APRIL 2011 WHERELA.COM

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Gelebrating 75 years of Where

COUGAR TOWN'S BUSY PHILIPPS

SPERRY TOP-SIDER AND STEPHEN WEBSTER BOUTIQUES

DINING BUZZ: ABURIYA TORANOKO AND IL SOLE

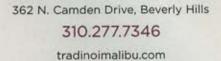
FROM L.A.TOZ

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).







MENU HIGHLIGHTS

Antipasti

Beef tenderloin carpaccio with arugula Tuna tartare over micro greens Prosciutto, cantaloupe and arugula Ricotta-stuffed zucchini blossoms Sauteed 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