

Brave New Restaurants

Local Chefs Take a Leap of Faith in the Name of Good Food

Alma Nove



Alma Nove chef Paul Wahlberg

Paul Wahlberg, former executive chef at the restaurant Bridgeman's in Hull and brother of those two famous actors (yes, those Wahlbergs - Mark and Donnie), has just completed construction on a new restaurant that is particularly close to his heart called Alma Nove.

Wahlberg named the restaurant after his mother, Alma, and offers a tribute to her nine children (Nove means nine in Italian). "How could I not name it after her?" he asked. "Family is such an important part of my life so it was the perfect identity." Wahlberg opened Alma Nove at the Hingham Shipyard with his partner, Ed St. Croix, after looking for the perfect spot for several years. Having worked in Hull for several years and currently living in the town of Hingham, the South Shore was an easy choice for Wahlberg.

"I love the community here,"

Wahlberg said. "I have worked in different restaurants in the area and love the South Shore, so it was the perfect fit."

Alma Nove is an Italian restaurant with Mediterranean influence and has an inventive menu that ranges from traditional pastas and wood grilled steaks and lamb to a pancetta wrapped pork loin and wide variety of seafood. Signature menu items include the steamed mussels, which are prepared with Salvadorian Chorizo and San Marzano tomatoes, and the "sausage, peppers, and onions" salad, prepared with arugula, feta cheese, and kalamata olives. The freshness of ingredients is a true priority to Wahlberg, even prompting him to create an on-site rooftop herb garden.

The building has a unique structure and location. The restaurant's interior atmosphere was designed by Boston designer Stephen Sousa and boasts high ceilings, dramatic lighting effects, and classic detailing. Outside, there is a patio with a glass windscreen and two fire pits where guests can relax and enjoy the sweeping harbor views.

"You can't beat this location, which is by far the best in the area," said St. Croix. "It's a wonderful marriage between the residential community and retail with the MBTA boat and 1,200 cars parked here."

One of the reasons Wahlberg has become such a successful chef is his determination to ensure each customer leaves having had a great experience. When not in the kitchen, he can often be found talking to diners about their meal.

"I really want people to be happy," said Wahlberg. "If there is something that is not on the menu, I will make it for them. I am not in the 'no' business. I am in the 'yes' business. It's as simple as that. From the service to the food and from the time they enter until the time they leave, I want our guests to have a wonderful experience."



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