

# TO LIVE AND DINE IN ATLANTA

At La Pietra Cucina, Atlanta native chef Bruce Logee brings his Babbo training and Italian travels to bear on this board of hand-cured prosciuttos, handmade ricotta, flatbread and pineapple mustard.

## Welcome to the biggest gourmet growth spurt the city of Atlanta has ever seen!

While other cities have been treading water in this tricky economy, the ATL resto scene revved up in 2009 with big-boy outposts like Craft, BLT Steak and Market and lots of love from our home team, including Abattoir and Serpas. Sure we had a lot on our plate when we set out to survey the best of the new breed, but we've amused, we've bouched (we've eaten more pork than we'll ever admit to our doctor) and we've broken it down into bite-size portions for easy digestion. So dig in, Atlanta. We promise you *will* leave hungry!

| Produced by Danny Bonvisuto | Written by Katie Kelly Bell, Danny Bonvisuto, Felicia Feaster, Nancy Staab | Photos by Iain Bagwell, Sarah Dorio, Calvin Lockwood |



Late last year, La Pietra Cucina was what we'll call light on atmosphere. The yawning space (previously MidCity Cuisine) held little more than a handful of unadorned tables and a few servers who looked genuinely surprised when patrons wandered in. But the handmade flatbreads and ricottas, the house-cured prosciuttos and the glorious pastas (oh, the linguini and clams!) that chef Bruce Logue was putting out of that kitchen were nothing short of revolutionary. And no wonder. He cut his teeth at Mario Batali's Babbo. Since then, this little resto that could has quickly gained a cult following and a shiny new interior, but we still like to think of it as our little secret.

*1545 Peachtree St., 404.888.8709 or [lapietracucina.com](http://lapietracucina.com)*