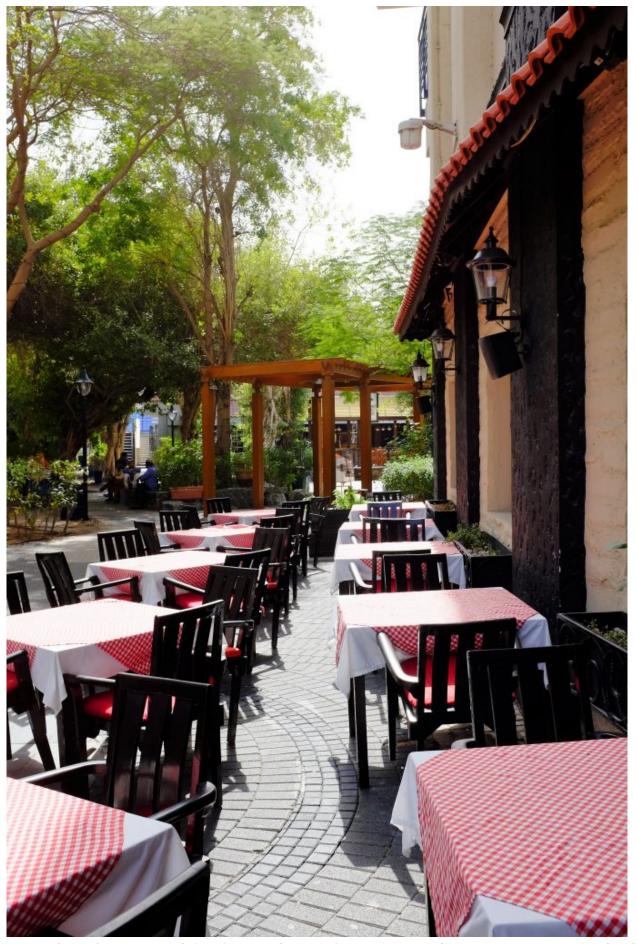


Part of the vibrant eat-out scene at Century Village, connected and complementing the wildly popular Irish Village at The Aviation Club in Dubai, La Vigna is a tucked-away hide-out for Italian-inspired fare.





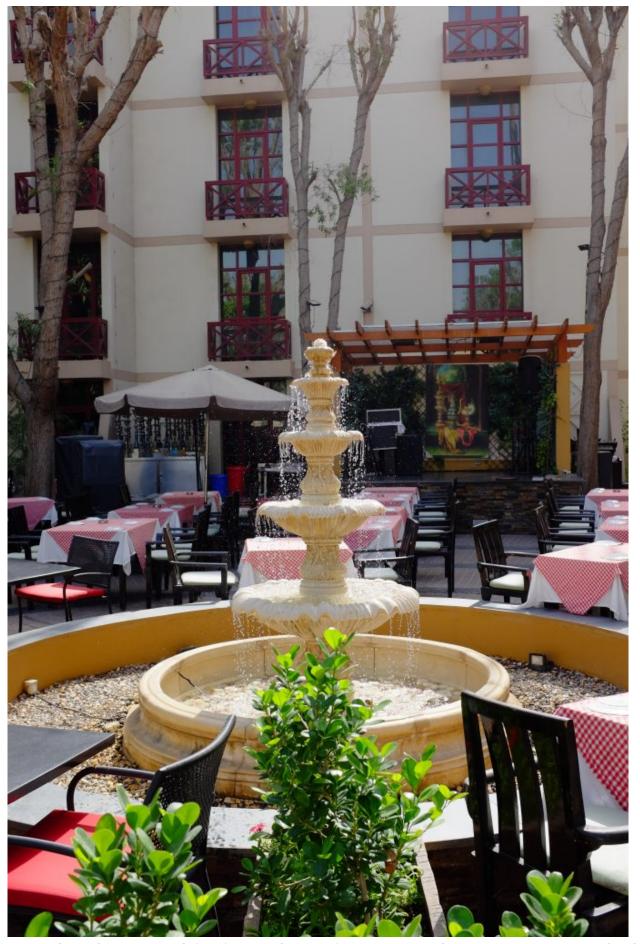
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Century Village proposes 10 world cuisines, and a splendid open courtyard for al fresco dining now that the weather is fantastic in Dubai.

And La Vigna signals its presence with happy red-and-white checkered tablecloths - can't be missed!





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In the evening they get quite busy, but also weekend lunchtime is a good time to visit.

Besides the shared outside spaces, La Vigna has a cozy and old-world feel to its decor and interior.





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And the pride and joy is the centrally-located pizza oven.



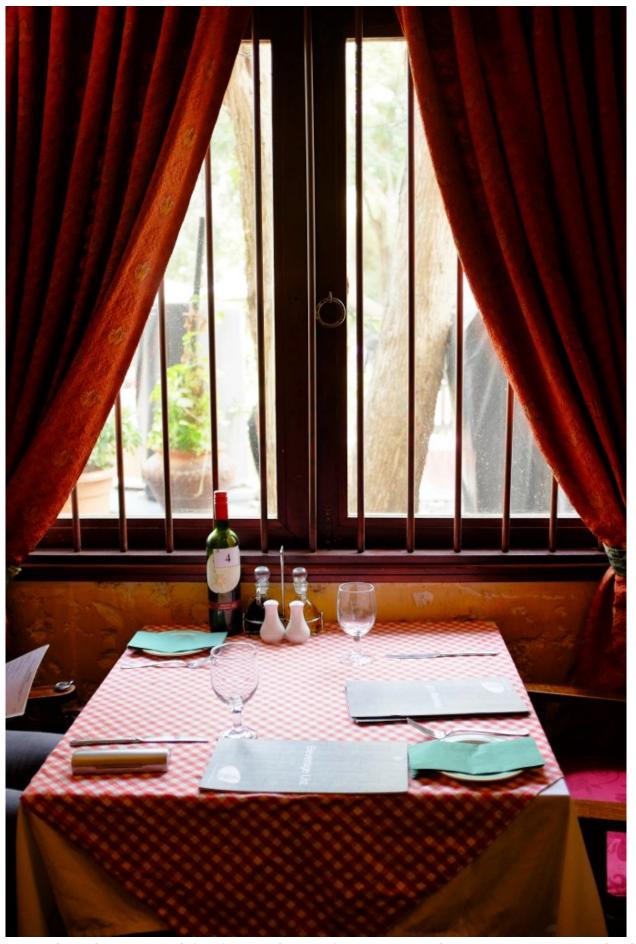


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It's not a large restaurant, but intimate corners and window seating is available, as well as long tables for large groups.

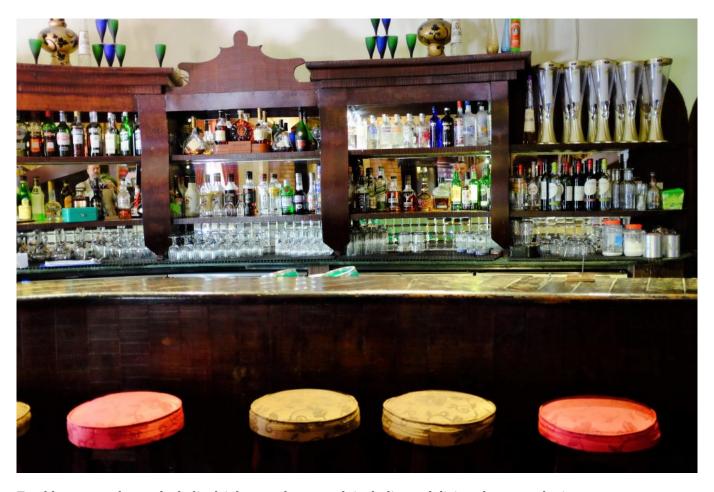




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Also, La Vigna is fully licensed, and sports a bar as well as a chilled wine cellar.



Freshly-prepared non-alcoholic drinks are also served, including a delicious lemon and mint.





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Bread hits the table the moment you are seated, and you could be forgiven for feeling like you have actually been transported to Italy.

The starters were enticing, and seafood was our theme of the day!





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The linguine came in an enormous dish!

While pasta purists and most Italians like their pasta slightly under-cooked – al dente – La Vigna went in the other direction and made sure the linguine were well cooked through-out.





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And the pizzas were soon rolling out of the oven - thin-crust and crispy!





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For dessert you'll be spoiled for choice - we enjoyed the creamy Tiramisu.





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and an exquisite creme caramel, topped with dried berry compote





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All in all, inspired by Italian cuisine, La Vigna proposes a lovely Italian ambiance and old school feel that makes for a lovely evening dining out.



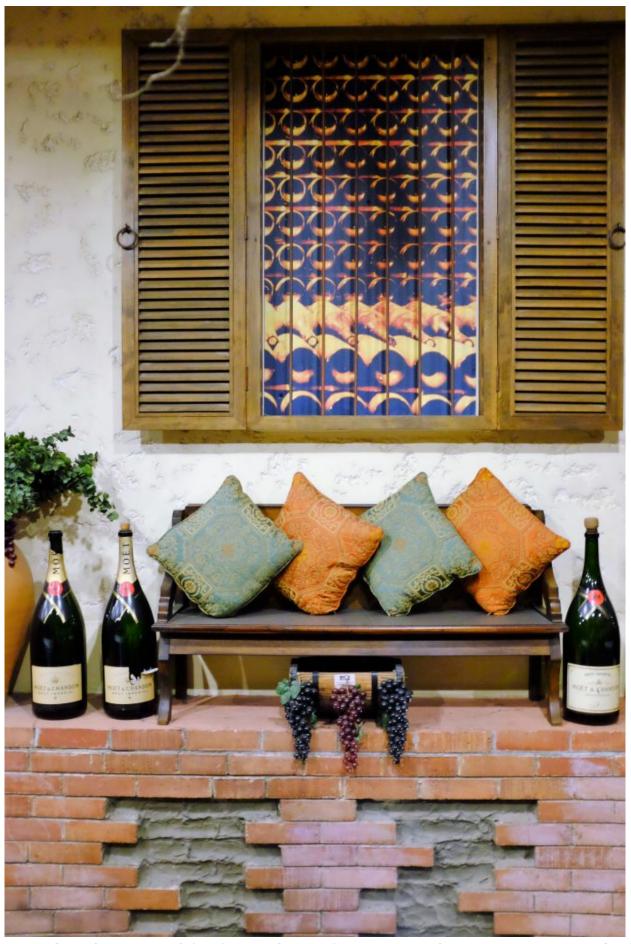


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And given its prestigious location, embraced as part of Century Village, with a smorgasbord of restaurants at beck and call, the old country charm of La Vigna is a sure winner for an evening out.





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