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# taste

**THE DISH ON FOOD, WINE & RESTAURANTS**



**DINNER IS SERVED:**

Oreganata Trio with lobster, shrimp and calamari; outside Vic & Angelo's; Cannoli with mascarpone cream and pistachios

thin-crust pizzas and fresh fish to seafood, chicken and veal dishes. Vic & Angelo's decadent weekend brunch includes a variety of treats, such as Belgian Waffles with fruit toppings, French Toast, omelets, cheese platters, flatbreads and more.

Enjoy your meal in the restaurant's casually upscale dining room, or check out the indoor or outdoor bars, which serve nifty cocktails



## TASTER'S CHOICE

Vic & Angelo's Offers New Summer Prix-Fixe Menus

**I**n the mood for some Italian comfort food? Restaurateur John Rosatti is serving up his rustic gourmet cuisine in a brand-new way, making it even more accessible to local diners.

At his Vic & Angelo's eateries in Delray Beach and Palm Beach Gardens, hungry South Floridians can choose from \$25 or \$35 prix-fixe lunches and dinners off Summer Tasting Menus from Sunday through Thursday until September 30. The menus, from which diners can cus-

tomize their meals, aim to capitalize on the season's most vibrant flavors, says Rosatti, who also owns Delray Beach's The Office and BurgerFi.

The three-course meals include appetizers, entrees and desserts, and for an extra \$15 Rosatti will add a bottle of Coastal Vines Pinot Grigio, Chardonnay, Cabernet Sauvignon or Pinot Noir.

For \$25, appetizer selections include Angelo's Salad, V&A Caesar Salad or Fried Calamari. Entrees include Pizza Originale, Cappellini

al Telefono (with fresh mozzarella and San Marzano tomatoes), Fusilli (with crumbled sausage and broccoli rabe) and Chicken Milanese, or a choice of Grilled Shrimp or Tuna Cobb Salad. For dessert, choose from gelato or sorbet.

The \$35 option kicks it up a notch, with appetizer options including PEI Mussels al Forno, Grilled Calamari or Spinach Salad. Entrees include Shrimp Penne alla Vodka, Chicken Piccata (with artichoke hearts), Chicken Marsala (with wild mush-



rooms and sweet pea risotto), Veal Milanese, Wild Salmon (with mixed veggies) or Four-Cheese Pear Tortelloni (with truffle cream sauce). For dessert, opt for the homemade tiramisu or cannoli.

Diners can also order off the daily a la carte menu, which offers everything from homemade pastas,

and more than 100 wines from across the globe.

—Sophie Meridien

**Vic & Angelo's is located at 290 East Atlantic Ave., Delray Beach and PGA Commons, 4520 PGA Blvd., Palm Beach Gardens. For more information, call 561-278-9570 or 561-630-9899, or visit vicandangelos.com.**