



Editor's Exclusive

CLAIRE BARNARDO

New ventures

I was browsing a farmstall recently when it struck me just how much local products have taken off. It feels like since the slow food movement began, a huge opportunity has opened up for new products. Now the shelves are filled with them – especially in the foodie and health section. I find it inspiring how new businesses take off – many propelled by passion. In a similar fashion, Neighbourhood loves celebrating local businesses in the My business neighbourhood section on page 7. Enjoy reading about the secrets to local business success.

Claire



What's good?

What? Ultra Music Festival

When and where? 27 and 28 February at The Ostrich Ranch

Calling all EDM fans – the biggest festival heads to Cape Town for a two-day spectacular. International DJs include Skrillex, Zedd and Afro Jack. Local DJ Black Coffee will also keep fans on their feet. This is a show not to be missed.

Ultra Music Festival
ultrasouthafrica.com



What? ArtMode

When and where? Thursday, 25 February at Auto Atlantic MINI Cape Town CBD

The Black Bottle ArtMode brings together an evening of impressive art, great music and good food as the new MINI Clubman is unveiled.

ArtMode
Tickets available at Webtickets
goo.gl/3KRQWC

What? The Fox, the Owl and the Robber

When and where? Now until 27 February at Salon Ninety One, Kloof Street

Sarah Pratt, a contemporary artist and skilled printmaker, launches her third solo exhibition at Salon Ninety One called The Fox, the Owl and the Robber. Her exhibition will focus on an imaginary village that the artist is currently “observing”.

Salon Ninety One
021 424 6930
salon91.co.za



Lunching Italian

Simple, fresh flavours and chic decor are proving a winning recipe for Giulio's Cafe

WORDS: KIT HEATHCOCK • IMAGES: SUPPLIED



Reading through the lunch menu with Giulio Loreggian at his light and airy new cafe on Loop Street, is like glimpsing a series of snapshots from a family album. Giulio's upbringing in a large Italian family in Joburg is reflected in the robust pasta dishes like adding cherry tomatoes to the spaghetti aglio e olio, because that's the way his family like it; peri-peri chicken livers and burgers add a purely South African note; the delicious gourmet panini are his mom's recipe and made him the envy of classmates at school. The lunch table heaped with fresh and varied salads, served with pulled pork, shredded lamb, or chicken, reveals another major food influence – Jamie Oliver, whose philosophy of fresh, simple and local resonates perfectly with the Italian approach to food that Giulio grew up with.

Originally intending to follow his family into an accounting career, he studied business and finance at UCT, before succumbing to his passion for food and training with Garth Stroebel and Paul Hartmann at the South African Chefs Academy. Then he took off for London, working with Jamie Oliver at Recipease for a year. The dream of having his own corner cafe was inherited from his mom, Franca, who contributes her creations to the menu and adds to the warm family atmosphere.

An oasis of calm after the bustle of the CBD, the cafe has a simple elegance that is no surprise when you learn that Giulio worked with renowned designer Michael Chandler for an intense five weeks fitting it out. The high ceilings and exposed brick walls of a typical heritage building include a wealth of detail linking references to Giulio's Italian heritage with Cape Town history. So there are classical Roman columns, moulded plaster festoons containing proteas, olive wreaths, a grand, tongue-in-cheek pasta chandelier, marble-topped tables, tableware from ceramicist Wendy McLachlan, and large Italian tomato tins growing fresh basil for the kitchen.

Everything is cooked fresh each day – breakfast dishes and cakes as well as lunch – and you can taste the freshness in the immediacy of the flavours: spaghetti puttanesca, forthright with capers and olives; salads vibrant with herbs; real mozzarella; and perfectly tender, rich shredded lamb. It's Italian family cooking done to perfection in a contemporary South African context, full of warmth and zest for life.



TASTE FOR YOURSELF:

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