

BOSTON COMM

SPRING 2006

**DESPERATE
HOUSEWIVES'
NEWEST HUNK
JAY HARRINGTON**

**SENSATIONAL
SPRING FASHION**

**RED HOT
REAL ESTATE**
THE PLAYERS REMAKING
THE SOUTH BOSTON
WATERFRONT

**WICKED AUTHOR
GREGORY MAGUIRE
TALKS THEATER**

**FENG SHUI
WITH THE
FORBES SISTERS**

**IN THE
KITCHEN WITH
STEPHANIE
SOKOLOVE**

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SORELLINA

Chef Jamie Mammano is on a roll. First came Mistral, then Teatro, a recent partnership in The Federalist, and now Sorellina ("little sister" in Italian), which opened in January in the former Salamander space. *Sorellina, Trinity Place, 1 Huntington Avenue, 617-412-4600.*

FIRST IMPRESSIONS

Feels like you're standing in the woods after a big snowstorm with sun filtering through the trees—a cocoon of white, dark wood, metal-twig artwork, and glass, courtesy of designer Celeste Cooper. One look at the menu and panic ensues; everything looks incredibly enticing, courtesy of Executive Chef John Delpha.

THE CROWD

Hip, yet well heeled.

THE FOOD

Sophisticated but casual Italian with an emphasis on grilled meats, poultry, and seafood. Hats off for offering tripe in a smoked-tomato ragout, plus the verdure, consisting of green beans, sliced raw sun chokes, and artichokes in a black-olive vinaigrette (less onion please). The crispy, crabby, arancini with garlicky tomato sauce is a wow. And how can you go wrong with wagyu-beef meatballs in a Barolo butter sauce over pasta? (Ditto for the salmon with pancetta, chickpeas, and tarragon butter.) The roasted chicken with tomatoes and peppers screams comfort, as does the pork chop with beans. As for those truffled fries, they may be the best thing on the menu, next to that chocolate-cherry cake. Entrees range from \$26 to \$42.

DRINKS:

Fun, flirty cocktails and a 150-plus wine list heavy on Italian reds and whites.

BOTTOM LINE

It's hard not to fall in love with Mammano's little gem.

