

NUVO



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Homegrown Talent

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SPARKLING WINE
The Future of Bubbly

The Life and Work of

ZADIE SMITH

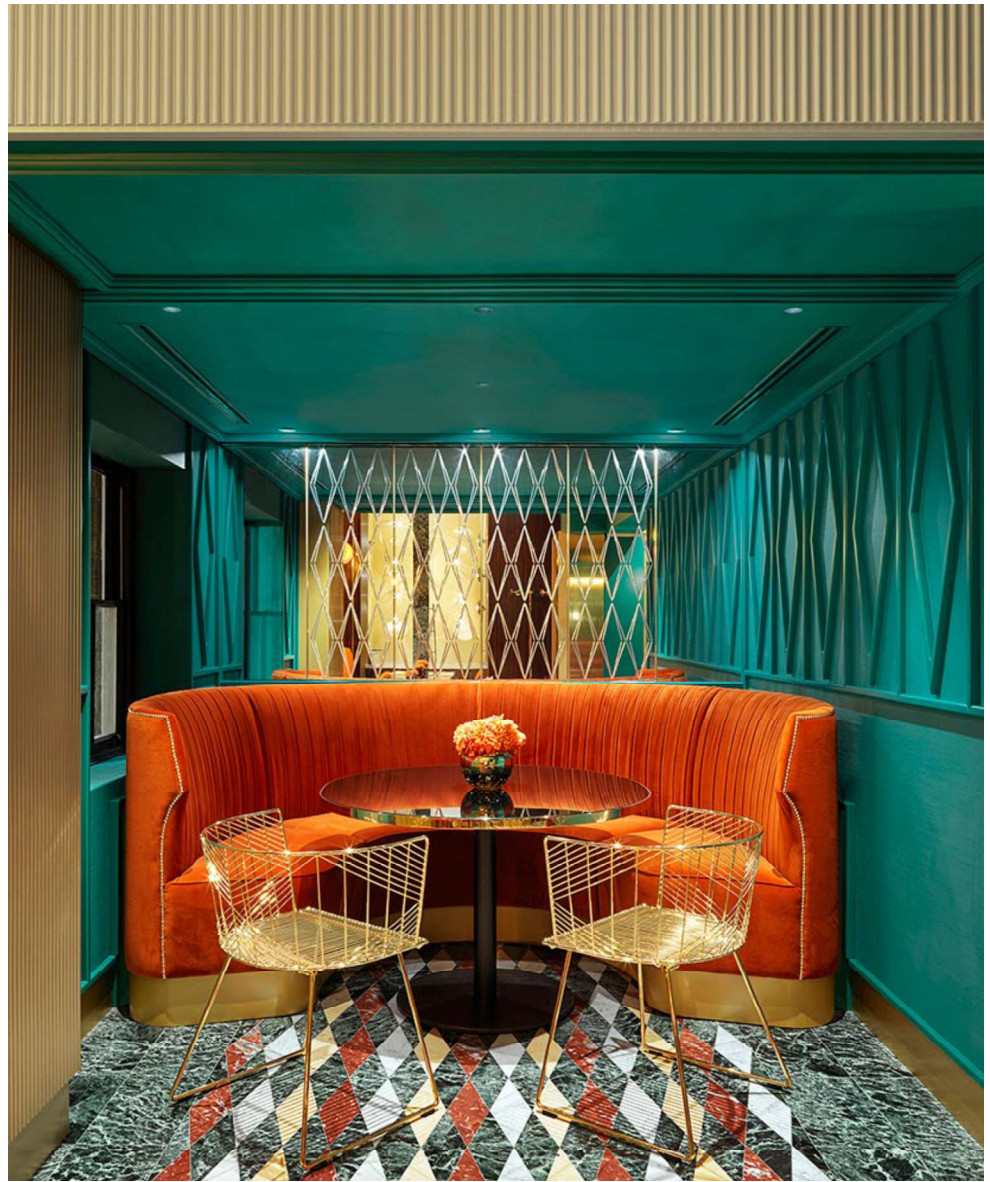
WHERE TO DINE

VyTA Covent Garden

Italian design in London.

Covent Garden's Market Building plays host to a variety of shops and eateries, the most recent of which is VyTA, a fine dining bar and restaurant. COLLIDANIELARCHITETTO, a Rome-based firm, created the three-storey restaurant to reflect both the tiled styling of the branches of VyTA in Italy, as well as the kitsch that defined Covent Garden in the '60s and '70s. The panelled walls of the ground floor, adorned with warm Carimati furniture, funnel up into airy and windowed dining rooms that spill out onto two terraces.

Cuisine from the heartland of Italy—*l'agnello* (lamb chop with herbs and crunchy artichoke) or *cartoccio calamari e zucchini* (fried squid and zucchini), for example—is served under lighting by U.K.-based company Illuminati. And, as patrons consider the long history of commerce and social life at Covent Garden, Italian sounds and smells accent the meticulously inlaid marble floors inspired by Giacomo Balla, all beneath the London skyline. **Ben Dreith**



APÉRITIF HOUR

A Sip of Tradition

Nocino (“no-cheeno”) has a history filled with superstition and tradition. The liqueur is made in northern Italy, where unripe, green walnuts are gathered on St. John the Baptist Day (June 24), then sliced and stored with sugar for a day before spices are mixed in. The concoction ferments for at least 60 days—the longer you wait, the richer the taste—and is ready to sip in the colder months. A murky brown with a syrupy consistency, subtle spice undertones, and a nutty aftertaste, *nocino*’s flavour notoriously evades description. The liqueur is appearing in the North American market: Ampersand Distilling Company’s Nocino! is sweetened with B.C. honey and infused with cinnamon in a medley of Italian tradition and Canadian ingredients. **Ayesha Habib**