

BROWARD PALM BEACH New Times

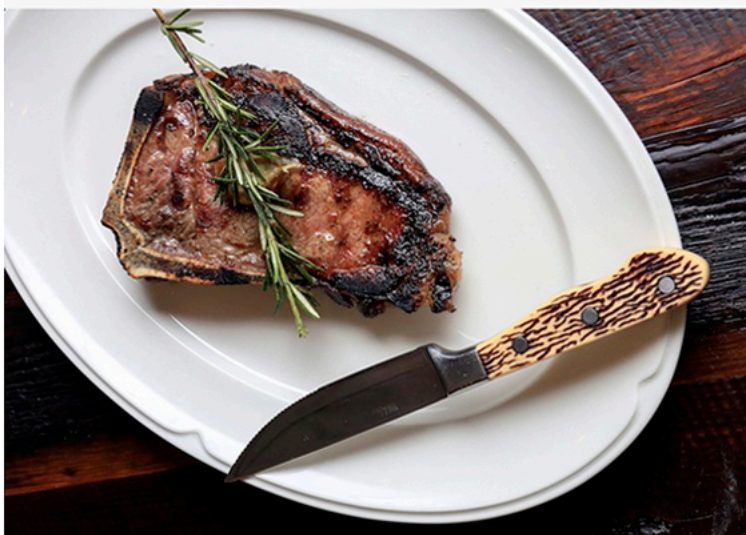
ELEVEN SOUTH FLORIDA RESTAURANTS YOU WANT TO EAT AT NOW

AA BY NICOLE DANNA

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Chef-partner Louie Bossi at his namesake restaurant Louie Bossi's in Fort Lauderdale.



2. Louie Bossi's
1032 E. Las Olas Blvd., Fort Lauderdale. Call 954-356-6699, or visit louiebossi.com.

There's no denying that Louie Bossi's in Fort Lauderdale is a mighty operation. Now that season is almost upon us, the scene – which over the summer was fueled by intense energy – will likely rage hotter and bigger than ever. On a recent weekday evening, every inch of the main dining room was jammed like the Dolphin Expressway at rush hour. Except here, people seem perfectly agreeable with being elbow to elbow. But that's what happens when you build an Italian restaurant such as this in South Florida. Of course, large concepts are nothing new for the aptly named Big Time Restaurant Group, also known for Big City Tavern (the group's first Las Olas establishment, best-known for its house-cured meats and American-style grazing menu) as well as City Oyster and City Cellar. All the hype at Louie Bossi's, however, is over chef-owner Louie Bossi himself, a man whose handcrafted creations are listed on a menu of biblical proportions, with everything from homemade pasta and wood-grilled, dry-aged steaks to Neopolitan-style pizza and house-cured meats. Both cofounder Lisabet Summa and Bossi traveled extensively, learning the art of meat-curing and pizza-making from the pros and modeling their concept around the ideals practiced by Old World-style artisans, garnering inspiration from San Francisco to Chicago. As a result, the flavors at Louie Bossi's can be so assertive, just one meatball, just one bite of pasta, or just one slice of pizza can be enough to experience every ingredient. Just do yourself a favor and make a reservation.

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