



Solita Las Olas



Tempt, Taste and Indulge in home-cooked Italian culinary creations at Ft. Lauderdale's hottest Italian restaurant, Solita Las Olas. This authentic Ft. Lauderdale hot spot is a "must try" for diners looking to savor the most flavorful, traditional Italian specialties in a chic, stylish and electrifying atmosphere overflowing with celebrities, sport stars and local notables. The "Violetta Enoteca" Wine Bar mesmerizes you with its deep hues of purples and sparkling crystals which adorn the entire room.

On our recent visit to SoLita, we were impressed when the server presented us with a great new invention for restaurants – the Dine-a-Light menu. This allows the restaurant to keep their lighting at a level that enhances both the restaurant ambience and experience without sacrificing the diner's ability to read the menu. We knew we were off to a good start. And then the food! We started with the SoLita house

made meatballs with pomodoro sauce and fresh herbs and the amazing Shrimp SoLita, crispy shrimp tossed with roasted peppers, extra virgin olive oil with a pesto verde drizzle. Next, we tried the Eggplant Rollantini with ricotta cheese, mushroom, spinach, house roasted red pepper and fresh tomato basil sauce which was yummy to the last bite.

The chopped Italian salad is fresh and bountiful with seasonal chopped greens, fresh herbs, provolone cheese and genoa salami tossed in a red wine vinaigrette.

For entrees, we ordered one of the specials for the evening – salmon in a lemon picatta sauce which was cooked to perfection. In addition, we tried the veal milanese – a lightly breaded bone in veal chop pounded thin, pan fried and topped with a flavorful mix of salad greens, tomatoes, red onions in a balsamic vinaigrette dressing.

SoLita Las Olas definitely brings you back home to family traditions with a fusion of modern ambience. The menu, created by

Chef Anthony "Radar" Risoli, offers only the finest hand-picked ingredients inspired by warm memories of Italian kitchens and the country's unforgettable flavors—tomatoes, pancetta, garlic and other herbs. SoLita features pizzas in their wood burning oven and specializes in seafood, pastas, veal and an amazing ribeye steak. Their wine list features great choices perfectly suited to their Italian menu. Desserts include their famous bread pudding, drunken berries and tiramisu.

SoLita Las Olas is open for dinner daily: Sunday through Wednesday 5:00 p.m. to 11:00 p.m. and Thursday through Saturday 5:00 p.m. to 12:00 midnight. The Ultra Lounge stays open to 2:00 a.m. on Thursday through Saturday. Cocktail Hour is from 5:30 p.m. to 7:30 p.m. Monday thru Friday. The restaurant is also open for lunch Monday through Saturday from 11:30 a.m. – 3:00 p.m. SoLita Las Olas is located at 1032 East Las Olas Boulevard in Ft. Lauderdale, FL. For more information or to make reservations, please visit www.SolitaLasOlas.com or call 954-357-2616.

SoLita recently opened a second location by bringing its traditional yet contemporary Italian menu and late-night lounge act to Pineapple Grove in Delray Beach, in the plaza that housed sushi favorite, Kyoto. The space has a Courtyard, and adjacent lounge and is "perfect" for SoLita Delray. The same late-night menus, live music and DJ's will be served up for the crowds. For more information, please visit www.solitalian.com.