

# Esquire

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## Rocca Kitchen & Bar BOSTON

**MICHELA LARSON** left Rialto to her former partner (see left) and came to Boston's South End to open Rocca, where she brings her passion for the food of Liguria, that stretch of rippling coastline referred to as the Italian Riviera and teeming with fabulous seafood, great olive oil, and the finest sweet basil in the world (the basis of the region's signature pesto dishes).

The large dining room, formerly a warehouse, is now fitted with retro-industrial brick-and-cork walls and banquettes positioned around slate-topped tables. After frequent intensive eating excursions to Liguria, Larson has really nailed the flavors of the region, from pastas like trofie with a verdant pesto, to fat panzotti ravioli stuffed with ricotta and lavished with walnut sauce, to chestnut-flour corzetti, →  
← little rounds of pasta with braised rabbit and red wine. Sea bass is cooked so the skin is crisp and the white flesh beneath it suffused with herbs. For dessert, try the walnut-and-fig torte with a glass of semidry Tuscan dessert wine, Vin Santo.

**WHILE IN THE NEIGHBORHOOD**, visit the art galleries of the South End. 500 Harrison Avenue; 617-451-5151; roccaboston.com.