

OUR TOP 10 UK ITALIAN RESTAURANTS



Is there anything more satisfying than a big bowl of pasta and a large glass of wine? The Italians know how to make crowd-pleasing food. No matter how much of a fussy eater you are, there's always something to enjoy in an Italian restaurant – home of the ultimate comfort food.

With that in mind, we've scoured the country to find ten outstanding Italian restaurants in the UK. How many have you visited?



NEWPORT

1 Gem 42

The chefs at Gem 42 use science to ensure good quality food – they even test new flavours and dishes in their lab! As a result, every single dish is faultless. They aim to create a dining experience with simple pleasures, such as a well-designed dining space and food that tantalises the taste buds.



HAMPSHIRE

2 Hartnett Holder & Co at Lime Wood

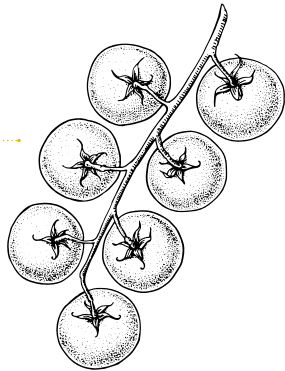
The two chefs at Hartnett Holder & Co have impressive resumes. Between them they've worked with greats like Gordon Ramsey and Marcus Wareing and at some of the most critically acclaimed restaurants in the world, including Orery and the Oxo Tower. So, you know the Italian food here is second to none, complemented by a smoke oven and a very carefully constructed wine list.



BERKSHIRE

3 Caldesi in Campagna

When the head chef is from Tuscany, you know you are getting properly authentic Italian cuisine, and that is exactly what Caldesi offers. With a focus on local, seasonal and sustainable ingredients, they believe the devil is in the detail, and the menu is just incredible. Who needs Tuscany when you can just pop into Caldesi?



BELFAST

4 Il Pirata

This is a restaurant that really flaunts the diversity of Italian cooking. You'll find old favourites like pasta and pizza, of course, but there's a few surprises along the way that will challenge your perception of what Italian food should be (in a great way!) Expect traditional decor and cocktails made with as much delicacy as the food.

LEICESTER

6 Sapori

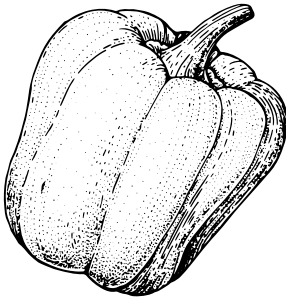
Every mouthful represents a slice of Italy at Sapori, with head chef, Andrea Scarpati an Italian native, originally from Torre del Greco. He learnt his trade in his home country and brought that authentic cooking to England – lucky us! It is regularly recognised as one of the best restaurants in the country, but we recommend you find out for yourself.



LONDON

8 Luca

Executive chef, Rob Chambers, describes Luca as a 'modern Italian'. He grew up cooking with his aunt and learned to roll his own pasta from an early age. You can really taste that authenticity and freshness in every bite of the food you eat, and if you try the wine-pairing menu, you can see just how well the flavours work together in perfect harmony.



LONDON

10 Brunello at The Baglioni

If you haven't enjoyed a meal at Brunello, then you haven't lived! The modern dining room-style restaurant gives high class vibes, but its food is rooted in tradition, bringing comfort to your plate. And the best part? It opens at 7am, so you can enjoy breakfast, lunch and dinner there. We'd stay all day if we could!

LONDON

5 Locanda Locatelli

This Italian restaurant is absolutely swimming in awards, with one Michelin star to its name and three AA rosettes. With accolades like this, you can expect hearty portions and impressive flavours, with dishes inspired by different parts of the country. The wine list is just as authentic, allowing you to pair region to region.



CHESTER

7 Da Noi

There are only 16 Italian restaurants outside London to feature in the Michelin Guide, and Da Noi is one. Retaining its Michelin star status for another year and adding an AA rosette to its bow, it's clear to see that the Italian couple in charge of this restaurant know what they're doing. They now serve only tasting menus, so wear trousers with a stretchy waistband when you visit!



BRISTOL

9 Casa

From self-taught kitchen novices to critical acclaim from Gordon Ramsey, the Sanchez brothers have taken Casa to new heights, offering food that is just mouth-wateringly delicious. You can't check the menu in advance because it changes daily, depending on seasonality and freshness, but it really doesn't matter because whatever you eat will taste like a little slice of heaven.

