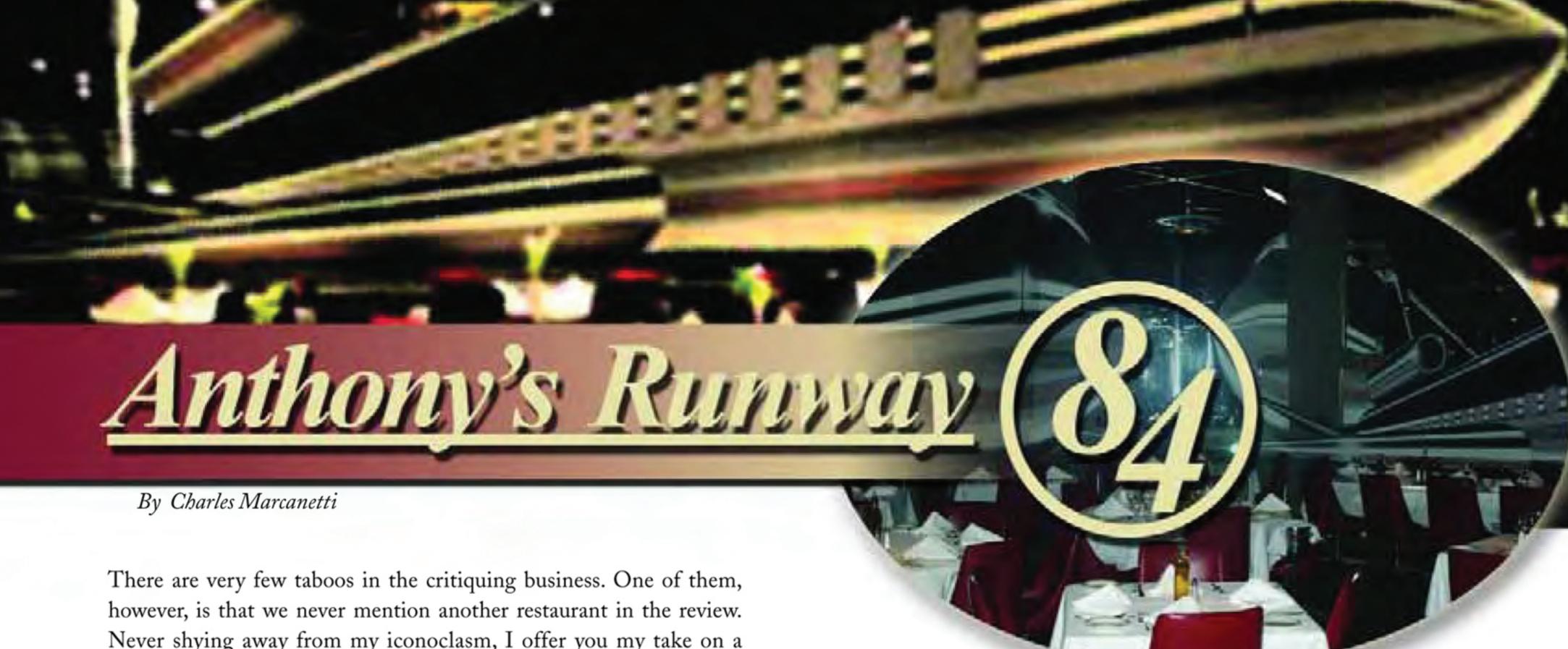
AS SEEN IN PAIKIAINGET



Never shying away from my iconoclasm, I offer you my take on a restaurant that served as the breeding ground for the best Italian dining experience I have ever had in Florida.

You may remember, several months ago, I reviewed Pete's Café Bella Sera in Parkland. I was so impressed I created an entirely new category in which Bella Sera stands alone. Being ever inquisitive I had to trace owner Pete Lombardi's pedigree. He told me that he came up through the ranks and acquired a good part of his skills from his work, for years, at Anthony's Runway 84.

We journeyed south to Fort Lauderdale and began a wonderful evening being spoiled by the delicacies offered up by Anthony at his world famous eatery, Runway 84.

Opened in 1982 by Anthony, Sr. and now modernized, tweaked, polished and made cutting-edge by Anthony, Jr. (the self-same Anthony from the eponymous Anthony's Coal Fired Pizza), this place is so much more than a restaurant. It is part museum, as decades worth of celebrity photographs (both famous and infamous) line the walls. Each photo has a story, you just need to find someone who was there (and there are a few remaining giants of the era who still frequent the restaurant, especially on Thursday nights).

Then there are the reviews. It seems everyone has reviewed Anthony's Runway 84 (all in anticipation, of course, of the Parklander's review). Not one that was prominently displayed had a bad thing to say. I know why. There is nothing negative to be applied to this fun-filled and easy to visit place. The food is marvelous and the prices are moderate. The service is highly professional. The décor and ambiance are exactly suited to the image Anthony wishes to project. The place is clean and bright and even the parking is easy in, easy out.

Maybe we don't go running to Fort Lauderdale to eat very often because we have so many great restaurants locally. But, Anthony's Runway 84 is a must see, must experience and one you'll likely return to whenever you're nearby or adventurous.

Anthony has a large, but selective menu, so I had the opportunity to sample some truly unique variations on more common themes.

The Stuffed Sicilian Peppers are stuffed with bread crumbs, capers, olives, anchovies and grated cheese and are served chilled with red wine vinegar. They are at once light and fully satisfying; as is the **Tomato and** Mozzarella Salad and Giant (to the size of Langoustines) Shrimp Cocktail. These shrimp are tremendous and are sold by the piece. If you have more than three, you'd better be prepared to take some of the rest of your dishes home.

Our final Appetizer was the Civolata Sausage and Broccoli Rabe. I ate as much of the mouth-watering Civolata Sausage as I could grab and left the Rabe to my dining companions.

The New York Strip Steak and the Filet Mignon could make this eatery stand alone as a Steakhouse and the Rib Veal Chop was buttery soft and ate like a velvety-smooth delicate white wine.

The Ravioli alla Bolognese was just under al dente (the way ravioli should be) and the Rigatoni with Broccoli Rabe and Sausage was fantastic.

Anthony's Runway 84 is a many decades old destination; a landmark. It earned its reputation over the years and continues to deserve to be rated as one of the finest South Florida Italian restaurants, with a passionate customer base and a welcome attitude for all of its new and soon to be fanatically loyal customers.









330 SE 24TH St., Fort Lauderdale, FL 33316 Tue-Thu, Sun 4:30PM - 10PM Fri-Sat 4:30PM - 11PM