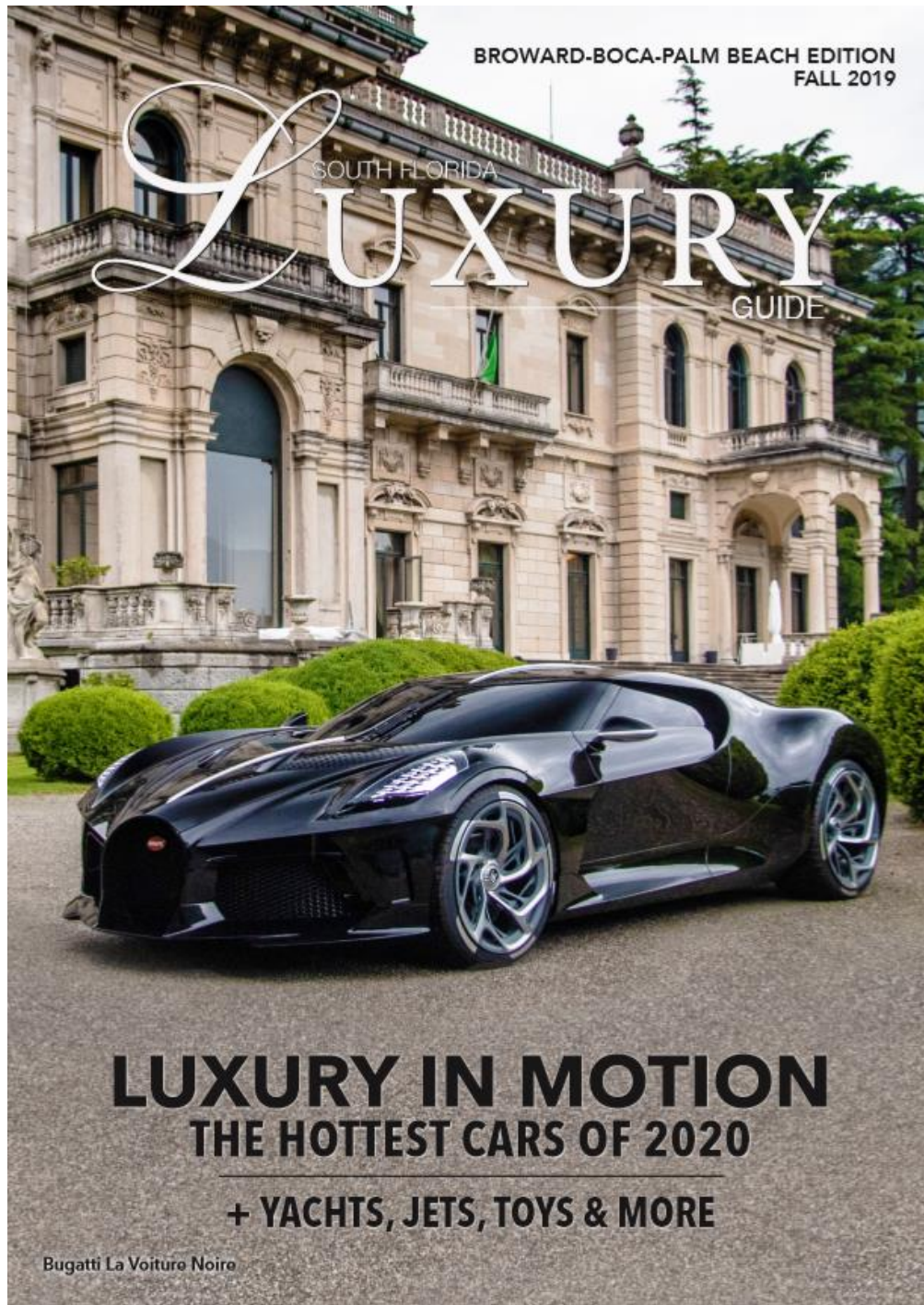




NEWS



NEW TO THE SCENE

Broward County welcomes a handful of new restaurants to its dining scene.

BY CHRISTIE GALEANO-DEMOTT



CIAO BELLA

Southern Italian fare arrived on Las Olas over the summer in the form of **Talento Restaurant**. Helmed by Italian-born chef Luigi Criscuolo, the menu focuses on locally sourced and seasonal ingredients, homemade pastas and breads, fresh seafood, steaks and much more. Criscuolo brings a legacy of family recipes with him, plus a few new takes on traditional flavors. In true Italian fashion, the restaurant also has an extensive wine list and a private tasting cellar. *1307 E. Las Olas Blvd., Fort Lauderdale; 754.206.4180; talentorestaurant.com*



ROOFTOP VIBES

Head to the 25th floor of **The Dalmar** for the trendy rooftop bar **Sparrow**, where you'll feel as if you're floating above the city. Have a seat at the main bar, in the lounge or outside on the patio, each of which radiates a midcentury-modern design and exudes a nostalgic yet contemporary feel. The food is as creative as the decor, with standout dishes such as sweet corn fritters and crispy mushroom steamed buns. The indoor cocktail menu is separated into three sections: Cruise Control, featuring tropical classics; Adventurous, with a few daring ingredients; and Group Format, perfect for large parties. The outdoor bar has its own cocktail menu, with a cocktail for every color of the rainbow. *299 N. Federal Highway, Fort Lauderdale; 954.945.9100; sparrowbar.com; thedalmar.com*



EXPLOSION OF FLAVORS

A tasty Indian fusion dining experience awaits in East Fort Lauderdale at the new 85-seat **Moksha Indian Brasserie**. The restaurant's menu, devised by Executive Chef Christopher Corda, offers a variety of South Asian dishes and flavors, including traditional recipes and eclectic new twists. Carnivores, pescatarians and vegetarians alike will find something to try among the small and large plates, soups, salads and live fire specialties. Make sure to save room for the fig and mango ice cream. *2823 E. Oakland Park Blvd., Fort Lauderdale; 954.314.7349; mokshafil.com*

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