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Summer
dining,
Sardinian
style.



See pages 20-21

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ZONA BLU

Modern Sardinian Italian cuisine that unites tradition and passion



Zona Blu transformed the Weston dining scene when it opened almost two years ago. With its unique focus on Sardinian Italian cuisine – lighter and healthier than the fare served at traditional “red sauce” Italian restaurants – Zona Blu introduced us to the culinary secrets of one of the world’s five “Blue Zones”, regions where the people regularly live to 100 or more. Zona Blu’s delicious, elegant food and unique wines, combined with an inviting, upscale atmosphere and attentive service, earned them City & Shore magazine’s 2016’s coveted recognition “Top 5 New Restaurants In Broward and Palm Beach Counties”, among other accolades.

“We have some classic Italian favorites like pizza and lasagna, but we’re not a traditional Italian restaurant,” said Debbie Marras Bautista, who co-owns Zona Blu with her sister, Sheila Marras David and Executive Chef Andrea Fadda. The owners are all from the Island of Sardinia located in the middle of the Mediterranean Sea. Said Bautista, “We have a unique menu with lots of fresh seafood, Sardinian pastas, regional wines, and more.”

While Zona Blu’s debut menu already stood apart from the crowd, Executive Chef Fadda and Executive Chef and General Manager Marco De Simone, both graduates of prestigious Italian culinary schools, never rest. Refreshed lunch and dinner menus showcase the creativity and versatility of Zona Blu’s talented culinary team.

Expanded Lunch Options

Zona Blu’s lunch menu is focused on quick, delicious meals for those with limited time; you can even call ahead and have your order ready when you arrive. The \$13.99 **Executive Lunch**, with its mix-and-match starters and entrees, quickly established itself as an area favorite. Now Zona Blu has introduced the \$15.99 **Super Executive Lunch** with upgraded entrée options like *Salmone alla Griglia*, *Cotoletta di Pollo alla Milanese*, *Spaghetti Carbonara*, and *Pepperoni Pizza*. Starters include the *Cesare Salad*, *Bruschette al Pomodoro*, and the *Soup of the Day*. Additional new savory lunch options include *Pasta Primavera* and the *Zona Blu Grilled Chicken Burger*; the latter combines a certified organic grilled chicken cutlet with pecorino cheese, onion jam, tomato, mayo, and lettuce.

New **lunch salad options** include the *Mediterranean Zona Blu Salad*, a refreshing combination of quinoa, spring mix greens, fig, cucumber, mushroom, and tomato served in a cucumber citronette dressing; the *Tropical Zona Blu Salad* (pictured on the facing page) which offers a refreshing combination of quinoa, spring mix greens, pineapple, tomato, and avocado served in a citronette and balsamic reduction dressing; and the new *Super Healthy Zona Blu Salad* consisting of baby arugula, baby spinach, carrots, beets, and cannellini bianchi beans served in a green apple & extra virgin olive oil dressing. Grilled certified organic chicken or shrimp can be added to any of the salads.

With its convenient location on Weston Road not far from State Road 84, Zona Blu is within easy reach of hundreds of local businesses, including those in the Sawgrass Corporate Parkway, the new American Express building on 136th Avenue, and all of Weston’s many office parks. If you’re too busy to leave your desk, Zona Blu conveniently offers delivery to your home or office during lunch and dinner hours.

Dinner for Any Occasion

Dinner at Zona Blu is the picture of casual elegance, a refreshing break from the mundane that is not in the least bit stuffy. It is the perfect “all occasion” restaurant, whether it’s your first date or your 50th anniversary, a “parents night out” or a meal with your entire clan.

The new *Calamari alla Griglia* debuts as a standout dinner appetizer featuring grilled whole calamari on a bed of spring mix salad with balsamic vinaigrette. *Lasagna Porto Cervo* is a new main course option with fresh layers of lasagna, shrimp ragu, zucchini, and a light *besiamella* baked to perfection. And adventurous eaters will be thrilled with the *Coniglio alla Contadina*, which is a natural domestic rabbit marinated 24 hours in Sardinian Cannonau wine, roasted then baked in a rustic tomato sauce and served with a side of roasted potatoes. These join Zona Blu favorites like *Spaghetti alla Ruota*, prepared tableside in a large wheel of *Grana Padano* cheese, and *Spaghetti al Carbonara*, a pasta and mixed seafood dish covered with a pillow of pizza dough and baked in a wood-burning oven.



Co-owners & sisters Sheila David & Debbie Bautista



Head Chef Paolo Lutzu puts the finishing touches on a new braised short rib dish, served over risotto



Zona Blu’s signature Sardinian wines

The *Porchetta alla Sarda*, pork prepared Sardinian style with sautéed spinach and roasted rosemary potatoes, has also proven to be extremely popular.

Parents of picky eaters, never fear: Zona Blu has a Kids Menu, highlighted by the *French Fry Pizza* – literally pizza topped with french fries! "What kid doesn't love french fries and pizza? It's the best of both worlds," said Bautista.

Expansive Wine List

Zona Blu has carefully crafted a collection of more than 110 wines, including their signature Sardinian selections, the Cannonau red and Vermentino white. The new Coravin serving system allows for a selection of high-end wines to be served by the glass while perfectly preserving the rest of the bottle, a great option for those who prefer to enjoy a high-end wine without committing to purchasing the entire bottle.

"The Legend"

Patrons of Zona Blu, noticing the gorgeous red meat slicer along the back wall, perhaps thought it to be mere decoration – beautiful but not functional. That is not the case! This *affettatrice* (as pictured on the cover), aptly called "The Legend", will at last be put to work. Soon diners will be of-

ferred special *Salumeria* platters which will feature cured meats custom-sliced right at the front of the restaurant, paired with various accompaniments like cheeses and fruits that will taste amazing with a good wine!

Parties & More

Broward residents have been turning to Zona Blu more and more to celebrate special occasions. "We've been hosting numerous parties – graduations, communions, birthday parties, holiday and corporate events, you name it," said Bautista, adding "Our chefs can customize a menu for any party from 10 to 70 people." Zona Blu's combination of quality, service, and atmosphere is unique in Broward, making it a natural choice for party planners who want make a great impression and relax while Zona Blu perfects the details.

Zona Blu is located at 189 Weston Road, Weston in The Shoppes on the Green next to Walgreens. Call 954.617.7999 or visit www.zonablueston.com or "Zona Blu Weston" on Facebook.

by J. BENJAMIN



A braised short rib and risotto dish recently debuted at Zona Blu.



A Tropical Zona Blu Salad was newly added to the lunch menu.

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