

# Mangiare: Fine dining and Italian flair

Discerning Johannesburg restaurant goers can now enjoy an authentic slice of Italy that goes beyond pizza and pasta at the stylish Mangiare restaurant, which recently opened at Melrose Arch. Mangiare, pronounced 'mun-jar-eh', is Italian for 'to eat' and embodies the spirit of Italians' legendary love for good food.



The brainchild of South African restaurateurs Stuart Bond and George and Philip Aplas, Mangiare combines an elegant setting with traditional Italian fare, which is prepared using fresh, authentic ingredients according to time-honoured Italian recipes.

No detail has been overlooked in Mangiare's efforts to provide patrons with a first-class dining experience.

"The décor is contemporary but still inviting and relaxing, and was designed by renowned restaurant architect, Callie van der Merwe from The Design Partnership," explains Bond, who owns and runs the restaurant. "Our dishes are prepared by well-known Cape Town chef and restaurateur, Jacques Botha, while the Mangiare wine list was conceptualised by Wine Concept and features more than 100 wines, hand-picked to complement our menu and dining experience."

That experience is anchored by the Mangiare menu, which reflects the genuine flavours of Italy.

Starters include favourites such as oysters with shallots and raspberry vinaigrette; white anchovy, tomato, red onion and rocket salad with parsley oil; and tomato tartar with pesto and ricotta.

Main courses feature the ever-popular grilled prawns with fennel and chilli sauce; fettucine with clams, calamari and prawns; and sirloin with Portobello mushrooms, burst vine tomatoes and roasted garlic.

Meals are rounded off with a tantalising array of desserts, from chocolate torte and baked pear with calvados syrup and crème fraîche, to orange blossom crème brûlée and crostata di limone.

The menu is completed with formaggi, a carefully selected range of local cheeses, and the restaurant's renowned list of estate and boutique estate wines, making for captivating fine dining.

Mangiare is managed by Toni Leslie, who is no stranger to the business having grown up in a family of restaurateurs. Her father is renowned for the Cape Town eateries Lavita and La Verona. Leslie worked in Cape Town and London for five years and brings her wealth of industry experience to the dynamic Mangiare partnership, which is spearheaded by Bond.

Bond is overwhelmingly passionate about Mangiare and draws on his own extensive restaurant knowledge to deliver this Italian-inspired experience.

He has been involved in the industry for the past 10 years, working in Cape Town, London and Johannesburg at renowned firms that include the Meat Company Group and Allora Restaurant Group.

His dream is to help develop South Africa's hospitality industry into a serious contender on the international stage.

Mangiare can be contacted on 011 684 1079, or visit [www.mangiare.co.za](http://www.mangiare.co.za) for more information.

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