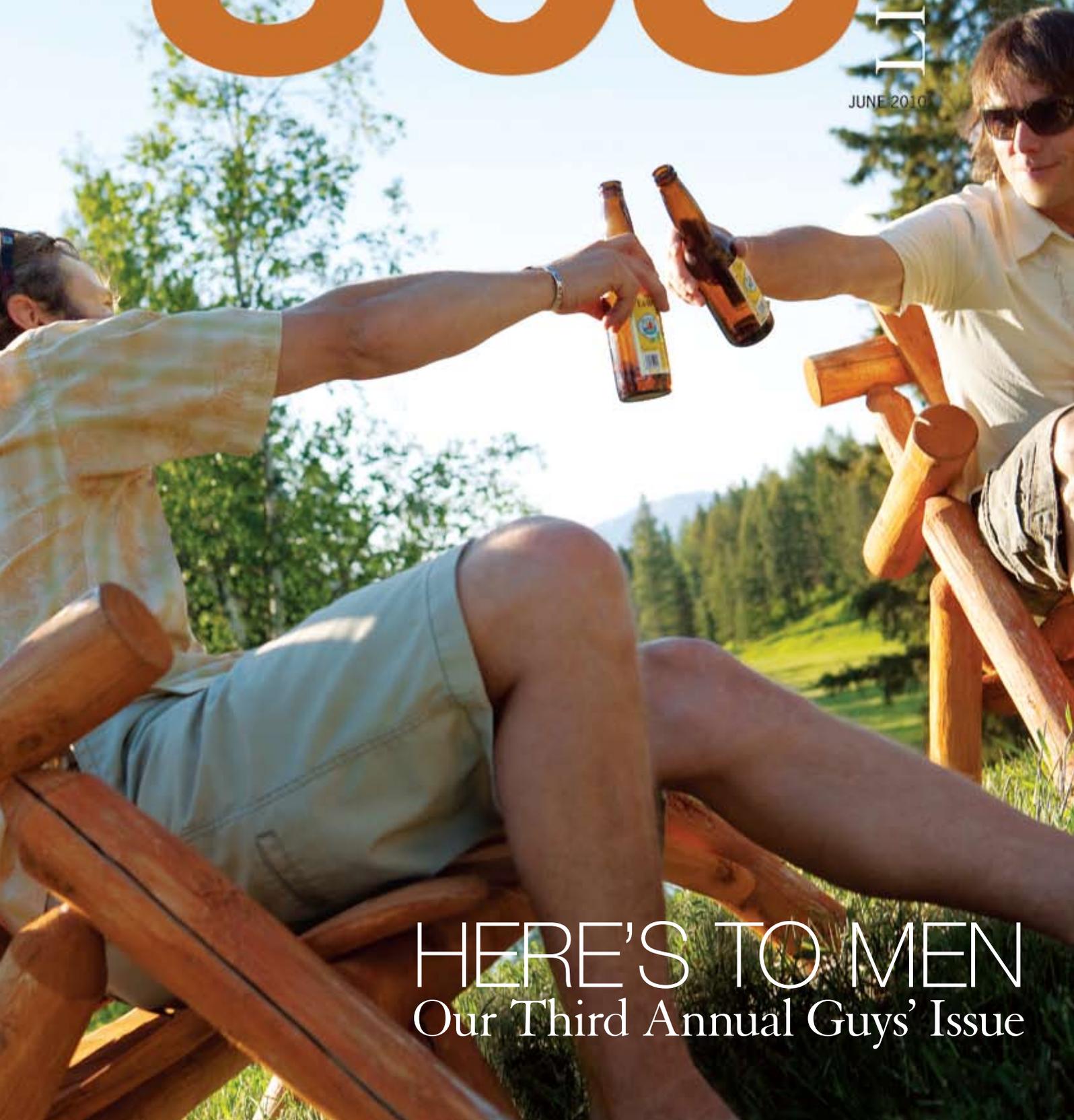


HOME DINING RECREATION TRAVEL COMMUNITY HEALTH SHOPPING

# 805

LIVING

JUNE 2010



HERE'S TO MEN  
Our Third Annual Guys' Issue

## DIALED IN

News from the local dining scene.

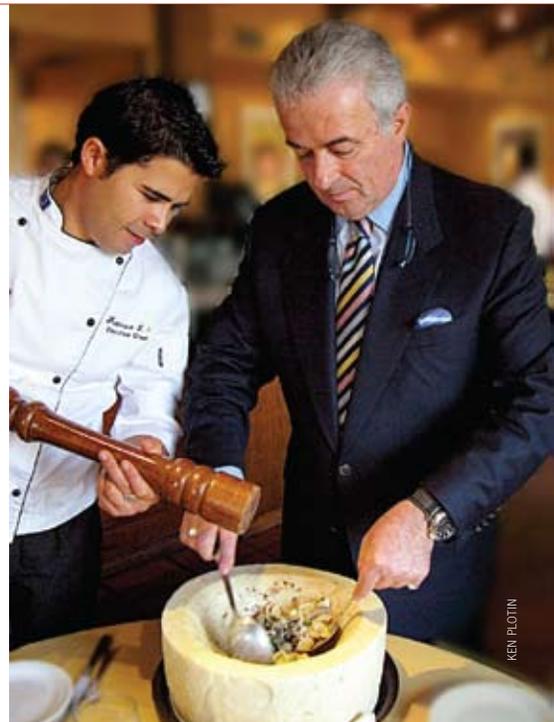
For more dining news, visit our blog, "Angie Eats," at [blog.805living.com](http://blog.805living.com).

## MENU MAKEOVER AT TRA DI NOI

For almost 20 years, **Tra di Noi Ristorante** ([tradinoimalibu.com](http://tradinoimalibu.com)) has been serving Italian food to the residents of Malibu and visitors to the Malibu Country Mart on Cross Creek Road, but the menu has never been as attention grabbing as it is now. What's changed is the arrival of chef Francesco Velasco. Born in Chile but raised in Italy, Velasco spent nine years working at Il Grano, a much-lauded contemporary Italian restaurant in West Los Angeles. At Tra di Noi, Velasco has taken more than a year to completely remake the menu. He doesn't skimp on portion sizes (even though half of his clientele seems to be professional models and actors). An appetizer of layered eggplant, zucchini, mozzarella, and tomato sauce is large enough to work as an entrée;

the flavors are bright thanks to the freshness of the produce. A very light tomato sauce with tender chunks of veal cradles handmade pappardelle in the *pappardelle alla Genovese*. The *petti di pollo al limone* is a juicy, boneless chicken breast sauced in a tangy lemon-caper concoction. Thin-crust pizzas run from the simple *Margherita* to the elaborate *alla griglia* with ricotta, chicken, arugula, and a broccoli puree.

"All our special dishes are seasonal now," Velasco tells me proudly. One night there's calamari from the East Coast, grilled and served over salad greens tossed with a lemony vinaigrette. Duck confit is tucked into delicate, handmade crescent-shaped agnolotti and drizzled with a mouthwatering brown-butter sage sauce. For dessert,



Chef Francesco Velasco and owner Tarcisio Mosconi serving the signature orecchiette pasta with truffles in a cheese wheel.

Harry's Berries strawberries are showcased in a tart with a paper-thin crust and a smear of pastry cream. It's heavenly. Truffle season is coming soon and Velasco will create an entire truffle menu, including a dish with orecchiette (ear-shaped) pasta and white truffles from Alba.

## Bocchino Food Truck

Chef Chris Bocchino and his wife, pastry chef Kristine Bocchino, have sold their Malibu restaurant, Terra, and launched a food-truck concept called **Cal-Fresco** ("calfresco" on Twitter). The truck features casual California cuisine in the form of salads, wraps, and flatbreads. There's also a cheese plate and an antipasto platter. Look for the truck parked at the outdoor Malibu Family Wines tasting room ([malibuwine.com](http://malibuwine.com)) every Friday from 1 to 9 p.m. and Saturdays and Sundays from around noon to 5 p.m. This summer, the tasting room will have live music in various styles ranging from country to jazz on Fridays from 7 to 9 p.m., Saturdays from 1 to 3 p.m. and 7 to 9 p.m., and on Sundays from 1 to 3 p.m.

## The Vineyard at Mediterraneo

The **Westlake Village Inn** ([westlakevillageinn.com](http://westlakevillageinn.com)) has added a half-acre vineyard to its property at the corner of the parking lot on the west side of Mediterraneo. Bob Kelly of Pacific Ridge Vineyards partnered with Westlake Village Inn to cultivate plots of cabernet, cabernet franc, and syrah vines, 500 in all. His own vineyard is located in Camarillo on a ridge overlooking the ocean. "This was a custom installation, you could say," Kelly said. "It was a great deal of trouble to change a vacant lot into a vineyard."

In a couple of years, when the grafted vines have matured enough, Kelly will help process the grapes into wine at the Terravant Wine Co. collective in Buellton. In the meantime, visitors to the hotel can wander through the vines along pathways lined with rosebushes. A row of olive trees separates the vineyard from the tennis courts. A large fountain and a picnic table are positioned within the vineyard giving it a quaint Old World feel even though the land is brand new. ■

HAVE A TIP FOR DIALED IN? Email our dining editor at [angela@805living.com](mailto:angela@805living.com).