



## LA PECA 2014: gourmet paradise.



Gigi and Nicola Portinari. (photo lapeca.it)

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I've had the confirmation that **Portinari brothers** are **this year in a very good shape** in my last dinner at their restaurant [La Peca](#) in Lonigo (VI).

**It is definitely not easy to find a restaurant that will keep growing in their own creative passion even if a tough crisis is on and the years are passing by: they didn't take a break.**

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**One more time: this year they're really good. Inexorable growth!**

Here's a selection among the 16 dishes I tried.

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-Spaghettoni Cavalieri with peas, ham and chlorophyl.

Pasta is cooked in a peas chlorophyl. Here again a classic that tastes like very familiar, cooked with class and technique.



**Great dish. Pasta of the year!**

-Ruote Pазze Cavalieri herbs and crunchy polenta.

Gastronomy show. We all love this pasta size and here it's cooked and served with fantasy and with a perfect partridge sauce! This is like another classic Veneto recipe: polenta with birds. The herbs salad is very well dressed and refreshing.