

AS SEEN IN.....



Our Restaurant Pick of the Month

Alessio Ristorante Italiano Offers Five to Six Daily Specials and Much More

By Eric Feigenbaum

“It’s like a ‘Cheers!’” Lisa James, manager of Alessio Ristorante Italiano in Northridge used to describe their strong regular customer base. “We know their faces and their orders most of the time.”

And whether or not Norm Peterson walks in the door, it’s plain to see that the locals gather at Alessio – even as early as 5:00 pm.

James believes Alessio’s success is in part based on their customer service. And it’s true that their friendly, knowledgeable waiters and waitresses dote on customers. Because most have been around at least six years, they know what they’re talking about – and they’ve tried every dish. Recommendations come from first-hand knowledge, and they all seem to have their favorites.

One favorite everyone seems to talk about is the Cioppino made of almost every shellfish and fish under the sun served in a tomato garlic sauce. Alessio serves it over linguine – a refinement that came from the requests and preferences of regular customers. However, they’ll serve it without pasta on request.

In fact, on any given night – Alessio offers five to six daily specials not to be found on the menu. These rotate around among 20 to 30 different specialty dishes, sometimes incorporating new dishes spawned from customer requests or chef innovations.

Robert, the proprietor believes that Alessio succeeds because for the Northridge area, it has the magic combination of service, quality and price that continue to draw people still after 11 years.

Try a few bites of the Burrata appetizer over a balsamic marinated Portobello mushroom cap, warm roasted asparagus, roasted tomatoes on a bed of greens and you’ll see what he means. Same with the Steak Wellington special with two four ounce cuts of ribeye steak cooked to order layered in gorgonzola and brie and then baked in a giant puff pastry or the Pollo California with chicken sautéed in a white wine and garlic sauce covered in fresh avocado slices and two jumbo prawns.

Entrees are values with prices averaging between \$13 and \$20 for fine, sit-down fare. Cap them off with one of the amazing made in house desserts like their very rich tiramisu or the rich, chocolate ganache centered cheesecake to give the evening the feel of a complete Italian meal.

And while at night, Alessio has the feel of an elegant café in Italy, in the day it strives to be a casual environment for the nearby college community at CSUN offering reasonable lunch prices for excellent fare.

Similarly, Alessio reaches out to its community by offering a happy hour Monday to Friday from 4:30 to 6:00 pm and Sunday from 4:00 to 6:00pm. Happy hour is an opportunity to try some of the fine wines Alessio stocks and their amazing appetizers at discount prices.

Alessio Ristorante Italiano is located at 9725 Reseda Blvd in Northridge and can be reached at 818-709-8393.

