



FEAST YOUR EYES: (Clockwise from Left) dining room; Tiramisu; Osso Buco; Black Skillet-Roasted Mussels

WELL DONE

Dining At Fort Lauderdale's Timpano Italian Chophouse Is A Rare Treat || BY LESLIE KRAFT BURKE

Finding more than just a great steak is challenging at most traditional chophouses.

One certainly doesn't expect to find excellent seafood and fresh homemade pasta—but you'll find this and more at Timpano Italian Chophouse in Fort Lauderdale.

Begin your evening at Timpano's Starlight Lounge, a lively, sophisticated spot reminiscent of an urban Chicago supper club. Stand-out cocktails include the Pear-fect Martini, made with divine pear puree, lemon, Grey Goose Pear vodka and moscato. Gin lovers will be thrilled with the Cucumber Sage Martini, crafted with lemon and Hendrick's gin. For a true treat, order one of Timpano's luscious, oversized martinis.

Whether enjoying drinks at the bar, or dinner in the

chic dining room, guests here are treated like cherished VIPs. This is the Timpano philosophy and Chef Tim Hmay wouldn't have it any other way.

"Elevated quality for our guests in every form—whether it's the quality and creativity of our food, or the attention to detail in our service—is of ultimate importance to us," says Chef Hmay, who knows all about VIP service, having cooked for the likes of Micky Arison, and special guests of the Miami Heat and Miami Marlins.

Quality and creativity are the watchwords here, as reflected in Timpano's outstanding appetizers and seafood. We've never enjoyed



such plentiful Clams Oregonata, and the Pan-Seared Sea Scallops are a feast adorned with asparagus, sweet creamy polenta and lobster cream sauce. Seafood lovers will appreciate the Jumbo Lump Crab Cakes, served with roasted red pepper béarnaise, arugula and lemon confit. Fire-Roasted Meatballs are another excellent appetizer, accompanied by rich house-made marinara, basil chiffonade and garlic crostini.

Even the salads here are an adventure. Try the Watercress & Arugula, with blue cheese, spicy candied walnuts, Granny Smith apples and Champagne vinaigrette. Another great option is The Wedge, with crispy iceberg lettuce, crumbled blue cheese, grape tomatoes, maple Cajun bacon, chives and house-made blue cheese dressing.

Traditional Italian classics such as Veal Parmesan and Osso Buco are favorites, both exceptionally tender and flavorful. The Eggplant Rollatini is truly the best I've ever tasted, made with crispy eggplant rolled with ricotta,

housemade mozzarella and basil tomato sauce.

The piece de résistance, of course, is the steak, and the Bone-In Rib-Eye is magnificent. Hand-cut, brimming with flavor and grilled to perfection, this dish will please the most discriminating carnivore. Pair it with the Sautéed Spinach with garlic and chili flakes, and Truffled Mac & Cheese for an unforgettable main course combination.

And save room for dessert. Timpano's Tiramisu is a rich reminder that the best of sweets complete the most satisfying of meals. [o](#)

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Timpano Italian Chophouse is located at 450 East Las Olas Boulevard in Fort Lauderdale. For more information, call 954-462-9119 or visit timpanochophouse.net.