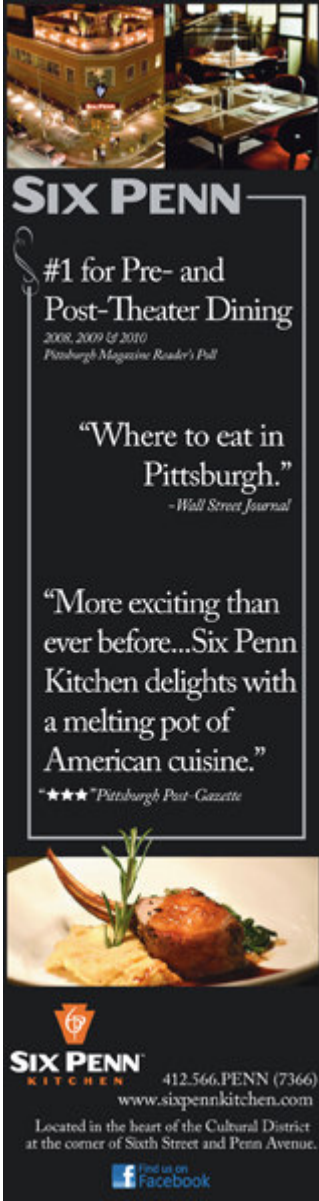


*eat*  *street*

This week's food buzz from the editors of **PITTSBURGH MAGAZINE**



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**cheftalk**  
**Our Chef of the Year says the Nod is 'Shell-Shocking'**

Eat Street caught up and spoke with many of this year's [Best Restaurants award winners](#) at Monday night's Best Restaurants Party at the David L. Lawrence Convention Center, downtown.

One statement that especially surprised us came from Matthew Porco, of Mio Kitchen & Wine Bar in Aspinwall, who says he was shell-shocked upon learning that he earned the nod for Chef of the Year. It didn't shock us, though, that the panel selected Porco-- especially due to his focus on sourcing best-available ingredients combined with his passion for proteins in a wine-driven restaurant.

"The regulars of the restaurant really drive me," he

said on Monday night.

Porco and his staff were on hand making chilled sweet pea soup garnished with homemade lemon crème fraîche, smoked trout and watercress, in addition to pork pate on lentils and chocolate mousse. But [we'll let him tell you the rest.](#)

Check out [more coverage from the event](#), including Rising Star Chef Chris Bonfili, of Avenue B, and our 2010 Best New Restaurant, Tamari-- and congratulations to all of our award winners this year.

We know your friends count on you to pick the restaurant. [Check out "Dish,"](#) our restaurant review featuring Table Brick Oven & Bar with

locations in Murrysville and Canonsburg.

**restaurantevents**

**Our Picks to Round Out Local Restaurant Week**

Monday night also kicked off Pittsburgh's Local Restaurant Week, which continues through Sunday. Dozens of Pittsburgh-area restaurants are offering specials for \$20.10, including:

**17th Street Cafe:** Baked Flounder or Grilled Chicken finished with a white wine lemon butter sauce with fresh basil, served with basmati rice, soup and house salad. (75 S. 17th Street, South Side. Fri., 11 a.m.- 11 p.m.; Sat., 4 p.m. -11 p.m.; Sun., closed. Info: 412/381-4566, [17thstreetcafe.com](#))

**Atria's Restaurant & Tavern:** Parmesan crusted chicken, overnight braised pot roast or spicy fra diablo with soup or Caesar and dessert. (1374 Freeport Road, O'Hara Twp. Fri.-Sat., 11 a.m.-

midnight; Sun., 11 a.m.-10 p.m. Info: 412/963-1514, [atrias.com](http://atrias.com))

**Bella Vista:** Gorgonzola-crusted sirloin filet or sautéed chicken with spinach ravioli and pancetta asiago cream sauce and bella Caesar salad or gourmet house salad. (1204 Grandview Ave., Mt. Washington. Fri., 5 p.m.-11 p.m.; Sat., 4 p.m.-11 p.m.; Sun., 4 p.m.-9 p.m. Info: 412/431-1660, [bellavistapgh.com](http://bellavistapgh.com))

**Church Brew Works:** Jambalaya or mango BBQ chicken with coconut rice with soup and dessert. (3525 Liberty Ave., Lawrenceville. Lunch: Fri.-Sat., 11:30 a.m.-4 p.m.; Sun., noon-4 p.m.; Dinner: Fri.-Sat., 4 p.m.-11 p.m.; Sun., 4 p.m.-9 p.m. Info: 412/688-8200, [churchbrew.com](http://churchbrew.com))  
For more info on Restaurant Week, visit [pittsburgh.localrestaurantweek.com](http://pittsburgh.localrestaurantweek.com).

## in your glass

### Does the Martini Glass Make Any Sense?

Many people swirl martinis while deliberating great questions of the universe, but leave it to Pittsburgh Glass Center to contemplate this one: If you want to serve a chilled cocktail and keep it cold during conversation, does the iconic martini glass design make any sense?

The center, along with Boyd & Blair Potato Vodka and Pittsburgh Magazine, invite those age 21 and older to sip a martini (or two) and consider the glass. Does it allow for the optimal martini drinking experience, both aesthetically and functionally? Can you make it better?

If you think you can design the perfect martini glass, don't miss this competition. You don't have to be an artist, designer or engineer, but you do need to be 21 or older to enter. The winning design receives \$1,000, a spot in Pittsburgh Magazine's December 2010 issue, a bottle of Boyd & Blair Potato Vodka and plenty more. Start your designs soon--the deadline is July 31.

Find complete contest rules and information at [pittsburghglasscenter.org](http://pittsburghglasscenter.org). -Katie Booth



## gotdish?

[E-mail Eat Street](mailto:eatstreet@pittsburghmagazine.com) to give us the dish on restaurant openings, seasonal menu items or your favorite chef.

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