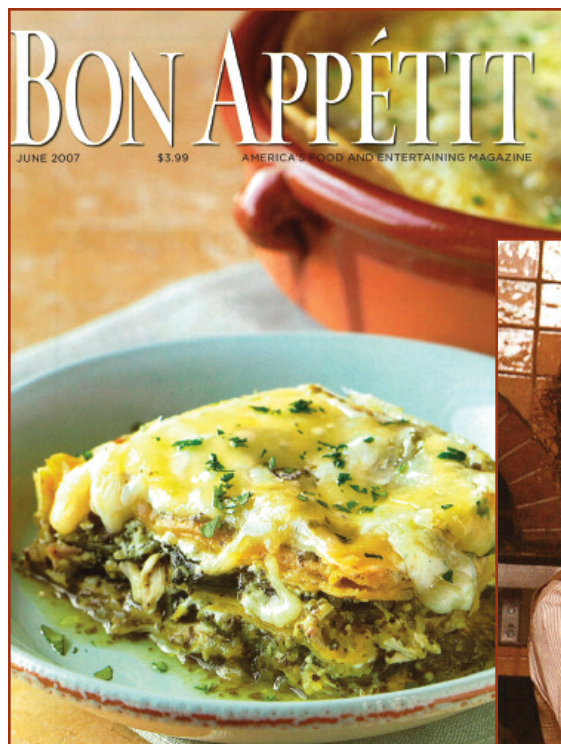


BON APPÉTIT

JUNE 2007



Chef Nancy Silverton and executive chef Matt Molina mix it up at Pizzeria Mozza in L.A.

LOS ANGELES

Pizzeria Mozza and Osteria Mozza

Perhaps the buzziest—and busiest—restaurant to hit Los Angeles in the past decade, Pizzeria Mozza has perfected the ultimate pizza crust with superb topping combinations like egg, *guanciale*, radicchio, and *bagna cauda*; and littleneck clams, oregano, Parmigiano, and pecorino. Antipasti are equally divine—don't miss the whipped *lardo* with rosemary or the chicken liver *bruschette*. Chef Nancy Silverton is often at the wood-fired oven, making sure each pizza is picture-perfect. Next door, co-owner Mario Batali and executive chef Matt Molina are putting the finishing touches on the Osteria Mozza menu, which will feature handmade pastas and Silverton's mozzarella bar.

HOT DISH Pizza with *burrata*, asparagus, pancetta, and onion.

Pizzeria Mozza, 641 North Highland Avenue, 323-297-0101.
Osteria Mozza, 6602 Melrose Avenue, 323-297-0100;
mozza-la.com

