

Success Stories

5 COOL PROS TO KNOW

Big Ideas

10 SUPER-COOL SOUTH FLORIDA BUSINESSES

It's Still Summer!

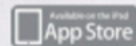
TAKE ADVANTAGE OF THESE 5 FAB STAYCATION PACKAGES

Emilia Clarke

MORE THAN JUST THE MOTHER OF DRAGONS

THE COOL ISSUE

Cool blue décor • Chef Louie Bossi's newest venture • Jewelry: Go for the gold



side dish



Q:2 Favorite South Florida dish?
"It would have to be ceviche. Our sister restaurant, City Oyster and Sushi Bar, makes a great one."

Q:1 Favorite guilty pleasure?
"I love cheesecake. The one on our menu is my favorite and has been in my family for as long as I can remember. It's an Italian-American recipe with ricotta, cream cheese and sour cream."

Q:3 Favorite way to spend your day off?
"I love going out to eat with my wife and kids. We go down to Miami a lot for Michael's Genuine, Fratelli La Bufala and Salumeria 104."

Q:4 Favorite ingredient to work with?
"San Marzano tomatoes. It's the mother sauce of the restaurant and probably in 15 different recipes."

Q:5 What's your go-to meal after a late night at the restaurant?
"Lately I've been trying to stick to salads, but I'm definitely a pizza guy at heart—a straightforward Margherita pie with fresh mozzarella. Ninety seconds at 900 degrees and it's done."

WHO'S THE BOSSI?

THAT WOULD BE LOUIE BOSSI, THE MAN BEHIND THE MAGIC AT LOUIE BOSSI'S RISTORANTE BAR PIZZERIA.

By Jennifer Leslie Kramer

Growing up in an Italian-American family, "food was huge," says Louie Bossi. "Those Sunday dinners were the best. The only sanity in the family was when we were all gathered around the table eating together." Bossi has managed to create a life inspired by those memories, starting work early on at a neighborhood pizza parlor when he was just 11 years old. "I was there playing video games when someone didn't show up for work and the owner asked me to pitch in," he recollects. You could say it was fate, and while Bossi will politely agree with you, he'll also say it was passion. "Passion is 85 percent of what drives me. I've always wanted to be able to do my own menu, create my own recipes. That's the dream, and with the new restaurant, I'm doing exactly that."

So what does this menu of dreams look like? Besides plenty of homemade pasta and 100 lbs. of homemade salami hanging in an Italian imported stagionello made specifically for curing charcuterie—"The only one to be found in any South Florida restaurant," Bossi proudly reports—there's also pizza. After all, Bossi is a certified Master Pizza Maker from The Scuola Italiana Pizzaioli. "But the real secret to Italian food is simplicity and the best ingredients you can afford. Thankfully, our restaurant [owned by Big Time Restaurant Group] can afford top-of-the-line ingredients. But you only need a few of the right ones to really make a dish sing." If Bossi's conducting, we're listening.

Louie Bossi's Ristorante Bar Pizzeria, 1032 E. Las Olas Blvd., Fort Lauderdale, 954.356.6693; louiebossi.com.



Cured salume.



Housemade pasta.



Porchetta.