

# BITES

## SIMPLY DELICIOUS

**ELISABETTA'S**

July marked the eagerly anticipated opening of Elisabetta's on Atlantic Avenue in Delray Beach. The restaurant is named for its star chef, Lisabet Summa, corporate culinary director for the Big Time Restaurant Group, which includes 14 area favorites—City Cellar, Louie Bossi's, Rocco's Tacos, to name a few. Housed in the location of the former 32 East, the multi-level space has been completely renovated. Under Executive Chef Kevin Darr, the kitchen "aims for the integrity of flavors that come through in home-style, family Italian dining," says Summa. "We want guests to feel they've been transported to Europe." Sitting on the upstairs balcony surrounded by live oak trees and dining on homemade bread, pasta, and salumi, it feels like the journey is already accomplished. Summa's culinary philosophy is as straightforward as her food: "Italians have a word for it: *semplice*, or simple—using fresh, high-quality ingredients in an unfussy manner." 32 E. Atlantic Ave., Delray Beach, [elisabettas.com](http://elisabettas.com), 561.560.6699 —Mark Spivak

ITALIAN SHAKSHUKA WITH EGGS  
POACHED IN MARZANO SAUCE, CHILI,  
SALUMI, MOZZARELLA, AND BASIL

