

RESTAURANTS **BoccaLupo opens in Inman Park**

I expected to love the new **BoccaLupo** in Inman Park and, after two visits with 12 friends, that looks to be the case. The restaurant's owner-chef is Bruce Logue, who made his name in Atlanta as chef at La Pietra Cucina, which became my favorite restaurant in the city.

Logue's Italian cooking is inspired by Mario Batali's renowned Babbo in New York, where he worked for several years. The big difference between La Pietra and this new restaurant is cost. The menu is, with a few exceptions, all pastas and antipasti with quite reasonable prices. Here are some pictures of dishes I've sampled. Above is "bruschetta banh mi" with slow roasted pork, chicken liver, and giardiniera (pickled vegetables).



CLIFF BOSTOCK'S IPHONE

BoccaLupo's bruschetta

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This is my favorite dish so far - octopus and mortadella spiedino over (unidentified) beans and escarole with a hint of Marsala.



This is incredibly rich tagliatelle made with 20 egg yolks and tossed with ramp greens and wild mushrooms.

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Three desserts are offered, including this semi-freddo with blueberries and a drizzle of lime caramel.

Read it here: <http://bit.ly/15M1FOv>

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