







Italian masterclass: The food's so good that Tam finished a whole pizza

of Paradise

so it's fair to say the 54 packets (yes, I counted every one) was a tad excessive. Maybe they knew I was from Motherwell, eh?

Any roads, on to the grub and - even though I'm a die-hard Well fan – I have to salute the Celtic star for flagging up this restaurant. Freshly prepared food (the owner travels

up to Glasgow several times a week to select the best produce from fish and meat markets) is beautifully presented and, even though we are just days into 2004, I know this is going to be one of my top restaurants of the year.

Incidentally, my number one nomination for 2003 was the Mexican cantina in Hamilton called Amigo's – have you tried it yet?

A late substitute for the mussels, my peeled king prawns served with little pizza dough parcels really hit the spot – particularly after a generous splash of fiery hot chilli oil, one of the best laxatives known to man. Meanwhile, the bruschetta was also perfect – thick, crusty Italian toast (home-made bread, I fancy) with just the right amount of sliced tomato and not too much olive oil. Too often, this classic

Italian appetiser arrives in a soggy mess.

I instinctively knew my pizza was going to be a taste sensation and the Atomica (onions, peppers, Italian sausage, black olives and loads of red hot chillies) didn't disappoint. I won't bore you with all the usual patter about a thin and crusty base ... just let me tell you that, for the first time, I finished a whole pizza.

It was easily the best I've eaten and, if I can do some sort of deal with the delivery driver, I

think I'll start phoning 80-mile carry-outs. You'll also enjoy the pasta – and let's hear it for the chef who wasn't scared to make the penne al arrabiata really, really spicy, as my dining companion requested. Well, done, mate. Dessert? The strawberries had all been snaffled up earlier so I had a large espresso. Our bill was a reasonable £36, but let me tell you what sounds like truly sensational value -the Happy Hour menu (served early evening) that's just £7.95 for three courses. Next week's review has been inspired by another Celtic player – Shaun Maloney. Yes, folks, I'm going for a Happy Meal at McDonald's.

Name: Pizzeria II Fiume Address: Dock Park, Dumfries Tel: 01387265154 Open: Seven days from 5pm till late.

Bill for two: £36 Food: 5/5 – is there a better pizza in Scotland?

Service: 5/5 – for M74 carry-out service Decor: 5/5 – classic Italian bistro look **Toilets:** 5/5 – spotless, but the gents is chilly **Value:** 5/5 – £7.95 for three courses, superb Lookalike: The pleasant senior waitress was the spitting image of Mystic Meg **Total:** 25/25

soil and winemaker. Wine-making, or viniculture, dates to about 6000BC in the Middle East. The earliest written record of this is in the Bible where Noah plants vines and makes wine. Wine came to Europe via the Greeks who used it for medicinal purposes – spices were often added to hide the taste of spoiled wines.

It wasn't until the Romans came along that wine was established in Europe.

As their empire expanded, they planted vines and the art of winemaking spread. In the first century AD, France started to emerge as a leader. Many

vineyards there and other European countries were established by church monasteries.

Wine-making spread across the world with the Spanish taking vines to Chile and Argentina, the Dutch to South Africa and the British to Australia and New Zealand.

Laws were introduced protecting wine areas of excellence - Appellations of which more here next week.

History of the vine: Wine came to Europe from the ancient Greeks



Inns and Out

THE Local is the new, less exotic but more cosy name of what used to be Barcelona on Sauchiehall Street, Glasgow.

It's a style bar rather than a traditional pub but it's not trying too hard to be cool.

The decor is a mix of bare brick, concrete seats, comfy sofas and exposed piping for that semi-industrial look which pops into fashion every now and then.

They have a big enough range of bottled beer to drink a different one every night for a week without repeating yourself and the cocktail list is pretty slick.
The food runs the range from

French pankcake stacks to big grills to more waist-friendly bowls of Greek yoghurt with figs, melon and oatmeal.

Downstairs is a mini pool hall where you can shoot eightball and pretend to be Paul Newman in The Hustler. Best of all there are no obscure locals-only rules over who gets on the tables.

WHILE there will always be a place in our hearts and stomachs for Indian favourites such as chicken tikka massala and lamb rogan josh, it is good to see a restaurant venture beyond the normal.

et in a basement on Edinburgh's York Place, 9C is a new Indian restaurant and bar with a menu that is not afraid to wander off the beaten track. Starters include chicken

kebabs stuffed with egg and nuts as well as more familiar samosas. Alternatively, tikka chance on the lamb shanks cooked in onion

Something different: This new Indian offers more than just the old curry favourites

yoghurt or the shaam savera, crispy spinach and cheese dumplings with spicy sauces.

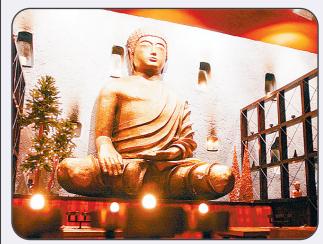
NOT content with seven Bar Buddas, a Club **Budda has opened in** Clydebank.

Handily, it's only a few doors from the Dumbarton Road Bar Budda which might come in useful when you don't want to head home at last orders.

The new nightclub follows in the footsteps of the Budda bars with a terracotta colour scheme dotted with fat, gold Buddas who smile down on the clubbers.

Open from 11pm, Thursday to Sunday, Club Budda will be spreading enlightenment with a changing roster of DJs as well as regular nights from DJ Vance and Ryan Kerr. The Local, 427 Sauchiehall

- Street, Glasgow. Tel: 0141 332
- 9C, 1-3 York Place, Edinburgh. Tel: 0131 557 9899
- Club Budda, 70 Dumbarton Road, Clydebank Tel: 0141



A new kid on the block: Club Budda in Clydebank

Tam's Premier Eats

20/25

| SCORE | RESTAURANT |
|-------|--|
| 23/25 | Monster Mash, Forrest Rd, Edinburgh. 0131 225 7069 |
| 21/25 | Oshi, Langs Hotel, 2 Port Dundas Pl, Glasgow. 0141 333 570 |
| 21/25 | Metzo, 33 George St, Perth. 01738 626016 |
| 21/25 | The King's Arms, 89 Main Rd, Fenwick. 01560 600276 |
| 21/25 | La Partenope, 96 Dalry Rd, Edinburgh. 0131 347 8880 |

e Moat House Hotel, Congress Ha, Glasgow. 0141 306 9988

The Inn at Kippen, Fore Rd, Kippen 01786 871010

19/25 The Auldhouse Arms, Auldhouse, by East Kilbride. 01355 263242

17/25 Uplawmoor Hotel, Neilston Rd, Uplawmoor. 01505 850565

17/25 Vittoria, 113 Brunswick St, Edinburgh. 0131 556 6171 15/25 Elliot's Bar and Restaurant, 203 Bath St, Glasgow. 0141 248 2060

12/25 Always Sunday, 170 High St, Edinburgh. (No reservations) 11/25 Kenningtons, Jenners, Princes St, Edinburgh. 0131 225 2442