

# The IMPROV

July 7-27, 2011

# WIAN

Boston's

# B E S T

All Smiles

Bridget Moynahan's Happy Return to the Big Screen

OUR ANNUAL GUIDE to the CITY'S TOP RESTAURANTS, BARS, BOUTIQUES & more

\$2.50 OUTSIDE OF METRO BOSTON



0 74470 79832 3



FOOD + DRINK



## NEW RESTAURANT

### Coppa

If you manage to score a seat in under an hour, congratulations. Ever since Ken Oringer and Jamie Bissonnette threw open the doors of their no-reservations South End enoteca, followers of these two top chefs have stormed the place as if they were giving away free slabs of house-cured duck prosciutto. But the wait is worth the considerable reward: wood-roasted meatballs draped with lardo, knuckles of pasta with slow-cooked broccoli, and a white pizza with summer squash and spinach.

➔ 253 Shawmut Ave., Boston » 617-391-0902 » coppaboston.com

### FRIED CHICKEN Highland Kitchen

Following the trend, we seem to be a city in the throes of a fried-chicken epidemic. But while it's tempting to indulge in the crispy treat on a daily basis, we choose to reserve the calorie-binge for Mondays, when Highland Kitchen offers their top-notch version as a special. Coated with a buttermilk-and-flour crust, the faintly peppery white and dark meats are just addictive enough to have us clamoring for the beginning of the workweek.

➔ 150 Highland Ave., Somerville » 617-625-1131 » highlandkitchen.com

### GOURMET FOOD SHOP Formaggio Kitchen

An institution 30 years in the making, Cambridge's Formaggio Kitchen isn't afraid to embrace technology (just ask their 2,000 Twitter followers). The team of earthy, gourmet-food purveyors can talk for hours about their wares and seem to genuinely enjoy sharing their knowledge. Swing by, and you'll likely sample half the cheeses on hand, plus a few hunks of bread dipped in Moroccan olive oil, or even a slug of biodynamic wine. Take the daily dinner to go.

➔ 244 Huron Ave., Cambridge » 617-354-4750 » formaggiokitchen.com

### HOT DOG Trina's Starlite Lounge

Other Boston wieners boast longer links or a Kobe filling. But Trina's takes our pick for best hot dog, period. Their griddled, all-beef version is served simply on a soft bun, making it just right on its own, or as a vehicle for every imaginable accompaniment. Starlite serves a rotating "dog of the day," wrapping it in bacon, bathing it in spinach-artichoke dip or piling on the broccoli. Did we mention the one wrapped in bacon?

➔ 3 Beacon St., Somerville » 617-576-0006 » trinastarlitelounge.com

### HOTEL RESTAURANT Meritage

Hotel dining attracted attention this year with the arrival of a certain big-name chef. But we're proudly touting Daniel Bruce for his efforts to keep Meritage, inside the Boston Harbor Hotel, dedicated to all things New England. The wine-themed menu (dishes fall into categories like light whites and robust reds) changes seasonally. And bar bites, including fried Nantucket scallops, are perfectly sized for grazing travelers.

➔ Boston Harbor Hotel, 70 Rowes Wharf, Boston » 617-439-3995 » meritagetherestaurant.com