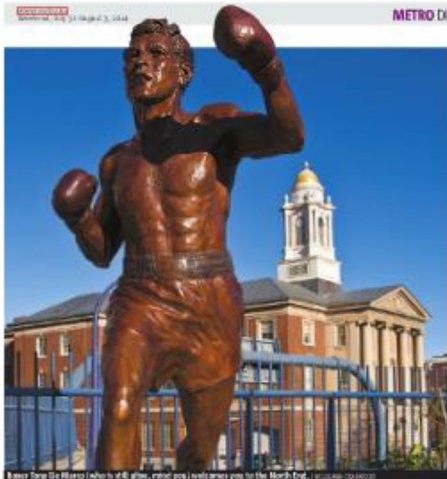


Welcome

One if by land, two if by the North End

Walking through the North End is almost like stepping into another country. The narrow, winding streets, the cobblestones, all that Italian ... it's the closest you can get to going to Italy without actually leaving the country. Luckily, the food lives up to the appearance of the neighborhood, which is why all the people waiting in those long lines outside restaurants don't look too unhappy about it. There's more history per square inch than almost anywhere, particularly if you include the nearby Faneuil Hall neighborhood. Just follow our advice on which spots to hit for your staycation, and you'll have lunch and dinner options considered in one bite, unlike those poor felines. That's right: *Just follow food right here.* And if you didn't know that already, then you could only use this guide.

DIAGRAM BY PIA



Robert Taylor (the statue) when he was still alive, and you will miss you for the North End. (Photo: iStockphoto.com)

North End problem solved: Where to dine

The North End gets so much foot traffic from tourists that choosing a restaurant can be a stressful endeavor. But tucked within Boston's Little Italy is a bevy of great eateries, some of which get overlooked by the big hitters that get mentions in the travel guides. Here's some of the lesser-known, but even more awesome spots to mangia italiana in the North End. **MEGAN JOHNSON**



Antico Forno

85 Salem St., 617-242-6722

If classic pizza and pizza served by a Sicilian-faced waitress is your thing, head to Salem Street's big and busy Antico Forno. The beloved restaurant serves greco (that will knock your socks off at a reasonable price that won't slaughter your paycheck, if you're looking to really sit in your bill, head to Forno's only a little and split a pizza, which tops for around \$22.



While the pizza may be tossed in the air for your benefit at Antico Forno, they haven't hit a patron yet that we know of. (Photo: iStockphoto.com)

Pauli's North End

85 Salem St., 617-244-9966
For heavy sandwiches and salads on the go, head to this Salem Street stop on your lunch break. If you're feeling really daring, tackle their controversial U.S. lobster-

roll, a 24-ounce monster known as the biggest lobster roll in New England. A friendly staff including Pauli, who's worked in the neighborhood since he was Ryan's old man, always are on hand to chat.

Galleria Umberto

280 Hanover St., 617-222-6396
It's a no-frills stop at this Hanover Street eatery on, which sells Sicilian-style pizzas for under \$2 a slice. After your delivery drop with a few white steaks, it's time for the day

burger flick "Black Mass" in the hood. And make sure you don't head over too late in the afternoon, as the Galleria shuts down once they run out of pizza. And judging by their loyal base, that quite often.

Mare Oyster Bar

125 Richmond St., 617-742-8473

Fresh seafood is the name of the game at this side street restaurant, which serves up scrumptious oysters and clams with an Italian twist. Classic lobster seafood does the thing or will clams get a seat next to fresh fillets of salmon

or halibut, making you believe it's the best of the best. Fished all 2014 days a year.



You may also get the benefit of a little live music with your coffee at Modern. (Photo: iStockphoto.com)

Modern Pastry

257 Hanover St., 617-512-1783

Everyone knows the famous Milk's Pastry across the street, which draws a line so serious, it wraps around the corner on weekends. But locals in

the know look to the Modern as their spot for classic, mizula croissant, red tartar sauce, chocolate ganache and lobster. The legendary location recently expanded into much larger digs



next door, allowing their pastry distribution to reach even greater heights. By mid-afternoon covered in a queue, which you can enter by the back. Yeah, you'll wait more than the