Larco's Grill puts new spin on eating out Italian style

BY ELEANOR HEALD

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SPECLAL WAITER

Enter the West Bloomfield location of the new-Larco's Italian Grill. A million dollar renovation has stripped any memory of a Memphis Smoke followed by a Flying Fish that occupied the building in recent years.

A classy barfounge with high top tables crafted from oak and maple in a geometric design are mirrored in the dining room on over-sized tables and comfortable booths. Well-placed interior walls and carpeted floors reduce noise when the restaurant goes full tilt on weekends. The complete menu is available in the lounge where smoking is permitted.

Exuberant wall art by local artist Jim Chatelain creates a mysterious effect. New works of gouache on paper, complete with drips and underlying pencil drawings establish a pulette of astonishing colors in sharp contrast to the principal decor. Chatelain's works on exhibit a Larco's are available for sale through Revolution gallery in Ferndale.

On the menu

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Shrimp Larco is a 50-year flagship appetizer. Lightly-breaded
shrimp are flash fried then
sauteed in a lemon, white wine
and garlic sauce. For crisping,
flatbread pizzas are pan-fried in
olive oil then topped. For a true
taste of Italy in the style of a
pizza bianco, try the house-dried

SILIT PRIOTE IN MELINE MANNEL.

For you: Chef Zog Vulaj presents tuna pasta with tomato, and grilled sea bass with vegetable medley, two of the dishes you'll find on the menu at Larco's Italian Grill.

tomatoes, blended cheeses with a chiffonade of fresh basil topping. Larco's minestrone is legendary as is the house saind dressing with its proprietary blend of spices. For a main course, the Tenderloin drizzled with Bernaise sauce accompanied by five lobster-stuffed raviolis with a red pepper vodka sauce, and asparagus plate gar-

nish is unboatable at \$19. It comes with either soup or salad. All fillets, six, eight or 10-ource, are accompanied by a side of Larco's fabulous Zip Sauce. While there's no specific kids menu, there's plenty for children to enjoy like pizza, meatball grinder or a half-order of pasta. Tray-presented desserts include house made (by a family

Peter Larco, who opened the first Larco's on Six Mile Road in Detroit, is the family member overseeing Larco's Grill. Since age 13, he has worked in his father's restaurant and then at his aunt's restaurant Lelli's before moving to the Troy location at 646 E. Big Beaver. "West Bloomfield is an ideal second location for the Larco family," he noted. 'We can service residents in the neighborhood, but with our central location, we can attract diners from suburbs east and west of us. We saw a need for a classic Italian restaurant and hope to fill that niche."

Chef Zog Vulaj has been associated with a number of Italian restaurants in the area, including Larco's in Troy. Now, as executive chef at 30 years old he's enjoying kitchen life more than ever. "Italian food has a sexy

he's enjoying kitchen life more than ever.

'Italian food has a sexy appeal,' he said.

'From the firsh herbs and scasonal vegelables to butchering different fish and cuts of meat, thero's always a challenge. Mating the sauces from scratch is a pleasure with the unusual combination of reductions, stocks and fresh ingredients that make them delicious.

The relaxed ambiance and menu concept at Larco's Italian Grill has put a New Age spin on ceating out Italian-style' in metro-Detroit.

Eleanor Heald is a Troy resi-

metro-Detroit.

Eleanor Heald is a Troy resident who writes about dining,

food, wine and spirits for the Observer & Eccentric Newspa-pers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 1864#.

Larco's Italian Grill Where: 6480 Orchard Lake, at Maple, West Bloomfield (248) 626-6969

626-6969
Open: Dinner only, 4:30 p.m.10 p.m., Monday-Thursday,
until midnight on Friday and
Saturday and 3:30-9p.m., Sun-

new attention to lighter dishes like salads, panini, pasta orders and individual flat-bread

pitzes
Cost: Pastas with soup or
salad \$15. Many entree classics with soup or salad, side of
pasta, potato or vegetable
under \$20
Reservations: Not accepted

- Larco's Uncorked
 Wine and Italian food are a
 match made in heaven. Chaf
 Zog Vular recommends:

 1999 Poggio Alle Gazze.
 1999 Poggio Alle Gazze.
 1998 Michele Chiario Barbera d'Asti correct spelling and
 Tenderioln Siciliano
 2000 Antinori Orvieto and
 Chicken with wild mushrooms.
 asparagus, tri-colored torteilini
 and roasted chicken sauce

CHALKBOARD SPECIALS

Send information for consider-tion in Chalkboard Specials to atton in Chalkboard Specials to Keely Wygonik, Assistant Manag-ing Editor of Features, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150, fax (734) 591-7279 or o-mail (send as text file or paste into e-mail) or paste into e-m kwygonik@oe.homecomm.net

ANNIVERBARY

Steve's Family Dining, 40360 Five Mile Road, west of Hagger-

ty, (734) 420-0368, is celebrating its fifth anniversary this week. The family-style restaurant offers a variety of home-cooked dishes, and Polish entrees such pirogue, stuffed cabbage, kielbasa with sauerkraut, city chicken, and potato paneakes. Open for breakfast, lunch and dinner, 7 a.m. to 9 p.m. Monday-Saturday, 7 a.m. to 3 p.m. Sunday. Catering available, call for more

JUST OPENED JUST OPENED
Balz Bakery – Middle Eastern, Mediterranean, and American Foods, 23338 Joy Road, east of Telegraph. Menu includes spinach and cheese pie, aendwiches, salads, vegetarian grape leaves, hummus and baba ghannooj. Open 7 a.m. to 7 p.m. Monday-Friday, 8 a.m. to 8 p.m. Saturday-Sunday, 8 a.m. to 8 p.m. Saturday-Sunday. Call (313) 5313770 for information.

DETROIT 300TH BIRTHDAY FEAST

DETROIT 300TH BIRTHDAY FEAST Presented by Matt Prentice's Unique Restaurant Corp. 7 p.m. Thursday-Friday, Aug. 9-10 at Duct, 3663 Woodward Ave., at Orchestra Place, Detroit. The menu incorporates one course from four Detroit dining estab-lishments — The London Chop House, Joe Muer's, Pontchar-train Wine Cellars, and Duct.

The cost is \$42.95 per person, not including tax or gratuity. Master Sommelier Madeline Triffon will offer a special wine package at an additional price. Reservations are required, call (313) 831-3838.

CALIFORNIA PIZZA

Home of a wide selection of hearth baked pizzas, pastas, salads, soups and sandwiches recently opened its second Michi-

gan restaurant at Briarwood Mall in Ann Arbor, (between Sears and Hudson's). Restaurant Monday-Thursday, 11 a.m. to 10 p.m. Monday-Thursday, 11 a.m. to 10 p.m. Friday-Saturday, 11 a.m. to 9 p.m. Sunday. There is seating 9 p.m. Sunday. There is senting for 142 people. California Pizza also operates

a restaurant at the Somersel Collection in Troy. For more information, visit www.CPK.com



