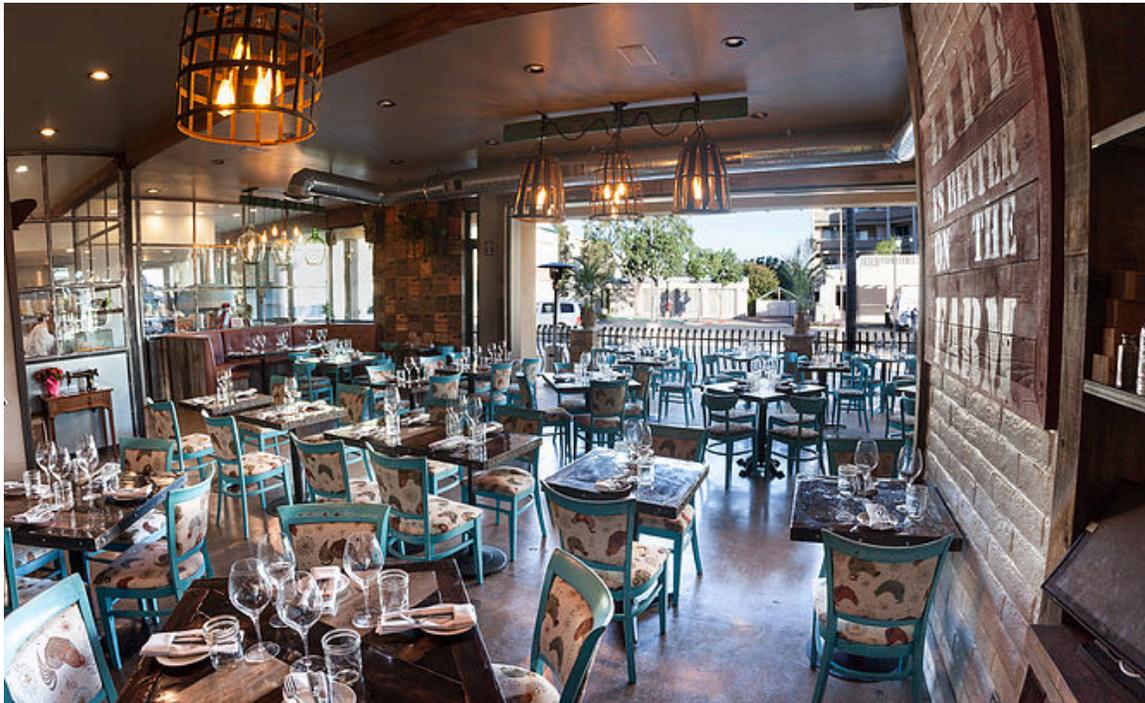


   **THE NARDCAST** 

———— MUSIC, FOOD & BOOZE ————

**New neighborhood eatery offers farm-to-fork concept in La Mesa**  
March 3, 2017



With all the exciting places to dine in San Diego, it's about time East County gets a new hotspot. Farmer's Table is what La Mesa has been hungering for, bringing together fresh, local flavors and unique recipes based on time-tested family favorites. Farmer's Table is La Mesa's food-to-fork destination, where locally sourced organic ingredients come together to be savored in an inviting atmosphere.



*Stracci Norma / Alternative Strategies*

Open for breakfast, lunch and dinner, Farmer's Table's menu borrows some best-sellers from sister restaurant Farmer's Bottega, including Bison Tartare, Pecan Crusted Chicken Sandwich, Kurobuta Pork Chop, and Tiramisu French Toast. Part of the Farmer's Table expanded menu includes true Italian pizza; the restaurant features a light blue Stefano Ferrara pizza oven imported directly from Naples, to demonstrate their commitment to authentic cooking methods and flavors.



*Spinach Salad / Alternative Strategies*



*Alternative Strategies*

From custom chandeliers and light fixtures, to a 1940 tractor in the bar, the Farmer's Table décor presents a tasteful arrangement of rough-hewn, vintage details. The private dining area, separated from the rest of the restaurant by a working gate that doubles as a living wall of succulents, features walls that are coated in a blue jean fabric to accentuate the farmer feel. A key touch to the décor is that 80% of all materials used for decorating is reclaimed, aiding to the importance of sustainability and recycling to support the environment. Check out the benches and tables made from old car parts, tires, and vintage suitcases. One entire wall of the restaurant is all retractable glass windows and doors, bathing the entire dining space in natural light.



*Alternative Strategies*

Celebrating the farm-to-table concept, Farmer's Table proves that food doesn't need to be complicated to be good, and the owners will strive to let the natural flavors speak for themselves. "Honest food done right' pretty much sums up our mission," says co-owner Alberto Morreale.



*Co-owners Morreale and Vincenzo Loverso / Alternative Strategies*

Morreale and Vincenzo Loverso are co-owners in this new endeavor, which is expected to be a go-to destination for anyone who's craving food at its best. A dominant figure in San Diego's vibrant restaurant scene, Alberto co-owns the highly successful Hillcrest and Liberty Station Fig Tree Café locations and is the owner of Farmer's Bottega in Mission Hills. Vincenzo holds an extensive pedigree, having previously opened Hillcrest's Fresh Catch Fish Market & Grill and is currently serving as the owner of San Diego Dining Group, which operates Greystone The Steakhouse, Osetra The Fishhouse, and Osteria Panevino.



*Alternative Strategies*

Located in the heart and soul of La Mesa, we are sure you'll agree that Farmer's Table is a worthy complement to East County's emerging culinary culture. We invite you to let the natural flavors you'll experience here speak for themselves.

[Click here](#) for a glance at their menu.



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