



RIALTO | Cambridge, Massachusetts

← to his own Jewish roots, a Reuben made with house-cured pastrami set atop a just-baked rye English muffin.

**WHILE IN THE NEIGHBORHOOD**, visit the restored Thirtieth Street train station across from the restaurant. 2929 Arch Street; 215-922-3839; [raerestaurant.com](http://raerestaurant.com).

## Rialto CAMBRIDGE, MASSACHUSETTS

**THIRTEEN YEARS AGO**, chef Jody Adams and partner Michela Larson opened Rialto in Cambridge, which featured a menu of Mediterranean food that garnered national acclaim, including from us. Larson has moved on to open Rocca (see right), while Adams shut Rialto down, then reopened it last February with a new look and a new menu.

Adams has kept some of the dishes her regulars begged her not to remove, like the grilled clams with andouille sausage and a garlic roll, but she now changes the menu monthly to feature a different region of Italy; when I visited, she was serving highly personalized dishes from Sicily, starting off with fava beans, fennel, and ricotta slathered on crisp country bread, then house-made tagliatelle with the season's shad roe, pancetta, and greens. There was also luscious spaghetti with

lobster, and a smoky mixed grill of swordfish and tuna with sweet-and-sour eggplant, tomatoes, and artichokes. This is not a rehab; it's a great new restaurant with a fine pedigree.

**WHEN YOU MAKE A RESERVATION**, ask for the booth in front of the antipasti counter. 1 Bennett Street; 617-661-5050; [rialto-restaurant.com](http://rialto-restaurant.com).

## Rocca Kitchen & Bar BOSTON

**MICHELA LARSON** left Rialto to her former partner (see left) and came to Boston's South End to open Rocca, where she brings her passion for the food of Liguria, that stretch of rippling coastline referred to as the Italian Riviera and teeming with fabulous seafood, great olive oil, and the finest sweet basil in the world (the basis of the region's signature pesto dishes).

The large dining room, formerly a warehouse, is now fitted with retro-industrial brick-and-cork walls and banquettes positioned around slate-topped tables. After frequent intensive eating excursions to Liguria, Larson has really nailed the flavors of the region, from pastas like trofie with a verdant pesto, to fat panzotti ravioli stuffed with ricotta and lavished with walnut sauce, to chestnut-flour corzetti, →

## LET'S CALL A THOUSAND- YEAR BAN ON...

Sommeliers for any liquid other than wine (tea, coffee, tequila, water)

Two extra dollars for steak sauce for your forty-two-dollar steak

Plates that are way, way bigger than the food

Menus that exceed the size of the table itself

Menus made of construction material (wood, metal, slate)

Having to settle up at the bar first

High-minded reinterpretations of the s'more

Cash only

Citing the name of the farm where the brussels sprouts came from

The manager's "party" playlist played way too loud

Bathroom attendants

Our table not being ready



**THINGS WE OVERHEARD** Woman: "Excuse me—and you might not agree with this—but sailboats use a lot less fossil fuel." First man: "I hate sailboats. I'd rather turn on the AC while you make me some drinks." Second man: "You're certainly hung up on this fuel thing. It's not my problem." (PORTER HOUSE NEW YORK, NEW YORK)