

Escape to noodle mountain

Some Kinda Pasta

WHERE: 4409 West 10th Ave., Vancouver

PAYMENT/RESERVATIONS: Major credit cards, 604-222-0220

DRINKS: Fully licensed

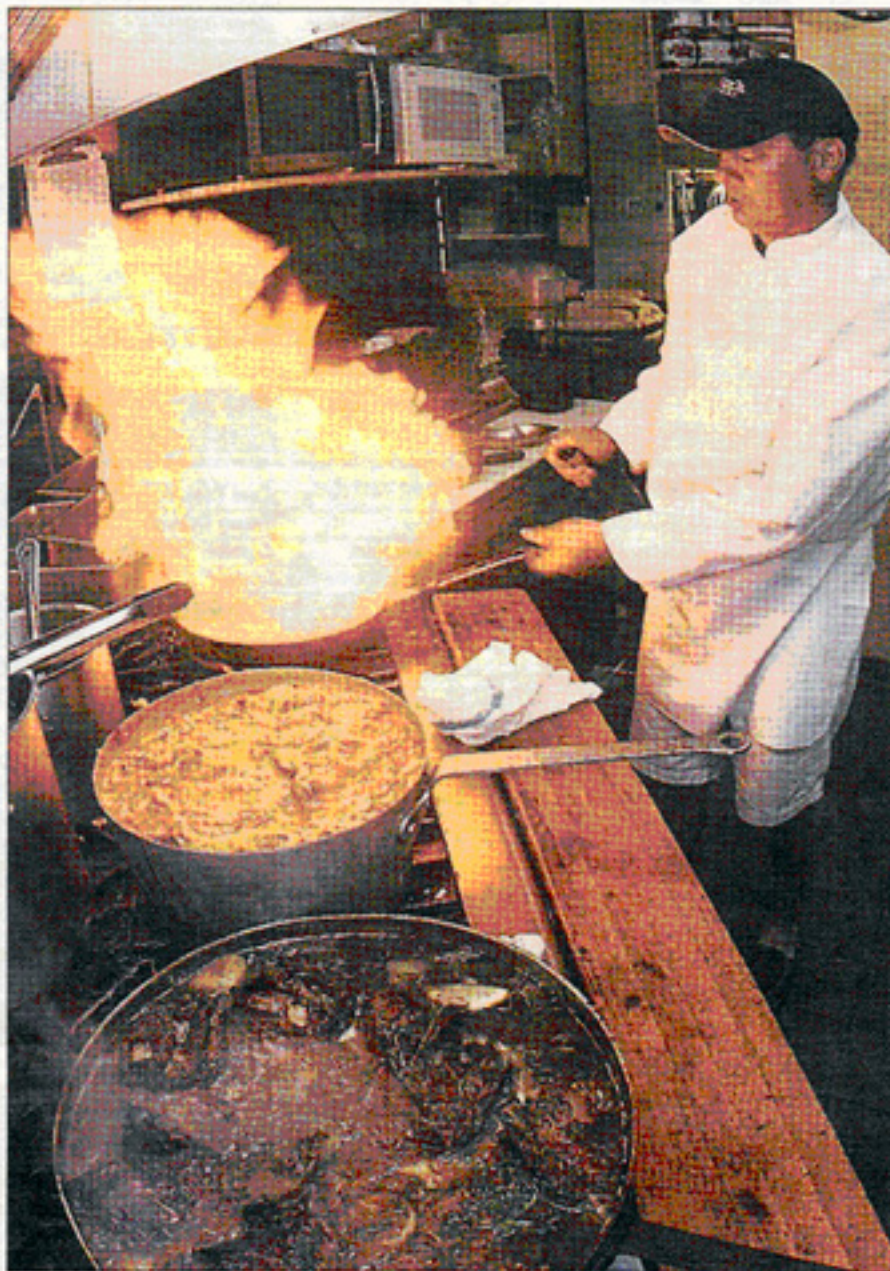
HOURS: Lunch Mon.-Fri.; dinner daily to 10 p.m.

That's a spicy meatball," X-Man said, huddled over the massive orbs of meat sunk like asteroids into a noodle landscape. We sat, surrounded by walls the hue of a Tuscan sweat-inducing afternoon. Atmospheric interior with a second level for dining and gazing at pedestrian baldspots along with a small patio out front in case you like to slurp your pasta to the background muzak of whizzing automobiles.

Pasta is the focus of this casual eatery but there's nothing casual about the portions here, large enough to fuel the return of the Roman Empire.

Equally tasty and generous appetizers and we started with a spinach salad (\$9), a refreshing bit of shrubbery, studded with crisp bacon buckshot, rings of sweet Bermuda onion, mushrooms and a hardboiled egg sliced in half and placed at each plate end for visual balance.

X-Man is on a new wacky diet that has something to do with not consuming cheese products and asked the waitress to check if there was any involved in the creamy, garlic-zinged dressing accompanying the shlimazel. She returned moments later: "I'm told there might be modified cheese products somewhere in the mix."



Ric Ernst — The Province

Randell Hartley, co-owner of Some Kinda Pasta, flambées seafood medley, after preparing seafood bisque and roast lamb shank.

"Modified? That's OK. I like it that way. Actually, my special preference is for modified meat but this will do."

For appetizers with more molar torque per bite, try the chorizo sausage done up with peppers and onion in a sweetened tomato

sauce to counter the smoky wiener flavour (\$7) or sautéed scallops drunk on ouzo and tempered with cream sauce (\$9).

For an entrée, I opted for the Cajun Creole with linguine (\$16), a Louisiana backwater of flavour brimming with chorizo, roasted poultry and baby shrimp in a spicy tomato sauce made even hotter by a whole jalapeno pepper brooding on top. X-Man had the previously mentioned seasoned meatballs with spaghetti (\$13) with, again, a jalapeno seeping heat into the dish.

Very tasty with a simple approach to eating, which means no flair or fuss, just fresh ingredients tossed together to shake hands or duke it out on the plate. As you can experience for yourself with items like spinach tortellini and asiago cheese debris, baby clams spritzed with white wine and lemon in a garlic fish stock, a barbecue salmon creation cradled in dill cream sauce (all \$13), along with heftier dishes including toothsome marinated pork chops and 'shrooms with spaghetti bolognese (\$16) or prawns, scallops and fungus in a pesto cream concoction (\$17).

For liquid refreshment we swilled glasses of Tommasi Pinot Grigio, one of the daily wine specials at seven bucks a glass and a good route to follow since bottle prices are in the ether.

"I don't know about my diet," X-Man said, semi-reclining on padded booth-seating, "but after this meal, I certainly feel worth my weight in noodles."

RATINGS: Food: ★★★ Service: ★★★ Atmosphere: ★★★

THE BOTTOM LINE: Some kind of wonderful if you're nuts about pasta.