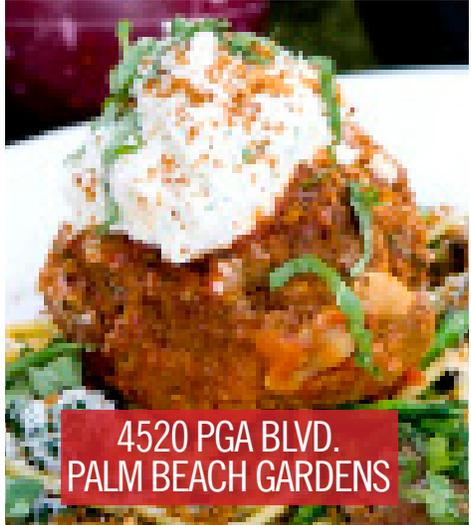




290 E. ATLANTIC AVE.
DELRAY BEACH



4520 PGA BLVD.
PALM BEACH GARDENS

ITALIAN DELIGHT

VIC & ANGELO'S

The folks at Vic & Angelo's, with locations on Atlantic Avenue in Delray Beach, and at PGA Commons in Palm Beach Gardens, Florida, are dedicated to serving superb, rustic Italian cuisine to legions of loyal diners. The indoor and outdoor seating, at the tables and in the bar areas, allow patrons to enjoy both Mother Nature's pristine gifts and delicious, inventively prepared dishes.

"Our menu items transform the American approach, to fine Italian dining, while paying homage to the authentic culinary traditions of Italy. We traveled the world looking for the greatest dishes and the finest ingredients for our customers. Whether it's from New York City or from Italy, we take pride in only importing the freshest products and ingredients for our cuisine," said owner, John Rosatti. This gifted restaurateur, and his talented general managers (Diego Nasissi in Delray Beach, and James Diggs in Palm

Beach Gardens) and executive chefs (Erick Miranda and Alain Zimmer, respectively), work in concert to make sure that every meal, at their restaurants, is both enjoyable and distinctive.

For starters their bread is hot, crusty, and divine. Their sauces are made with San Marzano tomatoes imported from Naples, Italy, and their pizza dough is made with an age-old recipe with water imported from New York. Their signature dishes are prepared with precision and generosity of spirit.

Some favorite starters include the signature Old School Kobe Meatball, which is served with San Marzano tomato sauce, whipped ricotta cheese, peppers, and fresh basil.

There are also ten, yummy coal-fired pizzas, which are cooked in a 900-degree oven, which guarantees a perfectly crispy crust and the perfect bite every time. Popular entrees include roasted Branzino; veal scallopine with sweet

pea risotto and garlic broccoli rabe; veal and/or chicken picatta, with artichoke hearts, capers, white wine, and lemon butter sauce; Vic & Angelo's also offers a swell selection of fresh fish, along with nice array of creative salads that have an inventive flair.

Both locations feature an ambiance that is warm and friendly, with a subtle elegance and refinement. Their Venetian chandeliers, brick walls, mahogany floors, and upbeat, modern bar areas, provide guests with the feeling of a big city, while retaining the tradition of rustic Italian dining.

"We believe in the traditional Italian dinner, where everyone comes together to feast. So, we invite our guests to sit down, relax, and enjoy their food and conversation with family and friends," notes Rosatti. Vic & Angelo's serves lunch and dinner, daily, and offers Happy Hour, Monday through Friday, at both the indoor and outdoor bars. Brunch is served on Saturday and Sunday.



201 E. ATLANTIC AVE.
DELRAY BEACH



John
Rosatti

GOING TO THE OFFICE

THE OFFICE

There's always a buzz at The Office, the modern American gastro pub that specializes in serving delicious gourmet comfort food on Atlantic Avenue in Delray Beach, Florida. The open-air walls and doors make The Office a place to enjoy wonderful house-made dishes and watch the best show on earth – people walking by throughout the day and evening.

The owner of The Office is talented restaurateur and entrepreneur John Rosatti, and he really knows hospitality --he also owns both Vic & Angelo's restaurants and BurgerFi. Mr. Rosatti, General Manager David Panella, Chef Omar Montoya, and their expert staff, ensure that every meal here is memorable.

Some of The Office favorites are still on the restaurant's terrific new menu. "We are continuing our casual-meets-refined concept by serving a wide array of innovative dishes -- from mouth-watering fresh

fish and seafood, to juicy steaks and burgers, as well as inventive salads and sandwiches. They are all creatively prepared by Chef Omar," said Rosatti.

The Office is well known for their fresh juicy burgers and veggie burgers, but Chef Omar also knows



Sea Bass Tacos

how to wow a crowd with a wide variety of new innovative dishes, such as The Office Ceviche, comprised of corvina in a mixture of fresh lemon and lime juice and yellow chilies; Tempura-fried Sea Bass Tacos with whipped avocado. "Our new menu items have an in-

fusion of flavors, textural diversity, and elements of Asian and South-western cuisine that tantalize the taste buds of diners," said Panella.

The Office also has an upbeat and happening bar area -- inside and out -- that serves 39 craft beers on draft, 25 wines by the glass, and 90 wines by the bottle.

The Office Happy Hour, from 3:00 p.m. - 7:00 p.m., features 50 percent off of all drinks (wines by the glass, bottle and draft beer, and cocktails) at both of the indoor and outdoor bars, along with a pre-selected Happy Hour bar menu. The Late Night Happy Hour, from 10:00 p.m. - close, features 50 percent off of all drinks at both the indoor and outdoor bars.

The Office is the perfect place to celebrate life and a love of fine cuisine.

The Office serves lunch and dinner, daily. The bar is open until midnight, Sunday through Thursday, and until 2:00 a.m., on Friday and Saturday evening.