

RESTAURANTS *on the menu*

The Moda Hotel, in the heart of downtown Vancouver, houses three unique eateries. In this historic 1908 brick-and-beam heritage building (formerly the Dufferin Hotel), on the corner of Seymour and Smith streets, you can wine and dine at Cibo Trattoria, Uva Wine Bar and its newest, Red Card Sports Bar + Eatery.

The *pièce de résistance* in Red Card, says Diana Schade, general manager, is a toss-up between the shiny red Vespa suspended at the entrance and the high-tech Marana Forni wood-burning pizza oven. "We purchased the oven from Italy and it's encased in full brick to match the brick wall," says Schade. "The wall is within an open kitchen and patrons can smell the alder wood."

But that's not all that catches the eye when you walk in the doors of the retro-chic Red Card. The eatery, which seats 110 guests, boasts oversized red leather chairs, a quartzite bar with bevelled mirrors, and polished concrete floors. "There are also 18 large, high-definition televisions, two of which are 108-inch projectors, so there are no bad seats in the house to watch the games," says Schade.

What makes the Red Card stand out in a sea of sports bars is its menu. Trained in Northern Italy, executive chef Andreas Wechselberger brings to the eatery an extensive portfolio of authentic Italian recipes, culminating in the most genuine pizzas this side of Italy. Under his creative direction, the eatery has raised the bar on sports-theme dining, featuring Italian dishes with uniquely west coast twists and an extensive global drinks list. "We import many of our authentic ingredients direct from Italy, integrated with a variety of local seasonal products as well," says Wechselberger. ■



Executive chef Andreas Wechselberger, at right, was trained in Northern Italy and brings his authentic Italian recipes to the Red Card Sports Bar + Eatery, above, a new addition to the restaurant scene in downtown Vancouver.



Marinara Sauce



- Olive oil
 - 1 small yellow onion (chopped very fine)
 - 6 fillets salted anchovy, chopped (Monterey Bay for the ocean's sake)
 - 2 tbs chopped garlic (as fine as you can)
 - 1 tsp dry oregano
 - 1 cup red wine
 - 100-ounce tin San Marzano tomatoes
 - 3-4 leaves fresh basil
- Sweat the onion (no colour) with a little olive oil and a pinch of salt until

translucent. Add the garlic and anchovy, cook for a further five minutes.

Add the dry oregano and red wine, cook for two minutes. Add the tomatoes and reduce. Remove from the heat, stir in the whole basil leaves.

Note: You can use this style of marinara as a condiment with arancini, bruschetta, mussels, clams and sautéed squid, etc. 100-ounce cans of tomatoes are available at Super Store or Italian stores on Commercial Drive. The recipe makes two litres of sauce – can or freeze some for future use.



French Skillet

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