

Cultural Daily

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Osso Opens in LA's Arts District

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Sometimes you've got to get down to the bone.

That's what's happened at [Osso](#) (means *bone* in Italian) a new restaurant/bar that has taken over the One Eyed Gypsy space in Downtown LA's Arts District. Gone are the beer cans and skee ball, back is the space's one-hundred-year-old charm. Osso welcomes you as a perfect hang-out bar, and a restaurant with serious ambition.

The smart, initially small menu features curated bar snacks, foie gras torchon, chilled sugar snap peas, hamachi crudo with crispy shallots, a patty melt and fried chicken, plus a few other items, all under the hand of chef Nick Montgomery, formerly of Momofuku. Front of house is Ami Lourie, who makes the vibe neighborly and easy-going; he used to GM Cliff's Edge and cut his teeth in Mario Batali's New York operation. Cocktalologist Darwin Manahan has designed a half-dozen friendly offerings, including the Carrador, which features Claro rum, Cynar, Campari and saffron bitters.

This is where we'll be hanging out after hours. Hope to see you there.

Osso 901 East 1st St. Downtown Los Angeles
Open 5 pm-2 am (kitchen closes at 11 pm).

[Osso Menu](#)

[Osso Drinks Menu](#)

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