

Cooking just like mama's

FROM PESCARA WITH LOVE

WORDS: WENDY HALL

FOOD, especially their mother's cooking, played a pretty important role in Gino and Tony Darienzo's childhood.

As adults, nothing's changed; the brothers still love mum's "sensational" cooking but nowadays it's also the backbone of their hugely

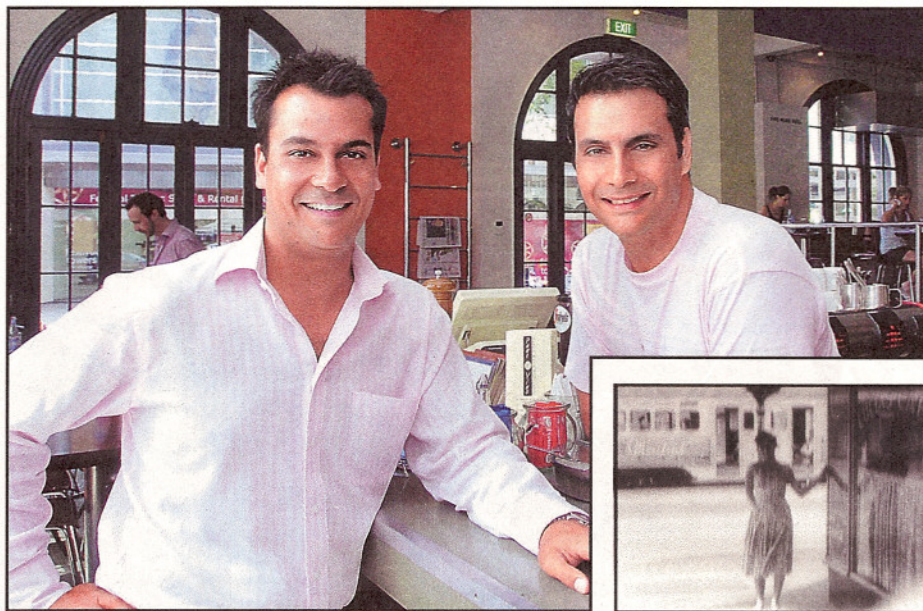
successful restaurant Pane e Vino, on the corner of Albert and Charlotte streets.

The Darienzo family established the restaurant 12 years ago and it has maintained an adored place on the list of city heart options for breakfast, lunch and dinner.

Tony left behind a modelling career and Gino had been studying sport psychology at university when they opened the business with their father, the late Ugo, and mother Irene.

But it wasn't the family's first experience of the hospitality industry. Irene's mother, Rosa Trabucco, had run Lucia's Café from the late 1960s, for about 20 years.

Ugo and Irene arrived in Australia with their families from Pescara in the province of Abruzzo, Italy, and knew each other well as there had already been a marriage between



LIKE MUM, LIKE SONS: Gino and Tony Darienzo, and mother Irene pictured in the mid-1960s, inset.

their families.

"Every one of my aunts has a signature dish and my mum's is ricotta ravioli," Gino said.

Irene's napoli sauce recipe has been used at Pane e Vino since day one and she insists any new chefs must be taught to make it by her.

One of the most popular dishes is the gnocchi alla boscaiola – bacon, mushrooms and shallots in a rosette sugo (\$15.50).

Other favourites are penne al ragu – veal simmered until tender in a rich tomato sugo (\$16.50) and Spaghetti con frutti di mare – prawns, scallops, mussels, scallops, baby octopus and calamari tossed in a garlic and tomato sugo (\$20.50). There are also risotto listings and mains of steak, chicken and veal.

The coffee's great and the breakfast special (\$11.90) is one of the best value-for-money breakfasts in the CBD. Phone 3220 0044.



AL DENTE: Gnocchi Con Zucca is a favourite.