

# Authentic Italian dining



## Gavi Ristorante and Pizzeria

**Waiting staff greeted us in Italian, while an authentic, wood-burning Modena oven presided grandly over the restaurant; my companion and I could almost believe we had landed in some picturesque corner of Northern Italy, but this was, in fact, Wakefield's own Gavi – a popular Ristorante and Pizzeria, renowned for its delicious wood-fired cuisine.**

There's certainly no denying that Gavi has enviable credentials; from the hand built wood fired oven, to pizza master-classes hosted by a visiting Roman 'flour expert', this bustling ristorante (which overlooks Acanthus golf course) is Italian dining at its most authentic.

On the evening we visited, however, fellow-diner Gillian and I were treated to series of unique and traditional British dishes all given an Italian twist in a Gavi style.

As the restaurant is situated at the heart of the Wakefield Triangle of forced rhubarb growers (which this year were awarded DOP status by the EC), local lad Rick Dawthwaite – who joined the Gavi team in December 2009 – devised an innovative celebratory menu. Using his expertise and flair gained over many years of working within Italian

restaurants, Rick decide to pay tribute to his Yorkshire roots by designing a menu which combined traditional ingredients cooked with Italian flair and passion.

On our visit, my companion and I could not help but admire the elegantly laid restaurant. Tall, comfortable chairs and an expanse of polished marble were wholly in keeping with Gavi's easy ambience, while a charming waiter proved more than happy to talk us through the wine list; the arrival of three main courses, however, required our full attention.

Subtle, imaginative, and thoroughly original, chef Rick's use of locally-grown rhubarb was nothing short of a revelation.

From an inspired marriage of delicate sea bass and fresh, earthy fennel & rhubarb salsa, to a dish of



duck with rhubarb-laced sweet potato puree and rich, wild cherry sauce, Rick had devised a winning, and truly delicious menu. And, while I made short work of the tender sea bass, Gillian tucked into pork, crushed new potatoes, courgette crisps and apple and rhubarb compote – an innovative take on that British classic.

Puff pastry ravioli, filled with rhubarb and apple puree, and served alongside lavender cream and a light rhubarb & raspberry coulis was deliciously summery (and almost too pretty to eat) and a rich, velvety rhubarb brulee, meanwhile, resulted in a rather undignified clash of spoons.

It was, Gillian and I agreed, a feast to satisfy even the most exacting rhubarb fan; and, proof that - while thriving family restaurant Gavi might be a thoroughly Italian affair - it is, never the less, keen to bring diners a taste of Yorkshire's finest produce.

This special menu truly complemented the range of dishes offered by Gavi ristorante where the emphasis is placed on quality cuisine in a delightful setting. Whether you wish to take advantage of the 'Rhubarb Special' (limited period), sample a pizza from a wood fired oven or choose from a very tempting a la carte menu, your trip to the restaurant will be an experience to remember. Bravo Gavi!

## Special Occasions

**Gavi offers two floors of entertainment. On the first floor the restaurant which seats over 90 diners and on the second floor a stunning function room with its own full length bar.**

The floors are connected with a fantastic full glass surround staircase or a fast passenger lift. You can celebrate special occasions in style by starting with the secure car parking for all customers in the 250 space free car park (no need to worry about parking tickets as you can leave your car overnight). The function room can accommodate over 180 people and tailor made function food packages are charged either per head or worked out to an individual affordable budget by Carlo, the Events Manager, who will take care of your Event from start to finish. Complete with its own bar which serves all styles of drinks from Cocktails to Italian Wines and Continental lagers, Gavi prides itself on being most accommodating to all its customers.

For more information please contact Gavi, Thorpe Lane, Tingley, Wakefield.  
Tel 0113 2533667



**Carlo, Gavi's Events Manager pictured in the 2nd Floor Events Suite prior to a wedding**