

gastronomic gossip

Digesting all the foodie news



Impressive Italian

If there's one thing that Bayswater Italian eatery Arturo does well, it's to look after its customers. The cuisine is genuine and delightful, with everything made in-house. Their wine list offers plenty of choice and our bottle of 1999 Friuli Pinot Nero, at £25, was definitely one of the best we've had in a long while. A crowd-pleaser is the reasonably priced, two-course set menu, available for lunch and early dinner, for £12.95. *Arturo*, 23 Connaught Street W2 (020 7706 3388; www.arturorestaurant.co.uk)

THE HILL

August 2005 £1.75 where sold Issue 2 **ASPIRE** ON

Take a bow

Chelsea's ribbon queen
Annabel Lewis

Partying with the Chelsea set



ARTURO

23 Connaught Street,
London W2 2AY
Tel: 020 7706 3388
www.arturorestaurant.co.uk

Type: Italian

Reason to go there: This stylish Italian restaurant has an exquisite interior and a relaxed atmosphere. There's a wide range of home-made pasta, meat and fish dishes, plus wine from regions all across Italy

Promotion: Set menu with one course at £9.95 and three courses for 15.95 (available every lunch, Tue-Sat 6-8pm, Mon & Sun all night). A two-for-one summer special on selected aperitifs is available at the bar.

Open: Mon-Sat 12-2.30pm; 6-10pm, Sun 12.30-3.30pm; 6-9.30pm (last orders)

New looks

from local interiors outlets

THE HILL

September 2005 £2.00 where sold Issue 251 **ARTURO**

Art of the poster

Film art at Christie's

Through the keyhole

London Open House Weekend

Fashion Recycling chic

Local businesses A-Z



Arturo

Smart Arturo in wealthy Connaught Street is a high class and stylish Italian. Staff are super professional and full of enthusiasm for their food, while décor is smooth, angular and design conscious.

We started with vegetarian antipasto which consisted of three delicious things: mozzarella stuffed with its own cream and a touch of white truffle (cool with a hit of pungency), baby courgettes filled with ricotta and

bruschetta with very tasty tomatoes. Poached fillet of veal with tuna mayo and capers was another classy starter, skinny slivers of meat and sharp capers. As mains, we ordered risotto allo scoglio with crayfish, langoustine, king prawn, clams

and mussels which was very generous on the seafood and infused with fishy flavour and a touch of chilli, and breast of duck with spicy plum sauce and giardiniera salad, which was high class. A side dish of deep-fried courgette with parmesan and truffle oil came as thin shreds of courgette, fried until crispy and very moreish.

We were recommended a lovely bottle of pinot bianco from an all-Italian wine list, and finished off with a heavenly vanilla pannacotta with caramelised orange, which had a lovely sharpness and a silky, luxurious texture. This is a serious restaurant that knows its stuff. *Pendle Harte*

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Place: Arturo, 23 Connaught Street W2 (020 7706 3388)
Feels like: Interior designed minimalist chic
Tastes like: Classy Italian fare
Costs: Starters around £7; mains around £15

Jason Donovan

The Aussie heart-throb in W11

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