



EATING OUT



Italian: Yes all the way

MOST people adore eating out. Some find it a bit of a chore when they are forced to because they work away from home. But all will agree that it should be a pleasurable experience where variety adds to the spice, and atmosphere as well as good food is of the utmost importance.

During this series we will be looking at many various types of restaurants. Some which serve luncheon and dinner, others where a light mid-day lunch is served. Continental, English, Indian, Italian and other types of cooking will be the order of the day. But we will endeavour to bring to you the 'flavour' of the restaurant and an idea of the type and cost of a meal you can expect.

With foreign travel becoming more a part of the holiday scene the opportunity of enjoying the foods you ate while abroad are not to be missed. Even if you cannot visit these exotic places there is no reason you cannot go 'foreign' when dining out.

Many continental dishes are available in convenience foods but nothing can beat the real thing.

Trattoria Sorrentina sounds and looks Italian. It is owned by Italians and staffed by them. It serves traditional Italian food in an atmosphere so Italian you could cut it with a knife — even the wines are mainly Italian.

The restaurant is situated in Manor Parade, Station Road, Harrow and has excellent parking nearby.

Partners: Francesco, Po



Spacious but with the right atmosphere

offer a menu to delight the palate with many additional dishes which are not shown through lack of space. Many customers regularly use the restaurant for their mid-day meal having a starter followed by a pasta or main dish.

Francesco explained: "We offer a speciality of the day for business people who eat here regularly although many use the main menu. During the evening most of our customers have more time to have a full meal."

The restaurant seats 45 comfortably. The interior decor was designed and painted by an Italian artist with pictures and atmosphere which take you out of the busy English world.

Specialities of the house include a starter of Crepe di Mare (pancakes filled with

Pollo 'Sorrentina' (escalope of chicken with prawns, lobster sauce, brandy and cream). Veal dishes in profusion and beef steaks cooked Italian style create a choice to keep you returning again and again.

Francesco, who trained in France, Germany and Switzerland before coming to England to work in a top West End restaurant, buys all of the produce used in the restaurant direct from Covent Garden, Smithfield and Billingsgate markets which he visits twice a week.

"It is important that the food is fresh and I like to select for myself the meat

and fish as well as the vegetables our customers will eat.

"Our reputation depends on giving the best food you can buy," explained Francesco. "We have recently been vetted and are in the Good Food Guide and we want to stay in it."

The restaurant has two chefs — one Italian and the other from Spain near the French border. Both have been trained in leading continental hotels and restaurants and look on their cooking as an art.

Average cost of a full meal per person including wines: £10.00.

Trattoria SORRENTINA

Good food and fine wine coupled with our excellent service provide the perfect evening out.

Reasonable prices and an inviting atmosphere will make the evening complete.

Open Mon.-Sat. 12.00-2.30 p.m.
6.00 p.m.-11.30 p.m.

6 Manor Parade
Station Road, Harrow
(near Granada Cinema)

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