

DINING

hit the spot at this second outpost of a restaurant that began in Coconut Grove. Moderate. Lunch, dinner. Reviewed 6-14-19.

Ghee Indian Kitchen — 3620 NE 2nd Ave., Miami,

786-636-6122. This midtown outpost of James Beard Award semifinalist chef Niven Patel's Dadeland original features innovative modern Indian cuisine (including vegan, fish and unexpected pork and beef dishes) in a small, slightly cramped and hip space. Herbs and produce are grown at Patel's farm near Homestead Chef. Moderate-expensive. Lunch, dinner. Reviewed 3-8-19.

Moksha Indian Brasserie — 2823 E. Oakland Park Blvd., Fort Lauderdale, 954-314-7349.

Inventive dishes from varied regions with balanced flavors and nuanced sauces in a polished, 85-seat setting make Moksha stand out from the typical Indian restaurant. Chef Christopher Corda has developed a large menu with seafood, lamb, duck and numerous vegetarian dishes. Moderate-expensive. Lunch, dinner. Reviewed 11-1-19.

ITALIAN

Casareccio Trattoria — 1386 S. Federal Hwy., Pompano Beach, 954-998-3642.

The vibe is relaxed, convivial and European at this 7-table, 34-seat nook where a big blackboard lists the offerings and Sicilian-born chef Salvatore Spina and proprietor Emylia Egusquiza pamper guests with housemade pastas, organic chicken cutlets topped with fresh burrata salad and other rotating treats. Expensive. Dinner. Reviewed 5-3-19.

Elisabetta's — 32 E. Atlantic Ave., Delray Beach,

561-560-6699. This big, brash two-story Italian restaurant that's a sibling to Louie Bossi's opened in July 2019 in the former longtime

home of acclaimed 32 East. It's a worthy successor, run like a well-oiled machine by Big Time Restaurant Group, with very good food and drink, lively bars, a raucous (ok, loud) main dining room and a lovely balcony that's already become prime South Florida dining real estate. Moderate-expensive. Lunch, dinner. Reviewed 10-4-19.

Pasta And ... — 4990 W. Atlantic Blvd., Margate,

954-977-3708. Take a trip to northern Italy at this cozy and delicious family-run restaurant, where chef Luigi Marengo makes housemade pastas and showcases the flavors of Piedmont, including dishes made with boar, lamb and tripe. Moderate-expensive. Dinner. Reviewed 8-10-18.

Prezzo — 5560 N. Military Trail, Boca Raton, 561-314-6840.

This revival of a popular 1990s Italian restaurant from veteran restaurateur Burt Rapoport is spiffy, safe and comfortable, with crowd-pleasing pastas, pizzas, seafood and meats along with throwbacks such as roasted garlic with fresh-baked focaccia breadsticks and apple tart from a wood-burning oven. Moderate-expensive. Lunch, dinner. Reviewed 5-4-18.

Rose's Daughter — 167 NE Second Ave., Delray Beach,

561-271-9423. Chef-owner Suzanne Perrotto (Brule Bistro) has created a warm, inviting "American trattoria" in tribute to her restaurateur mother, with housemade cheese, bread, pastas and dishes that deliver finesse and balance without fussiness. The front room has a bar and open kitchen with a dome pizza oven and there are two outdoor seating areas, a front porch and patio with bar. Moderate-expensive. Dinner. Reviewed 12-20-19.

Talento — 1307 E. Las Olas Blvd., Fort Lauderdale,

754-206-4180. With LED lighting and a lively bar, this sleek Italian

restaurant opened in June 2019. It is owned by a pair of Italian businessmen who brought the first McDonald's franchises to Rome and run by the husband-and-wife team who once operated Dal Maestro restaurant in Hallandale Beach. Chef Luigi Criscuolo's simple, elegant Italian cuisine is ready for the big time, but also carries some hefty price tags, including a \$120 Tomahawk rib eye. Expensive-very expensive. Lunch, dinner. Reviewed 8-9-19.

Tuscan Prime — 401 E. Las Olas Blvd., Fort Lauderdale,

954-767-0222. This cavernous space has seen many restaurants come and go, but Tuscan Prime, which opened in May 2019, hopes to stick around for the long haul with a solid, well-executed menu of pastas, seafood and steaks. The two-level dining room is impressive but can get noisy during peak hours. Expensive. Lunch, dinner. Reviewed 8-9-19

Valentino Cucina — 620 S.

Federal Highway, Fort Lauderdale, 954-523-5767. Chef-owner Giovanni Rocchio is a homegrown talent who brings creativity to modern Italian cuisine, a magical touch to housemade pastas and a singular focus to what our dining critic calls the best restaurant in Broward. The sophisticated, comfortable 100-seat dining room features an open kitchen, where Rocchio cooks and banter with regulars. Expensive-very expensive. Dinner. Reviewed 1-11-19.

LATIN/ MEXICAN/ SPANISH

Amara at Paraiso — 3101 NE Seventh Ave., Miami,

305-702-5528. James Beard Award-winning chef Michael Schwartz has created a love letter to Miami with this gorgeous eatery overlooking Biscayne Bay featuring

a Latin-inspired menu of grilled meats, seafood and veggies. Do not miss the yuca cheese puffs or decadent flan. Expensive-very expensive. Lunch, dinner. Reviewed 7-13-18.

Ariete — 3540 Main Highway, Coconut Grove, 305-640-5862.

Chef Michael Beltran pulls off a culinary highwire act blending haute concepts with Cuban comfort food and the thrilling results lead to treats such as headcheese croquetas with kimchi, bone marrow with black beans and foie gras with smoked plantains. Moderate-expensive. Lunch, dinner. Reviewed 9-14-18.

Casa Sensei — 1200 E. Las Olas Blvd., Fort Lauderdale,

954-530-4176. Weirdness that works in a lovely canalside setting beneath Las Olas Boulevard, including an amuse-bouche of buttered popcorn, complimentary cotton candy at the end and a large fusion menu of Asian and Latin items, including fried rice with white cheese melted on top. Moderate-expensive. Lunch, dinner. Reviewed 4-19-19.

Dr. Limon — 801 N. Federal Hwy., Hallandale Beach,

954-982-7664. This fast-growing regional chain specializing in Peruvian cuisine has seven outposts, including this sparkling one that opened in January 2019 in the new Atlantic Village complex. Dr. Limon features 17 types of ceviches, raw fish and seafood marinated in bracing leche de tigre (lime juice). There are plenty of cooked Peruvian favorites too, including seafood rice and lomo saltado. Moderate. Lunch, dinner. Reviewed 6-28-19.

Lokos Takos Taqueria — 2826 E. Commercial Blvd., Fort Lauderdale, 954-776-8066.

A welcome splash of color and flavor can be found at this small taqueria that opened in July 2018. It features

bright artwork on the walls and vibrant plates of elevated Mexican street food. Vegan options abound. Moderate. Lunch, dinner. 9-28-18.

St. Roch Market — 140 NE 39th St., (suite 241), Miami,

786-542-8977. Food halls are all the rage, and this upscale one in the Miami Design District allows for many refined bites and a meal that will satisfy the far-flung cravings of eaters who want Asian, Latin, Italian and everything in between. Do not miss the Japanese-Peruvian raw fish/seafood stylings of the Chang Gang (chef Fernando Chang and his offspring Nando and Valerie) at Itamae. Moderate. Breakfast-lunch-dinner. Reviewed 11-2-18.

MEDITERRANEAN

Shabo's Mediterranean Barbecue — 1814 Harrison St., Hollywood, 954-559-6164.

After a recent move a few doors east on Young Circle to bigger and better surroundings, Egyptian-born chef Shaaban "Shabo" Emarah now has a fitting showroom for his inventive repertoire of Egyptian, Moroccan and Mediterranean dishes, including falafel made from fava beans instead of chickpeas, flavorful lamb tajine with couscous, and rabbit molokhia, made from healthful Egyptian jute leaves. Inexpensive-moderate. Lunch, dinner. Reviewed 11-8-19.

SEAFOOD

Beach House Pompano — 270 N. Pompano Beach Blvd., Pompano Beach,

954-607-6530. This stunning, two-story \$6.5 million oceanfront restaurant opened in March 2018 and has the makings of a South Florida treasure. Its casual vibe, smart décor, and simple yet tasty food should have tourists and locals flocking for years to come. The emphasis is on fresh seafood, and the excellent Key lime pie rivals the one found at Joe's Stone Crab. Moderate-expensive. Lunch, dinner. Reviewed 6-15-18.

Billy's Stone Crab — 400 N.

Ocean Drive, Hollywood, 954-923-2300. More than just a knockoff of Joe's Stone Crab, this two-level restaurant has been around since 1995 and offers striking views of the Intracoastal from its formal upstairs dining room, along with dockside seating and a seafood store. The restaurant features stone crab, seafood, steaks and all the fixings. Service is polished and the wait is not as long as at Joe's. Expensive-very expensive. Lunch-dinner. Reviewed 11-16-18.

Luff's Fish House — 390 E. Palmetto Park Road, Boca Raton 561-609-2660.

A casual seafood restaurant with a Keys vibe has sprouted in a small, historic bungalow with two decks and a large patio. Fresh, local fish is the star at this eatery from the same owners as nearby La Nouvelle Maison and Trattoria Romana. Key lime pie is a towering treat. Moderate-expensive. Lunch-dinner. Reviewed 1-25-19.

Oceanic — 250 N. Pompano Beach Blvd., Pompano,

954-366-3768. Seafood and an oceanfront view are the stars at this large, two-level restaurant that opened in August 2019. A straight-forward menu of fish, shellfish and steak is well executed and the bar program features well-made cocktails (\$12) and an eco-friendly tap wine system that is reasonably priced, given the surroundings, with many glasses costing \$8-\$10. Moderate-expensive. Lunch, dinner. Reviewed 12-6-19.

The Fish Grill — 75 N. Federal Highway, Dania Beach,

954-251-2361. The rebirth of this longtime Dania Beach staple after a 17-year absence has been welcomed by locals. Proprietor Joe Maggi offers a satisfying formula of fresh, properly-prepared fish and seafood along with sandwiches, burgers and drinks at decent prices. Moderate. Lunch, dinner. 6-29-18.

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