Recently, and found that upperclassmen don't always know what they're talking about. He recommended it for its large helpings of delicious food. I finally visited there after many years, even after they remodeled it. La Groceria Restaurant is located at 853 Main Street, off Massachusetts Avenue, in Cambridge. Phone 547-9258 for reservations. Lunch from 11:30am to 3:30pm. Dinner from 5 to 10 pm weekdays, 5 to 11 pm Friday and Saturday nights. MasterCard and Visa accepted.

La Groceria serves mostly dishes from Northern Italy. Our waitress told us that the distinction between northern and southern Italian food is the type of sauce used; southern dishes have the sauces found in lasagne or veal parmesiana, while northern dishes and sauces are very delicate, usually with a white wine or other light ingredient. This distinction was reflected in the menu, which classifies dishes under four categories: pasta, meat, seafood, and antipasti. The boneless breast of chicken marsala ($8.95) has always been one of my favorite dishes, because the marsala wine and mozzarella cheese make a really flavorful combination. Chicken scarpellino ($8.95) is prepared with sausage, mushrooms, and artichokes; it is hard to believe that such a simple combination of flavors tastes so good. Some of the seafood dishes are actually pasta dishes with a seafood sauce. The best of these is penne spaghetti ($7.95), with a light baby clam sauce accentuating the pasta. Filet of sole ($8.95) is representative of the rest of the seafood menu; adequate preparation, light food, and a reasonable price. The veal cutlet parmagiana ($8.95) will satisfy anyone desiring a plain dish; there is nothing distinctive about the red sauce and cheese. For contrast, the veal scallopine ($9.95) is a distinctive combination of seafood and veal. Veal bracioleotti francese ($10.50), the most expensive dish on the menu, is also one of the best. The dish, stuffed with ham and cheese, and covered with mushrooms, will delight anyone who tries it. Specials run from $12.00 on up, and are usually worth the money if you really want to splurge. Included with all the meat dishes is extra pasta, which will satisfy even the largest appetite, making it very difficult for the average person to reach dessert. This is not necessarily an accident; our La Groceria makes some of the best cannoli outside of the North End. If you really want to try one of these great after-dinner sweets, you'll probably have to skip the antipasti, which range from $3.00 to $5.00. However, if you delight in antipasti, the menu lists a wide variety to appeal to every taste. The restaurant also has an excellent wine list, with selections from Italy and America. Any of the red wines will complement the meat dishes well. Be forewarned: a bottle of wine will add a minimum of $9 to your check. I wouldn't recommend La Groceria as an inexpensive alternative to a normal weeknight meal, but if you want a really nice meal for a few friends, or some place to take a date, this restaurant will fill the bill. Elizabeth Taylor and Richard Burton will be professionally reunited when they co-star in Noel Coward's Private Lives, which will open at the Wilbur Theatre. The limited-engagement begins on April 7 and runs through April 24, for information and reservations call 426-4250. Victor Ebert presents Friedrich Dürrenmatt's The Physicists, a comic mystery that deals with a day in the life of three asylum inmates who happen to be nuclear physicists. The play runs through April 23 and again May 4 through May 14, Wednesdays through Saturdays, curtain at 8 pm. Tickets are $5 (Wed. & Thurs.), or $7 (Fri. & Sat.) if reserved in advance, $10 at the door. For further information call 367-8056.

Thought for Food

When I was a freshman learning about the Boston area, an upperclassman taught me that the only good Chinese restaurants were in Cambridge, the only good seafood was in Boston, and the only good Italian restaurants were in the North End. Each time I returned home for a vacation, though, a family friend urged me to visit La Groceria Restaurant in Central Square. He recommended it for its large helpings of delicious food. I finally visited there recently, and found that upperclassmen don't always know what they're talking about.

La Groceria has had a constant clientele for many years, even after they remodeled it. The distinction between northern and southern Italian food is the type of sauce used; southern dishes have the sauces found in lasagne or veal parmesiana, while northern dishes and sauces are very delicate, usually with a white wine or other light ingredient. This distinction was reflected in the menu, which classifies dishes under four categories: pasta, meat, seafood, and antipasti. The boneless breast of chicken marsala ($8.95) has always been one of my favorite dishes, because the marsala wine and mozzarella cheese make a really flavorful combination. Chicken scarpellino ($8.95) is prepared with sausage, mushrooms, and artichokes; it is hard to believe that such a simple combination of flavors tastes so good. Some of the seafood dishes are actually pasta dishes with a seafood sauce. The best of these is penne spaghetti ($7.95), with a light baby clam sauce accentuating the pasta. Filet of sole ($8.95) is representative of the rest of the seafood menu; adequate preparation, light food, and a reasonable price. The veal cutlet parmagiana ($8.95) will satisfy anyone desiring a plain dish; there is nothing distinctive about the red sauce and cheese. For contrast, the veal scallopine ($9.95) is a distinctive combination of seafood and veal. Veal bracioleotti francese ($10.50), the most expensive dish on the menu, is also one of the best. The dish, stuffed with ham and cheese, and covered with mushrooms, will delight anyone who tries it. Specials run from $12.00 on up, and are usually worth the money if you really want to splurge. Included with all the meat dishes is extra pasta, which will satisfy even the largest appetite, making it very difficult for the average person to reach dessert. This is not necessarily an accident; our La Groceria makes some of the best cannoli outside of the North End. If you really want to try one of these great after-dinner sweets, you'll probably have to skip the antipasti, which range from $3.00 to $5.00. However, if you delight in antipasti, the menu lists a wide variety to appeal to every taste. The restaurant also has an excellent wine list, with selections from Italy and America. Any of the red wines will complement the meat dishes well. Be forewarned: a bottle of wine will add a minimum of $9 to your check. I wouldn't recommend La Groceria as an inexpensive alternative to a normal weeknight meal, but if you want a really nice meal for a few friends, or some place to take a date, this restaurant will fill the bill.

The Tech Catholic community invites you to a service at 3 pm in the MIT Chapel, April 7, on the occasion of the Feast of the Annunciation. The service will feature a eucharistic adoration. All are welcome.

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