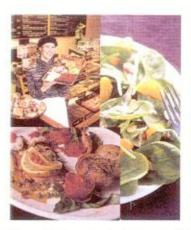
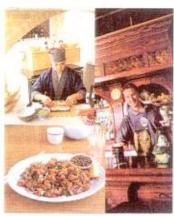
## bold flavour

Eleven restaurants take you on a world tour of tastes





he bold flavours that are at the centre of many cuisines are well celebrated in local restaurants. Some menus offer classic ethnic specialties, while others blend fresh prairie ingredients with the styles of many cultures Manitoba create Regional Cuisine; defined as global tastes and local touches.

CAFE 22	
F000	PLENTY BIG, PLENTY GOOD
<b>ÅTMOSPHERE</b>	FUNKY PIZZA CIJE
SERVICE	QUIEK AND CASUAL
TREND FACTOR	HOT AS CAN BE

To establish yourself so quickly as a cozy neighbourhood hangout in the busiest restaurant district in the city speaks volumes for your concept. Cafe 22 (823 Corydon Ave, 989-5119) has done just that. It has become the kind of place that

is all things to all people, and done it while locating in Winnipeg's trendy Corydon district. This new pizza cafe is a leader in the growing number of trendy places that dot the city and attract a young, hip clientele. The funky atmosphere is created by mustard walls covered with dozens of contemporary classic prints. Lowslung couches and chairs and trees festoaned with dozens of tiny, bright white lights complete the look. The street front entrance is entirely made up of windows, offering a ringside seat for peoplewatching.

The brainchild of Antonio Anastasio. Cafe 22 opened just over a year ago. It is affiliated with the Pizza Hotline delivery chain, and the incredible smell of freshly baked pizza dough is the first thing that greets you when you walk in the door.

The food is good value and fine eating. An inappropriately named entrée, the Big Slice is actually a mini pizza that makes a full meal or can

be shared by two as a snack, Its partner the Gourmet Big Slice offers a wide range of toppings including some items off the beaten path; like peeled garlic, roasted red peppers, sliced prosciutto, and fiery capocollo. Crusts can be ordered thick, thin or regular. Other snacks include a choice of salads, chicken wings, breadsticks and two gooey desserts - cheesecake (try the Amaretto) and a moist, chocolate tartufo.

Cafe 22 is open Mon-Sat 11 am-2 am, Sun I lam-I am. Entrées: \$3,40-\$6,00.