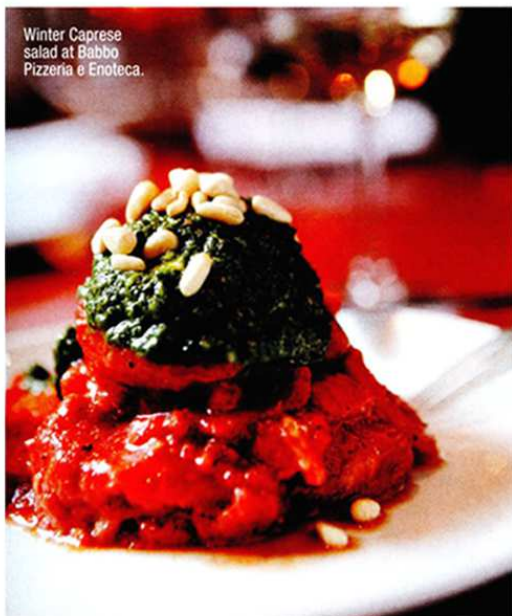


# BOSTON COMMON

SPRING FASHION

## TASTE Spotlight



Winter Caprese salad at Babbo Pizzeria e Enoteca.

## Molto Mario

debut

RENOWNED CHEF **MARIO BATALI** OPENS A NEW RESTAURANT ON FAN PIER.

BY MEAGHAN CALLAHAN

Twenty-five restaurants, three Italian markets, 10 cookbooks—Mario Batali is a culinary force. His empire includes New York City's Eataly and Los Angeles's Osteria Mozza, and now Batali has finally arrived in Boston, opening Babbo Pizzeria e Enoteca on Fan Pier. Modeled after his acclaimed Otto restaurants in New York and Las Vegas, the new restaurant—whose design pays homage to Boston's old warehouses—has three Carrera marble bars: a traditional wine and spirits bar, an antipasto bar for quick bites, and a bar offering Batali's mouthwatering pizzas. Expect flavor-rich dishes like spaghetti alla carbonara and pizzas such as the vongole, topped with fresh garlicky clams, and the self-explanatory potato, anchovy, and ricotta. 11 Fan Pier Blvd., 617-421-4466; mariobatali.com



## RAISE YOUR GLASS

There is no better cure for the late-winter blues than to pair them with award-winning reds and whites. The Boston Wine Festival, at the Boston Harbor Hotel, is celebrating 26 years of showcasing wines from the best vineyards around the globe through lavish dinners and seminars. The hotel's chef, Daniel Bruce, founded the festival, and each year he creates exquisite, one-of-a-kind wine dinners. Featured events this year include the Rising Stars dinner on February 27, presenting the best new winemakers from California, and the Mediterranean Reception on March 6, highlighting wines from Spain, the South of France, and Italy. Tickets for the various events can be purchased online. March 6-27. 70 Rowes Wharf, 888-660-9463; bostonwinefestival.net

## // REFINED FARE //

1



## PRIME TIME

Nick Varano's new restaurant, Strip by Strega, opening this spring at the Park Plaza Hotel, merges the lush atmosphere of Strega Waterfront with the steak-and-chops focus of Strega Prime. At the sure-to-be-sexy eatery, Executive Chef Farouk Bazoune will offer classic fare like steak au poivre and juicy rib eye, as well as refined dishes such as roasted beet salad with honey-whipped ricotta, pistachios, and a micro marigold garnish (PICTURED). 50 Park Plaza; stripboston.com

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## SPIRIT OF BOSTON

Take a trip back to pre-Prohibition Boston with a glass of Bully Boy Distiller's Hub Punch, a 70-proof spirit that was once the toast of the town. Try it in the 4 Leaf Clover cocktail at The Hawthorne. 500A Commonwealth Ave., 617-532-9150; bullyboydistillers.com



## // bites // DINNER AND A SHOW

Satisfy your eyes as well as your appetite at Tasting Counter. Chef Peter Ungár, who honed his craft at Le Céladon in Paris and Aujourd'hui in Boston, is offering a three-course tasting menu for

lunch and a nine-course tasting menu for dinner, both of which will change frequently and feature dishes like rice smoked ocean trout with lime, confit, and dashi rice crisp (PICTURED). Guests will also

be able to observe the entire operation, as the 20-seat dining area overlooks an open kitchen. Tickets are required and can be purchased online. 14 Tyler St., Somerville; thediningalternative.com