



### THE BOTTLE

Domaine de l'Aurage 2010

**I**N Paris, the iconic Taillevent restaurant group has built its reputation on Michelin-standard food, but it is their unrivalled appreciation for unique and obscure wines that they are perhaps most famous for. The Gardinier brothers, Thierry, Laurent and Stéphane, have brought their knowledge, expertise and a choice selection from their cellars to the new Les 110 de Taillevent in London. The 70-cover all-day-dining brasserie in Cavendish Square, W1, features 110 wines (hence the name) by the glass, perfectly paired with the contemporary and seasonal French menu.

One of cellar director Pierre Berot's favourite wines from the menu is a 2010 Domaine de l'Aurage. "The vineyard at Saint-Émilien in the Côtes de Castillon is made of 85 per cent Merlot grapes," he says. "This gives l'Aurage a fresh and silky texture, packed with black and red fruit, a subtle scent and fine tannins." Best served with an Aberdeen Angus rib of beef, if you are interested. **PH**

£27 per bottle (£317 for a case of 12). At [corneyandbarrow.com](http://corneyandbarrow.com). Les 110 de Taillevent, 16 Cavendish Square, London W1. [taillevent.com](http://taillevent.com)

Photographs Full Stop Photography



### THE ROUNDUP

## A slice of the action: Three pieces of prime pizza



**NY Fold**  
103 Charing Cross Road, London WC2.  
[nyfold.com](http://nyfold.com)



**Pizza Pilgrims**  
11 Kingly Street, London W1.  
[pizzapilgrims.co.uk](http://pizzapilgrims.co.uk)



**Bocconcino Pizzeria**  
19 Berkeley Street, London W1.  
[bocconcinorestaurant.co.uk](http://bocconcinorestaurant.co.uk)

**The setup:** Six-time world pizza champion Bruno DiFabio has brought a slice (and a secret dough recipe) of authentic New York pizza to London. Can anywhere else match up to his specials? Fuhgeddaboutit.

**Eat this:** The award-winning Pitt Master – pulled pork, pancetta, caramelised onion, mozzarella and BBQ sauce (£4.20 a slice).

**Drink that:** Complete the Big Apple experience with a bottle of Brooklyn Brown Ale (£4.50).

**The setup:** Pizzaficionados Thom and James Elliot started their business from a food truck – with a wood-fired oven – four years ago. They still have the van, plus two restaurants, a cookbook, and a reputation for perfect sourdough pies.

**Eat this:** You can't fault their classic margherita (£9). Add a side of *arancini rosso* – tomato risotto balls with smoked mozzarella (£4.50).

**Drink that:** Try their slushy Sohocello (PP's bespoke limoncello made by Chase Distillery) Granita (£6.50).

**The setup:** Its interior design might be muddled – dodge the impersonal upstairs dining room in favour of the brighter, high-ceilinged basement – but Bocconcino's pizza is wholly good.

**Eat this:** *Pizza con mascarpone e speck* (£15). Its gooeyness teams well with a crunchy side of artichoke, rocket and Parmesan salad (£10).

**Drink that:** Skerk Ograde 2011 (£70). This orange-coloured wine, from Carso in Italy, has aromas of light raspberry and white currants.

### THE CLUB

## The Piano Works



Requesting songs in a club is a horrible look, yet when a night's hitting its stride you want to hear your favourites. The Piano Works, a new live music venue in London's Farringdon, offers a solution...



### What's the big idea?

The space operates around a central stage, on which are two grand pianos, a drum kit and space for up to eight other musicians. All of the customer tables have stacks of paper napkins that double as forms for writing down requests. Fill one out, pass it to your waitress with a tip, and the band will be your jukebox.

**Recommended tip:** £2-£5.

**History lesson:** The venue is a listed Victorian warehouse that can cater for up to 400 revellers.

**Feeling hungry?** You can

order food until 00:30 courtesy of head chef Fedja Stanic. Our favourite is the steak roll (£14.50) – marinated rib eye, grilled medium-rare and served with gherkins and caramel onions, plus a horseradish dipping sauce.

**And if you've got a thirst...** Head bartender Christina Samuel's amped-up French 75 (£10) will get the night off to a flying start.

**Do you know who I am?** Don't care – there's no VIP area, because everyone's equal in (what they call) the house of song. **Charlie Burton**



● Tuesday to Saturday, 4pm to 1am. Free entry. 113-117 Farringdon Road, EC1. 020 7278 1966, [pianoworks.bar](http://pianoworks.bar)