



- HOME
- NEWS
- BEST OF THE BEST
- COMMENT & OPINION
- PRODUCT UPDATES
- JOBS & CAREERS
- SUPPLIER DIRECTORY
- LINKS
- FACTS & FIGURES
- FOOD & DRINK
- BUSINESS
- PROPERTY
- PROPERTY AGENTS
- PROPERTY NEWS
- GETTING STARTED
- DESIGN
- FOOD SERVICE TOP 50
- DIARY
- TOOLS

HOME > DESIGN > THREE BRIDGES CARVED OUT IN BATTERSEA



## THREE BRIDGES CARVED OUT IN BATTERSEA

12th May 2008, 2:48pm

**THE THREE BRIDGES IS A GREAT NEW RESTAURANT IN BATTERSEA. SERVING SEASONAL, RUSTIC ITALIAN FOOD, EXECUTED WITH STYLE AND FLAIR BY HEAD CHEF PIERO COTTINO.**

Together with owners Marco Cristaldi (who has worked in no less than seven of the restaurants in the AZ Group) and Antonio Lombardi (who has worked for many years under Marco Pierre White and in America), the chef from Alba has turned a

small space at the wrong end of Battersea Park Road, opposite Battersea Dog's Home, into a chic no fuss dining room where you can watch the chefs in the small open kitchen prepare simple seasonal food from a menu which is refreshingly short – 10 starters, 6 pastas, 5 mains and a small selection of pizzas and desserts – complemented by daily specials on the blackboard.

The room is simply decorated – plain wooden floors, undressed well spaced tables and leather banquettes - but who needs ornaments or paintings when the cooking is as good as this?

Windows on two sides fill the room with natural light during the day whilst in the evening huge brass lamps suspended from the ceiling lend the room a warm welcoming glow.

Service is bustling and exuberant. Meals are simple and casual but quality is still exemplary.

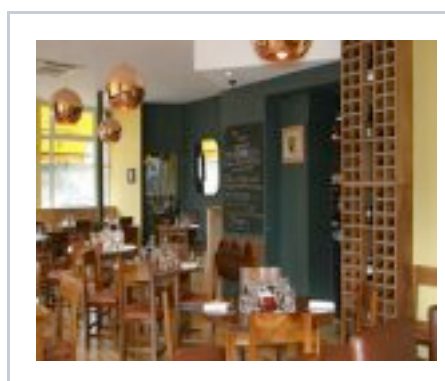
**Timetable:**  
The project took place from July the 6th 2007 to October 2007

**Designer:**  
Marco Cristaldi and Antonio Lombardi.

We designed the place by ourselves, but the builders all came from South Africa, adding the personal touch that is reflected in all the wooden furniture at The Three Bridges.

Address: 153 Battersea park road sw8 4bx  
Telephone: 0207 720 0204  
Email: [thethreebridges@googlemail.com](mailto:thethreebridges@googlemail.com)

**Type of project:**  
New Opening – restaurant. Keywords: Neighbourhood, rustic Italian



**Inspiration:**  
We tried to create a hidden spot, full of warmth, colour and a family feel, with some designer furniture and handmade wooden tables and wine racks: a mixture between past and present. The same is true of the kitchen, where tradition is well balanced with innovation.

**Brief:**  
Our aim is to establish a long term relationship with the people of Battersea, slowly becoming "the" local restaurant of the entire neighbourhood: we also intend to organise kitchen courses and to start our own catering brand.

**Key Features:**  
Modern, copper light fixtures add a dash of cool and diners can watch their bread being freshly made at the stainless steel, open bakery.

**Contact details for the venue:**  
The Three Bridges, 152 Battersea Park Road London, SW8 4BX  
020 7720 0204  
[info@thethreebridges.com](mailto:info@thethreebridges.com)  
[www.thethreebridges.com](http://www.thethreebridges.com)

© EAT OUT MAGAZINE

### LATEST NEWS

**CHEMISTS' DEVICE DETECTS WINE VARIETY**

An 'electronic tongued' device has been ... [More...](#)  
7th August 2008, 2:36pm

**LUNCH! INTRODUCES RETAILER OF THE YEAR AWARDS**

The organisers of Lunch! Diversified Bus... [More...](#)  
7th August 2008, 1:02pm

**COFFEE EVENT TO DRAW IN TOP DECISION MAKERS**

Four hundred of the most influential top... [More...](#)  
7th August 2008, 1:00pm

**GLENEAGLES STAFF WIN AWARDS OF EXCELLENCE**

Gleneagles Hotel in Perthshire, celebrat... [More...](#)  
7th August 2008, 12:55pm

[RSS FEED](#) [SUBSCRIBE](#)



CURRENT  
ISSUE...

### AUGUST 2008

- **TOP STORY:** Pebble Hotels develop a new take on three star market
- **IN BUSINESS:** Fishbone expands from Kent concept to outside catering
- **SPECIALITY & FINE FOOD FAIR 2008:** Taking a look at what's on offer at Olympia next month
- **ISSUE:** Canada lures catering staff to a new life across Atlantic
- **ON SITE:** Waterside on Eastbourne seafront undergoes major facelift

[VIEW THE ARCHIVE](#)



The Show for the  
Brunch, Lunch &  
Snacking Industry

**OUT OF HOME EXHIBITION**  
9th & 10th November 2008  
Earls Court, London