

RESTAURANT REVIEW

Arturo

★★★★☆

First Salt, now Arturo: the seedy area around Marble Arch climbs further up the social scale each time you look. And this is quality Italian nosh, in a sleek, dark restaurant with only a couple of tactical downlighters and the waiters' smiles to provide illumination.

Grilled squid was tender and full of flavour but was still trumped by marinated tuna with roasted red peppers flavoured with pine nuts, green olives, capers and lemon: a gorgeously tart concoction turned out in an elegant two-tone patty.

Rib-eye steak with spinach and wild mushrooms was perfectly cooked with a sauce just sufficiently creamy, and my risotto combined large lumps of roasted pumpkin and lashings of truffle oil to exquisite effect.

Only seafood linguine disappointed: the pasta was slightly overcooked and the tomato sauce tasted flat. We were



too full for dessert, possibly because we'd finished everything on our plates and swilled it all down with a great deal of wine from an excellent, varied list.

It all came to a high-end-of-reasonable £95 for two courses, including a good bottle of Chianti Riserva (£32.95) and service. We'll get round to dessert next time.

Nina Caplan

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Tube: Marble Arch