



Nearby Gem – Osteria Mattone

ARTICLE RUKSANA HUSSAIN | PHOTOGRAPHY KATELYN HARDWICK

LOOKS LIKE: Housed in a quaint structure on Canton Street. Seating areas include the casual osteria on one side or the more formal trattoria on the other. Seating at the bar is available if that's your thing. A little unassuming wine cellar stands witness to all the activity around – worth remembering for that impromptu wine tasting session. Patio seating in the summer will be a prized spot.

SOUNDS LIKE: A busy, successful restaurant should. Given they were open only a few weeks at the time of this review, OM was playing host to a full house of diners even on a week night. Nothing but accolades and compliments heard from other guests all evening.

SMELLS LIKE: Fresh herbs and choice spices brought together in just the right combinations to play with your senses. Simple ingredients, simple cooking. No airs and graces. The food does all the work. Besides, fresh hot pasta on your plate does smell divine.

TASTES LIKE: Octopus on a bed of chickpeas cooked to perfection with a mint-lime vinaigrette. Braised veal meatballs in tomato sauce. Tagliolini di Mare - Seafood pasta delight starring lobster, crab, shrimp in a tomato garlic seafood broth. Agnolotti di Oxo - Oxtail and short rib ravioli bursting with flavor in a buttery jus. Roman fare abounds in downtown Roswell.

WHO: The folks behind neighborhood southern tavern Table & Main. When time came to offer another culinary experience, of course they kept it to Canton Street. Owner/Operator Ryan Pernice and Executive Chef/ Co-owner Ted Lahey have done it again. A stellar addition to downtown Roswell's vibrant culinary roster, and the only Italian restaurant on that street, Ryan and Ted have played well on their strengths presenting a space and taste the area deserves. They've set the bar high alright.

USP: The team. Ryan ate his way through Italy (31 restaurants in 7 days) to distill his vision for OM. Talk about commitment. Chef Ted and sous chef Alex Chen have composed a menu to present time-tested dishes with a simple flair. From the traditional antipasti and aalumi to the cichette, the variety of house-made pastas to heartier main dishes from the wood burning oven, anything you choose to savor here is a win. Sommelier Daniel Pernice has

compiled an exceptional wine list showcasing some of Italy's exciting varietals. The wine cellar is ample proof. Pastry Chef Micki Kimberly leads the irresistible pastry program. Citrus glazed polenta cake with house-made espresso gelato, ricotta panna cotta with quince compote and pignoli rosemary brittle, and other such delicious sweet treats complete the meal. You have been warned.

Details

DINNER: Tuesday-Thursday 5 p.m.-10 p.m., Friday-Saturday 5 p.m.-10.30 p.m., Sunday 5 p.m.-9.30 p.m.

Not open for lunch.

Closed Mondays.

1095 Canton St, Roswell