

APRIL 2011 WHERELA.COM

Los Angeles

where

75
where

Celebrating
75 years
of Where

+
COUGAR
TOWN'S BUSY
PHILIPPS

SPERRY
TOP-SIDER
AND STEPHEN
WEBSTER
BOUTIQUES

DINING BUZZ:
ABURIYA
TORANOKO
AND IL SOLE

FROM L.A. TO Z

SURF ROCK, PIE SHOPS,
HIP HOTELS, BLOW-DRY
BARS AND EVERYTHING
THAT'S HOT RIGHT NOW



LA FOCACCERIA TRA DI NOI

The team behind Tra di Noi in Malibu has taken over the historic Prego space in Beverly Hills to create spin-off La Focacceria Tra di Noi. Owners Tarcisio Mosconi, Antonio Alessi and chef-partner Francesco Velasco divided the downstairs venue in two, with one half offering high-end Italian fare, including tuna tartare and short ribs braised in Chianti, served at comfortable booths and linen-covered tables. The other half features casual all-day dining, such as focaccia sandwiches and panini, plus a bakery, salumeria and espresso bar. Signature dishes include macaroni ripieni—candele pasta stuffed with ricotta and basil and sauced with tomatoes, guanciale and sweet onions—and prosciutto pizza topped with tomato sauce, prosciutto, mozzarella, arugula and shaved Parmesan cheese. Meals can be paired with Prosecco cocktails or fine wines from Italy and California. Upstairs, private rooms allow for parties and business meetings; a front patio offers alfresco dining. B, L, D (daily).

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MENU HIGHLIGHTS

Antipasti

Beef tenderloin carpaccio with arugula
Tuna tartare over micro greens
Prosciutto, cantaloupe and arugula
Ricotta-stuffed zucchini blossoms
Sautéed mussels with white wine

Insalate

Fennel with oranges and goat cheese
Baby spinach with Gorgonzola and figs
Romaine hearts with shaved Parmesan

Entrees

Prosciutto pizza
Risotto scampi with asparagus
Macaroni ripieni
Roasted Dover sole
Costolette al Chianti

Breads

Pastries
Focaccia
Ciabatta

Salumi

Prosciutto
Speck
Salami

Cheeses

Parmigiano-Reggiano
Bufala mozzarella
Burrata
Taleggio