

THE BUFFALO NEWS

A young Jacobbi opening restaurant in North Boston

- By Andrew Z. Galarneau May 29, 2019



Jonathan Jacobbi is opening BOCO Kitchen in North Boston. (Photo courtesy of BOCO Kitchen)

By Picasa

A young member of one of the area's well-known restaurant families is opening his first place in North Boston.

Jonathan Jacobbi will be the owner of BOCO Kitchen, at 7375 Boston State Road, next to Tops supermarket.

His grandfather opened Casa-Di-Pizza on Elmwood Avenue, which was taken over by father, Joseph Jacobbi. An uncle runs JJ's Casa-Di-Pizza, currently operating on Mohawk Street, he said. Other uncles operate Chris' NY Sandwich Co., and Giacobbi's Cucina Citta, on Allen Street.

About five years ago, his building in North Boston operated as a Subway restaurant. Things are going to get a little more creative when BOCO Kitchen opens, hopefully in early July.

It's called BOCO after Boston, where it's located, and Colden, where he lives, he said, as a place where the communities can blend together.

"We'll do rustic and creative food, about half Italian," he said. That means chicken parmesan and chicken cutlet milanese, a gnocchi bolognese.

There will be pizza, of course – but it won't be the standard, Jacobbi said. Expect pies with a thinner crust than Buffalo-style pizza, in a rectangular or oval shape, "more like they do it in Italy."

On the creative side would be dishes like an Italian meatloaf, with pine nuts and spinach. He also has plans for a spaghetti and meatball calzone, Jacobbi said. "Something a little different."

Expect burgers like a locally raised grass-fed patty from Zittel Farms, with bacon, avocado and an over easy egg, lamb burgers and a chorizo burger. He's planning to use as much local product as possible, he said, and pastas and meats will be coming into the kitchen from Lorigo's Meating Place.

Gourmet salads will include different choices, he said, like a strawberry burrata salad, and a kale Caesar. "Italian, but not typical Italian," he said.

The dining room will hold about 40 seats, and there's a deck underway on the side of the building that will hold another 30 or more. Beer and wine will be for sale.

It'll be dinner only at first, 4 to 9 p.m. Tuesday through Thursday, 4 to 10 p.m. Friday and Saturday. Closed Sunday and Monday.