

Wallpaper*
City Guide

LONDON

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PHAIDON



Olivomare

Mauro Sanna opened Olivo (T 7730 2505) in 1990, pushing a sophisticated take on the food of his native Sardinia. He followed that with the less formal Oliveto (T 7730 0074) in 1995, serving some of the best pizza in London. Sanna then upped the ante again in 2007, opening Olivomare, an upscale seafood restaurant, and Olivino, an adjoining shop/deli. Sanna now has a mini and much-loved empire

in London's poshest postcode. As with its predecessors, Olivomare was designed by Sardinian architect Pierluigi Piu. It's entirely white, with one wall given over to a laminate geometric repeat fish print. The food is almost universally good. Try some sea urchin and baby octopus, or simpler options like chargrilled monkfish. 10 Lower Belgrave Street, SW1, T 7730 9022, www.olivorestaurants.com



L'Anima

Architect Claudio Silvestrin has pulled off the expensive minimalist aesthetic at L'Anima, engineering a space of cool drama with travertine floors and marble bathrooms. The bar and kitchen areas are separated from the main dining room by glass walls, while the porphyry walls of the bar area are the perfect complement to the white leather sofas. A curving corridor leads to a walk-in wine-tasting

room and an extraordinary private dining room with a green marble table. The chef and co-owner is Francesco Mazzei, formerly of St Alban, who cooks up excellent, mostly southern Italian, food. Try the *zitoni*, *n'duja* and aubergine (tube-shaped pasta with spicy salami), followed by dark-chocolate iced truffle. 1 Snowden Street, EC2, T 7422 7000, www.lanima.co.uk