

30: Giacomo's Cibo e Vino

By Alison Cook

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This casual trattoria breathes the warmth and simple, eloquent style of chef-owner Lynette Hawkins. It's one of those neighborhood spots with destination appeal, thanks to elemental pasta dishes, interesting vegetable sides and smart, personal Italian-wine curation by Hawkins herself. From a pristine house salad dressed with yogurt green goddess to riveting chicken wings spiced Middle-Eastern "Massoud" style, Hawkins' many small plates are a grazer's paradise. It's tough to choose among the seared polenta cake crowned with a savory tangle of grilled Swiss chard; the slow-roasted, deeply herbal porchetta of rolled Berkshire pork with garlicky cannellini beans stewed in tomato; and house-made tagliatelle lashed in the city's best Bolognese ragu. Thanks to half orders, I don't have to agonize: I can order them all, then finish with pure, perfect yogurt panna cotta or a tart made with local fruit.

Cuisine: Italian

Entree price: \$\$

Where: 3215 Westheimer

Phone: 713-522-1934

Website: giacomosciboevino.com



Alison Cook/Houston Chronicle

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Dish: roasted chicken

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Houston Chronicle Food Critic Alison Cook compiled her list of the 100 best restaurants in the Houston area. The list was unveiled Wednesday, Sept. 24. Find out what made the cut with our