



The "MERRICK PARK" magazine (2005)



F O O D

Miami's new destination for high fashion (for home and body!) also plays host to an array of fine dining venues, from one of the most renowned steak houses in the country to a light sandwich and salad al fresco. Here are a few options sure to whet your appetite.

dining in the park

via
quadronno

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The symbol of a whimsical flying boar etched on the glass windows and printed on the menu is the motif for Via Quadronno, a warm Italian bistro that opened this fall in the Village of Merrick Park. Manager of Via Quadronno Lorenzo Antonelli says the people have not stopped coming since the doors opened. "We know that we'll be busy always—on-or-off season," he says.

Once inside, you'll find that the espresso machines and large pastry cases and an array of gelato flavors give the feeling of a real Italian café. Inspired by Via Quadronno in Milan—the street known for its paninis—the restaurant boasts entrées served the Italian way by first and second plates, hot sandwiches and a full espresso and wine bar. Chef Gerardo Iacenda of Villa Sassi in Torino, Italy, La Camelia in New York and Sant Abroeus in New York brings his take on Northern Italian specialties to Coral Gables in a simple yet flavorful fashion, based on fresh ingredients and rustic flavors.

Via Quadronno is the third in a family of successful restaurants by the same name in New York and Tokyo. In fact, *The New York Times* rated the New York location as the best paninoteca in the world.

Via Quadronno, the third in a family of successful restaurants by the same name in New York and Tokyo, brings Northern Italian specialties to Merrick Park (left).