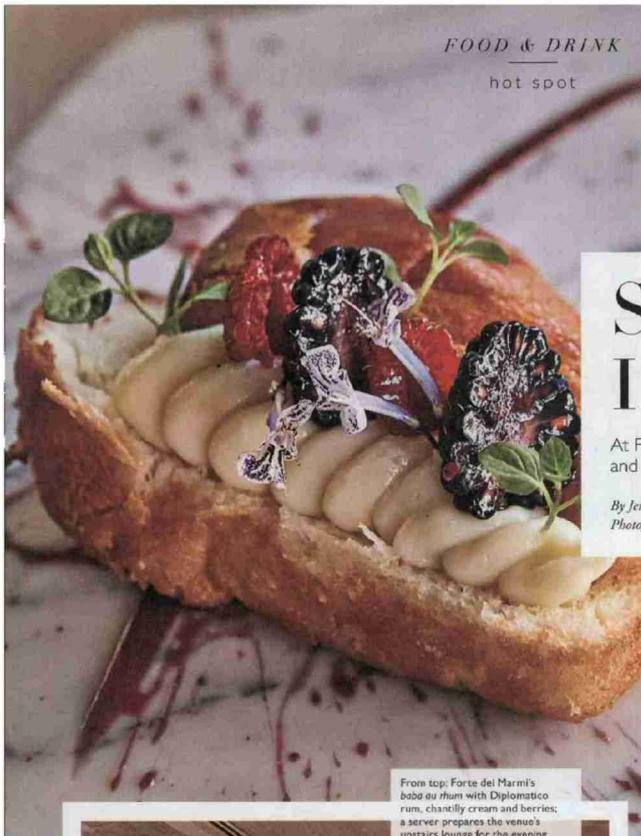


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FOOD & DRINK
hot spot

STRENGTH IN NUMBERS

At Forte dei Marmi, superior cuisine, aesthetics and culture ensure a sophisticated good time.

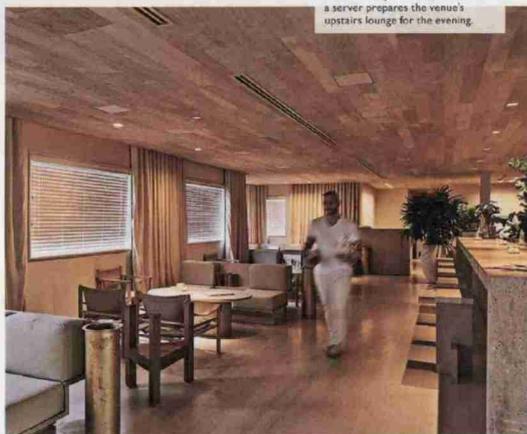
By Jen Kavetnick
Photography by Michael Pisarri

Tatyana and Riccardo Silva have ambitious goals. It isn't enough for Russian-born Tatyana to be a classically trained violinist and pianist, art philanthropist, and mover and shaker in Milan's fashion and design industries. It isn't enough for Milan native Riccardo, founder of MP & Silva, the worldwide leader of television distribution rights, to collect art and be president and co-owner of Miami FC. Apparently, this power couple also wants to put its stamp on Miami's restaurant and culture scenes with Forte dei Marmi, a two-story hybrid restaurant, arts club and lounge that recently made its debut in Miami Beach.

"I dreamed [of] bringing to Miami the sophisticated culture of casual fine dining and to contribute to the city's cultural evolution by supporting young artists with a salon-style music experience at our arts club," says Tatyana. "Our music and art programming is meant to inspire smart conversation and happy times."

Thanks to their international squad, those goals are being achieved, and rapidly too. The kitchen offers an amazing array of slow food delicacies, ranging from a tagliatelle formed not from pasta but from calamari to a red snapper with zucchini flowers and zucchini purees, thanks to father-and-son chefs Antonio and Raffaele Mellino. "What we offer is the true taste of Campania—skillfully prepared, simple dishes with well-sourced ingredients that speak for themselves," says Raffaele. "We don't compromise on quality. We use organic produce and fly our seafood, picked up from the boat, a few times a week, directly from the Mediterranean." The chefs also own Quattro Passi, the world-renowned restaurant with locations in London and Italy's Amalfi Coast,

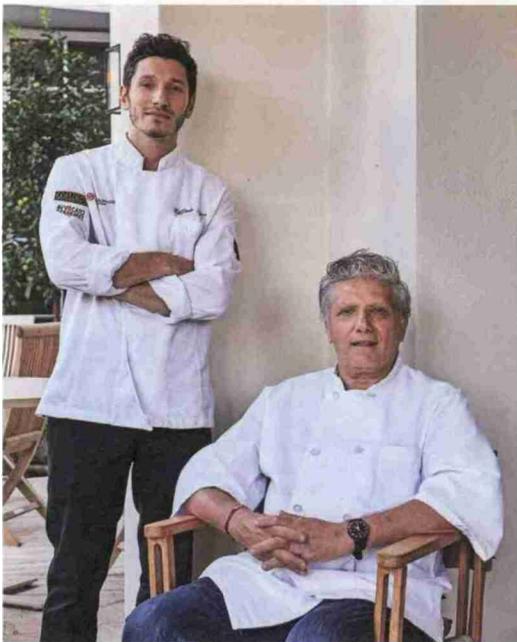
From top: Forte dei Marmi's bobò au rhum with Diplomatico rum, chantilly cream and berries; a server prepares the venue's upstairs lounge for the evening.



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—RAFFAELE MELLINO, CHEF, FORTE DEI MARMI >>



From top: Squid ink cappella del prete with veal ragout, grilled artichoke puree and bagno càudo; chefs Raffaele Mellino and Antonio Mellino (who have two Michelin stars to their names) head up the kitchen.

where they’ve earned two Michelin stars. Those highly coveted accolades, they confide, mean a great deal, because they provide the restaurant visibility and status around the world. Antonio says, however, that while he is happy with two stars, “three would mean reaching Olympus, the very pinnacle!”

Forte dei Marmi is located in a 1938 Mediterranean Revival building at the southernmost tip of South Beach, renovated by Miami-based Chad Oppenheim. The architect also collaborated with Milan-based designer Henry Timi, using handwrought Italian goods to create the deceptively luxe interior, which has a serene rather than gilded appearance. Equally as harmonically crafted are the gardens by the Swiss landscape architecture firm of Enzo Enea that grace the front.

Upstairs, the lounge is a symphonic wonderland in which to sip a Bonfire of the Vanities (made with Russell’s Reserve 10-year bourbon, Montenegro liqueur and spiced pumpkin), catch up with friends and enjoy stellar live entertainment. Responsible for all that is Forte’s curatorial team: Brazilian native Ricardo Romaneiro, a Juilliard-trained composer and electronic artist; Cathy Leff, director emeritus of The Wolfsonian-FIU museum; and Jarret Myer, co-founder of Rawkus Records and digital media brand Uproxx (which he sold in 2014). Together, they oversee a prolific cultural calendar with events that range from karaoke nights hosted by local VIPs to conversations with renowned artists to dance performances in the garden.

One night at Forte dei Marmi will certainly convince you of its multiple strengths and maybe—if you have enough Bonfire of the Vanities—even some of your artistically driven own. *Cocktails \$18-\$19, wines by the glass \$13-\$55, wine bottles \$50-\$1,800, appetizers \$18-\$28, entrees \$28-\$140, desserts \$10-\$30, 150 Ocean Drive, Miami Beach, 786.276.3095, fmmiami.com* ■