

[REVIEW]

A LOYAL FOLLOWING

The *Journal* samples Enoteca Turi, a year after it moved to the area

FRANCESCA LEE-ROGERS

Early last year, Pimlico Road saw the arrival of a new business – Enoteca Turi. The family-run Italian restaurant certainly fits in well among the neighbouring galleries and antique shops, with both the interior and exterior exuding a sophisticated look laced with subtle Italian confidence in design. Now, a year after the restaurant moved into the area from south of the river, the *Journal* paid a visit to see how quickly it has won over the local clientele.



The quality of the ingredients certainly shines through

The whole premise of Enoteca Turi is to showcase authentic cuisine from the diverse gamut of Italy's regions, with each dish on the enticing menu accompanied by a note on its origins. Seasonal ingredients are sourced from the Italian regions when they are at their highest quality, while others are sourced much closer to home from artisan vendors – such as the cheese, which uses local milk that is manufactured according to traditional Italian methods.

On arrival, my husband and I are given a warm welcome by restaurant manager Cesare Papagna. Having opened in Putney in 1990, the restaurant developed a loyal local following before making the move over to its new home. And what is SW15's loss is clearly Belgravia's gain. Enoteca Turi has already made waves with Belgravians – despite being an unassuming Tuesday evening, the restaurant quickly fills with patrons (some of whom, Cesare tells us, still travel over from Putney to sample its fare); the gentle hubbub of the evening is punctuated by cries of “buona sera!” to happily greet any new diners who walk through the door.

After much deliberation of the menu that has been created by head chef Francesco Sodano, my husband and I opt for the organic beef carpaccio and red Sicilian prawns for starters. The quality of the ingredients certainly shines through – the carpaccio is delightfully tender, while the prawns are beautifully complemented by the sharpness of the fennel confit and blood orange. All the while as the food comes out and the guests come in, the bustling atmosphere is still overseen by the keen eye and beaming smile of the proud proprietor, Giuseppe Turi himself.

For mains, I choose the Tuscan-inspired saddle

fillet and belly of lamb that has a variety of textures, with the soft fillet and crispy belly accompanied by chick peas and black cabbage, and expertly paired with a far-too-easily-drinkable Chianti Classico from the same region. So much so, I order another glass. To finish, the Settevelli dessert is like the final third of Dante's *Divine Comedy*, with its rich seven layers of sponge, chocolate praline and hazelnut and chocolate mousse tasting like pure heaven.

And with a Dining Cellar that has more than 460 wines on offer, what's not to love? ♦

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