



THE BOTTLE

Clonakilla Hilltops Shiraz

HAVING made her reputation at Chez Bruce, The Square and The River Café, no one could accuse sommelier Katie Exton of not having the pedigree required to set up her own restaurant. But just to be on the safe side, she has partnered with a chef, Peter Hall, who has a similarly Michelin star-studded CV (including Benu in San Francisco and London's Brawn). Together, they have created Lorne in Victoria, where a modern British menu and a smart, ever-changing wine list will sit side by side. To give you an idea of the vino on offer, Exton recommends an Australian Shiraz that she thinks might even convert the Bordeaux brigade. "I particularly love Australian wines, especially those from cooler regions like Canberra," says Exton. "This Clonakilla Hilltops Shiraz would be perfect for a Francophile who thinks Australian wine is no good. It's restrained and elegant, but still has lashings of red berry fruit, dark chocolate and smoke spice, with silky tannins and a peppery finish." PH

● Clonakilla Hilltops Shiraz, £21.50. At Liberty Wines. libertywines.co.uk. Lorne, 76 Wilton Road, London SW1. lornerestaurant.co.uk

THE BOOK

Naples And The Amalfi Coast

Get a taste for Italy's rich scenery with a recipe guide to the beautiful south

OH, ITALY – the daydreams come easily. A sun-soaked Eden older than record, where citrus groves bow with heavy fruit and bougainvillea vines swamp Juliet balconies, and the air is laced with the smell of hot earth and coffee...

These fantasies all play out across the pages of *Naples And The Amalfi Coast*, which takes in the delicacies of the dolce vita between pauses to stop and admire the views. Pasta in all its incarnations – spaghetti writhing with mussels, penne perfumed with garlic and parsley – is interspersed with celestial sunsets over empty fishing boats, roadside granita stands and farmers' markets.

The recipes collected here will stand the test of time. The chestnut and legume soup is perfect for dinners bound to last into the small hours, with a round of *sfogliatelle frolle* to finish. And, when the lobster-tail pastries shatter beneath your fingers and the smell of espresso snakes through the air, suddenly there is Italy, a dream no more. Holly Bruce



● *Naples And The Amalfi Coast* by The Silver Spoon (Phaidon, £24.95) is out on 17 April.



THE ROUNDUP

Miracle cures: Three British charcuterie hotspots



Nape

21 Camberwell Church Street, SE5. napelondon.com

The setup: Borough Market's cured-meat kings Cannon & Cannon – suppliers of Jason Atherton – have just opened their very own no-frills charcuterie bar just down the road in Camberwell, serving meaty delicacies from all over the UK.

Eat this: The restaurant's namesake, of course: pair the delicious Cornish Lop nape (£6.50) with some carrots and cucumber (£2.50). The blackened toastie bursting with Cornish chorizo, Cornish blue and pickled fennel (£7) is also not to be missed.

Drink that: White really works here, especially the zesty German Riesling Weingut Max (£29).



WC Clapham

Clapham Common South Side, SW4. wcclapham.co.uk

The setup: Clapham Common's most infamous toilet was rescued from dereliction and transformed into a candlelit wine bar. They even kept a few original features, including Victorian tiles and a row of wooden cubicles which are now reservable booths. And WC now stands for Wine & Charcuterie, obviously.

Eat this: Cannon & Cannon work their magic here too, so expect British beauties such as cured duck from Moons Green, Kent (£15.50).

Drink that: The Chaffy Bros German/Australian 2014 Duffe Punkt (£43) does sterling work with the spicier end of the charcuterie board.



Luca

88 St John Street, EC1. luca.restaurant

The setup: The Michelin-starred Clove Club in Shoreditch has had a baby sister – and she's Italian. Luca has taken over José Mourinho's old haunt Portal, adding just enough burro-soft leather for an extra dose of warmth. Here, Robert Chambers serves British produce "through an Italian lens".

Eat this: The British charcuterie (from £8) peppering the menu is cured by the Clove Club. Look out for treats like Old Spot chorizo among pheasant and mushroom agnolotti (£14).

Drink that: The Evangelist not-quite-Negroni (£10.50) blends The Collector vermouth – from Somerset – with Campari and grappa. Jennifer Brady