

Pranzo

July 19, 2006 11:30pm

Article from: **The Advertiser**

46 Exchange Place, City
Ph 8231 0661
Modern Italian

This zippy bistro is among the best lunching spots in the CBD.

Pranzo's excellent modern Italian food is served promptly but it's not a rushed dining experience. The café, nestled between Pirie and Grenfell Sts, has the lively mood of a Melbourne bistro and staff are smartly dressed and on the ball. The menu is divided into bruschetta, pasta, risotto, mains, pizza and salads.

The emphasis appears to be on quality seasonal produce and robust flavours. Dishes are well-priced and the portions are generous.

Bruschetta topped with shredded braised pork, quince jam and salad greens is an ideal starter for sharing. A choice of four pizzas includes the colourful and tasty pumpkin, kalamata olive, sage and ricotta option. The pizza crust is just right: soft with a crispy exterior. Chef Haydn Fyfe is masterly with risotto – try the rustic flavours of braised rabbit with pancetta and sage.

Pasta, too, is a cut above the rest at Pranzo. Recommended dishes are the potato gnocchi with gorgonzola and spinach, or rigatoni with a rich veal ragout. Although it means “lunch” in Italian, Pranzo also does a fine breakfast, including its own brioche with smoked salmon scrambled eggs and rocket. In between meals, sit at the open cafe windows for a good coffee.

Hours Mon-Fri 7am-5pm

Bill Breakfast \$3-\$8.90 Lunch \$8.90-\$24.90

Cards Major cards, EFTPOS

Wine An up-to-date selection of quality Australian wines, some available by the glass, BYO corkage \$10/bottle

Chef Haydn Fyfe

Owner Abdulla Daher

Seats 100

Wheelchair access No