

Moveable Feast

From Tablecloths to Taco Trucks, the World's Best Food

BY MOLLIE CHEN ON APRIL 22, 2010 10:00 AM | NO COMMENTS

Marathon Madness: Carbing Up at Boston's Coppa



I'm not sure how you train for a marathon, but I can tell you how you eat for one. This past weekend, I was in Boston helping my little sister gear up for her **first-ever marathon** (yay!). For three days, anything Annie wanted, Annie got. And it turns out that Annie wanted to feast. Lucky girl lives across the street from **Toro**, chef Ken Oringer's buzzy tapas spot, and is a regular at the bar (they start grilling the corn as soon as she walks in). But her new love is Oringer's recently opened **Coppa**, a small and noisy enoteca just a few blocks away. This is where she requested we go for the first of many carbo-loading meals. Twist my arm: we started with whipped bacalao spread an inch-thick on grilled toast, followed by oozy fresh burrata over bresola and lightly charred octopus in a puddle of salsa verde. Grilled asparagus swimming in a spicy horseradish and pecorino sauce wasn't light but it was delicious, and we practically couldn't get enough of the cavatelli tangled with chicken sausage and soft-cooked broccoli. I don't know if it was the food or the adrenaline, but Annie finished the 26.2 miles in fine form. Her first request? A beer.