



FOR MEN



SMART MOVES

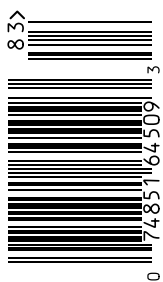
**JARED LETO'S NEXT
CHAPTER**

**BOND OF
BROTHERS**
Meet The Brosnan Boys

**SCOOTER
WARS**
Who Will Win The Battle?

**ARTIST
COLONY**
Frogtown's Big Leap

FALL/WINTER 2018 \$6.99




MENU

Edited by
Lesley McKenzie

A CUT

ABOVE

Ori Menashe and Genevieve Gergis distill the unpretentious philosophy of Bestia into their debut cookbook



BESTIA'S TAKE
ON A GRILLED
FENNEL-CRUSTED
PORK CHOP.

◆ When Bestia opened in Los Angeles' Arts District in 2012, it not only single-handedly revitalized a neighborhood, but it created a nonstop fever pitch for its house-made cured meats, wood-fired pizzas and fresh pastas. In their first cookbook, *Bestia: Italian Recipes Created in the Heart of L.A.* (Ten Speed Press, \$35), out late October, husband-

and-wife duo (and self-taught chefs) Ori Menashe and Genevieve Gergis share their brand of highly personal, unfussy, Italian-inflected cooking, with recipes for everything from condiments, such as paprika salsa verde, to their famous charcuterie and pizza dough, to a grilled fennel-crusted pork chop.

• KAREN PALMER

THE SLICE IS RIGHT

Five new pizza spots are anything but cheesy

California has always had a weird thing with pizza: We don't necessarily have our own "style," like New York or Chicago, but that doesn't mean that West Coast pizzaiolos aren't pulling perfectly blistered pies out of ovens up and down the coast. A hot new crop of pizza joints is firing up its ovens—including one NYC legend that recently made its Los Angeles debut. • K.P.



DOPPIO ZERO

Best for: Pizza purists. **Neighborhood:** Hayes Valley in San Francisco. **Who's behind it:** Italy natives Gianni Chiloiro and Angelo Sannino, the same team behind locations in Mountain View and Cupertino. **What they're known for:** Doppio Zero is one of only 18 pizzerias in the state to serve Vera Pizza Napoletana, made with double-zero flour (hence the restaurant's name). **What to eat:** The namesake Doppio Zero pie, topped with burrata cheese, prosciutto di Parma, arugula, shaved Parmigiano-Reggiano, and extra-virgin olive oil. **What to drink:** The Vesuvio, a combination of Hedge Trimmer Gin, blueberry honey syrup, pineapple juice, fresh lime juice and prosecco. **Who's the crowd:** Boutique shoppers during the day; locals and the pre-opera crowd at night. **Extra toppings:** In addition to its 68 seats inside, the pizzeria is planning to open outdoor seating on Gough Street. dzipizzeria.com.

NOLITA HALL

Best for: Sports fans. **Neighborhood:** San Diego's Little Italy. **Who's behind it:** Black Swan Hospitality, a venture from co-founders Douglas Hamm and Anthony Viveros. **What they're known for:** Soaring ceilings, a beer hall-meets-sports bar vibe, and pizzas cooked at 900-plus degrees in a Forza Forni wood-burning oven. **What to eat:** The Salsiccia di Finocchio pie, topped with fennel sausage, cremini mushrooms, garlic sauce, pecorino and fresh oregano. **What to drink:** Simple but refined drinks such as the NPT (Nolita Prescription Tonic), made with lemon-, cucumber- and rosemary-infused gin and Fever Tree Mediterranean tonic. **Who's the crowd:** Families early in the evening, shifting to a mix of locals, tourists and cocktail lovers after 8 p.m. **Extra toppings:** Did we mention there's a shuffleboard court to work off your pizza, too? nolithahall.com.

ROBERTA'S

Best for: Igniting Insta-envy. **Neighborhood:** Culver City. **Who's behind it:** The same team behind the beloved Brooklyn pizza joint. **What they're known for:** Wood-fired Neapolitan-style pies and a knack for inspired vegetables and salads. **What to eat:** Look for New York staples such as the Normcore (mozzarella, tomato, garlic, basil and sea salt), as well as a few California-style pies like the honey-drizzled Bee Sting. **What to drink:** Anything from the cocktail menu featuring hand-pressed juices. **Who's the crowd:** Media types who live and work nearby, as well as foodie pilgrims willing to make the trek (and endure the wait). **Extra toppings:** The brunch- and lunchtime-only cheeseburger, a sleeper hit in Brooklyn, has also made its way onto the West Coast menu. robertaspizza.com.

ROBERTA'S: COURTESY OF ROBERTA'S; LUPETTI PIZZERIA: RYAN GALL; DOPPIO ZERO: ALAN BLAUSTEIN; NOLITA HALL: PIZZA; DIANA ROSE SCIACCA

LUPETTI PIZZERIA

Best for: Date nights. **Neighborhood:** L.A.'s Arts District. **Who's behind it:** No Name Bar's Bryan Ling, as well as chef and Gjusta alum Adam Tomei (yes, he's Marisa's brother). **What they're known for:** An open, modern design from Studio Collective, complete with custom Douglas fir benches and outdoor seating, as well as bar-style pies, chicken Parm and other East Coast specialties. **What to eat:** Either of the superlative cheese slices—the Regular (made with good ol' shredded mozzarella) or the Margarita (made with fresh mozz). **What to drink:** A Moretti, the classic Italian lager. **Who's the crowd:** DTLA hipsters. **Extra toppings:** In Sheep's Clothing, a highly stylized, high-tech, Tokyo-style *kissa* (a hi-fi cocktail bar that spins good music) opens through a not-so-secret doorway in the foyer. Expect a café vibe with pour-over coffees, teas and pastries during the day, and a casual, cocktail scene at night. lupettipizzeria.com.

SUPERFINE PIZZA

Best for: On-the-go lunch. **Neighborhood:** L.A.'s Fashion District. **Who's behind it:** Steve Samson, chef and owner of highly acclaimed Italian restaurants Sotto and Rossoblu. **What they're known for:** Samson calls his pies "Los Angeles style," which draw inspiration from both Naples and New York. **What to eat:** Any of the produce-driven pies—a nod to the building's history as a wholesale produce market—such as the Es-Ca-Role, topped with escarole, red onion, olives, chilies, mozzarella and smoked provolone. **What to drink:** An ice-cold Mexican Coke or Topo Chico mineral water. **Who's the crowd:** Downtown's lunchtime set. **Extra toppings:** Pull up a chair at the counters flanking the pizza window, or grab a spot at a table across the sunny courtyard. superfinepizza.com.

LUPETTI'S PIZZERIA IN THE ARTS DISTRICT OF LOS ANGELES.

ROBERTA'S



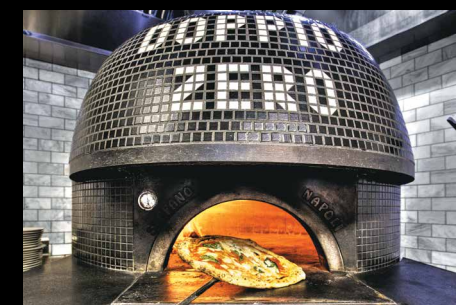
SUPERFINE PIZZA



LUPETTI PIZZERIA



DOPPIO ZERO



NOLITA HALL



À LA CART

Mixologist Dushan Zaric of Bar Alta breaks down his ultimate mobile cocktail station

Master barman Dushan Zaric knows how to make **Bar Alta** a standout experience when it opens in December in the recently revamped historic Hotel Figueroa in Downtown Los Angeles. A key element? Creating the ultimate custom bar cart.

What Zaric dubs “the Ferrari of bar carts” took over a year to design and build with local furniture company Cisco Home, which customized the art deco-inspired piece created to make five classic cocktails tableside. He consulted with Studio Collective, the design firm responsible for the property’s makeover, so that the wood and brass finishes are

in line with Bar Alta’s elegant, sophisticated vibe. “I prefer my bars to have warm materials,” says Zaric, co-founder of New York City’s Employee’s Only, which recently debuted a bar in West Hollywood.

Here, Zaric breaks down the components of his dream design and build project, which includes the essential tools and ingredients he needs to prepare the tightly edited drink list (Old-Fashioned whiskey cocktail, Manhattan, dry martini, classic daiquiri and Negroni), as well as how to re-create the perfect bar cart at home. 939 S. Figueroa St., L.A., 213-627-8971; hotelfigueroa.com. • JESSICA RITZ



1

GARNISHES, SUCH AS ORCHID BLOOMS AND BERRIES, ADD VISUAL APPEAL, EVEN IF THEY'RE NOT NECESSARY FOR SELECT COCKTAILS. GO FOR "SIMPLE BEAUTY," ZARIC ADVISES.

2

"THE CART TOP ITSELF HAS A DECO-STYLE BRASS RAILING WHERE WE KEEP OUR BITTERS AND HOMEMADE INGREDIENTS," HE NOTES. THE SELECTION INCLUDES ORANGE, GRAPEFRUIT, ANGOSTURA AND PERUVIAN BITTERS. THE SURFACE ALSO FEATURES A DRAIN AND BAMBOO CUTTING BOARD, WITH A BUCKET FOR ICE HIDDEN UNDERNEATH.

3

"THERE'S NOTHING BETTER, IN MY EXPERIENCE, THAN ANGOSTURA BITTERS FOR CLASSIC COCKTAILS," HE SAYS.

4

ZARIC'S BAR CART INCLUDES "CUSTOM INDENTATIONS WHERE WE CAN SECURE SHAKERS" AND OTHER TOOLS BY HIS FAVORITE BRAND, URBAN BAR, AS WELL AS VINTAGE COCKTAIL SHAKERS THAT WERE GIFTS. LUIGI BORMIOLI IS ZARIC'S PREFERRED GLASSWARE.

5

THE SPIRITS FOR BAR ALTA'S COCKTAIL MENU OF FIVE CLASSICS INCLUDES FORD'S GIN (PICTURED), AS WELL AS FOUR ROSES BOURBON SINGLE BARREL, CAÑA BRAVA RUM AND WILD TURKEY 101.