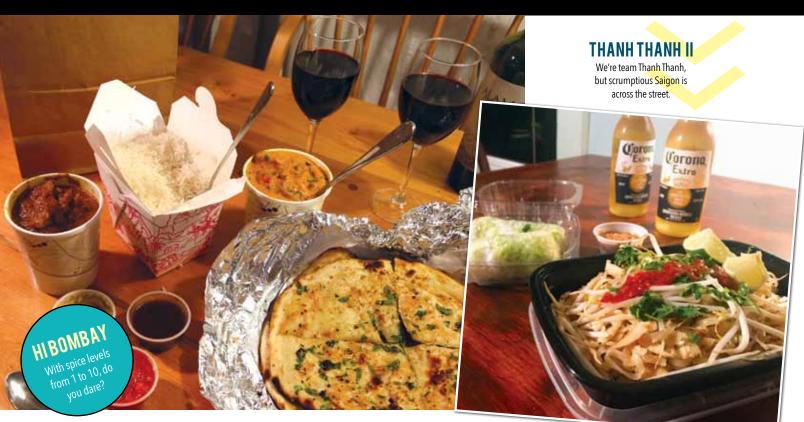
#### BY OLIVIA GUNN KOTSISHEVSKAYA

ERE IN PORTLAND, delivery service can be a first resort. Here's a starter kit.

# THANH THANH II

Every Portlander has a food-stained menu on the fridge. Ours is Thanh Thanh II. It's not far from home, and the Goi Cuon Dau Hu (tofu spring rolls) with peanut sauce (\$3.50) offers the most satisfying bite. Along with an order of Pad Thai Tom (\$10.95) or Pho Ga (\$11.50), it's worth waiting those 15 minutes. 782 Forest Avenue, 828-1114.

# **PORTLAND AFTER DARK**



### **2GETHER WE COOK**

othing's too bougie for real foodies. Amy Kayne, founder/private chef at 2Gether We Cook, says it's not at all unusual for couples and families to request an at-home meal for special occasions. "We did a private dinner for a couple recently who loves to travel to Tuscany, and that's what they wanted the meal based on." But this isn't a night-of delivery. Kayne recommends planning your catered meal a month in advance and says her prices range from \$75-\$125 per person. Kayne, who is Italian and Lebanese, says 2Gether chefs cook with a Middle Eastern influence and focus on healthy, clean eating. "But we will still work with butter and bacon." 233-5047.

### οττο

With seven Maine locations from Saco to Yarmouth, Otto ups the pie game to an art form. Maybe we don't all need butternut squash or cranberries on our 'za, but we like options. That's one thing Otto has down pat. Twenty-five topping varieties are listed on the menu, and each is available for deliv-



ery, including the Jalapeño, Bacon & Ricotta (\$21.75), and the Mushroom & Roasted Cauliflower (\$19.75). While you might be overwhelmed deciding, the delivery is the easiest part. 576 Congress Street, 358-7090.

# HI BOMBAY

Two orders of garlic naan (\$2.50), one order of chicken curry (\$13.95), and an order of mixed vegetable masala (\$16.95) are more than enough for three of us. The Hi Bombay spice scale ranges from one to ten, but I have to wonder how many Mainers have ventured beyond four. We stick with spice level three for both dishes. The masala is chock full of vegetables. Scoop it up with the soft, chewy naan and you'll know how Hi Bombay really delivers. 1 Pleasant Street, 772-8767.

# ROSANNA'S HOMEMADE ICE CREAM

We've all had that 9 p.m. craving for sprinkles and fudge, but now you don't have to make the awkward 7-Eleven run. Rosanna's Homemade Ice Cream meets you all the way Wednesday through Sunday from 7 to 10 p.m. The homemade flavors are updated on Facebook daily, but we're big fans of the Chocolate Peanut Butter Crunch (\$8.99/ pint). 953 Congress Street, 450-3259.

SO FRESH

Keep the food crisp

from Point A to

Point B. Bring the

chef home.

