



No. 89: Porchetta e Fagioli at Giacomo's Cibo e Vino

This week's cover story, "100 Favorite Dishes 2014: A Love Letter to Houston Food," takes a look at the 100 dishes that helped writer Kaitlin Steinberg fall in love with the Houston food scene. Get a look at all 100 dishes in this slideshow.

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At Giacomo's, the pork butt is stewed in a mixture of tomatoes, garlic and *cannellini* beans for as long as six hours so that all the herbs and spices mingle together in glorious harmony. Every couple of bites, there might be a standout flavor — a pop of sage, a slow burn of garlic, a bright tomato.