



TIRAMESU RESTAURANT OPENS TUESDAY OCTOBER 6th, 2015
Back in South of Fifth, Tiramisu Welcomes Dinner Crowd, Soon to Open for Lunch

Miami, FL – October 5, 2015 – At its new South of Fifth location, 101 Washington Avenue, TiramisuU, the 25-year old South Beach landmark restaurant, officially announces its opening to the public for Tuesday October 6th at 6pm. With Valeria Longoni as the managing owner and Executive Chef Fabrizio Pintus at the helm of the kitchen, the new location introduces a modern Italian menu and an inventive handcraft cocktail list in an inviting and unpretentious setting.

About the menu:

Chef Fabrizio Pintus diverged, slightly, from the traditional Italian dishes to introduce bold flavors and vibrant colors. Patrons should expect to find comfort in familiar-based dishes yet with a creative introduction of local and contemporary tastes.

Appetizers touch on the full spectrum of Italy's regional gastronomy from Mediterranean with the Polpo – octopus, potatoes, crispy speck and salsa verde – to Northern Alps with the Tartare di Capriolo – venison tartar served with raspberries and mango, always incorporating local seasonal produce.

In addition, a special selection of cheese plates such as Pecorino Sardo, Rosso di Langa and Taleggio is available.

The *Primi Piatti* section offers house-made fresh pastas. Highlights include a kale *Fettucine* with rabbit ragu, a blue potato *Gnocchi* with sun dried tomatoes, anchovies, capers in an arugula pesto, and a *Risotto* with Castelmagno cheese, pears, grape confit and wine reduction. The *Pappardelle* is gluten-free and dressed with San Marzano tomato sauce and basil. All fruits and vegetables are sourced locally and seasonally.

As *Secondi Piatti* the menu showcases duck, Australian lamb chops, Sterling Silver beef tenderloin, Scottish salmon, Mediterranean seabass and a catch of the day. Each dish creates a harmonious combination of savory, sweet and very distinctive flavors. For example, the *Branzino* is accompanied by saffron cauliflower and the *Filetto di Manzo* by smoked eggplant. Meanwhile the *Anatra's* duck is honey-glazed and served with apple puree and chargrilled kale, the *Agnello* (lamb chops) with blue smashed potatoes and blueberry, and the *Salmone* with red beets and sour cream. The side dish selection offers lean yet flavorful options such as grilled asparagus with pecorino sardo and crispy speck and an *Insalata di Pomodoro* with organic tomatoes, onions and e.v.o.o.

The *Dolci* showcases three tiramisu choices including a trio sampling dish. Flavors consist of strawberry, espresso, chocolate and red pepper, and mixed berries. In addition, the menu offers a house-made *Panna Cotta* with vanilla, honey and pistachio, a *Sgroppino*, squid ink sorbet with limoncello and prosecco, and a *Semifreddo*, a semi-frozen cassata with ricotta cheese, candied fruit topped with blood orange sauce.

About the bar:

The contemporary wrap-around dark grey quartz bar with mirrored shelves welcomes patrons upon entering the restaurant. The cocktail list is short but thoughtful with flavors that play on traditional concoctions with an Italian twist.

The *Fighting for the Flag*, made with tequila but also cocchi Americano, a typically Italian aperitif wine used as vermouth, incorporates a piece of history: back in the early 1900's, Italy's and Mexico's flags were confusingly similar and international naval authorities had to settle the minor political dispute.

Princess Elena, made with *Amaro Montenegro*, lemon juice and prosecco, is also part of Italy's history. She, whose full name is Princess Elena Petrovic-Njegos of Montenegro, was the one after whom the Amaro Montenegro liquor was named as she married King Victor Emmanuel III of Italy known for indulging in this liquor.

TiramesU's libation list also offers less history-heavy options such as the *Fizz 101* made with *Cocchi* rose, prosecco and soda, and the *Sage Old Fashion* with basil hayden bourbon, sage and *Amaro Averna*, for example.

And lighter, sunshine-friendly cocktails include the *Heart Beet*, pineapple-infused Effen vodka with fresh beets, orange and lime, as well as the *Caribbean Lust* with Pyrat rum, jalapeno, mint, passion fruit, lime juice and agave.

About the décor:

Francesco Fregonese, Italian interior designer, envisioned a space with rooted connections to the 25-year-old restaurant brand infused with a breath of contemporary. The traditional blue, constant throughout TiramesU's history remains not only in the logo but in the window treatment which also evokes the ocean waves, a nod to the new location's proximity to the ocean.

The beige walls, tables and dark grey quartz bar continue the subtle salute to the beach. They exude a calm warmth while the bronze details on the pendant lights add an eye-catching sparkle. Most of the photographic canvases that hung in the Lincoln Road location for 17 years will now welcome patrons at the new TiramesU. The twist is: they have been carefully "embedded into the wall" by using a special painting technique. The end result is a softened and "trompe l'oeil" version of the images.

The antique metal light appliques were kept from the original TiramesU location and are from the 1930's Orient Express train. The blue detail of the lights signaled occupancy when lit. Aside from their aesthetically interesting design, they also carry a strong component of the motherland beyond the food. Meanwhile, the elegant chandeliers and candelabras educe from Elie Saab's simply elegant lines and amazing attention to details upgrade the ambiance to 2015.

The simple and unassuming design and color palette emphasize the true protagonist of TiramesU's story: the food.

About TiramesU

TiramesU opened its doors in 1988 on the corner of Ocean Drive and 5th Street. The Fregonese family, from Treviso, Italy, believed Miami needed an authentic Italian restaurant where one could find homemade pastas and traditional dishes such as the saffron risotto and the Branzino. The concept was very well received experiencing early success and outgrowing its space. In 1997, TiramesU relocated to 721 Lincoln Road, a then emerging pedestrian-friendly street in the heart of Miami Beach. The 75-seat new location in South of Fifth at 101 Washington Avenue is under new ownership with Valeria Longoni as managing owner. For more information, please visit www.tiramesu.com