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[FOOD & DRINK]

THE GUIDE

Enjoy L.A.'s best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.



INKED IN
Alimento's squid ink radiatori is sure to please with its bold presentation and exquisite Italian flavors.

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CRITIC'S NOTEBOOK

The New Cal-Ital

When chef Zach Pollack started cooking at Sotto, the Southern Italian restaurant he and chef Steve Samson opened in 2011, he mastered the art of the wood-burning oven, making pasta and singling out ultraseasonal ingredients from local farmers. Now focusing on his first solo project, **Alimento**, Pollack has taken that sensibility a step further by combining flavors from all over Italy with those that the hip Silver Lake crowd craves. Once you get past the Italian menu descriptions, it's all pretty recognizable: a chopped salad of gem lettuces, kale escarole and chickpea puree (\$14), for example, or squid ink radiatori tossed with mussels, red wine-braised squid, dried tomatoes and slivers of snap peas (\$16). The tortellini is a star, sort of a soup-and-dumpling hybrid with a prosciutto cream sauce (\$14). Dishes are small, with the exception of a few larger plates meant for sharing, and the wine list is fun and flirty. It's no wonder the locals are packing in the teensy space. 1710 Silver Lake Blvd., L.A., 323.928.2888, alimento.com —Lesley Balla

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