

Bianco Nero

Italian style

WHO? | Claire Derry and Tim Etchells, co-owners of Notting Grill, Kew Grill and Barnes Grill with Antony Worrall-Thompson, open a modern Italian restaurant in Hammersmith with chef Aron Johnson (ex Al Duca) and manager Darran Smith.

ON THE MENU? | Cannellini Bean Soup with Baby Cuttlefish; Pappardelle with Rabbit and Rosemary Ragu; Wood-oven roasted Suckling Pig with Sautéed Cavolo Nero.

STYLE? | Chic black and white with brand identity by Matt Uber.

SIZE? | 70 covers, 40 in the bar

SPEND PER HEAD? | £29.50 at dinner

WINE LIST? | £12.50 to £85

WHERE? | Bianco Nero, 206 Hammersmith Road, London, W6 7DP, 020 8748 0212