

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

### **Café Prima Pasta**

414 71st St.

305-867-0106

[www.primapasta.com](http://www.primapasta.com)

Who says old dogs can't learn new tricks? Opened in 1993 (with 28 seats), the Cea family's now-sprawling trattoria has added inventive chef Carlos Belon and modern menu items, including fiocchi rapera (pear/cheese-filled pasta purses with truffled prosciutto cream sauce), an unlikely (soy sauce and parmesan cheese?) but luscious Italian/Japanese fusion tuna carpaccio, and fresh-fruit sorbets. But traditionalists needn't worry. All the old favorites, from the café's famed beef carpaccio to eggplant parm and pastas sauced with Argentine-Italian indulgence, are still here and still satisfying. \$\$\$-\$\$\$\$ (PRB)

### **Rouge CineCafe**

908 71st St.

305-865-5955

This friendly café's décor is indeed playfully red, and the "cine" refers to vintage films projected unobtrusively on a wall. But the main attraction is the French and Moroccan food, both genres as authentically homey as you'll find in the homes of those cuisines. For hearty eaters, exotically spiced tagine stews, like lamb with prunes, are the way to go. Grazers will find Rouge's bocaditos (evocatively French saucisson sec, or Moroccan merguez sausage with grilled onions and hot harissa sauce, both on crusty Boulart bread) irresistible -- as are

housemade desserts. \$\$-\$\$\$ (PRB)

**Silverlake Bistro**

1211 71st St.

786-803-8113

At Silverlake Bistro, American influences abound. The cozy eatery features an array of rich items like the Napa grilled cheese sandwich and gnocchi mac and cheese that will have you hating yourself -- but they're oh so worth it. Balance these out with some vegetables like the baby carrots with honey and ricotta, one of the restaurant's many highlights. Our suggestion: Throw caution -- and your diet -- to the wind and get the burger, a double-patty monster with porcini mayo and the kitchen sink. \$-\$\$\$ (MFP)