

continued from pg 9

but don't miss out on the Italian food here. Their pastas and spaghetti are worth a try and their Shrimp and Calamari Ajilo with Ciabatta is highly recommended by us. They also serve up an interesting range of coffee.

**Meal for two** ₹2,000

**Where** 76 Nidhi, August Kranti Marg, Kemps Corner

### Fratelli Fresh

For a complete dining experience that will make you feel like you're in Italy itself, Fratelli Fresh is the place to be. The warm, family atmosphere, 'fresh' ingredients and impressive collection of wines will make your visit here a real treat.

**Meal for two** ₹3,300 (vegetarian) and ₹4,000 (non-vegetarian) plus taxes

**Where** Renaissance Mumbai Convention Centre Hotel, Powai

### Corleone

This restaurant will give you a taste of Europe as a whole and while it's not solely dedicated to Italy, they offer some truly sumptuous Italian fare. The seafood dishes and desserts are all great here.

**Meal for two** ₹1,500

**Where** Intercontinental Marine Drive, 1st Floor, 135, Marine Drive

### Rainforest Restobar

Although Rainforest offers three cuisines, Italian is their specialty. Of the Italian delicacies make sure to try the Pasta E Fagioli, RainForest Restobar's famous Cheese Fondue and the Bruchetta Rustica. With great food and a theme based ambience, this is overall a great family restaurant.

**Meal for two** ₹2,000

**Where** Andheri (W); Ghatkopar (W)

### Spaghetti Kitchen

An authentic Italian flavour in a contemporary atmosphere, that's what you will experience at Spaghetti Kitchen. It has brought Italy's distinctive flavours into its menu from crispy flatbread starters, a range of pastas, pizzas and a huge



vegetarian selection too. And, delicious desserts, such as the Tiramisu, make for the perfect Italian ending. Don't forget to try the Cheese Gnocchi with their authentic rich Bolognese meat sauce.

**Meal for two** ₹1,700

**Where** Hiranandani Gardens, 103 Ventura Park, IT Building, Above Aromas Cafe, Powai

### Out of the Blue

Out of the Blue is a place where something happens every day of the week. It is a chic meets fine-dining restaurant with an inviting ambience. Apart from the regular Italian spread of pasta and risotto, you must try their in-house inventions such as the Pizza Fondue and Masala Mafia Pasta.

**Meal for two** ₹1,200 to ₹1,400

**Where** 14 Union Park, Off Carter Road, Khar (W)

### PAIR IT RIGHT

Wine and cheese are as important in Italy as other parts of Europe. Nikhil Agarwal, Sommelier & Director of All Things Nice, tells us how to pair Italian cheese and wine:

#### PRUNETTO BAROLO WITH CASTELMAGNO

Both come from the region of Piedmont in Italy, this pairing brings about harmony by way of bringing together a very fragrant cheese and the red berry, rose petal and chewy tannin characteristics of this Barolo.

#### DANZANTE PINOT GRIGIO WITH QUATRILOLO LOMBARDO

The acidity in the wine works well on cutting through the fat in this soft cheese, opening it in your mouth and creating a fusion of flavours.

#### PICCINNI BRUNELLO DI MONTALCINO WITH PARMIGIANO REGGIANO

The cheese will coat your tongue making the tannin structure less intense, bringing forth the wines fruit and other complex characteristics.



>> To get a little taste of Italy in the city, head to one of these restaurants and indulge in delectable Italian food

**GELATO OUTLETS** With summer just around the corner, a creamy Italian gelato is something we're all craving. Head down to some of the best gelato joints in the city:

### Gelato Italiano

From Swiss Chocolate and Ferrero Rocher to Madagascar Chocolate and Wild Berry and the unique cheesecake options and sorbet varieties, there's nothing like a gelato at well... Gelato! This gelato parlour is dotted around the city and offers up some really great, creamy options.

**Where** Lokhandwalla, Andheri (W)

### Mama Mia

This little healthy gelato parlour is a new entrant into the world of gelato in the city and it's standing its ground with a heady mix of flavours and cheery service.

**Where** Pali Hill, Bandra (W)

### Amore

One of the first gelato outlets to open up in the city, this shop specialises in low fat, sorbet options made with fresh, seasonal fruits. From melon and strawberry to the occasional peach and watermelon flavours, you can indulge without feeling guilty about piling on the pounds. Their Mint Chocolate flavour is a must-try.

**Where** Carter Road, Bandra (W)



>> Head to these cafés for a great espresso

**COFFEE SHOPS** Espresso or cappuccino — in Italy there is a coffee for every time and mood. Here's where you can grab an Italian coffee.

### The Bagel Shop

From iced coffee mixes to a range of hot ones, this café has a spread to suit any of your moods, just like the Italians. And the open air seating with the warm couches makes for the perfect setting. The variety of bagels they serve is another plus.

**Where** Off Carter Road, Bandra (W)

### Brown's The Café

This small café is known for its coffee and pizzas. Head here with your friends for a nice snack to go along with your evening coffee.

**Where** Thakur complex, Kandivali (E)

### SPEAK ITALIANO

If food and coffee wasn't enough to fulfill your Italian dream in the city, you can try learning the language of romance and love. Indo-Italian Chamber of Commerce, the Italian consulate in Mumbai, provides you lessons and opportunities to perfect your Italian. They offer crash courses, academic courses and also a Diploma Certificate (Beginner, Intermediate, Advanced). So, go live la dolce vita!

**Where** 502, Bengal Chemical Compound Veer Savakar Marg, Prabhadevi.

**Contact** 24368186 / 90

**Website:** [www.indialtaly.com](http://www.indialtaly.com)

### CAN'T TELL YOUR PENNE FROM YOUR FUSILLI? READ ON TO FIND OUT



**Anelli** This small ring shaped pasta is mostly used in soups.

**Penne** This common pasta is cylindrical in shape and is used in almost every type of pasta dish.

**Cochiglle** Also called shell pasta, these are really tiny and used in gravy dishes.

**Elliche** This pasta type is made with loose spirals and is used with tomato based sauces.

**Linguinelli** This is similar to spaghetti and like fettuccine, flat rather than round.

**Fettuccine** Just like flat noodles, this flat ribbon pasta is used in spaghetti like dishes.



**Farfalle** This is nothing but your bow shaped pasta, used most commonly with Italian white sauce.

**Lasagne** Lasagna is not just a dish, it's a type of pasta made with flat, rectangular sheets.

**Vermicelli** This is really, really fine pasta and is often used in sweet dishes.

**Macaroni** Macaroni and cheese is a popular dish made with these wide tubes of pasta, also called elbow pasta.

**Cannelloni** These are also tubular but larger and thicker.

**Spaghetti** How can we leave spaghetti off the list! The fine, rod like pasta is a favourite with meat and tomato sauces.

**Fusilli** Long, twisted pasta — this is also used in desserts and sweet dishes.