## PALM BEACH CONTROL PALM BEACH CO

## LOUIE BOSSI'S IS A MODERN AMERICAN-ITALIAN RESTAURANT BOASTING OLD WORLD **TECHNIQUES** TUESDAY, JULY 14, 2015

A A BY NICOLE DANNA









From the large table of elderly patrons picking over a few pizza pies, to the couple at the 15-seat salumi bar sharing slabs of cured meat and a bottle of wine, and the rowdy

server, or even your own thoughts.

group at the corner booth in back putting back cocktails and sharing a trilevel, tiered platter of appetizers, the commotion never seems to stop. At one point the hum of conversation is so loud, you can barely hear the music, your

When you build an

Expressway at rush hour. Except here, people seem perfectly agreeable with being elbow to elbow.

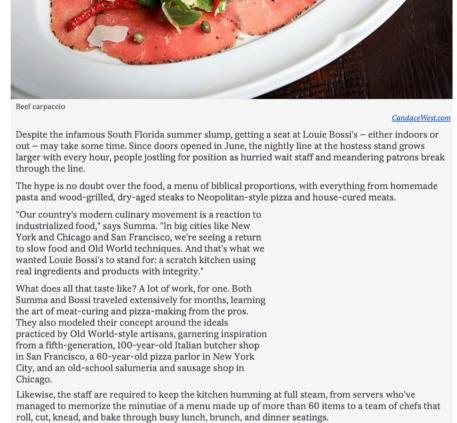
Italian restaurant "We're seeing a return to slow such as this in South food and Old World Florida, it seems the techniques." patronage will deliver itself in droves. Large concepts are nothing new for the aptly named Big Time Restaurant Group, also known for Big City Tavern (the group's first Las Olas establishment best-known for its house-cured meats and Americanstyle grazing menu), City Oyster (a refined sit-down sushi and oyster bar off Atlantic Avenue in Delray Beach), and City Cellar (a longstanding eatery and wine bar at West Palm Beach's City Place).



construct. The result is a gigantic Italian eatery, complete with a stylish bar and cocktail area, bustling open kitchen, communal salumi bar, and indoor-outdoor dining areas.

The back garden is more piazza than patio, allowing for quasi-alfresco dining beneath a retractable opaque glass roof, tables, and lounge-style seating propped atop a faux

grass lawn, creating an ethereal escape from the raucous din of the main dining room.



That Bossi and Summa have made such a scene with their grandiose establishment must not detract from their food, however. The menu is an amalgamation of strong Italian dishes made the old-school way: pizza dough formed without commercial yeast, wood-grilled heritage meats, hand-formed pastas,

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. When the appetizers arrive, you'll have a hard time choosing between the carpaccio (thin sheets of meat topped with a tangle of olive-oil-glazed arugula, grated shards of pecorino cheese, and a scattering of plump capers) or the oversized veal, pork, and beef meatballs studded with pecorino romano cheese and a special blend of seasonings.

Vanilla gelato

and house-churned gelato.

And the bruschetta - there are several options - arrive as a series of crunchy baked ovals of fresh sourdough bread the



CandaceWest.com

The pizza - baked for 90 seconds in a 900-degree wood-burning oven - takes center stage on the menu and in the restaurant. The oven greets you at the front entrance, visible from every corner of the restaurant. A wet sourdough bakes up thin and chewy, blistered black in spots and delivering a strong smoky essence that can be overpowering or just right, depending on your taste. There are more than a dozen to choose from, but the Margherita is the most approachable, smeared with a vibrant San Marzano sauce, basil, sea salt, and imported fior de latte – a soft and buttery cow's milk mozzarella. "I really wanted to see this kitchen as a place where chefs go to eat on their day off," says Bossi. "It's hard to find a place like that here, unless you drive to Miami. This scratch

inspiring others to be excited about making good food. It doesn't have to be complicated to be good. Of course: Wasn't it the Italians who proved good food doesn't have to be complicated?

Feedback@BrowardPalmBeach.com

Margherita pizza \$15 Mafaldine \$21 New York steak \$29

kitchen is more than just making good food. It's about

Outside Louie Bossi's

Louie Bossi Ristorante, Bar, Pizzeria is located at 1032 E Las

Olas Blvd, Fort Lauderdale. Hours are 11:30 a.m. to midnight Sunday through Thursday; 11:30 a.m. to 1 a.m. Friday; and 11 a.m. to 1 a.m. Saturday. Call 954-356-6699, or visit louiebossi.com. Dishes Reviewed: Beef carpaccio \$14

Follow Nicole Danna on Twitter, @SoFloNicole. Contact: Nicole Danna