

RESTAURANT REVIEW LoRUSSO CUCINA December 13 2018

This is a well regarded Italian Restaurant at 3121 Watson Road (Not the Highway 66 – Watson) off of Hampton. LoRusso's claims to be on "The Hill", St. Louis' famous Italian neighborhood, but is actually two blocks on the west side of Hampton. Most consider The Hill being between Hampton and Kingshighway.



I used to eat on the Hill with friends a lot in the 70s. Not so much now. I was surprised with the affects of our recent dinner at LoRusso's Cucina.

The first thing to arrive at our table was the bread and the highly seasoned toasted crackers. The bread was great and I nibbled on the crackers all night. That turned out to be a mistake.



The Lobster Bisque as a starter was so good. (\$5) We asked the waitress to bring two spoons as we were going to split a cup. Instead to our happy surprise, she brought two spoons and two cups, each half filled.

My wife, Diana, lived in Italy for a year while in college and just got back from two weeks in Italy painting. She ordered Tortellini (\$20.00)



“This is really rich” were the first words out of her mouth following the first taste. She did not finish it.

I have trouble with red tomato bases sauces so I usually order Fettuccine Alfredo if I’m at the Olive Garden. (\$12.99) Sometime I’ll add grilled chicken for \$3.00 more.



Olive Garden Fettuccine Alfredo, more my speed, where I can actually see the noodles.

At LoRusso’s there is a name change to Fettuccine Leonardo in honor of a grandson. This was \$18.00. I added the grilled chicken that brought it to \$21.

Now I will often go to Olive Garden for the all you can eat Alfredo or Alfredo and soup. It is good but the noodles are not buried under a cream sauce, as was the case at LoRusso's.



Fettuccine Leonardo with chicken you can't see because it was drowned in cream sauce.

It was tasty but it was also rich. I'm a fat guy so I lived up to my appearance and ate everything in the bowl.

Drinks: Diana's 6oz Pinot Noir was \$8.25. My 12 oz bottle of IBC Root Beer was \$2.95.



Desserts:



Diana picked the Pistachio Cake from the dessert tray.



I thought my one bite of the cake was tasteless and went back to enjoying the bread and butter for dessert. (They kept trying to take the bread off the table, unaware that I was not done with it yet.)

Diana enjoyed the cake until the last bite, which she found to be sour and unpleasant.

Entertainment: We were there are a Thursday night and enjoyed two hours of Dean Christopher, Jim Manley and Chris Swan.



The Sales Tax. Our bill before taxes was \$65.20. The sales tax was \$7.29 or 11.18%. That was not a typo. **The sales tax was 11.18%!**

The after affect: At first it was clear my digestive system had something to say about the seasoned crackers I was tasting them from about 11PM to 3am. I enjoyed the Fettuccine, but it came back to say hi with a bloated feeling that was around until 12 noon the next day.

I think LoRusso's is a good Italian restaurant judging from the crowd that kept coming in for dinner up to 9 o'clock on a weeknight. However, I am probably not a good Italian restaurant patron. Farratto's on Manchester and the Olive Garden are for me!