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See and be seen deliciously at Trattoria Il Marzocco in Pietrasanta, Italy

ITALIAN RESTAURANTS | AUGUST 12, 2012 | BY: TAMAR FLEISHMAN |

5 photos

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Pietrasanta, Italy is one of the hot spots in the world. It's got an artsy -- rather than shopping - - vibe, though there are galleries and indie boutiques. On a sort of insider's secret side-street is [Trattoria Il Marzocco](#) ([http://translate.google.com/translate?](http://translate.google.com/translate?hl=en&sl=it&u=http://www.trattoriailmarzocco.it/&prev=/search%3Fq%3Dil%2Bmarzocco%2Bpietrasanta%26num%3D100%26hl%3Den%26newwindow%3D1%26safe%3Doff%26client%3Dfirefox-a%26hs%3DMEi%26rls%3Dorg.mozilla:en-US:official%26prmd%3Dimvns&sa=X&ei=OjMoUOH5IcjG6AHMwYDIDQ&ved=0CPwEEO4BMAA)

<http://www.trattoriailmarzocco.it/> . If you get to eat outside,

you'll be sitting in one of the most coveted seats in the region. People will glance at you and you will see *le chic du monde* promenading by, looking for a bite to eat or to snap up an interesting piece of art. Sitting outside, you'll be amongst the pots of fresh herbs used in their cooking. I was very glad to be hosted to experience it!

I started out with a "Spritz," which is a classic Austrian cocktail -- but according to the *New York Times* this very week -- has one of the hottest cocktail ingredients today, Aperol. Aperol is a colorful, herby aperitif, much like Campari. It typically has apple, Cinzano, Aperol, white wine and ice. That's appropriate, because the restaurant describes themselves like this: "Memory and scents of Sicily, the rigor and internationality of Zurich, the subjective creativity, passion for flowers and for research."

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Trattoria Il Marzocco in Pietrasanta,
Italy

Photo credit: Tamar Alexia
Fleishman, Esq.

The rest of my dinner was this:

A salad with mango, hint of ginger, large and tender prawns, mixed greens, red bell pepper and hearts of palm. It would make a great lunch salad or even a light dinner salad.

Cotoletta vitello alla palermitana con verdure di stagione - a Sicilian favorite recipe, breaded and Parmesan cheesed veal scallopini. Their version is actually a thicker cut on the bone, very juicy and well marbled. If I weren't in polite company, I could have entertained myself gnawing the bone!

Crema mascarpone con frutti di bosco - marscapone cream with berries. It was a rich, yet seasonal for summer way to close the meal.



Tamar Fleishman, Baltimore Restaurant Examiner

Tamar has developed and published recipes, been a restaurant critic, taken classes at Le Cordon Bleu and BBQ U, and judged the Roadkill Festival -- eating groundhogs and, unbelievably, moose.