

Restaurant listings for the BT Dining Guide are written by Geoffrey Anderson and Dianne Rubin of Miami Food Pug (MFP), Andrew McLees (AM), Mandy Baca (MB), and the late Pamela Robin Brandt (PRB) (restaurants@biscaynetimes.com). Every effort has been made to ensure accuracy, but restaurants frequently change menus, chefs, and operating hours, so please call ahead to confirm information. Icons (\$\$\$) represent estimates for a typical meal without wine, tax, or tip. Hyphenated icons (\$-\$\$\$) indicate a significant range in prices between lunch and dinner.

\$ = \$10 and under

\$\$ = \$20

\$\$\$ = \$30

\$\$\$\$ = \$40

\$\$\$\$\$ = \$50 and over

Amaranthine Bistro

9801 NE 2nd Ave.

786-907-4924

Day or night, Amaranthine Bistro is ready to serve up exquisite Mediterranean cuisine. Early risers can take advantage of flavorful dishes like a Tuscany omelet (mortadella and provolone) and nutella pancakes, or grab an iced coffee for the road. In the evening, the menu swaps breakfast fare for tuna tartare, gnocchi, lobster risotto, ribeye, and other mouthwatering dinner selections. No matter what time they pop in, guests are in for a treat at this charming neighborhood bistro. \$-\$\$\$ (MFP)

Côte Gourmet

9999 NE 2nd Ave., #112

305-754-9012

When it comes to Miami's dining scene, neighborhoods like Wynwood and Brickell tend to get all of the attention. Côte Gourmet, however, is putting Miami Shores on the map. This locals spot specializes in appetizing French cuisine, such as staples like escargots and foie gras. Brunch is a highlight, featuring more casual cuisine like crêpes and a decadent croque madame

to fill you up. Regardless of whether you visit for brunch, lunch, or dinner, expect reasonable prices, service with a smile, and oh-so-satisfying food. \$-\$\$\$ (MFP)

Iron Sushi

9432 NE 2nd Ave.

305-754-0311

www.iron sushi.com

With three Biscayne Corridor outlets (plus several branches elsewhere in town), this mostly take-out mini chain is fast becoming the Sushi Joint That Ate Miami. And why do Miamians eat here? Not ambiance. There isn't any. But when friends from the Pacific Northwest, where foodies know their fish, tout the seafood's freshness, we listen. There are some surprisingly imaginative makis, like the Maharaja, featuring fried shrimp and drizzles of curry mayo. And where else will you find a stacked sushi (five assorted makis) birthday cake? \$-\$\$ (PRB)

PizzaFiore

9540 NE 2nd Ave.

305-754-1924

Owned by Arcoub Abderrahim, who opened South Beach's original PizzaFiore way back in 1996, this café serves the kind of nostalgic, medium-thin crusted, oozing-with-goopy-cheese pizzas reminiscent of our childhood pies in northern NJ Sopranos' territory, except now there are options for today's toppings -- sundried tomatoes, buffalo mozzarella, etc. But there's also a full menu of Italian-American classics, including antipasto salads, subs, and particularly popular, pastas. Garlic rolls are a must, but we didn't have to tell you that. \$-\$\$ (PRB)

Smoothie Express

9440 NE 2nd Ave.

786-534-8696

When you need a quick bite, pop into Smoothie Express. Despite the name, smoothies are just one part of the diverse menu at this Miami Shores establishment. Its healthy wraps, salads and burgers are perfect for a fast meal or a post-workout pick-me-up; pair them with the eatery's namesake item, and you'll be good until dinner. For your little ones, there's a kids menu with quesadillas, sliders, and grilled cheese, plus child-friendly smoothies like oreos and cream. Here, everyone leaves happy. \$ (MFP)