

MARCH 2011 WHERELA.COM

Los Angeles

where

L.A. ON A BUDGET

DO, SEE AND TASTE
WITHOUT BREAKING THE BANK
(PLUS SPLURGES THAT
YOU DESERVE)

THE TOP
FOOD TRUCKS

LADY GAGA
AT STAPLES
CENTER

LANVIN AND
BADGLEY
MISCHKA



MENU HIGHLIGHTS

Starters

Beef tenderloin carpaccio with arugula
 Tuna tartare over micro greens
 Prosciutto, cantaloupe and arugula
 Ricotta-stuffed zucchini blossoms
 Sauteed mussels with white wine
 Fennel with oranges and goat cheese
 Baby spinach with Gorgonzola and figs
 Romaine hearts with shaved Parmesan
 Pastries
 Focaccia
 Ciabatta
 Prosciutto
 Speck
 Salami
 Parmigiano-Reggiano
 Bufala mozzarella
 Burrata
 Taleggio

Entrees

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

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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