

boca magazine

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Adventures in Takeout

With curbside the new dine-in, Boca's Italian restaurants meet the moment

Written by LYNN KALBER

Since restaurants have been doing almost as much—or more—business with takeout orders as dine-in orders, we decided to review a few takeout meals. First up, Italian dinners!

PREZZO, 5560 N. Military Trail, Boca Raton; 561/314-6840; prezzoboca.com

Both curbside and delivery service are offered here. We pulled up and went inside for our order, but you can call and have it delivered to your car, too.

OUR DINNERS: Chicken Parmesan (\$22) and shrimp cacio e pepe (\$32).

PACKAGING: Sturdy plastic containers with tight-fitting lids.

DINNERS: The portions were generous, and we both had enough for second meals. There were four jumbo shrimp with the cacio e pepe, and the noodles were homemade and fresh. A light, creamy sauce came from the Parmigiano-Reggiano cheese, and just the right amount of pepper, with some herb butter. Some cacio e pepe dishes use too much pepper, as if they're daring you to point it out. This dish had pepper, but it was in the background. The tender chicken Parmesan was covered in a nice layer of mozzarella, not a huge slab, plus red sauce, and the chicken was cooked through.

SIDES: The chicken Parmesan was supplemented with a small side of spaghetti with red sauce, again with homemade pasta that took it to a higher level.

& olio with angel hair (\$13.95).

PACKAGING: Metal containers with crimping holding stiff board tops and everything bound in plastic wrap, too. Salads came in Styrofoam clamshells.

DINNERS: All of the portions were large. Each dinner came with soup or salad and rolls, garlic or plain. The tasty antipasto, though a "small" order, would have fed four easily as a side, or two as a meal—full of Parmesan chunks, provolone, tomatoes, carrot slices, giardiniera, roasted red peppers, ham, prosciutto, salami, artichokes, pepperoncini, olives—the works. The chicken Parmesan featured two enormous chicken breasts pounded thin, breaded and covered in mozzarella—almost too much, but I'm not complaining. The tasty aglio e olio was covered with probably an entire head of soft roasted garlic cloves—and there was plenty for leftovers.

SIDES: The chicken came with a large side of spaghetti and red sauce—enough for a meal by itself. The side salads contained mixed greens, shaved carrots and a tomato chunk—plus the garlic rolls, which didn't have much garlic or taste.

