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# SW

## Food reviews

### The Three Bridges

We often talk about places being a real 'find' or, even better, a 'hidden gem'. I have lost count of the amount of times I have heard friends smugly singing the praises of venues they have cleverly happened upon that they now simply can't live without. I often wonder what it is that quantifies such a venue – great service?

A good atmosphere? Ingeniously-folded napkins? After months of hearing a colleague raving about one such 'find', I decided the time had come to find out.

And what a pleasure it was to 'stumble upon' smart Italian The Three Bridges. The restaurant isn't exactly hidden, but sits on a corner far enough down Battersea Park Road to distance itself from the main strip of bars and eateries. Décor is fresh and modern, and the warm welcome from co-owner and manager Antonio Lombardi is more than charming. But these factors aside, at this restaurant, it is most certainly all about the food, which is good. Very good.

Antonio is an aficionado on all things Italian, and explains that using the best ingredients is key, so much so that certain essentials are flown in from Italy, whilst others are sourced from top-class suppliers closer to home ("London is the warehouse of the world", he says). As such, both creamy Buffalo mozzarella and salty-sweet San Danielle ham needed little accompaniment to impress as top-notch starters.

Pasta courses continued the trend, particularly butternut squash and goat's cheese ravioli – little pillows of pasta perfection stuffed with a creamy-sweet filling – and a superb selection of wines (Italian naturally) by the glass helped the meal along nicely. Duck paired with rhubarb and prunes, and wonderfully fresh sea bass with pepperoni, followed. There's a story behind Italian sea bass, but I'll let you find that out from Antonio for yourself when you visit. And as for 'hidden gems'? The proof is almost certainly in the pudding – a delectable chocolate and pear tart that left us swooning.

Vicky Smith

Dinner for two, £50

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Above: Three Bridges

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