

TimeOut

Delhi

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THE TALENT

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Summer sandals

SLURP UP THE WORLD



TRAVEL SPECIAL

PLUS Expat eateries in Delhi

ITALIA

Underdone.

ItALIA, we knew, would be posh. Not only is ItALIA located in DLF Place, right next to super-swish Emporio Mall, it is also a branch of The Park Hotel Bangalore's celebrated restaurant. The restaurant sticks with The Park's bright, airy feel, while adding a big dollop of luxe: gold walls, black marble and lots of brass and glass. It feels like the inside of a Cartier watch. But there is also a more casual dining area to one side.

We found a table between groups of post-fashion week diners and started things off with the complimentary lavash and tomato-mozzarella dip. A nice iced tea (Rs 175) and a cucumber and beetroot juice (Rs 210) were less prompt to arrive. When the latter did come, it was sans cucumber – a mix-up with another table's order. Luckily, they greened it up for us at our request. The vegetarian crostini (Rs 375) comes with three toppings: "roasted pepper and almonds", "Sicilian caponata" and "zucchini scapece". The tomato caponata and peppers were fine, but the zucchini tasted a bit overmarinated. Our other appetiser, the tenderloin carpaccio (Rs 325), is not for the



faint of heart. The floric meat is served in a giant sheet that covers an entire large dinner plate. The emphasis here is on its rawness, with a simple garnish – a grid of mustard, a wedge of lemon and only a couple of parmesan shavings. It was quite soft, but not very flavourful. Perhaps it had been in the freezer a bit too long.

ItALIA's menu is fairly short and straightforward, so you'd expect some quality. A mushroom strudel (Rs 375) had some tasty

porcini filling and sauce, but the plate could have done with more than just a few sticks of asparagus. The Mediterranean salmon with olives, onions and potatoes (Rs 785) was decent, baked in a cooking bag to seal in the juices. The large hunk of pale pink fish was served with the softened skin on; it was a little pungent for our taste, but still serviceable.

The Park's pizzas are justly famous for their cracker-thin crusts. We didn't see some of Mist

restaurant's more exciting pizzas on the menu, and ordered a Parma and onion pie (Rs 575). We wished we'd been warned that this is a tomato-less pizza, and we could have done without the do-piazza amounts of onion that were heaped between the ham, but the taste was pleasant enough, and the crust suitably crunchy.

We made up for our so-so meal with dessert, however. The tiramisu (Rs 195) was served rather cold, but the pannacotta with raspberry sauce was just right – cool, creamy and sweet. A chocolate Grand Marnier pot (Rs 195) was a good foil for all that dairy – but don't order it alone – it's just a bowl of boozy ganache.

With its impressive backing and locale, we're hoping ItALIA goes from just OK to good. Once the (very swish) bar is stocked, it should be a good site for schmoozing as well. *Sonal Shah*
309-10 DLF Place mall, second floor, Vasant Kunj, next to DLF Emporio Mall (4311-1777). Alcohol licence expected. Daily noon-midnight. Meal for two Rs 2,500.

Time Out reviews anonymously and pay for meals.