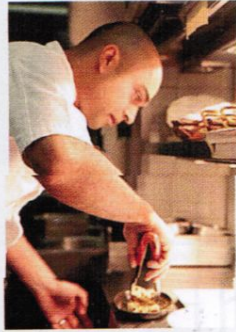


# my favourite restaurant



**Alfred Prasad** is the director of cuisine and executive chef of the Tamarind Collection of restaurants, which includes Michelin-starred **Tamarind** in Mayfair, **Imli street**, Soho and **Zaika** of Kensington. Here's where he likes to eat on a rare day off.



## AL BOCCON DI'VINO, RICHMOND, SURREY

**'I was introduced to Al Boccon di'Vino two years ago, by Italian friends who let us into their secret.** It's a casual, family-run, café-style Italian restaurant, which serves mostly Venetian dishes.

**'The chef-owner, Riccardo Grigolo, is very hands-on and adds a lot of charm to this very quaint place.** The restaurant is very intimate, with only about six to eight tables and it only does one sitting per meal-time, which can last around four hours - it's a wonderful culinary journey.

**'There's no fixed menu.** You simply let the kitchen know what you do or don't eat, if you have any allergies and if you prefer red or white wine. If you're OK to hand over control, you'll have one of the best food adventures in London.

**'On my first visit, I remember revelling in the never-ending array of beautiful plates.** After the tenth or so plate of the most amazing antipasti, I was told the primi would arrive shortly. After that we still had the secondi, salad, fruit, dessert, coffee and grappa or limoncello to get through!

**'The experience is much like a wedding feast in Italy.** Each of the many plates has its own special flavour and individuality. **My average spend?** We normally spend about £45 to £50 per person. Well worth it for really personal service and exquisite Italian food.'

(nonsolovinold.co.uk)