

As seen in Cityscape Magazine

The fine folk at Cityscape magazine have written this brilliant piece about us in their awesome new Spring issue. Check it out here: cityscape-christchurch.co.nz/blog/whats-on/entry/little-italy

FEAST

Little Italy

Cityscape shares a slice of authentic Italian woodfired pizza with Café Valentino's main man Michael Turner and discovers what has made this Christchurch institution a mainstay.

Shying away from taking all the credit and the limelight, Michael Turner attributes the restaurant's stellar success to old fashioned hard work and great staff – who all share his unbridled passion for providing an unforgettable dining experience. Humble, hard-working and ever-present, he's certainly not above rolling up his sleeves to pitch in alongside his team and son Lewis (pictured), the only objective, to leave a lasting impression that keeps their loyal customers coming back for more.

While there are a swag of awards Café Valentino could brag about, like receiving the highest culinary standard in beef and lamb for 22 years in a row, the restaurant's frontman isn't the bragging type. In fact, so unassuming is he that when the honourable title of Hospitality Hero of the Year was unexpectedly thrust upon him at the recent Christchurch Hospitality Awards, he was completely unaware until an awards goer tapped him!

Buzzing with the merry chatter of diners and genuine smiles from the staff, this welcoming Italian restaurant with cosy New York style décor immediately warms the soul as well as the belly. Sliding into one of the capacious leather booths, we gaze up at the impressive lineup of concert posters and framed portraits of celebs, many of which have been signed by visiting stars when the restaurant was just around the corner from the Town



The ever-changing menu brings out the best in the seasonal produce on offer



Hall. And, although their post-quake digs on St Asaph Street are now on the other side of town, they still see their fair share of familiar faces that warrant a second take.

Rich red and mahogany are a subtle nod to the restaurant's Italian roots, and the exposed brick work at the bar and timber rafters in the expansive central dining hub all create a relaxed vibe that attracts couples looking for a cosy dinner as well as larger gatherings who enjoy communing over their delectable dishes.

The ever-changing menu brings out the best in the seasonal produce on offer, and the kitchen is committed to keeping it fresh, tempting all palates with the most delicious authentic Italian pasta, woodfired pizzas and decadent house-made desserts that Ober



talented Head Chef Karen Gray has honed to perfection over the 20 years she's been in the industry.

Well-stocked with an abundance of award-winning beers and a huge selection of wines, they also have an impressive champagne selection if you're in the mood to celebrate la dolce vita.

cafevalentino.co.nz