

Eat & Drink

PIZZA PERFECT

The recent LA dining craze of gourmet pizza is one cheesy trend we can get behind. Here are some of our favorite pies. Go grab a slice! *By Victoria Namkung*

FOR DEEP-DISH PIZZA we go to Chicago. For hand-tossed with wide, foldable slides, it's New York. But when you want light, airy and artisanal, LA is the place to be. Using choice ingredients (and some unusual toppings), this crop of well-loved restaurants is taking the humble pizza pie to new levels.



Osteria La Buca

Restaurant: Osteria La Buca
'Hood: Hollywood
Number of pizzas: 19
Toppings include: Pepperoni, bell peppers, capers, broccoli, eggplant, ricotta cheese
Signature pie: The Celentano, topped with mozzarella, blue cheese, pancetta, egg and shaved Parmesan cheese (\$17.25) 5210 Melrose Ave., Hollywood, 323-462-1900; osterialabuca.com



Riva

Restaurant: Riva
'Hood: Santa Monica
Number of pizzas: 14
Toppings include: Prosciutto, pine nuts, spinach, Gruyère, sea salt, sweet onion
Signature pie: The Molto Maiale, topped with sausage, meatballs, pancetta, bacon and tomato (\$17) 312 Wilshire Blvd., Santa Monica, 310-451-7482; rivarestaurantla.com

Restaurant: Gjelina
'Hood: Venice
Number of pizzas: 9
Toppings include: Buffalo mozzarella, capers, truffle oil, shishito peppers, broccoli rabe, bacon
Signature pie: The Gruyère, caramelized onion, fromage blanc and arugula pizza (\$13) 1429 Abbot Kinney Blvd., Venice, 310-450-1429; gjelina.com



Pizzeria Mozza

Restaurant: Pizzeria Mozza
'Hood: Hollywood
Number of pizzas: 21
Toppings include: Speck, Ipswich clams, squash blossoms, English peas, white anchovies
Signature pie: The fennel sausage, panna, red onion and scallion pizza (\$15) 641 N. Highland Ave., Los Angeles, 323-297-0101; mozza-la.com

Restaurant: Terroni
'Hood: Los Angeles
Number of pizzas: 30
Toppings include: Hot Calabrese salami, Italian tuna, Italian mascarpone, rapini, potatoes, smoked salmon
Signature pie: The C't Mang white pizza with mozzarella, Gorgonzola, fresh pears, walnuts, speck and honey (\$16) 7605 Beverly Blvd., Los Angeles, 323-954-0300; terroni.ca

Restaurant: Cecconi's
'Hood: West Hollywood
Number of pizzas: 6
Toppings include: Cherry tomatoes, arugula, Parmesan, goat cheese, summer black truffles
Signature pie: The buffalo mozzarella pizza (\$16) 8764 Melrose Ave., Los Angeles, 310-432-2000; cecconiswesthollywood.com



Cecconi's



Ado's charming exterior. BELOW: Owners Antonio Murè and Paolo Cesaro



MUCH ADO ABOUT SOMETHING

Forgo expensive plane fares and head to the beach for a truly authentic Italian meal.

By Sari Anne Tuschman

VENICE'S NEWEST Italian restaurant, Ado, is located in a quaint canary-yellow house set on an otherwise nondescript stretch of Main Street. And that is the only thing nondescript about Ado. Owner Paolo Cesaro greets you on the first level of the converted house, with its open kitchen and one lone table set by a window. The rest of the tables—13 in all—are located up a wooden staircase. “We wanted to create a place that felt like home when you walk in,” says Cesaro, who co-owns the restaurant—named for his grandfather—with fellow Italian Antonio Murè.

After the necessary double kisses and *buona seras*, you are seated at one of the tables—which, not surprisingly considering the intimate space—are all placed *very* close together. Naturally, it's an Italian waiter who takes your order from the authentic Venetian-style menu (Cesaro says the food is “from Rome up”), whose offerings range from the simple but delectable appetizer of prosciutto di Parma and burrata to truly exceptional pasta dishes, such as homemade tagliatelle with fired zucchini and tomatoes on a bed of walnut pesto and homemade pappardelle with rabbit ragu, porcini mushrooms and dried prunes.

Entrées such as grilled wild-boar tenderloin with a white Port-and-raspberry sauce and grilled veal chop with melted burrata in a Marsala wine demi-glace round out the menu, which will change every few months. The entire experience of dining at Ado is one you won't soon forget and will undoubtedly want to repeat immediately. 796 Main St., Venice, 310-399-9010; adovenice.com