

Dining Out



Keeping the fires burning

Secolo Dining moves into a historic space and adds authentic pizza

✦ Jacqui Taffel

Secolo means century in Italian. It seems a rather odd name for the new restaurant next to the ANZ tower, off Castlereagh Street, but manager and owner Anthony Arienzale clears up the mystery. The restaurant is tucked underneath Legion

House, which was a hostel for the Young Women's Christian Association from 1903 to 1920.

The young women who stayed there could hardly have imagined that a century later, people would gather to eat pizza made in a ferocious oven imported from Naples.

When we arrive, the room is already filled with whatever the

Italian equivalent is for joie de vivre, with groups of young professionals downing cocktails with their pizza at the larger tables in the middle of the room.

Smaller tables line the caramel-coloured leather bench seat along two walls, and more diners sit at the outside tables which will be popular in summer.

The casually stylish design is

by Renato D'Ettorre Architects based at Rushcutters Bay — the smooth concrete bar has high stools overlooking the open kitchen, with the pizza oven squatting in one corner. In charge of it is head pizzaiolo Francesco Spataro, a proponent of the Vera Pizza Napoletana movement championing the traditional pizza of Naples.

Daily Telegraph Sunday Telegraph news local

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Dining In



Clockwise from main: Secolo's bar overlooks the open kitchen; wood-fired pizza from the oven imported from Naples; classic tiramisu; and beef carpaccio.



Beans in the post

Head pizzaiolo Francesco Spataro is a proponent of the Vera Pizza Napoletana movement, championing the traditional pizza of Naples

The patata pizza has the thinnest of bases, covered in paper-thin slices of desiree potato, crumbled chunks of pork sausage meat and rosemary with generous grindings of black pepper, encircled by a puffy, soft, lightly charred and completely delicious crust.

The beef carpaccio demonstrates the chops of head chef, Mario Izzo, who worked in Naples, Sardinia and London before landing in Sydney four years ago.

Bright, velvety slices of beef are topped with rocket, shaved parmesan and balsamic vinegar. It's a study in simplicity, using a few high quality ingredients to great effect, and is perfect with the

flavours and textures so often missing in this classic dessert. Secolo also does breakfast, opening at 6.30am, Monday to Friday. The menu stretches to dishes beyond the usual, such as burnt fig, almond and cinnamon muesli with sheep's milk yoghurt; ricotta and nduja bruschetta; and the breakfast panino with chargrilled Italian pork and fennel sausage, egg, capsicum and provolone. The La San Marco espresso machine looks serious too.

As we stroll out into the evening, I feel a bit sorry for those young Christian women, who probably never got to eat pizza, or tiramisu. A century later, we are the lucky ones.

Still, it doesn't stop us from chatting long after the pizza, carpaccio and wine have disappeared. Then Arienzale delivers a bowl of tiramisu to share.

It only takes one spoonful to realise this is the real deal — creamy but light and not too sweet, with the fine balance of



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Secolo Dining

The Verdict ★★★

The Price \$\$

Details

161 Castlereagh St, City, 9267 0791, secolodining.com.au
Open Mon, 6.30am-5pm; Tue-Wed, 6.30am-8pm; Thu-Fri, 6.30am-10pm

Caroline Jumpertz

The Little Marionette now delivers its highly prized coffee right to your door.

What

Boutique coffee roaster The Little Marionette, which started in Sydney's inner west a decade ago, has introduced a coffee subscription service, posting beans directly to subscribers. It also runs two inner west cafes and supplies beans to London and New York.

Where

Coffee subscriptions can be bought online. The Little Marionette also runs Garcon cafe at Tramsheds, Harold Park (1 Dalgal Way, Forest Lodge) and Trafalgar Street Espresso (18A Trafalgar Street, Annandale), formerly its roasting headquarters.

How much

Coffee subscriptions start at \$13.50 for two weeks of whole or ground beans.

Why

It's an easy way to get a regular supply of really fresh coffee. Choose from single origin beans

from around the world at a frequency that suits your consumption, try the house blend or dark blend, or opt for The Boss package with up to 4kg arriving each week. There are also gift subscriptions for those already thinking of their Christmas lists.


Who

Ed Cutcliffe (above), founder of The Little Marionette, said his coffee business is tailored to the Australian market, which is very different to other markets.

"The rest of the world is behind Australia on quality," he said. "However, the international markets like London and New York are catching up."

He is helping by collaborating with Australian cafe owners overseas. When some of his staff moved to the UK and opened The Roasting Party in London's Sloane Square, they brought in Little Marionette beans. In New York's East Village, the Aussies who set up Saltwater cafe also use Cutcliffe's beans to bring Australian coffee culture to the USA.

See thelittlemarionette.com; Instagram @thelittlemarionette; Facebook @thelittlemarionette



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