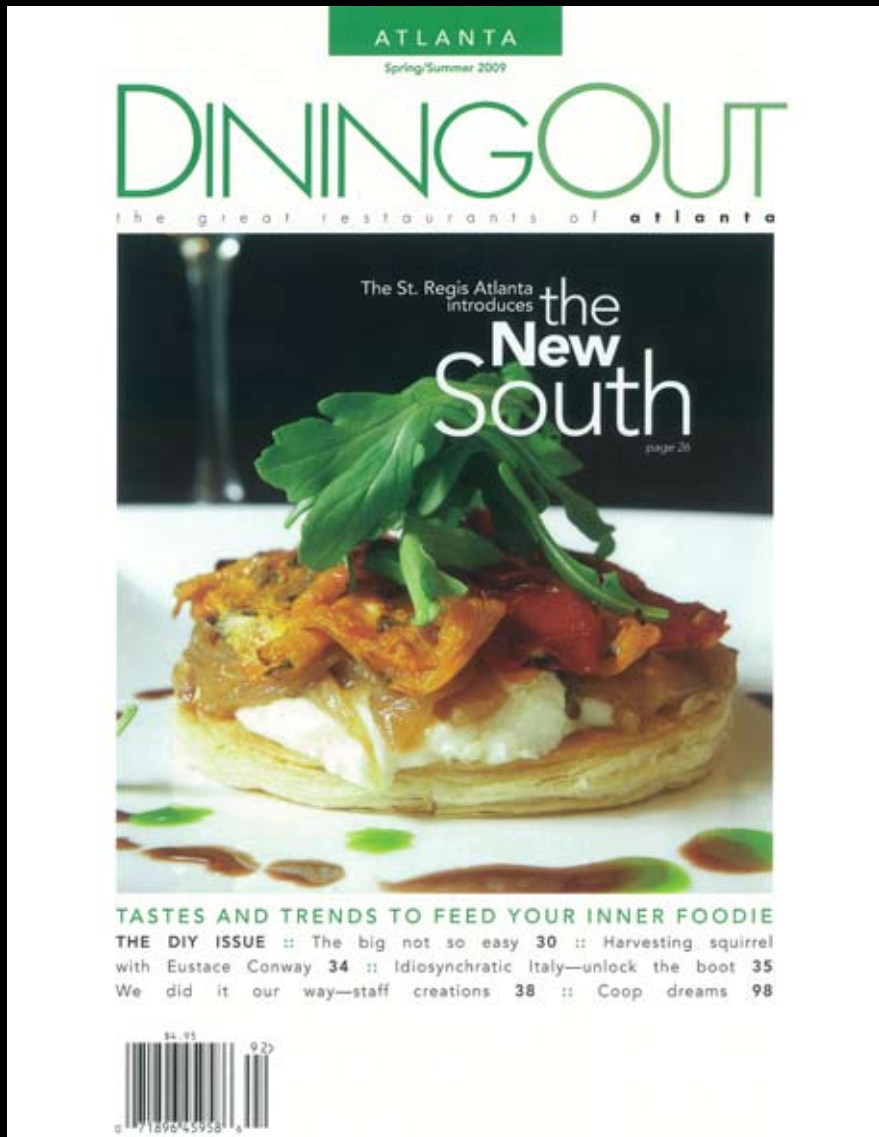


as seen in...



Sugo Restaurant & Tapas

{three locations; sugorestaurant.com}

When you see spanakopita on the menu, you may be quick to judge Sugo as anything but authentic Italian. It just so happens that the Castellucci family who founded the four-year-old eatery is the product of a union between a Greek and an Italian. The menu is filled with family recipes influenced by Italian, Greek and Spanish flavors. Don't worry- Chef Jon Mattson, a Boston native whop married into the family, takes Italian cuisine seriously. The sauces slow-cook for eight hours, the lamb shank simmers in port wine for seven hours, and the dark meat used in the Roman Chicken Cacciatore roasts on the bone for five hours. Dining at Sugo, as with the preparation that leads up to it, is an experience meant to last a few hours. "It has to do with an Old-World mentality," Mattson says. "It all starts with the ingredients they use. I'm not going to apologize for the food taking a little longer-it's worth it."

-Jacob Harkins

