



5 Places to Get Really Good Housemade Pasta in L.A.

When pasta out of a box won't do

By **Ben Mesirow** - November 29, 2018

In the very first episode of *Chef's Table*, the one about Massimo Bottura and his legendary restaurant Osteria Francescana in Emilia-Romagna, the chef describes his childhood connection to tortellini over a series of shots of the pasta-making process—flour flying, dough rolling, anonymous hands pressing and folding little balls of meat into immaculate rings of tortellini. Like much of *Chef's Table*—and so much TV in general these days—it's enough to get your Postmates fingers twitching.

Whether Netflix-induced or naturally occurring, when you have a craving for fresh pasta that old box of spaghetti just won't do. Fortunately, there are more than a few restaurants in L.A. that make fresh pasta by hand and in-house at a stunningly high level, both in hyper-regional purist styles and modern Cal-Ital mash-ups. You may not be able to eat Massimo Bottura's mother's tortellini, but these restaurants will serve you the next best thing. Here are five great places to get handmade pasta.

Bulgarini

The best gelato in L.A. is actually in Altadena, tucked away in a dark corner of a shopping center all the way at the top of Lake, where the mountains loom over the neighborhood like they're trying to pick a fight. It looks like a gelato shop inside, sure, but a gelato shop run by an eccentric artist, a freezer case at the door with a massive table further in, and a hodgepodge of equipment and artifacts in varying states of functionality scattered around the room.

There is dinner here too, served just 6 to 10 p.m. every Wednesday through Sunday. On the menu there is a seasonal Tuscan soup and a crispy-crust oil-drenched focaccia, and about four or so handmade pastas, including gnocchi with pesto and tagliatelle with meat sauce. Best of all is a plate of the uncommonly shaped pasta called pici, a Tuscan specialty, pinched at the top (hence the name) and rolled into thick strings like fat spaghetti. They are outstanding, sticky with bright tomato sauce and that satisfying chew that only comes from thick noodles that are perfectly cooked. 749 E. Altadena Dr., Altadena.