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Critic's pick: Giacomo Cibo e Vino

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Photo By Alison Cook

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The rigatoni with pork sausage and cabbage is a standout dish at Giacomo Cibo e Vino. Photo: Alison Cook



Giacomo Cibo e Vino

3215 Westheimer

713-522-1934

Chef-owner **Lynette Hawkins'** modest and surprisingly underrated trattoria just keeps getting better. Her house-made pastas outshine many a grander Italian joint's, from tagliatelle with classic Bolognese ragu to delicate half-moon ravioli stuffed with goat cheese, ricotta and chard. Just try resisting the simple pappardelle tossed with cherry tomatoes, mozzarella and basil; or a special of rigatoni with pork sausage and cabbage. Better yet, small plates of beautifully made, jewel-toned vegetable sides and salads give the menu an edge over its more conventional peers. Good wine values from a thoughtful Italian list, smart little desserts (yogurt panna cotta; chocolate hazelnut budino), and a stylish wall mural by local artist **Rachel Hecker** add to the appeal.

Alison Cook

Hours

11 a.m.-10 p.m. Tuesdays-Saturdays; 4-9 p.m. Sundays