

# CHEF'S BEST

Coming up on 25 years in business, Alida Solomon, chef and owner of Tutti Matti, has become Toronto's unofficial queen of Tuscan cuisine. She shares her go-to faves around town.

ALIDA SOLOMON

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BEST

## BEST DESSERT

"Enoteca Sociale's chocolate cake is insane — it's drizzled with Abandoned Grove olive oil and a pinch of Maldon salt. Kyle [Randinella] and Rocco [Agostino] are my Italian brothers with the best selection of amaro in Toronto."



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## BEST DINING EXPERIENCE

"Barberian's Steak House is one of my favourite dining experiences — we're always made to feel like family. A glass of champagne arrives, along with an old fashioned made with Canadian rye, without even having to ask, and chef Jesse Vallins and the team always send out snacks. I'm a massive fan of all things meat, but the pastrami rib is pure magic."



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## BEST BAR

"On my Mondays off, I have a habit of showing up at Library Bar alone for pâté and a sbragiato, or a vermouth on ice — usually Punt e Mes [an Italian vermouth] — with a lemon peel, followed by a Cobb salad and a mezcal cocktail. The staff know me as 'Tutti.' It's as close as I can get to England and an old pub — the bar staff have been around a long time."



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## BEST GOURMET GROCERY

"For takeout at home, I stop at Agora Greek Market on Queen all the time for pita and dips. The eggplant with almonds is a favourite, along with the koulouri, a ring-shaped bread coated in sesame seeds."



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## BEST CHEAP EATS

"For cheap eats, staff nights out and family dinners, it has to be Rol San — I cannot live without dim sum. It could be my last supper. When I lived in Italy, the thing I missed most was the diversity of food, and dim sum was at the top of that list. I eat it at least every two weeks. It helps that you can bring your own champagne. I speak dim sum fluently."

Photography: Rachel Simpson