

# FOOD & WINE

DECEMBER 2010

## best HOLIDAY RECIPES 2010

plus the best wines to  
drink this Christmas

WHERE TO **go** NEXT

## Best of the Year

*F&W's editors are constantly searching for the best new eating, drinking and traveling experiences. Here, the ones that were so unforgettable we can't wait to have them again.*



### PASTA WITH LAMB RAGÙ

#### Coppa, Boston

At Coppa, co-chef Jamie Bissonnette doesn't list all of his purveyors on his menu. "I'm sick of reading menus like that," he says. But that doesn't mean ingredients aren't important to him. For this exceptional dish, he tosses large hollow pasta tubes (*paccheri*) with chunks of lamb, tomato ragù and grated Pecorino. Bissonnette finishes the dish with mint

#### Insider Tip

Coppa serves a special late-night menu from 11 p.m. to 12:45 a.m. with snacks like warm salt-cod crostini and house-made charcuterie.

from the same pasture where the lamb grazed. When he can't find *paccheri*, he makes sheep's-milk-ricotta gnocchi instead.

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—Christine Quinlan