

Daily Dish

THE INSIDE SCOOP ON FOOD IN LOS ANGELES

Mercato di Vetro to open in WeHo in October. Here's the menu.

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SBE hospitality group's Mercato di Vetro, an ambitious Italian eatery, marketplace and bar with corporate chef Danny Elmaleh heading the kitchen (actually, there are four kitchens), is set to open in early October in West Hollywood.

The two-story Santa Monica Boulevard space is connected by a floor-to-ceiling glass wine case. The design, accented with gray marble and reclaimed wood, includes four kitchens: one for antipasti, cheese and charcuterie, which is lined with bar seats; an open kitchen with a wood-burning oven for pizza and a pasta-making area; a cocktail kitchen for in-house syrups; and a traditional restaurant kitchen for all the composed dishes.

Antipasti and starters include artichoke chips with lemon and rosemary; hen of the woods with aioli and parmesan; and caprese with buffalo mozzarella and heirloom tomato. A raw bar features oysters, carpaccios and tartares. Primi pastas will be made with a vintage Rosito Bisani pasta machine: carbonara with pancetta; ravioli with potato, ricotta and egg; squid ink spaghetti with bread crumbs and spinach. A dish of bucatini with shrimp,

scallops, clams and mussels is prepared in a bag (pictured below), presented at the table and cut open to allow the steam and aromas to release.

And for secondi, there's branzino baked in a salt bread crust with grape leaves; pork osso bucco; game hen; lamb with rosemary honey; and roasted bone marrow with oxtail marmalade. Elmaleh also will be responsible for Mercato di Vetro's pastry and mixology menus. And a retail area will sell olive oil, daily fresh pasta and jarred antipasti.

