

September 21, 2017

At The Sosta, Pasta Cravings Are Soon Satisfied

By Annie Wu



- The Campanelle Pesto.

Carbs are seen as a guilty pleasure these days and much maligned by dietitians and health-conscious eaters. But forget about that when you walk into The Sosta. When you want to unabashedly embrace the beauty of pasta, the menu satisfies every craving for that saucy, al dente load of carbs.

The restaurant, recently opened by chef Ali LaRaia and Samantha Wasser, the co-founder of popular vegan fast-casual chain By Chloe, churns out pastas of many shapes throughout the day.

The campanelle, with ruffled edges that spiral inward, has all the right grooves to pick up a verdant pesto sauce, bright with the flavors of basil, garlic, and pine nuts (\$12).

The bucatini is unwieldy, with its long, hollow strands that droop when you pick them up with your fork, but the reward is worth the messy attempts. It comes dressed in an addictive sauce that combines tangy cherry tomatoes with the kick of hot cherry peppers and hot oil pooling at the bottom (\$12).

Gas Station Inspiration

While road-tripping across Italy, LaRaia became inspired by the simple fare prepared at local gas stations. The menu includes such rustic dishes as beef and pork meatballs, swimming in a homey red sauce (\$6), and zesty roasted cauliflower steeped in a Calabrian chile vinaigrette (\$6).

A section of the menu is devoted to sandwiches made with freshly baked focaccia. The Sicilian Tuna is stuffed with a mayo-less tuna salad, mixed with a version of green goddess dressing, giardiniera pickles, and celery—welcome bites of freshness (\$11).

For something sweet, try the homemade Italian cookies and gelato from Fresco Gelateria in the East Village.