

# Globe Magazine THE BOSTON GLOBE

July 28, 2013

## ➔ **GOAT MILK BURRATA**

Creamy. Salty. Sweet. What more could you ask of an appetizer? The Salty Pig's Kevin O'Donnell festoons buttery house-made goat milk *burrata* (\$10) with pickled local strawberries, shaved rhubarb, asparagus ribbons, spiced pistachios, Calabrian chilies, basil, and watermelon radish. Strawberries come from Sudbury's Siena Farms; other produce is foraged at the Copley Square Farmers Market. (As summer continues, local tomatoes and cured tuna roe will replace strawberries.) It's popular at the busy patio or bar, where walk-ins are welcome.

### **The Salty Pig**

130 Dartmouth Street, Boston,  
617-536-6200, [thesaltypig.com](http://thesaltypig.com)