

## MODERN LOVE

"A. QUINCY JONES: BUILDING FOR BETTER LIVING," AT LOS ANGELES'S HAMMER MUSEUM, SURVEYS THE CAREER OF THE CALIFORNIA ARCHITECT WHO MADE MODERNIST HOMES ACCESSIBLE TO THE MIDDLE CLASS WHILE PIONEERING THE USE OF SHARED GREEN SPACES. OFTEN WORKING WITH SUCH COLLABORATORS AS DECORATOR WILLIAM HAINES, JONES DEFINED LOS ANGELES LIVING WITH SPACIOUS CENTRAL ROOMS AND SOARING GLASS WALLS. HE ALSO PLANNED FACTORIES, LIBRARIES, AND CHURCHES, INCLUDING ST. MICHAEL & ALL ANGELS, ABOVE, IN STUDIO CITY. THE SHOW FEATURES SKETCHES, VINTAGE PHOTOS, AND A MODEL OF ONE OF JONES'S CASE STUDY HOUSES. (MAY 25 TO SEPTEMBER 8; HAMMER.UCLA.EDU).



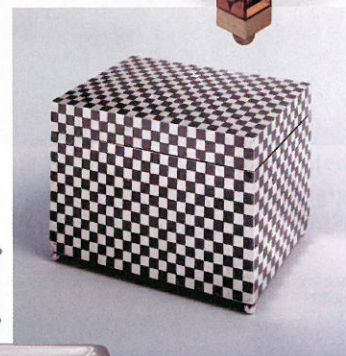
## THAT'S AMORE

Carbone, the new venture by the team behind Manhattan's Torrisi Italian Specialties, fondly evokes the red sauce and white tablecloth establishments of the 1950s, from its menu of Italian-American classics like lobster fra diavolo and veal Parmesan, to the decor, which includes a walnut bar inlaid with mother-of-pearl. But it's not all nostalgia. Punchy contemporary art by Julian Schnabel, Francesco Clemente, and others lines the walls, while the waitstaff uniforms—tuxedos, of course—were designed by Zac Posen (carbonenewyork.com).

## VIENNA VISIONS

Though often overshadowed by his contemporaries, few artists and designers of early 20th-century Vienna were as productive, or as influential, as Koloman Moser, the subject of an eye-opening retrospective at New York's Neue Galerie.

A founding member of the Vienna Secession, Moser joined Josef Hoffmann to launch the Wiener Werkstätte, a groundbreaking artists' cooperative that made cutting-edge designs for the home and sold items directly to the public. "Koloman Moser: Designing Modern Vienna 1898–1908" features nearly 400 objects, including furniture, textiles, jewelry, ceramics, and graphic design works. Among the highlights are, from top, an elaborate marquetry vitrine, a sugar box of silver and niello, and a silver centerpiece with an ivory handle (May 23 to September 2; neuegalerie.org).



## PIT STOP

Traditionally, the espresso bar—an Italian invention exported around the world, thanks to the seemingly unstoppable craze for coffee—is a sliver of a place, just wide enough to stand, sip, and then scam. In London, Pete Tomlinson, owner of The Attendant, has found the perfectly proportioned, if unexpected, quarters

for serving his high-octane brew: an 1890 "gentleman's convenience" (a.k.a. an underground public toilet) that he has transformed into a gleaming café with floor-to-ceiling tiles and garden stools. In addition to caffeinated classics, the menu features turkey-and-avocado sandwiches, sumptuous brownies, and other all-day fare, which can be consumed at a 16-seat counter made from the original porcelain urinals (the-attendant.com).

