

airbnbmag

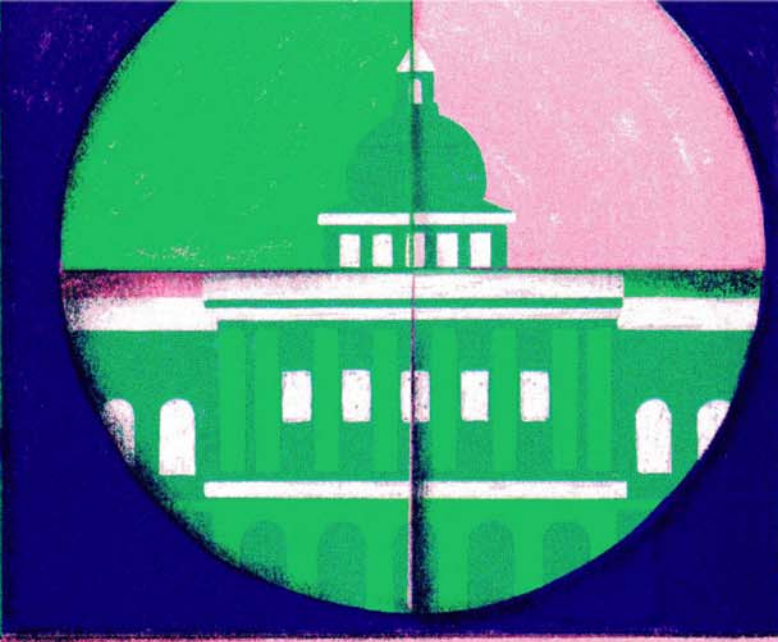
SUMMER
2018



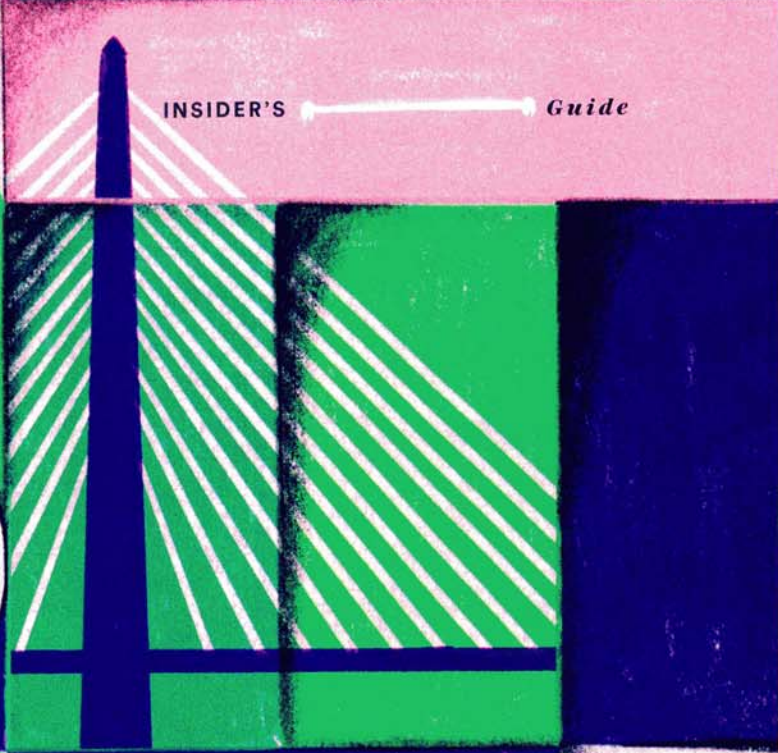
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TIMELESS
JAPAN

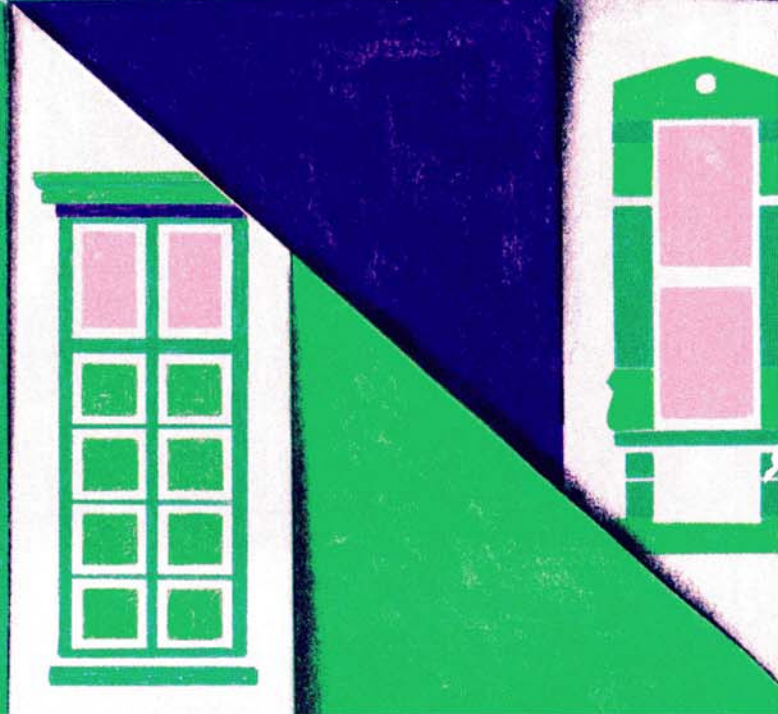




**THE SECRETS OF
AUTHENTIC BEANTOWN
(SECRET 1: DON'T
CALL IT BEANTOWN)**
BY KARA BASKIN Photographs by NICO THERIN



INSIDER'S  Guide



Where the Chefs Eat

Food & Drink



AT PAMMY'S IN CAMBRIDGE, the lighting is so perfect that it makes the best Wagyu short rib you've ever had taste even better. Glowing orbs fill the room and dangle over the bar like teardrops, all set to a wattage of such precise

warmth, it's as if it were calculated over at MIT. The restaurant is run by married fine-dining vets (he's the chef, she's the Pammy). Sit at the communal table that bisects the floor and you'll feel like you're eating over at their house.



East Boston Food Crawl

The city's best-kept culinary secret, according to Airbnb Experience hosts **Molly Ford and Sarah Jesup**, bloggers at the Food Lens, sits right next door to Logan airport, where old Italian meets...old Irish (and new tacos).

KO CATERING & PIES

You can't go wrong with the Irish beef stew with a floater at this harborfront shanty dishing out Aussie meat pies. (FYI: The floater is the gravy. Get it.)

RINO'S PLACE

Perfect red-sauce Italian, especially clutch if you land midday and crave lobster ravioli.

SANTARPIO'S

Boston's finest pizza outside the North End since 1903: well-charred crust like a Neapolitan, foldable like a New York slice.

TACUERIA JALISCO

Tacos nearly as good as SoCal. (Promise.) Try the tender beef tongue.