Moveable Feast

From Tablecloths to Taco Trucks, the World’s Best Food

BY MOLLIE CHEN ON APRIL 22, 2010 10:00 AM | NO COMMENTS

Marathon Madness: Carbing Up at Boston's Coppa

I’m not sure how you train for a marathon, but I can tell you how you eat for one. This past weekend, I was in Boston helping my little sister gear up for her first-ever marathon (yay!). For three days, anything Annie wanted, Annie got. And it turns out that Annie wanted to feast. Lucky girl lives across the street from Toro, chef Ken Oringer's buzzy tapas spot, and is a regular at the bar (they start grilling the corn as soon as she walks in). But her new love is Oringer's recently opened Coppa, a small and noisy enoteca just a few blocks away. This is where she requested we go for the first of many carbo-loading meals. Twist my arm: we started with whipped bacalao spread an inch-thick on grilled toast, followed by oozy fresh burrata over bresaola and lightly charred octopus in a puddle of salsa verde. Grilled asparagus swimming in a spicy horseradish and pecorino sauce wasn’t light but it was delicious, and we practically couldn’t get enough of the cavatelli tangle with chicken sausage and soft-cooked broccoli. I don't know if it was the food or the adrenaline, but Annie finished the 26.2 miles in fine form. Her first request? A beer.