



McGRATH

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04 Property of the week

Adding a chic contemporary edge to beachfront living, this spacious five year old security apartment is ideal. Set against breathtaking unobstructed near 180 degree ocean views, it is perfectly positioned directly across the road from the beach.

154 auctions and open for inspections

Suburb	Bed	Bath	Car	Weekend	Guide
Attawah					
33/432 Railway Parade	3	2	1	Sat 1:00PM	Over \$4
Annandale					
31 Reserve Street	2	1	0	Sat 11:45AM	Over \$7
Arncliffe					
31/311 Street	2	1	1	Sat 9:00AM	On req.
Avonlea					
26 Ruskin Rowe	4	2	1	Sat 2:15PM	Over \$1
Avoca Beach					
3/145 Avoca Drive	2	1	1	Sat 2:00PM	Over \$4
Balgowah					
4/157-159 Condamine Street	3	2	2	Sat 11:00AM	Over \$2
Bangor					
7 Inglebar Close	4	3	2	Sat 2:00PM	On req.
Barden Ridge					
24 Doyle Street	4	2	2	Sat 12:00PM	On req.
Bella Vista					
2 Millhouse Place	4	2	2	Sat 1:00PM Auction Sat 11:15AM	Over \$1
Belleveue Hill					
3/56 Bellevue Road	3	2	2	Sat 10:00AM	\$2,55M
Beverly Park					
54 Fairy Avenue	4	3	1	Sat 3:00PM Auction Sat 3:00PM	On req.
21 Marx Avenue	3	1	4	Sat 3:00PM	On req.
Biggola					
34 Karimbala Crescent	4	2	1	Sat 1:15PM	\$990-\$
Blakehurst					
143 Terry Street	5	3	2	Sat 1:00PM	On req.
4/318 Princes Highway	2	1	1	Sat 10:00AM	Over \$2
1/225 Womersley Road	3	2	1	Sat 12:00PM	Over \$5
Bondi					
27 Edward Street	3	1	0	Auction Sat 9:30AM	On req.
3E/27 Ocean Street	1	1	1	Sat 1:00PM Auction Sat 1:30PM	On req.
Bondi Beach					
9/49 Roscoe Street	2	2	1	Sat 1:30PM	On req.
9/102 Campbell Parade	1	1	0	Sat 10:00AM	Over \$4
5/25 Blair Street	2	1	1	Sat 11:45AM	On req.
Bondi Junction					
67 Denison Street	4	3	1	Sat 10:00AM	Over \$1
Brighton-le-sands					

A rarefied aroma

A necessary ingredient in a successful morning for some and the object of intense fascination for others, a good cup of coffee can take a lifetime as Vittorio Russo and Mark Pupo explain.

By Dwight Bennell



BASING THEIR exclusive coffee preparation process on traditional wisdom and carefully perfected family recipes, the Russo family understands the intricacies of an exotic blend. "We use 100% Arabica beans imported from Columbia, Costa Rica and Brazil and we exercise complete control over the precise ratios in our products," says Vittorio Russo from his flagship Bacino bar in Mosman.

And Vittorio should know, it was his grandfather's impassioned drive that forged a life for the Russo family when they immigrated to Australia from Italy in 1956, while tightly maintaining their culture and the flavours of Italy. Vittorio and his brother Lido have opened a host of establishments around Sydney, preserving these values, before eventually settling upon Bacino.

An uncompromising attitude to rich flavour and authentic Italian production methods has become

synonymous with the boutique franchise earning plaudits all over Sydney. "Our coffee is slightly sweeter than you will find elsewhere," says Vittorio. "It has a clearly recognisable mocha accent like true Italian coffee."

This dedication to creating an authentic Italian café experience does not end with the humble cup of mocha. A relaxed and distinctly European alfresco atmosphere permeates the Bacino bars scattered across Dee Why, North Sydney, Clifton Gardens, Mosman and Manly. "The thing that gives me a buzz is when a customer arrives and compares the shop to one they've visited in Florence, Naples or Rome," Mark Pupo, Vittorio's cousin, says from the Mosman store he owns.

"The thing that gives me a buzz is when a customer arrives and compares the shop to one they've visited in Florence, Naples or Rome."

Mark Pupo

The Russo's dedication to remaining in touch with the land that spawned their passion is palpable, "I like to go back every year to get my fix, in fact I only returned a few weeks ago," Mark says, smiling. "Being Italian is

not a part time job. It is something that consumes you."

The credits for an Italian film scroll over a flat screen television suspended above a counter lined with appetising biscotti, cannoli and panini as Mark's colleagues and cousins Massimo and Carlo merrily hum an Elvis tune playing over the stereo. "Because it is such a small shop, we are like a family. We feed off each other and know what each other are thinking," Mark says as Massimo strolls by winking.

This genial atmosphere extended to their customers has garnered the Bacino name its share of loyalty. "Eighty per cent of our customers are on a first name basis. We pride ourselves on that." And good natured barbs, like replaying the harrowed moment when the Socceroos were bundled out of the World Cup by a dubious Italian free kick, are appreciated with a warmth generally reserved for close friends. "The customers here are fantastic and they love it when we play the game for them," Mark intones with a hint of sarcasm. ✱

Bacino bars
bacinobar.com



MACCHERONI
PIANIGIANI

MACCHERONI GAETANO PIANIGIANI-CHIUSI

