

DINING DIVA

By Sandra Alexandra

DAYTIME DINES

South Florida's **finest** locations to wheel, deal and expense your meal.

THE RESTAURANT: **Vic & Angelo's**

THE DETAILS: There is a reason this place is packed every night – the food is truly delicious and the servers are friendly and attentive. V&A serves up yummy Italian fare, so you can dive into their crispy thin-crust pizzas, wonderful house-made pastas, and a wide selection of fish, seafood, chicken and veal dishes. The menu is huge and the choices are plentiful – there is truly something for everyone at this enticing eatery.

THE OWNER: Gifted restaurateur and entrepreneur John Rosatti owns Vic & Angelo's in Delray Beach and Palm Beach Gardens along with The Office in Delray Beach and BurgerFi. This consummate hospitality innovator is dedicated to serving superb food created with high-quality ingredients in a warm and welcoming setting.

THE AMBIANCE: This place channels a bit of New York energy with a distinct Florida accent. You are welcomed by charming GM Reed Demos and his talented staff and treated like family throughout your meal. The positive vibe is palpable and this adds to the convivial atmosphere here. V&A is a fun place to dine – and the people-watching is first rate.

THE CHEF: Executive Chef Erick Miranda is passionate about creating dishes that resonate with his diners. He also enjoys sourcing top-shelf ingredients and is devoted to consistently pleasing customers. By the way, if you have a special request, just ask.

BTW: Every meal starts with a perfect portion of warm, crunchy garlic bread. This addictive starter will bring a smile to your face as you enjoy every bite while you take time to peruse the menu.

MENU STANDOUTS: If you are a meat lover you will swoon over John's Mom's Meatball, which is an over-sized globe of soul-satisfying goodness served with San Marzano tomato sauce and whipped ricotta. Other must-have menu items include Jeanette & John's Oregonatta Trio (with lobster, shrimp and calamari); pear and four-cheese ravioli, grilled chicken paillard served over spinach fettuccine with pomodoro sauce; roasted Branzino served with fresh veggies; osso buco with wild mushroom risotto; traditional lasagna Bolognese; and Pizza Originale.

DECADENT DESSERTS: Life is short – always eat dessert. Some of my favorite sweet treats here include the sublime house-made tiramisu, the dark chocolate cake and the zeppoles served with dipping sauces and a swirl of cotton candy.

THE DECOR/SEATING: The interior design is noteworthy, thanks to oversized Venetian chandeliers, brick walls and mahogany flooring. Whether you choose to sit indoors (at a booth, a table or at the bar), or outdoors (on the front or side patios or at the outside bar), you will be perfectly positioned for a memorable meal.

Vic & Angelo's Delray Beach

Photos by Joe Woolf



THE LIBATIONS: There is a thoughtful wine list with over 100 vintages from all over the globe as well as about 15 wines by the glass. There are also seasoned bartenders that preside over a full bar who enjoy creating a wide array of refreshing cocktails.

THE FINE PRINT: Vic & Angelo's serves lunch and dinner daily. Ditto happy hour at both indoor and outdoor bars with drink specials and reduced bar bites. Both locations also serve brunch on Saturdays and Sundays throughout the year.

Vic & Angelo's
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