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The World's Pesto Champion: **Farina**

by Tami Yu | 4/28/2009 Find Post on: Dining, Travel



Cesar Rubio

Farina is as real as it can be when it comes to Ligurian cuisine. The chef hails from Genoa, and the menu is an impressive feast that any nonna would approve. Featuring a world class pesto sauce (they won the Pesto World Championship, no mean feat).

Focaccia is one of their specialties so definitely order one. The Focaccia di Recco (stracchino cheese melted between two layers of thin bread dough) will make your taste buds tingle. The seafood crudo of the day is usually refreshing with

bright hints of citrus.

While everything is en pointe, the main reason to try Farina are the housemade pastas. The Mandili al Pesto is enough reason to make you weep tears of joy. Sheets of handkerchief pasta are delicately robed in a fresh basil pesto sauce. I haven't tasted pesto this amazing since my travels to Italy.

The pasta was so thin it melted right on the tongue, exploding into a blissful burst of cheese and green basil. One reason why it's so good is because they only use a mortar and pestle -no machinery allowed here. All the pastas are made at the beautiful marble counter, so if there are no tables, definitely snag a seat there to watch them in action. Another favorite dish is the pansotti (filled tortelli) with spinach, chard, borage, and ricotta.

When black and white truffles are in season, they fly in fresh ones straight from Piedmonte for their special entrees. They even have someone shave it at your table in a dramatic fashion before you tuck into your plate.



Allyson Wiley

Then, if you have room left, get the crispy sweet milk fritters, the seasonal semifreddo or panna cotta for that sweet ending.

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