



WEST AND SOUTHWEST

ALDO'S HARBOR RESTAURANT

WHERE SCRATCH-MADE SEAFOOD STARTS AT THE DOCK

★ TRACK IT DOWN ★

616 Atlantic Avenue
Santa Cruz, CA 95062
831-426-3736
www.aldos-cruz.com

This third-generation-owned

seafood joint started as a bait and tackle shop. John Olivieri's grandfather was a fisherman and a baker, and in 1977 he decided to open a restaurant. Sounds like a good recipe for success. These days John's in the kitchen and his dad, Mauro, is up the street running their bakery.

I don't have enough room here to write down how much I dig Aldo's. Do I sit here and write you an essay on the fact that they have their own bakery and make their own bread, their own pasta, and handmade raviolis (using Italian pasta machines) with house-made marinara? Or do I talk about the fresh seafood straight from the boat, cleaned on the pier right in front of the restaurant? It's all complicated by the fact that my palate was funkified by the outrageous, over-the-top cioppino, the rock cod, the shrimp, the mussels, the clams, the crab legs, the fresh calamari . . . oh, and topped off with a generous garnish of fresh lump crab. This joint is a book waiting to happen.

KREW NOTES

Jeff "Butterbean" Asell: Aldo's easily has the freshest calamari I've had.



CIOPPINO-GORGING WITH MAURO.

CIOPPINO

ADAPTED FROM A RECIPE COURTESY OF JOHN OLIVIERI, ALDO'S HARBOR RESTAURANT

Serves 2

Marinara Sauce

1 cup olive oil

¼ cup chopped garlic

2 tablespoons capers

Kosher salt

Two 14-ounce cans whole tomatoes with basil

2 tablespoons chopped fresh oregano

Freshly ground black pepper

Cioppino

2 tablespoons unsalted butter

1 teaspoon chopped garlic

1 to 2 pinches of red chile flakes

Three 4-ounce rock codfish fillets

4 large shrimp, shelled and deveined

5 mussels

4 clams

¼ cup white wine

5 or 6 calamari tubes (5 inches in length), cut into ½-inch rings

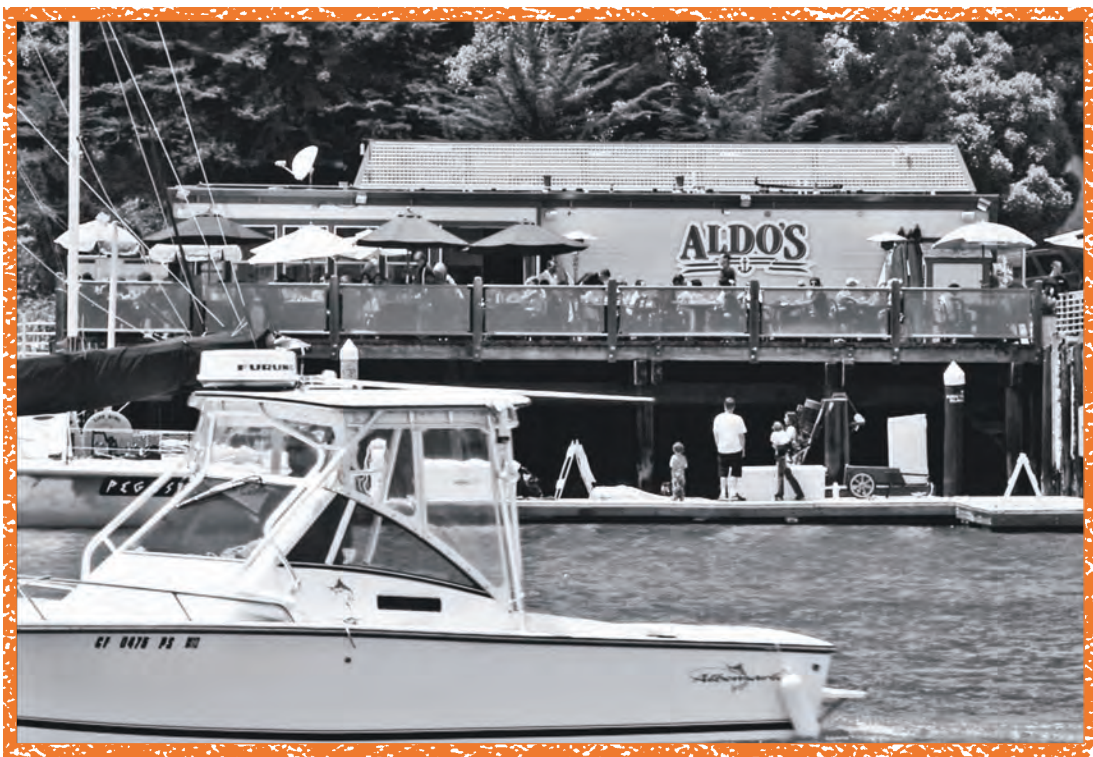
1 tablespoon lump crabmeat, for garnish

Grated Parmesan cheese, for garnish

Chopped fresh parsley leaves, for garnish

Fugasa bread or focaccia, for serving

1. To make the marinara sauce, combine the olive oil, garlic, capers, and $\frac{1}{4}$ teaspoon salt in a small saucepan over low heat, sauté until aromatic, about 5 minutes. In a large saucepan over medium heat, combine the tomatoes and oregano. Season with salt and pepper. Add the garlic mixture, lower the heat, and simmer for 3 hours. Set aside until ready to use.
2. To make the cioppino, in a 10-inch sauté pan, melt the butter over medium heat. Add the garlic and chile flakes and stir to combine, but do not brown the garlic.
3. Raise the heat to high and add the fish fillets, shrimp, mussels, and clams and cook until the mussel and clam shells open, about 5 minutes. Pour in $\frac{1}{2}$ cup of the marinara sauce and the white wine. Stir in the calamari and cook for 2 minutes. Make sure the sauce is not too thick or thin—either cook it down a bit or add a bit more sauce if needed.
4. Transfer the cioppino to a large bowl and garnish with the crabmeat, cheese, and parsley. Serve with the bread.



LIVE CAM: THE SUPER SEAFOOD PIER IN FLAVORTOWN.