



THE 50 FINEST

The eat is most definitely on this summer with our annual roundup of culinary cachet! From inspiring debuts and chefs we love to trends taking over the city and menus we suddenly can't live without, here's the dish on Miami dining this season and beyond.

BY RICK ALTMAN, JEFF JEN, KARTNER & JIM K. BIGAL
PHOTOGRAPHY BY JEAN AYRA, BATTMAN STUDIOS, TODD FRITZ, HENRY HARGREAVES,
BRETT BRITZGER, GREG LOTUS, MICHAEL FISARI, DOUGLAS YORIN & WORLD RED EAT.

3 LOCAL FAVORITES



PIECE OF THE PIE
Crust's grilled
eggplant pizza
(\$14-\$21)

CRUST

Klime Kovaceski has witnessed the highs and lows of Miami's culinary scene firsthand, so when he jumped into it again, he knew the key was to target loyal locals. His Miami River-area bistro proffers a slew of pastas, risottos and Italian classics, but the real appeal is the pizzas, which come in 10-, 14- and 16-inch versions, and include both expected and exquisite toppings like grilled octopus with prosciutto, kalamata olives and roasted red peppers (\$17 to \$24). Safe? Yes. Popular? You bet. Boring?

Far from it. *668 NW Fifth St., Miami, 305.371.7065, crust-usa.com*