

G R E A T C H E F S O F B O S T O N

Sorellina's Tagliatelle di Farro

By Clint Hamblin

Sorellina is located at 1 Huntington Avenue positioned between the Boston Public Library and Copley Place. The restaurant's white-on-black decor is stunning and features a huge back wall mural, floor-to-ceiling windows and a stark white-on-black ceiling. Chef and owner Jamie Mammano's skills are well known with several outstanding Boston restaurants under his direction, including Teatro, Mistral, Moo and Sorellina.

The Contemporary Italian-Mediterranean cuisine of Sorellina's chef Rob Jean is original and exquisite. Very few Boston eateries can match the fine dining accomplishments of the Mammano/Jean partnership. The unique decor, competent and caring service and the distinctive food creations position Sorellina at the top of Boston's always evolving restaurant scene.

Dinner started with fresh raw sliced kampachi, a fish gaining popularity as sashimi, caracara, fennel and pickled chilies. The polpo, or Portuguese octopus, served with spicy potatoes and black olive tapenade was very tasty, as was the New Zealand langostino served with saffron arancini and crab sugo.

Rare cervena, or premium farmed New Zealand venison, was served with sweet potato gratinata, toasted chestnuts and amarena cherries. The natural tenderloin of pork served with radicchio, bressato,

pancetta and grapes was equally as tantalizing.

Desserts included semi freddo, or baked Alaska, served with vanilla and chocolate-hazlenut, pignoli croquant. The ciambelle, or sugar and cinnamon spiced doughnuts with marsala cream, was luscious, and the sopra di cielo, or passion fruit meringue topped with a tropical fruit salad and bergamot sugo, really worked.

The spicy tagliatelle di farro or tomato broth, gulf shrimp, guanciale and chiles, was the real standout. Fresh shrimp is cooked with guanciale, a kind of unsmoked Italian bacon prepared with pig's jowl or cheeks and served with chilies on whole wheat pasta. The shrimp were plump and perfectly cooked, complemented by a spicy thin whole wheat noodle. Sorellina is a restaurant of distinction with impeccable service and an outstanding bill of fare. Choose anything on the menu. You can't go wrong.

Sorellina's Tagliatelle di Farro (Serves 1)

Ingredients

Tagliatelle di farro (wheat pasta) as needed
3 - 6 shrimp, peeled and deveined
Garnish
2 ounces guanciale, sliced
(unsmoked Italian bacon)
1 serrano chili, sliced
1 pinch red pepper flakes

*Sorellina's delicious Tagliatelle di Farro*

Tomato broth
2 onions, minced
3 cloves garlic, sliced
1 each #10 can San Marzano tomatoes
6 leaves fresh basil
1 1/2 tablespoons sugar
2 tablespoons parsley, chopped
Salt to taste
Ground black pepper to taste
Olive oil as needed

Preparation

Heat olive oil over medium heat in a large pot. Add onions and garlic and continue to sweat until translucent. Add can of tomatoes and crush any whole tomatoes that may be remaining. Let simmer for one hour while stirring every five minutes or so. Add basil, sugar and salt and let simmer for an additional 30 minutes. Put sauce through a food mill and then through a strainer to remove any large pieces. Set aside to cool.

In a separate sauté pan, heat olive oil over high heat. Add guanciale and continue to cook until almost completely rendered. Remove from heat and add serrano chili and red pepper flakes. Cook for one minute and drain off excess oil. Set aside to cool.

In a pot of salted boiling water, place desired amount of pasta. While pasta is cooking, heat a sauté pan over high heat. Add olive oil and desired number of shrimp. Season with salt and pepper. When shrimp is three-quarters cooked, add guanciale and chili mixture to pan, toss quickly and add parsley. In a separate pan, heat up desired amount of tomato broth. When pasta is finished cooking add to pan with shrimp and guanciale and toss three to four times until everything is mixed together.

Plating

Place tomato broth at the bottom of a deep bowl. With a pair of tongs, place tagliatelle on top of tomato broth, keeping the shrimp in the pan. Arrange shrimp on top of pasta. Garnish with a little chopped parsley.

Wine Pairing

Re Manfredi Aglianico del Vulture, Basilicata 2001

Signature Cocktail

Sorellina's Blood Orange Margarita is a very popular drink, and it should be. The slice of orange is soaked in "now legal to serve" absinthe before adding to the margarita.

Blood Orange Margarita

1 blood orange wheel (slice) soaked in Kubler Swiss absinthe
1 1/2 ounces Milagro Silver tequila
1/2 ounce Cointreau
2 ounces blood orange sour mix (see recipe below)
1 splash fresh lime
Pellegrino Limonata

Blood Orange Sour Mix

Equal parts blood orange juice and traditional sour mix (lemon, lime and orange juice plus simple syrup)

Preparation

In a shaker of ice combine tequila, cointreau, blood orange sour mix and a splash of lime. Shake well and strain over ice in a kosher salt rimmed tequila glass or a wide short juice glass. Top with a splash of Pellegrino Limonata, and garnish with the absinthe-soaked blood orange wheel.

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