

New restaurant: Tipica is anything but typical

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On Saturday I was treated to a taste of Utah's first "nose to tail" restaurant, which aims to use every part of an animal. As a result, I got my first taste of a lamb's internal organs, and I have to admit -- I liked it.

Tipica, which opened May 20, is actually inside Caputo's Market & Deli at 314 W. 300 South; at 5:30 p.m. on Wednesday through Sunday, the deli counter shuts down as the seating area is transformed with white tablecloths and china for a fine-dining experience.

Tipica is named for the Italian word "typical," but that's actually the highest compliment you can give Italian chefs, as it means their cooking captures the distinctive soul of a region that cannot be reproduced anywhere else due to the use of local ingredients. Tipica's chef is Adam Kreisel, the former chef/owner of Salt Lake's award-winning The Globe Café/by Moonlight, and he aims bring the concept of "tipica" to Utah by creating Italy's newest culinary region, Lago di Sale (that's "Salt Lake" in Italian).

Tipica is the first restaurant to participate in Utah's only Restaurant Supported Agriculture (RSA) program, which allows them to pay for a share of the farm in advance, and receive different items each week. As a result, the menu will change weekly to highlight items at the peak of their flavor. I recommend the aforementioned Lamb Sweetbread & Celery Vialone Nano Risotto with Micro Celery and Chive Oil for \$15, but hurry in soon before it rotates off the menu to make way for Kreisel's newest creation.



Tipica's executive chef, Adam Kreisel

