



## Getting Into A Lava At Rosso

91 Food & Drink 3 months ago VIVA Web Team



Chadders reports:

Wow what a great way to make sure your steak is cooked just the way you like it by letting you do it yourself!

This is the concept behind the new La Griglia Albar menu at the stunning Rosso Italian restaurant at the top of King Street.

It works by giving you your chosen cut on a sizzling lava stone - pre-heated to over 200 degrees celsius, so when they say 'you're plate might be hot', they do mean it.

You then get to do the cooking which is not only fun, it also means the meal is piping hot as well as cooked how you like it.

It really works as you can slice off a meaty morsel and watch it cook to perfection before your eyes.



There are three choices: prime fillet beef at £26.95 or £50 if you're sharing a huge one, lamb cutlets at £19.95 or tuna at £18.95, all served with mushrooms, salad and of course, chips.

We tried all three cuts and the first thing to say is that they are real hearty portions.

The steak was a superb, succulent fillet rich and tender - delicious. Tuna, again was a prime chunky cut and seasoned to perfection, a wonderful light bite. But the lamb cutlets were the piece to resistance, actually getting gasps and groans from the table.



### Get the Magazine

Get your copy of VIVA delivered to your door before it hits the streets



[Subscribe](#)
[Read Online](#)

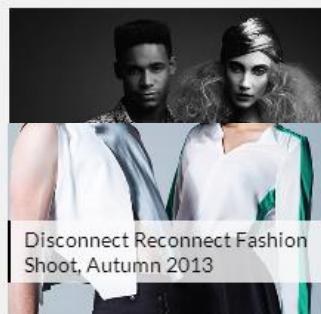
### e-Newsletter

Subscribe to our Newsletter

Your Name \*

Email \*

[Subscribe](#)



### VIVA TV

