



VIEW 94

Words MADELEINE HOWELL

Even on a miserably cold and rainy evening in January, View 94 is quite possibly one of the most romantic restaurants in

Wandsworth, overlooking the twinkling Thames as it does. Our culinary authority and food writer here at SW Resident, Sudi Pigott, has often praised head chef Antonio Sanzone – and so I was eager to sample his dishes myself.

Preceded by a pleasingly strong mango daiquiri in the ambient downstairs lounge (January blues, be gone!) his ‘upscale, Italian-leaning, modern menu’ upstairs in the restaurant certainly didn’t disappoint. My grilled medallion of Italian bocconcino goat’s cheese was smooth and slightly nutty, served with a scattering of pomegranate seeds and thoughtfully presented on a plate itself shaped like a wheel of cheese. Meanwhile, my friend’s scallops were cooked to perfection.

After much deliberation when it came to choosing my main course, I was rather pleased with myself when my lobster moka risotto arrived. Later, we discovered that it also happens to be the dish that Sanzone himself served up on his wedding day to a huge guestlist of lucky revellers back home in Italy. It was served with spring onion puree and delicate tomatoes, and a cunning little



The lobster moka risotto is a real stand out

cafetiere of shellfish cappuccino. Beware, however, of the squid ink – although delicious and aesthetically pleasing on the plate, if you are on an early days date, black stained teeth probably aren’t a good look.

When it came to my dessert, Sanzone’s playful attitude towards his creations once again shone through. The cappuccino espresso cheesecake was a real treat. A winning melange of creamy

espresso cheese, coffee-flavoured jelly, fior de latte ice cream, Italian meringue served with sticks of gluten-free cantucci on the side (almond cookies – my only criticism of the evening was that these had lost their crunch).

Whether you’re booking in for quality time with a loved one or with friends, we recommend booking in advance to secure a window seat. In this peaceful riverside pocket of London on a Friday night, we felt worlds away from the stresses of the week and well and truly spoilt when it came to the attentive service. Highly recommended.

COST
£100 for two including
a bottle of wine

GOOD FOR
Terrific views and
even better food

WHAT TO EAT
You won’t be disappointed with anything
on the menu, but Sanzone’s special
lobster moka risotto is well worth a try

WHAT TO KNOW
Book a table sharpish for the chance to
sample Sanzone’s enticing five course
aphrodisiac dinner at £65 per head

**RESIDENT
RATING**
★★★★

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view94.com