

Colosseum Restaurant By Karen Roe

There is an authentic Italian welcome as soon as you enter the Colosseum restaurant in Kato Paphos, be it from mine host and chef, Nicos, or his dedicated team of staff. As you enter the terrace, which is a beautiful rooftop garden (ideal for summer dining), you feel as though you have been transported to Italy. Walls covered by original paintings of ancient Italy and beautifully placed sculptures create an ambience with style.

As you walk into the restaurant your eyes are drawn to the large piano which is not just ornamental. Every Monday you are treated to the classically trained pianist, George Anastasiou, who entertains you with his extensive repertoire covering contemporary, modern, musical hits and almost any tune to may wish to request. If you are brave (and talented enough), he is happy to accompany you should you wish to sing. Quite unique in Cyprus is the fact that Nicos maintains a no smoking policy inside his restaurant but have no fear those of you who do partake in the inhalation of nicotine because there is a seated area away from the main dining area, which is furnished with comfortable sofas and you get the opportunity to check out the fine cognacs and champagnes that are displayed in the oak cabinets that surround the area. There is all this to take in and you haven't even seen the menu yet.

Nicos prides himself with the largest selection of wines in a restaurant, boasting a selection of over 200 available from all over the world. He is prepared to travel to the vineyards of France and meet distributors in the UK so he can satisfy his more discerning clients' tastes but he doesn't forget the local favourites and the house wine is very "quaffable".

Once seated at your table, you are given a lightly toasted Italian bread while you peruse the extensive menu which covers everything - pasta, fish, steaks, meat and a wide selection of vegetarian dishes. You need to order the wine first as it make take some time to choose your meal and you may decide up to 3 times before making your order.

All the food is prepared fresh on ordering - I should know, because I have worked my way through the pasta dishes and had some of the ingredients changed to suit me - so just sit back, enjoy the ambience of your surroundings and relax into the evening with your favourite wine.

Nicos also offers a 3 course set menu which is great value as it is made up from the A La Carte. There are many choices available of starters, main and desserts, so there is something for everyone.

The staff are attentive and knowledgeable, as Nicos likes to train them personally to the highest standard. He has even travelled to find the right people to work for him - that is why when you return you will be greeted by a familiar face and they will remember you, making you feel as though you are their only customer.

Christmas dates are already being booked and Nicos has prepared a special menu for Christmas Eve consisting of Champagne reception, 3 course meal with numerous choices and coffee, and live entertainment.

With the warm and friendly atmosphere, superb food and value for money, it is no surprise that residents return to the Colosseum time after time. This truly is "an offer you cannot refuse".

For reservations tel 26 913278 mob 99 528964