

**Rossano's**  
**Asoke Soi 3, opposite the Ocean Tower**  
**Tel. 02-661-7449**

Gennari Rossano is the Don of Bangkok's Italian restaurateurs. Formerly the owner of L'Opera, an Italian restaurant on Sukhumvit Soi 39 that was one of the first of the city's Italian dining spots, he retired a couple of years back to relax and follow other pursuits. Yeah, sure; as is so often the case, Gennari became bored with retired life and has now opened a new restaurant on Asoke Soi 3, just opposite the Ocean Tower Building on Soi Asoke.

Rossano's is located in a converted stand alone building with lots of parking out front. Patrons enter into a wine bar area that is suitable for an aperitif or as a place to drink wine and enjoy tapas like snacks. The restaurant is decorated to represent an Italian style tavern. It is pleasant and a refreshing change from the minimalist modern interiors possessed by almost every new restaurant in the city.



As was the case at L'Opera, Gennari has taken care to surround himself with an excellent and experienced staff. His Chef is Pinna Achille, a 40 year old Sardinian with loads of experience. The restaurant manager is Alessandro Gregoris, a knowledgeable and personable man who has a knack for making everyone feel welcome.

One of the things I enjoyed most about this restaurant is its business-like feel. This is a place without a lot frills and is obviously for people who like good food. We were quickly guided to our seats and given leather-bound menus. Moments later I was sipping on an excellent B180 house red wine.



After considerable discussion, we started with a generous platter of anti pasti that included imported Italian ham and melon and some delicious crostini. For a pasta, we enjoyed fettuccini with a wild boar sauce. For a main course I had a lamb stew with mashed potatoes and my

companion had veal Osso Bucco with a rich and heavy sauce. All of the food had that authentic and rustic Italian taste that is often missing in some of the city's other Italian dining spots. The presentations were refreshingly simple and in keeping with the style of food. I wasn't left wondering how long someone's fingers had been fiddling with my food to make it look pretty. For dessert we had rich and filling renditions of Tiramisu and Chocolate Mousse.

The wine list at Rossano's has over 180 all Italian labels with prices beginning at B850 and ranging up to a stratospheric B20,000 and above. In short, there is something for everyone; corkage is only B350 for those who bring their own wine.

This is an excellent restaurant that is destined to give the city's other Italian dining spots a run for their money.