

RESTAURANTS Vancouver

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Make Mine Rare: Off-Menu Secrets

Seasoned diners can spot a restaurant's it dish, but the truly savvy put themselves in Chef's hands, especially when Chef keeps the best stuff firmly off-menu.

BY HENRY GOULD PUBLISHED OCT 1, 2013

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Bottarga Burrata

**LA PENTOLA
DELLA QUERCIA**



At this family of restaurants (Yaletown's La Pentola, Kits's La Quercia and next-door wine bar L'Ufficio) the focus is on food from Northern Italy, so bottarga-salted, dried mullet roe from Sardinia isn't featured. But chefs Lucais Syme and Adam Pegg know the briny, slightly iodine-y taste is superbly addictive, so they keep a stash under the counter. Ask for it finely grated over burrata or tossed in a simple spaghetti aglio e olio for a mid-Med umami kick.

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LA PENTOLA
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