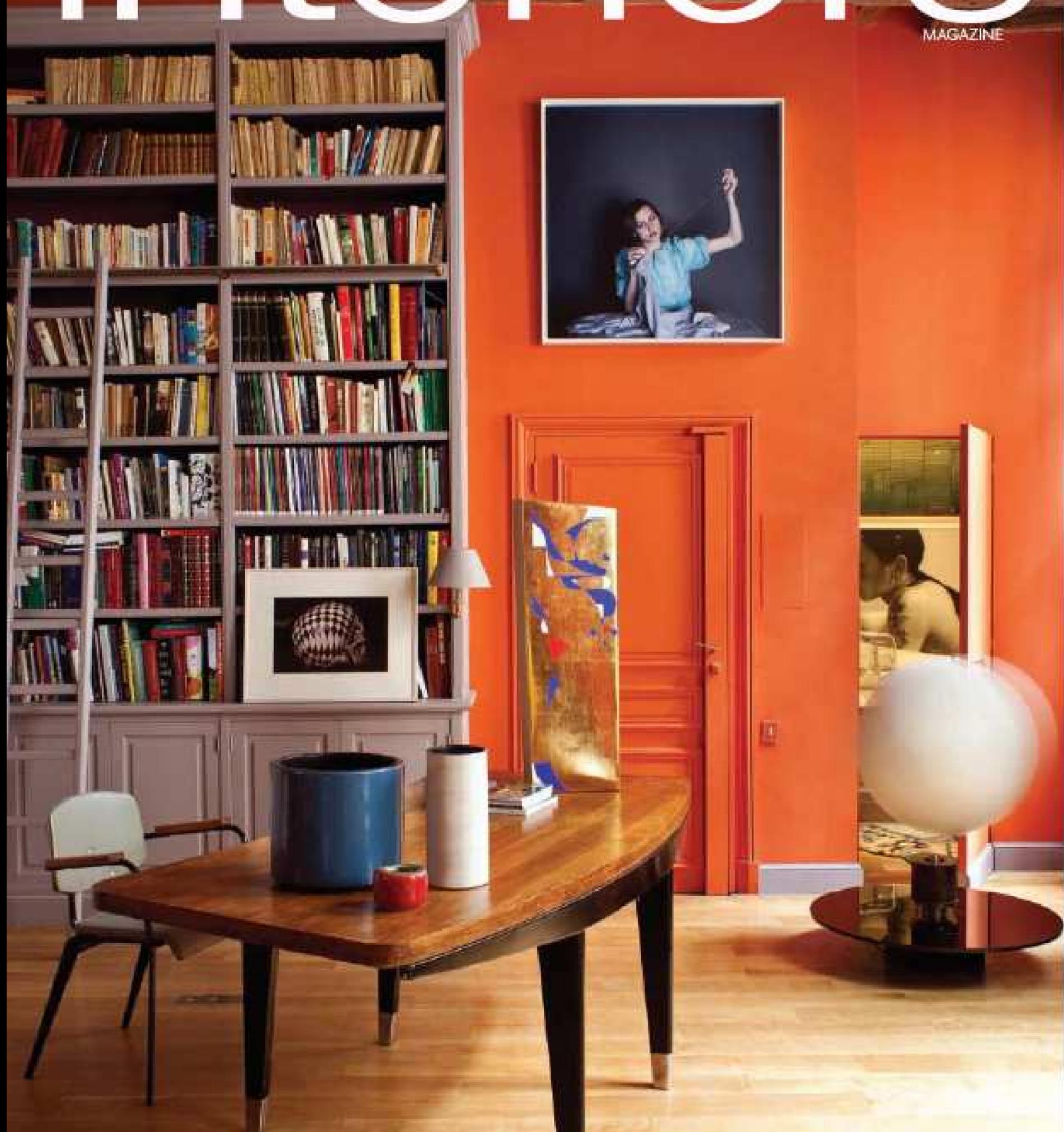


interiors

MAGAZINE





Adriatico Fine Dining

— Orlando Florida USA

Accolades and Reviews

Scott Joseph, Orlando Sentinel Restaurant Critic:
November 11th, 2007

College Park and Adriatico are a perfect match. This Orlando neighborhood certainly has some good, or good enough, restaurants. But it has been missing a quaint trattoria, the sort of Italian place with a mom-and-pop feel, one that's comfortable, homey and immediately familiar. A welcoming spot where the food is good but beside the point.

That's Adriatico.

The "Mom and Pop" owners are Marco and Rosetta Cudazzo. She runs the dining room, greeting guests with a matronly welcome, and he does the cooking, demonstrating the skills he most recently plied at the estimable Terramia, a multiple Foodie winner, and at Antonio's La Fiamma in Maitland before that. ...

Adriatico occupies a small, intimate space. Walls are brick on one side and fieldstone-arched mirrors on another. I liked the touch of moss growing between the stones. Tables are covered with crisp white linens, even at lunch, and soft lighting is complemented by the vocal stylings of Sinatra, Bennett, Martin and others.

Adriatico may not be perfect, but I think if I lived in College Park, I'd find myself strolling that way often, just because it's the sort of place you want to be.



Fayiaz Kara, Orlando Weekly
April 17th, 2008

Seafood shines at charming College Park spot.

With stints at Antonio's La Fiamma in Maitland and Terramia Winebar in Longwood, Adriatico chef Marco Cudazzo has played a significant role in pleasing local palates with a penchant for pasta and rustic dishes from the old country. Now, along with his charming wife Rosetta, Cudazzo brings the flavors of his native Abruzzo, a coastal region shoring the Adriatic, to College Park's savvy denizens, most of whom are no strangers to authentic Italian cuisine. Not surprisingly, Adriatico's menu slants toward the sea, not the Abruzzo's mountainous interior, where lamb, mutton and diavolicchio peppers typify the Abruzzese style. No, it's all about the seafood here, and the calamaretti alla Napoletana (\$8.50), ringlets and tentacles of small, tender squid sautéed in a spicy tomato sauce, is an antipasto worth diving into. The meat is faultlessly firm and doesn't suffer from the rubbery texture that results from overcooking, while the sauce is an ideal lure for the complimentary bread.

Wine racks, exposed brick walls and the glow of candlelight on fresh linens create an oasis of calm, though the serene ambience also extends outside, where patrons can dine by the light of tiki torches along Edgewater Drive. Service is purposefully friendly and leisureed, but can seem a little too leisurely when glasses are left unfilled and when lags create uneven pacing. Nevertheless, the trattoria's genuine charm ultimately wins over the hearts of diners, and the competent execution of the seafood-leaning menu is sure to make Adriatico a fixture in the neighborhood.

Rona Gindin, Orlando Magazine:
December 2008

In College Park, a Little Italy

The year-old Adriatico Trattoria Italiana has an Old World feeling and authentic flavors.

With traditional design elements like arched mirrors and white tablecloths, and several menu items so familiar that you'll feel you're back in the Italian restaurant your parents took you to as a kid, Adriatico feels like a College Park stalwart, not a newcomer.

A small, narrow restaurant warmed by walls of both brick and stone, the year-old Adriatico is the classic mom-and-pop Italian restaurant. When I arrived one Saturday evening, co-owner Rosetta Cudazzo, a native Sicilian, was bustling around the dining room, smiling genuinely at guests as she rearranged tables following a large group's departure. In looks, in dress, even in the way her hair was pulled back, you can see that she has an Old World heritage—and warmth.