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La Jolla's new digs

by Mariko Lamb

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from their childhoods. Coming out of the search wanting, the duo set off again — this time to unlock the secrets of famed pizzerias in New York, Boston and Connecticut and the satisfying brick oven-baked pies they so dearly missed in order to recreate the experience on the West Coast.

Times may be tough, but you wouldn't know it looking at the new life being breathed into 92037.

Amici's serves up a slice of the East Coast

In the mid-1980s, Bostonian Peter Cooperstein and New Yorker Mike Forter set out on a quest in the heart of San Francisco through pounds pizza dough, thickets of oozing cheeses, and a maze of myriad marinara sauces to find the traditional East Coast pizza they longed for

After reaching their peak of enlightenment and inspiration, **Amici's East Coast Pizzeria** in San Francisco was born. Now, the pizzeria has made its way down to La Jolla.

"La Jolla was chosen for the first Southern California restaurant because it is a vibrant, upscale area with a discerning population who enjoy great food and have an appreciation for businesses that like to get involved with the local community," said Amici's representative Richard Allum.

At its new Prospect Street location, as in all other Amici's locations, the pies are baked directly on the brick floor of open-flame ovens at over 700 degrees — in the Italian tradition.

"Italians have been cooking pizzas this way for centuries, and it's the preferred method of the famous pizzas shops of the New York and New England area," said Allum. "Cooking them in this way produces pizzas with a thin, crisp, foldable crust that is distinctively delicious."

Although best known for its pizzas, Amici's also offers some tantalizing entrees and sides ranging from linguini with meatballs and fresh Caesar salad to the baked penne parmigiana with eggplant and artichoke panzanella salad.

In addition to in-house dining, Amici's offers takeout and delivery to La Jolla, Pacific Beach, UTC and Sorrento Valley.

"Unlike most pizzerias, Amici's drivers only deliver one order at a time, so you're always assured to receive the freshest possible food delivered direct from their kitchens to your home or business," Allum said.

To get a taste of what Amici's has cooking, check out the new digs at 811 Prospect St. For more information, visit www.amicis.com or call (858) 729-9988.

Bardot Bars sweeten La Jolla

A sleek new ice cream shop shatters the notion that ice cream is just for kids. Just in time for the summer heat, **Bardot Bars** will open at 1025 Prospect St., debuting its line of handmade

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treats for kids and adults that range from traditional classics to exotic treats.

“Everyone loves ice cream in their own way, and for many, it evokes nostalgia that transports us to other places and times,” said Xavier Briseno, president and CEO of Bardot. “Bardot takes this relationship to another level where food and emotion become one. We don’t sell ice cream bars, we sell love on a stick — a love that you can take anywhere.”

All of the bars are hand-made from start to finish, each containing layers of distinct flavors that delight taste buds with every bite. Flavor combinations range from the fresh mint-flavored “Deep Thoughts” bar and a mascarpone and dulce de leche-flavored “Ebony & Ivory” bar – to the strawberry and cream cheese-flavored “New York, NY” or the raspberry and green tea-infused “Inner Peace.” Bardot will also serve up smaller treats for the little ones with choices like the cotton candy-flavored “Twinkle Twinkle.”

The shop will present a number of nostalgic elements in its design, including a photo booth where guests are invited to capture memories.

Since Bardot wants all customers to savor their desserts as long as possible, the innovative minds at the ice cream shop have come up with unique to-go packaging that keeps new or leftover bars cold for up to eight hours.

Bardot is slated to open in mid June and will be open every day from 11 a.m. to 9 p.m. For more information, visit www.bardotbars.com.

Brian Malarkey sets his sights on the jewel

Award-winning chef Brian Malarkey and hospitality developer James Brennan have left La Jollans’ mouths watering in anticipation for the grand opening **Herringbone**, a unique seafood experience and the latest in the duo’s culinary creations.

Like Malarkey’s other eateries, Herringbone will not disappoint. Things like smoked mahi-mahi dip, prosciutto and smoked salmon-dusted flatbread pizzas, and fresh mussels, sea urchin, oysters and clams accompanied by a glass of white wine to balance the natural salt and brine of Malarkey’s favorite genre.

For the duo’s fifth culinary installment in less than two years, Malarkey and Brennan have enlisted the expertise of fellow “Top Chef” alumna and former executive chef at L.A.’s Water Grill Amanda Baumgarten to head up Herringbone’s kitchen.

“Amanda’s extensive background working with high-end seafood and big personality in the kitchen will pair perfectly with our overall direction for Herringbone,” said Malarkey.

The team has created a playful spread of offerings, including exotic ocean specialties from around the world and one-of-a-kind takes on steak-and-seafood fare.

“What we’re going to do is make seafood in an approachable way,” Malarkey said. “One entree, I kind of get bored with. I like to try a lot of different things and that’s how I design all the menus, so that you’re sharing and having fun.”

Herringbone has also teamed up with Snake Oil Cocktail Co. for a selection of handcrafted cocktails to complement the menu.

As for ambiance, an old-meets-new design radiates in the blueprint of the 7837 Herschel Ave. venue.

“It’s in one of the most beautiful buildings in La Jolla,” said Malarkey. “Thomas Schoos, our designer who did Searsucker and Burlap for us, said, ‘I’m not doing anything to this building.’ The building’s just going to get a little cleanup.”

Schoos was inspired by the building’s antique features. He embraced signature elements of the long-abandoned 7,500-square-foot space — like its vintage warehouse structure and barreled ceiling — to create a fresh, contemporary atmosphere that pays homage to the history of La Jolla. Nautical elements and artifacts are incorporated into the design, and dappled lighting, natural textures, and six 100-year-old olive trees lining the room exude a feeling of having set foot in an enchanted forest.

“When you walk into that building, it’s almost magical,” Malarkey said. “We’re really excited, and it’s going to be absolutely phenomenal. I hope that each one of you can make it an

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Herringbone will open May 23. For more information, visit www.HerringboneEats.com.

LaserAway takes the guesswork out of body work

Any prudent La Jolla knows the importance of getting something done right the first time — and so does **LaserAway**. The medical spa that specializes in laser hair and tattoo removal, skin-care services and anti-aging procedures recently opened its doors in a new UTC location, offering a wide range of services, including Botox, skin tightening and rejuvenation services, body contouring and more.

“The thing that sets us apart from other clinics is that all of the medical staff here are all either registered nurses, physicians assistants or nurse practitioners,” said Tara Lewicki, director of operations at LaserAway La Jolla.

All staff members work under the expert guidance of LaserAway’s medical director, Dr. Shalini Kapoor, a multidisciplinary laser surgeon.

“Everybody is so good here. We don’t have a high turnover, and we have an all-female staff,” said Lewicki. “The management and medical staff take wonderful care of each and every patient that walks through the door and are extremely knowledgeable and professional.”

The first LaserAway opened on Sunset Boulevard in Los Angeles in 2006, and became an almost instant hit with its West Hollywood clientele — particularly celebrities. It has been featured on shows like “The Doctors” and E!’s “Keeping Up With the Kardashians,” Lewicki said.

First time clients and followers of LaserAway’s Facebook and Twitter accounts will receive special discounts on services. Stop in to the 8935 Towne Center Drive location, call (858) 452-2929, or visit www.laseraway.net for more information.

Peri Peri set to spice up La Jolla’s restaurant scene

Native South African and 20-year restaurateur William Sussman is bringing a piece of the vibrant colors and tantalizing spices of southern African cuisine to the heart of La Jolla with the opening of his latest restaurant concept, **Peri Peri**, in early June.

The name “Peri Peri,” which describes a small, fiery chili pepper, says it all. With such a spicy muse, the cuisine is certain to pack a punch.

“Peri peri is the obvious standout. It’s both a sauce and a method of cooking,” said Jennifer Jenkins, Peri Peri spokeswoman. “The sauce is based on the African birds-eye chili, but it’s so much more than just another hot sauce with many ingredients and layers of flavor. Good peri peri — whatever the heat — will always complement and never dominate.”

With the hot chili pepper acting as the prominent centerpiece in menu items ranging from prawns to chicken livers, and with a plethora of the region’s authentic specialty dishes to choose from, Sussman assures he is bringing cultural cuisine like La Jollans have never tasted before.

“The restaurant is unlike any other restaurant in La Jolla — or San Diego County for that matter,” Jenkins said. “Diners will be introduced to a variety of enticing new flavors and textures that can’t be found anywhere else.”

Some of executive chef Abel Gutierrez’s must-try dishes include flame-grilled Peri Peri prawns and other fresh seafood fare, authentic — yet unpronounceable — casseroles and skewers, and aromatic sides like the cardamom- and cumin-seasoned Jasmine rice.

“This is just the concept I’m confident La Jollans will embrace,” Sussman said. “Ethnic dining continues to grow in popularity, and Peri Peri brings an experience unlike any other.”

The restaurant — which will take over the current Vigilucci’s location — will come alive with bold colors and warm rustic tones dominant in the southern African region.

“Southern Africa’s natural colors are rich,” he said. “We want to reflect the naturally welcoming aspects of the region with a setting that blends a sense of community with a unique dining experience.”

Peri Peri will house three large tables made with slabs of exotic Parota wood for a community dining experience. The rest of the 5,200-square-foot space will be transformed into a renovated bar and lounge area, a 74-guest main dining area and a 56-guest outdoor patio overlooking Prospect Street.

Peri Peri will also offer a full bar with specialty cocktails, as well as fruit-based gelatos and desserts made in-house.

Visit Peri Peri at 909 Prospect St. or www.periperilajolla.com for more information.

Scavolini adds a touch of class

For La Jollans, class is all about fusing fashionable design and functionality, making La Jolla the perfect home for the recently opened **Scavolini**, a showroom for top-quality kitchen and bathroom cabinetry in cutting-edge designs located inside Ligne Roset, at 7726 Girard Ave.

“Scavolini has branded itself as the ideal kitchen. They are the largest producer. They are everywhere, in every kitchen, in every town,” said Gary Deutsch, storeowner of Ligne Roset and Scavolini La Jolla. “When you think of kitchens, you think of Scavolini.”

The top-of-the-market Italian cabinetry distributor hosts a number of sleek kitchen cabinetry styles — as well as a newly launched bathroom line — with a wide selection of materials to choose from, including about two-dozen different types of wood, as well as glass and metal.

“Every piece is made-to-order with 300 colors and other different options so people can decide exactly what they want,” Deutsch said. “That’s what you get when you go to the high end. You get all these different options. There’s a lot more customization going on.”

Scavolini La Jolla offers full design services to help guide customers through the selection process.

To ensure that Scavolini’s kitchen and bathroom cabinetry lines are of top quality and the latest state-of-the-art design, the La Jolla team attended Salone Internazionale del Mobile in Milan — the world’s leading home furnishing industry fair that sets top international standards for lighting, furniture, furnishing accessories and more.

Visitors from all over the world come to check out the choicest materials and fashions made by the world’s top designers. Each year, Scavolini showcases the latest in its functionally sleek designs, setting the benchmark standard for other cabinetry designers across the globe.

This year, Scavolini also launched a new bathroom line, “Blu Scavolini,” — an exclusive collection of more than 1,500 items to complement the brand’s flagship kitchen collections.

For more information, visit www.scavolinilajolla.com or call (858) 454-3378.

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