



**D'ANGELO
PIZZA, WINE
BAR AND
TAPAS**

Country Isle
Shopping Center
1370 Weston
Road, Weston
954-306-
0037 or www.
pizzadangelo.
com



D'Angelo Pizza Wine Bar and Tapas

With its award-winning flagship in Oakland Park, D'Angelo's now offers tempting pizza, wine and tapas in Weston

BY RANDI AILEEN PRESS DINING DUCHESS™

Chef Tony Sassi of D'Angelo Pizza, Wine Bar and Tapas in Weston has honed his skills to pay homage to foodies across Broward County. His approach to a simple flavorful menu of small plates, Ceviche, carpacci, pizzas, pastas and meats will have you returning to this restaurant.

While the porcini mushroom and truffle oil pizza is our personal favorite, the tapas are the stars. Eating tapas usually makes for a pleasurable culinary experience. This style of dining allows you to enjoy a variety of dishes and at D'Angelo's it gives Chef Sassi an opportunity to showcase his talents. And he finds the perfect mixture with different seasonings, perfectly mastering each dish.

While tapas steal the chef's culinary show, before ordering take a moment to try something different with a kick. The spicy red pepper olive oil will add excitement to your palate. Dip the homemade bread in for a swirl, taste and savor. If you enjoy spice, this is special. Add shaved parmesan cheese and life gets even better!

You may want to begin with the tuna tartar wrapped in a large shaved scallop, or with the sautéed clams and mussels in roasted garlic and spicy tomato sauce. Both are delicious options. The seared scallop wrapped in smoked prosciutto, pan seared and placed on top a bed of warm cannellini bean and cherry tomato salad is off the charts! Don't stop there, though. The grilled octopus is a favorite, served as a single piece, not chopped. The consistency is soft and light, and it's served with a crispy polenta.

What surprised me most was the braised short rib in a Barolo wine sauce served with dried figs and potatoes. It was rich yet tender, and the fig gave it just the right amount of sweetness.

Back to the pizza. The Porcina Pizze is out of this world delicious for those who want something a little different: Basil, mozzarella, a touch of tomato sauce, porcini mushroom and truffle oil. The dough is baked until light and crispy. Heavenly! The Margherita Pizzee is lightly sauced, covered in mozzarella, basil and topped with fries. If you

prefer you pie sans tomato sauce, there is a great selection of Pizze Bianche—white pizza—with everything from mozzarella, prosciutto and Reggiano (the Angelo) to taleggio cheese, porcini mushroom and truffle oil (the Piemontese), all atop fresh, crusty, crackly, pizza dough.

Leave room please for decadent desserts. Grandmother Cake (pastry cream with a hint of lemon on a base of short pastry), cheese cake, tiramisu or a cannoli filled with smooth homemade ricotta are all worthy. But the homemade gelato, Italian ice cream made with milk, cream, sugars and flavorings like fresh fruit and nut purees, is wonderful. If you can't decide between all the flavors offered try the stracciatella, which is similar to chocolate chip.

The restaurant has a comfortably modern ambiance. The bar area is open with a lively vibe. You can meet there and transition to a table seamlessly.



BRAISED SHORT RIBS IN A BAROLO SAUCE WITH SUNDRIED FIGS

Serves: 6

Time: 3 HRS

Ingredients:

2 Table Spoons of Olive Oil

6 (8 OZ.) Boneless Short Ribs

Fresh Ground Pepper & Kosher Salt

4 Shallots

2 Thyme Sprigs

1 Rosemary Sprig

1 Bay Leaf

4 Oz. Tomato paste

1 Bottle (750 MLL) Barolo Wine

3 Cups of Beef Stock

12 Dried Figs Cut in Half

PREPARATION:

- Season the ribs with salt & pepper
- In a large skillet heat the oil then add the ribs. Brown evenly for about 15 minutes then transfer to a baking dish.
- In the same skillet used to brown the ribs add minced shallots, thyme and rosemary. Cook for 12-15 minutes on low heat.
- Add tomato paste, wine, beef stock, figs and bring to boil.
- Combine the sauce with the ribs, cover and place in oven preheated to 375 degrees for 1½ hours.
- Uncover and braise for 30-45 minutes, repeatedly turning the ribs until the sauce is reduced by half.
- Transfer the ribs to a plate, spoon with the sauce and figs, and serve with mashed potatoes, polenta or buttered pasta.