

Sunday Gravy Lands in Palm Beach Gardens: Vic & Angelo's Introduces 'Sunday Nonna's Supper' for a Limited Time Only

08.11.08, 1:45 PM ET

PALM BEACH GARDENS, Fla., Aug. 11 /PRNewswire/ -- Beginning this August, Vic & Angelo's, a David Manero Restaurant will introduce "Sunday Nonna's Supper" at their bustling new Palm Beach Gardens establishment featuring a full outdoor dining piazza and an authentic all-Italian wine list.

"At Vic & Angelo's we're all about bringing authentic Italian culture and dining tradition to the masses with modern day sophistication. This authentic Italian Sunday family dinner boasts a 15 hour preparation time and consists of our mouthwatering 11 ounce giant meatballs, slow cooked gravy meats of tender pork and handmade sausage combined together in one giant pot, exclusively prepared in our signature San Marzano tomato sauce, stirred for hours with the perfect blend of authentic Italian spices and seasonings," explains Manero.

The final dish will be served to guests with Guiseppe Cocco pasta, the only pasta in the world to be officially sanctioned for the Pope, and will be topped with a refreshing scoop of whipped ricotta, drizzled with authentic Italian extra virgin olive oil.

Sunday Nonna's Supper at Vic & Angelo's is available for \$26 per person served with a glass of merlot and starts at 4pm every Sunday. Advance reservations are recommended as Manero explains, "Nonna will only be making one pot for us every Sunday so it will be first come first serve -- limited to only 100 guests."

Located at 4520 PGA Boulevard in Palm Beach Gardens, Fla. and arriving to Delray Beach this September at 290 East Atlantic Avenue in Delray Beach, Fla., Vic & Angelo's is a modern day 'enoteca,' Italian for wine bar. The contemporary designed restaurant, which attracts an impressive roster of celebrity clientele, serves award-winning coal-fired Neapolitan pizza and classic Italian fare. The establishment is well-known for importing its water from New York for superior dough quality, and its tomatoes from the San Marzano Valley located near Naples, Italy.

Executive Chef Matthew Danaher prepares an authentic menu featuring an array of Neapolitan coal oven pizza, homemade pastas and sexy main plate dishes that Caesar and his legions would applaud.

Diners can expect the freshest ingredients, knowledgeable, well informed staff and a modern yet inviting design. For reservations or more information, please visit www.vicandangelos.com or call 561-630-9899.

About David Manero Restaurants:

Founded in 1999 by restaurateur extraordinaire David Manero, exclusively designed by Lynn Designs, David Manero Restaurant's original restaurant concepts include: Vic & Angelo's Casual Italian and Coal Oven Pizza Restaurant, DeVito South Beach, The Wolfgang Puck Grande Cafe, Original Sopra, Gotham City Restaurant and Bar, Shore Restaurant and Beach Club.

David Manero Restaurants are synonymous with four star caliber service, exceptional quality, innovation of design and superior guest satisfaction and immense celebrity star power.

To schedule a press interview with Restaurateur David Manero, contact Kim Winker at The Gab Group, 561-750-3500 or email kim@thegabgroup.com

SOURCE David Manero Restaurants