



**ZIGO IN KENDALL SQUARE** is open until 9 p.m. to serve stragglers from nearby offices and classes.

## EUREKA

# Deli Does Dinner

Fresh takeout dinners cater to a new breed of executive and grad student: the ones who are sick of pizza.

**O**verworked, underfed denizens of Kendall Square are in for a treat at dinnertime. An upscale deli, Zigo, opened in the neighborhood in April — with exactly their lifestyle in mind. That's because the owners, Sandi Simester and Mike Rorick, used to live it.

"You get home at night and you're exhausted," says Simester, 39, who was a department store executive before she went to MIT's Sloan School of Business and, after graduating in 2003, decided to open a deli. "Going out every night, you end up spending a fortune, and the idea of going to the grocery store at 7 or 8 at night isn't appealing."

Part of Zigo's appeal is its proximity to both offices and the T. Simester and her partner, Mike Rorick, 38 (also Sloan '03, he formerly operated a climbing gym), hired a chef to prepare a changing menu of fresh meals in a kitchen behind their 1 Broadway storefront. What's for dinner? Beef burgundy (\$9.50) has been cooking for hours at Zigo, so it heats up quickly at home. Curried vegetable croquettes (\$5.95) are also ready to heat. Salads, sandwiches, and one salmon dish each day is ready to eat immediately — if you don't mind refrigerator temperature. Then there are meals you can finish preparing yourself in about 15 minutes, like the haddock and sauce you stash in the office fridge and then take home and bake (\$8.95). For those who want more Zigo, lunches include pasta-veggie salad (\$2.75), sugar pea Provencal (\$2.50), and snacks such as roasted almonds (\$1.99).

"Take-in is fine every once in a while," says Simester, "but your options are limited to sushi, Chinese, and pizza." We'll have the chicken cordon bleu instead.

— Anne V. Nelson