



from the editor
Michelle Stark
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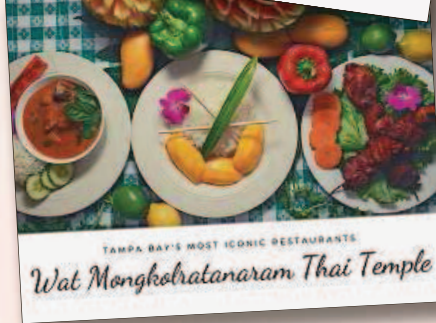
Get your postcards of iconic dining spots

Whew. We here in the food department are taking a collective breath after the publication of our food critic's list of Tampa Bay's Most Iconic Restaurants on Jan. 30.

If you haven't yet read the package, I highly recommend it. It's meant to showcase the long-running spots that have helped shape Tampa Bay's dining scene, and I think it's a list you'll want to return to again and again. See tampabay.com/iconicrestaurants.

And I wanted to talk a little bit more about some merchandise we created to go along with the list. What started as a vague idea ("Can we make, um, postcards" I said in a meeting one day) quickly turned into gorgeous keepsakes, thanks to our *Times* design team led by Tara McCarty.

Now that the list is out, I can show you some of the designs. Here are a couple of the postcards from our 25 iconic restaurants, all created using photographs from *Times* photographers. A lot of them are vintage, some dating back to the 1950s. It's a fun look into the *Times* archives, and at the Tampa Bay restaurant scene throughout the years: There's Bern Laxer stocking the Bern's Steak House wine cellar, the Beachcomber in its early days on Clearwater Beach, a retro shot of Ted Peters Famous Smoked Fish.



We debuted the postcards last week at a happy hour event to celebrate the iconic restaurants list, and heard from restaurateurs and readers who wanted to know how they could purchase them after the fact.

We're working on even more opportunities for that, but in the near future, you can find me and other *Times* staffers at Localtopia. The event Feb. 22 at St. Petersburg's Williams Park aims to celebrate Tampa Bay's independent businesses, and we'll be there with stacks of these, locally designed products featuring photographs from your local newspaper of some of the area's most iconic spots.

We will be selling them for \$1 per postcard, or \$20 for a bundle of 25. Cash or credit cards accepted.

Garlic, three ways

I'm just going to say it: This pasta dish contains an inordinate amount of garlic. If that's not your thing, it's best to go find another weeknight pasta recipe.

A foundational cooking element, garlic is important an important flavor builder in my kitchen. It's one of the first things I grab when I set out to make just about anything, and pasta is no exception.

When I haven't had the time to prepare a big vat of tomato sauce, this is my go-to weeknight pasta inspiration: olive oil, garlic, salt. Garlic minced and cooked with onion or another vegetable until soft. Garlic sizzled in oil, until it's crunchy and chip-like. Garlic grated on top of pasta at the very end, a zingy and almost spicy topper to your finished dish.

Contact Michelle Stark at mstark@tampabay.com. Follow @mstark17.



Extra Garlicky Pasta

¼ cup canola oil
¼ cup olive oil, plus more for drizzling
8 garlic cloves, 7 thinly sliced, 1 grated
Kosher salt
1 shallot, thinly sliced
Freshly ground black pepper
Pinch of red pepper flakes
1 (4.5-ounce) tube or (6-ounce) can of tomato paste
About 10 ounces pasta, like spaghetti
½ cup fresh parsley, finely chopped
Parmesan cheese, freshly grated

Heat canola oil in a small pot over medium-high heat until shimmering. Add 4 thinly sliced garlic cloves and swirl, cooking until garlic sizzles and turns a golden brown. Keep a close eye on it, so it doesn't burn. When garlic is golden and pretty crunchy, remove from oil with a slotted spoon or fork and place on a paper towel-lined plate. Season lightly with salt.

Heat olive oil in a heavy-bottomed Dutch oven or large-ish pot over medium heat. Add remaining thinly sliced garlic and shallots, and season with salt and pepper. Cook, stirring occasionally, until the garlic

and shallots have become soft and lightly golden, about 10 minutes.

Add red pepper flakes and tomato paste, and stir to evenly distribute tomato paste. Season with salt and pepper, and cook 5 minutes. Remove pot from burner and place on a cooler part of the stove while you prepare pasta.

Cook pasta according to package directions, until pretty al dente.

When pasta is almost done, place pot with the garlic-shallot mixture back over medium heat. When pasta is done, use tongs or a large fork to remove noodles from pot, and place them in the pot with the garlic mixture. Add ½ cup of the pasta-cooking water, and stir everything together gently until combined.

Mix parsley and grated garlic together in a small bowl. Transfer pasta to serving bowl(s), then top with parsley-garlic mixture. Drizzle with olive oil and top with grated Parmesan cheese and crunchy garlic slices.

Serves 2.

Source: Michelle Stark, *Tampa Bay Times*

Openings and closings

Meaghan Habuda, Times staff writer

NOW OPEN

K Club Bar & Bistro

The Karol Hotel opened its signature restaurant last week. New American eats and craft cocktails drive the K Club Bar & Bistro menu, led by executive chef Jon Atanacio and inspired by Florida and the travels of hotel owners Fred and Karol Bullard. Featuring a wine display at the center of the main dining room and al fresco seating, the Feather Sound restaurant's digs are billed as contemporary and comfortable. The rest of the Karol Hotel, including climate-controlled rooftop bar Vantage, rolls out Thursday. 2675 Ulmerton Road, Clearwater. (727) 273-7850. thekarolhotel.com.



Cornish game hen is among the dishes at the K Club Bar & Bistro, launched last week at Clearwater's Karol Hotel.

La Gloria Colombian Restaurant

Largo's La Gloria Colombian Restaurant has expanded with a second location. Launched in Pinellas Park in December, this casual spot serves Colombian favorites during breakfast, lunch and dinner. Choose from items such as empanadas de carne and arroz con pollo, as well as pork and seafood dishes, daily specials and platters for as many as 10 guests. 4505 Park Blvd. N, Pinellas Park. (727) 220-1022. la-gloria-colombian-restaurant.business.site.

Backyard Grill & Patio

Backyard Grill & Patio has taken over the indoor-outdoor space previously home to Nueva Cantina, and before that, the bar and grill Love's Artifacts. In addition to two bars, the place offers crowd-pleasing fare for the drinking crowd. BYG's lineup lists appetizers such as fried green beans, wings, a loaded hot dog, salads, sandwiches and burgers, one of which is the Texan, which has layers of barbecue sauce, American cheese, lettuce, tomato, bacon and onion rings atop a half-pound Angus patty. Live music is a bonus. 4918 S MacDill Ave., Tampa. (813) 831-9464.



Graze 1910, which has tartines on the menu at Armature Works, will open its second Tampa location this month in Palma Ceia.

Five Branches Brewing

On Tarpon Springs' historic Sponge Docks next to Costa's Restaurant, this veteran-owned brewery opened in late November with Florida guest taps. Five Branches Brewing, whose name is a nod to the military's five

branches, now pours a few of its own beers — think the DIPA or the Belgian quadrupel — in a warm, relaxed setting. Sip in the taproom or at a table out front and watch the passersby. 531 Athens St., Tarpon Springs. (727) 483-9122. fivebranchesbrewing.com.

CLOSED

Banyan Cafe

A closed sign went up at St. Petersburg staple Banyan Cafe's original location on Dr. Martin Luther King Jr. Street N last month. Established in 2008 by Erica Allums, the cozy-cool gathering place and its Central Avenue sibling, which remains open, were sold. But Allums told the *Tampa Bay Times* she's in the process of taking the original back over. Though plans are in development, she said the location likely will become another cafe.

COMING SOON

Graze 1910

Armature Works' Heights Public Market stall Graze 1910 will expand with another Tampa location this month. Owned by Raymond and Lauren Menendez, the refined American, all-day-breakfast restaurant is set to offer the Palma Ceia area a larger menu for lunch, dinner and weekend brunch. Anticipated munchies from head chef Lawrence "Bubba" Durley include egg dishes, chicken and waffles, burgers, tartines and vegan options. "After two years of success with Graze 1910 at Armature Works, we decided it was time to extend the brand, expand the menu and attract more families and locals," said Raymond Menendez, who has spent almost three decades in restaurant operations and management, in a news release. The restaurant's 2,700 square feet of quick-serve space will feature a throwback vibe and a casual, elegant atmosphere developed by Lauren Menendez, a commercial interior designer, as well as general seating. Graze 1910 premiered in Tampa Heights as part of the Heights Public Market in 2018. 2217 S Dale Mabry Highway, Tampa. graze1910.com.

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From century-old recipes comes fast-casual Italian eatery

The new Tampa spot is an alliance of Bavaro's owner and the Melting Pot's parent company.

BY MEAGHAN HABUDA
Times Staff Writer

A culinary project several years in the making from Bavaro's owner Dan Bavaro and Melting Pot franchise operator Front Burner is headed for Tampa.

Under construction just off Bruce B. Downs Boulevard in the Walk at Highwoods Preserve shopping center, Oronzo will specialize in fast-casual Italian bites based on recipes dating to the 1800s in Rimini, Italy, a news release said. The restaurant at 18027 Highwoods Preserve Parkway is named after Bavaro's grandfather Oronzo, who left Italy for New York in the early 1900s.



This is a drawing of the fast-casual Italian restaurant Oronzo, which aims to open its first location in Tampa in April.

"We're shooting for a late April opening," Bavaro said in the release.

And more Oronzo locations are coming, the release said.

Oronzo will use piadina — traditional flatbread made with imported Italian flour, sea salt,

lardo and water — in piatto pizzas and in wraps featuring fresh ingredients such as farro. Also expect soups and salads, power bowls, meatballs and house-made pastas, plus vegan items and gluten-free offerings that will include zucchini noodles.

DeVito's Italian Specialties will offer full-service fare in downtown Tampa

BY MEAGHAN HABUDA
Times Staff Writer

Taps Restaurant Bar & Lounge owner James DeVito is going back to basics with his next downtown Tampa restaurant: DeVito's Italian Specialties.

Debuting in February, the sophisticated full-service newcomer at 200 N Tampa St. will serve a menu of classic Italian cuisine, with a focus on guest interaction.

"What I enjoy most about owning restaurants is the intimacy and the relationships with the clientele. I want to get back to those roots and one-on-one personal connections with our patrons," DeVito said in a news release.

DeVito opened the first Taps location at Ashley Drive and Polk Street in 2008, growing the brand through the launch of five other outposts. All but the original were eventually sold.

The native New Yorker and



Courtesy of DeVito's Italian Specialties

Set to open in February, DeVito's Italian Specialties will offer traditional Italian dishes for lunch and dinner.

chef Alessandro Magnani, who was born in Bari in the southern Italian region of Puglia, have developed the food for DeVito's. Guests will chow down on traditional dishes made with premium ingredients imported from Italy, including Roman

pizzas known for their light, airy crust, specialty sandwiches and fried turnovers called panzerotti during lunch.

Dinner plans to bring more upscale items like octopus carpaccio, bone-in veal chop, papardelle al cinghiale (flat pasta

with boar ragu), whole branzino and zabaione (egg-based Marsala custard).

For drinks, the bar will marry Italian wines and beers with their American and local counterparts, respectively. Cocktail favorites like Americanos and Aperol Spritzes are in store as well.

In the release, DeVito said the restaurant is meant to celebrate old-school Italian cooking, simple dishes that let the ingredients speak for themselves.

"We want to go back to our Italian heritage, bring back traditional recipes, and resurrect recipes that have vanished and/or that are difficult to find in today's everyday offerings of modern Italian cuisine, where dishes have been over modified," he said.

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