

08/03/2007

Pass the pastichio

Area eateries do justice to ancient cuisine of Greece

By MATT SUTHERLAND

Special to the Record-Eagle

Excerpt from article:

On a midweek evening in July, four of us went to Opa! An open kitchen lined one end of the dining room. Faux marble columns paced their way around the walls with Mediterranean themed art.

Nothing fancy, to be sure, but the restaurant pleasantly bustled and soon enough plates of Saganaki, Loukaniko, Florines Piperies, Calamari, Spanakopita and a bowl of Tzatziki with pita wedges arrived. The marinated red peppers (piperies) were exceptional; feta stuffed and speckled with herbs — a very pretty dish. Three forks also kept veering back to the grilled sausage (loukaniko), flamed tableside, moist and zippy with orange zest.

A delightful plate of Pastichio scored highest among the entrees. Our most experienced Greek diner described it as "real Greek food."