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**TASTE Spotlight**

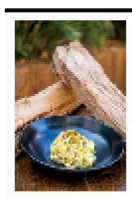


**Breaking Bread**  
**ALBERTO CABRERA'S UNORTHODOX SUB SHOP IS SHAPING LITTLE HAWAII'S CULINARY RESURGENCE ONE SANDWICH AT A TIME** BY GABRI TORRES

Sandwiches are having a moment, so much so that Bread & Butter chef/owner Alberto Cabrera made them the star of the show at Little Bread Cuban Sandwich Co., an unconventional sandwichery in the heart of Little Havana. "We're focusing on the old-school Cuban classics but adding a generation American twist," he says. "We're reinventing the sandwich wheel." Cabrera changes up the classic Cuban with pork belly rillette instead of sliced pork; his Media Noche is a triple-decker club on brioche with panseito and mustard sauce. Little Bread's menu also profiles not-so-little snacks like stacked chicken wings with srirachi and Florida honey as well as sweet-savory bites in the form of queso panela rolls with cream cheese frosting, which pairs nicely with a gene of dumplings on the saucy backyard patio. 547 SW 12th Ave., Miami, 305-420-2672; [bread.com](http://bread.com)

**KEEP IT DOWN NOW**  
**BEER DRINKING + LOADING** results in nausea and chill, she says for smoking for locals.

**BEER DRINKING + LOADING** results in nausea and chill, she says for smoking for locals. Beer comes right a week. But after food from neighboring bars, craft beer, craft cocktails, and a good table. "I like this place because it's all Washington Avenue and off the [beach]," says manager and nightlife writer Kelly Grant. "It's quiet." 707 Peachtree Ave., Miami Beach, 305-561-8200



upper crust

**FOOLPROOF**

Proof Pizzeria & Pizzeria wood-burning oven produces between 400 and 450 degrees of heat "It's the Neapolitan standard [and] makes the crust rise quickly," says chef and owner Justin Pitt, who prior to opening the Midtown eatery was executive sous chef at location here. At Proof, he and chef de cuisine Matt DeFronzo sling pizza topped with house-made fermented sausage, paroli, or Parmesan fonduta. Also try the pasta selection, like angel hair with crab, Calabrian chili, and lemon. 3500 Collins Ave. S.W., 305-420-2672; [proofpizzeria.com](http://proofpizzeria.com)

Angel hair pasta with crab, Calabrian chili, and lemon. Ingredients from Proof Pizzeria & Pizzeria

**// NEW IN TOWN //**



**AW, SHUCKS**

"Chefs love eating oysters on their days off," says chef Jamie DeRosa, who won't have to travel far for his bivalve fix, as he's opened Izzy's Fish & Oyster down the street from his Tongue & Cheek. Named after his daughter Isabela, the quaint 40-seater is a tribute to the seafood shacks of eastern Long Island and New England. "Being from Long Island, we knew how important authenticity would be to this kind of concept," he says, a truth evidenced by the Point Judith littleneck steamers or New England clam chowder with house-made oyster crackers. 423 Washington Ave., Miami Beach, 305-397-8843; [izzysmiami.com](http://izzysmiami.com)

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**VAGABONDING**

Alex Chang, a chef and star of *Beelzebub* documentary about two USC students who opened an illegal, underground supper club restaurant on campus, is at the helm of Vagabond Restaurant, part of the iconic Vagabond Hotel's resurrection. Chang's approach is to eat locally and think globally, using the trouble and Mexican-Chinese cuisines as an inspiration for the menu, but adding to ingredients from Florida. "No apples grow in Florida, so we're not going to put apples on the menu," he says. Instead, jerk chicken wings smothered over fresh alfalfa leaves and served with pickled (jittery) pickled vegetables pay tribute to Miami's Caribbean influence. 707 Alcazar Ave., Miami, 305-561-8200