

FT Magazine **Food & Drink**

Five of the best: Fresh pasta outlets

Whether you prefer a classic bolognese or a more sophisticated dish, pasta lovers have never had more choice



La Tua's squid-ink pasta © Marco Pavan

Ed Smith NOVEMBER 25 2016

La Tua Pasta

For generously filled, yolk-rich fresh pasta, look no further than La Tua, whose handmade and award-winning products are sold at a number of independent delis and markets. Their stalls at Borough, Broadway and Camden markets also cook pasta to order (have the wild boar tortelloni). Much of it is humble and classic, though beetroot or squid-ink-coloured doughs, and fillings such as crab or black truffle, make for easy but impressive suppers.

latuapasta.com

Café Murano Pastificio

Although it is also a store filled with impeccably sourced Italian wines, olive oils, larder ingredients, salumi and cheese, the real purpose of this *pastificio* is to make pasta each day for Angela Hartnett's Café Murano next door. That same, flawless pasta is also available to buy and cook at home — priced by the 100g or as part of a £15 meal deal, alongside a pot of sauce and a bottle of wine. Bargain.

34 Tavistock Street, London WC2E 7PB; cafemurano.co.uk/pastificio

Burro e Salvia

Burro e Salvia's two sites both function as serene shop and pared-back, deceptively sophisticated restaurant. The pasta is fine and silky, the shapes unusual (to Brits at least) and the ever-changing fillings interesting, seasonal and always pleasing. Whether you choose orecchiette with romanesco and bottarga, cardinali filled with gorgonzola or pear, or whatever else is on offer, it will be a sensory treat that doesn't break the bank.

151 Lordship Lane, London SE22 8HX, and 52 Redchurch Street, E2 7DP; burroesalvia.co.uk

Coco di Mama

First appearing on Fleet Street in 2011, and now with 15 City locations, Coco di Mama rules the fresh-pasta-to-go lunch market. Why it has so few competitors is a moot point — its handmade, cooked-as-you-watch pasta does exactly what it sets out to. Shapes are familiar and sauces rarely more complicated than a bolognese, basil pesto or mushroom ragu. Still, it's pleasing. Decent coffee too.

Various sites across the City; cocodimama.co.uk

Padella

This Borough Market restaurant was one of the most talked-about openings of 2016, and the still ever-present queue outside is testament to the quality and value of the pasta made and served within. Worm-like *pici cacio e pepe* is rightly famous, but fettuccine with chicken liver and wild mushrooms are also irresistible, as are tagliatelle with smoked eel and Amalfi lemon. Happily, none are expensive, and the three could easily combine as starter, main and dessert.

6 Southwark St, London SE1 1TQ; [padella.co](https://www.padella.co)

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