

where we've been...



## **IL SAPORE** Gregory Hills

The good people of Gregory Hills and surrounds have a high quality Italian in Il Sapore. I visited recently with Kirsty and the well presented cafe/restaurant lived up to all the talk I had seen circulating on social media.

From Thirroul to Gregory Hills is about as far as I can travel and still be in Macarthur. An hour to go to a restaurant is not typical in my world. Thankfully this evening had a happy ending. Il Sapore was worth our journey. It was busy too. Plenty of people agree with me.

The medium size space was full with well dressed 'family and friends' style crowd. Lots of big tables, all ages and smiles all around. It wasn't horribly noisy though. Kirsty and I are both of an age where noise pollution in a crowded restaurant is an issue for our conversation. It wasn't.

We perused the menu and wine list. Both read well and provide enough interest for even the most seasoned restaurant-goer. I ordered a glass of Garagiste Le Stagiaire Pinot Noir while Kirsty enjoyed a glass of Spinifex Rosé. Owner Nathan clearly knows a little about wine. As usual, the 'Specials' are a focus of our attention. I love specials boards. I skimmed down the list beside the bar - Pappardelle Duck was branded onto my consciousness, like when you catch a glimpse of the sun and it affects your vision for a few seconds afterwards. The entree size dish would be in my order.

"They are very generous portions," our lovely

waitress assured me. Kirsty and I opted to share an antipasto platter for entree. Not a massive eater, I was happy to then have the enticing duck dish for my main meal. I should never have doubted the Italians, it was big enough to feed a small family. Kirsty went for Scallopini Fungi, it looked amazing. I had a taste too. Veal is a superb delicacy when sourced and cooked well. Both were achieved here. Great produce, expertly cooked.

Il Sapore is a family business. Patriarch, Fortunato Florio, moved from his hometown in Calabria to Northern Italy where he completed his cooking apprenticeship and formal training. When Fortunato came to Australia, he began by working in function centres, eventually opening his own Cafe in Appin, and then a restaurant in Lansvale. "His style of cooking encompasses flavours from all over Italy," his son Nathan told me proudly.

All the food was very good. Despite our already expanded stomachs, we shared a Panna Cotta. It was lovely but we certainly didn't need it.

Il Sapore should be on your list where ever you are in Macarthur. It's worth the drive.