



Q&A

ITALIAN chef Alessandro Pavoni, of Ormeccio and Chiosco, has just opened Sotto Sopra in Newport.

What do you think of Vegemite? My wife is Australian so she is addicted and I pretended to like it at the start. Now, I love it. In fact, Vegemite avo smash is the best.

What's the biggest misconception about Italian food? That cream and pasta go together, wood oven always means pizza and all our mamas are amazing cooks.

What food trend are you over? Adding balsamic in the oil next to bread. It's just not done in Italy.

What's your favourite Sydney dish? Spaghetti vongole with bottarga

from Giovanni Pilu.

What's your signature dish? Risotto using Acquerello carnaroli rice, made in the all'onda style.

Do you have a local haunt? I often head down to The Thai And I with my family at Dee Why, and pizza from Sale Pepe, Brookvale.

What was the last meal you cooked at home? Last night between services I went home and cooked dinner for my kids, penne because they love to put one on each finger – it's a slow dinner – with tomato, tuna and cannellini beans.

If you could only eat one cuisine for the rest of your life, what would it be? Japanese for sure, I love the umami flavours.

