

d!ne

South Beach to Palm Beach

PREMIER ISSUE

KARU & Y, TA-BOÓ,
IL MULINO, JOHNNY V,
BLUE MARTINI, FIFTH,
VIC & ANGELOS & MORE

Michael Koise

CHEF BLOISE
GETS HIS **WISH**

KITCHENS **OF**
TOMORROW

NOT JUST A
HOTEL: **W**s
MAKE A STATEMENT

VOL 1, ISSUE 1

\$3.95 US / \$4.95 CAN



DINING GUIDE • RESTAURANTS • NIGHTLIFE • TRAVEL • KITCHENS

dine new

By Maria Tettamanti

LITTLE ITALY

VIC & ANGELOS





wedding estate meets Architectural Digest." Mama mia!

Ever the joker, Manero makes the grueling restaurant business seem effortless. He attributes his success to, "Acute, well maybe anal, attention to details." And even with his plate full, he's collaborating with actor Danny DeVito and will open DeVito's in South Beach later this year. Manero says of the partnership, "We're going back to the days of Aristotle Onassis and Jackie Kennedy – no holds barred!" Of course. We expect nothing less than the best from Manero.

Vic & Angelo's is located at 4520 PGA Blvd. in Palm Beach Gardens. For reservations please call (561) 630-9899. Visit them online at vicandangelos.com. •

Imagine the aromas of coal-oven pizza, earthy olive oil and heady wines. Now, picture coal-burning ovens, fireplaces, antique Vespas and a round of bocce ball. You've found yourself in a quaint Italian village, right? Wrong. You've stumbled upon Vic & Angelo's restaurant.

Famed restaurateur and creator of Delray Beach's *Sopra*, Gotham City and *Shore*, David Manero is at it again with his latest creation, Vic & Angelo's. This time around, Manero's managed to merge Old World dining with New World hipness. A modern-day enoteca (Italian for wine bar restaurant), Vic & Angelo's is a tribute to the traditional dining scene in Italy. Manero says, "When you step into Vic & Angelo's, you will feel like you have stepped into another world." He adds, "We think diners are ready for a return to good, fresh homemade food just like Italian grandmas used to make." And grandma knows best – the menu features Neapolitan coal-oven pizza, homemade pasta and a stellar wine selection.

Best-known for its coal-oven pizza, Manero's got a few tricks up his sleeve when it comes to perfecting the pie at Vic & Angelo's. Manero swears by one key ingredient for pizza dough: New York City water. Yep, you heard right, folks. "We draw water from a secret faucet on Mulberry Street – it's magical! Even chemists don't know why!" he exclaims. Manero clearly doesn't mess around. Big Apple acqua is the brought in for pizza precision. "You've got to try the 'originale' pizza when you come," Manero says of the must-savor slice.

The great attention to hand-crafted and authentic fare also translates to the old-world décor. David's wife, Lynn created an authentic Italian gathering place with a modern feel. The coal-burning oven, dual fireplaces, authentic red brick and reclaimed antique wood floors gives the restaurant a warm feel. Dining al fresco can be enjoyed on the Italian piazza-inspired marble patio with colorful custom umbrellas and Italian-style wooden benches overflowing with oversized throw pillows. Charming schoolhouse tables and gigantic planter, vintage Vespas and antique cellar doors add a flair and whimsy. Manero says of the inspiration, "Think mythical. Think Michael Corleone's Nevada



Left: Dine "al fresco" on the terrace. Enjoy the evening breeze in this informal setting.

Above: Step into a modern day 'enoteca' (Italian for wine bar restaurant) and choose from over 200 bottles of wine.