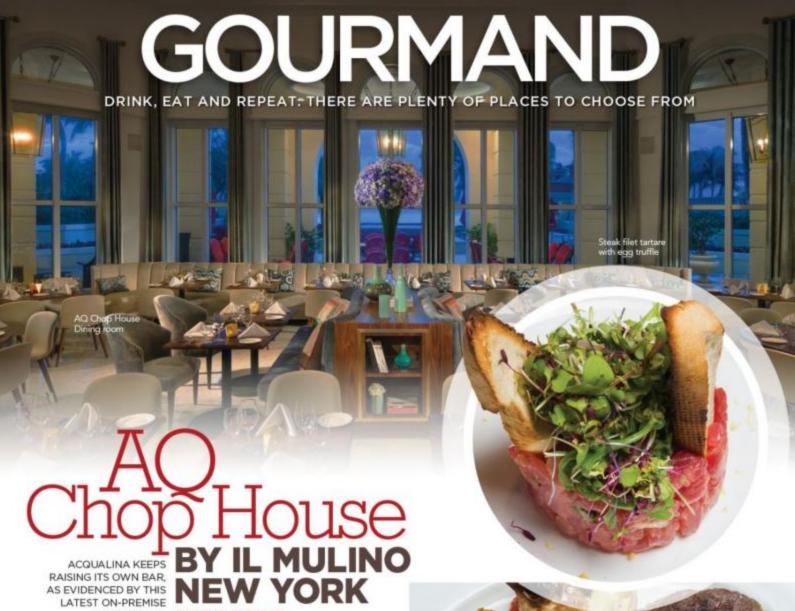
## Look who's back! Benicio del Toro Awesome Miamians FROM AUTHORS TO ACTIVISTS, MEET THEM IN THIS ISSUE The Sweet Smell of Success ONE PERFUMER COUPLE'S MISSION Wearable trends from the runway • BMW 7 Series • St. Bart's makes its post-Irma comeback



RESTAURANT. SUNNY ISLES BEACH

Adding to the allure of the gorgeous Acqualina Resort & Spa is the property's latest eatery, AQ Chop House by Il Mulino. As anyone who has ever visited Acqualina already knows, it's jaw-droppingly elegant, with a Mediterranean vibe that pervades all aspects of its design. This new restaurant fits right in with that theme, from the mid-century Europeaninspired decor that mixes the modern design of the '70s with touches reminiscent of 19th-century Italian residential classicism to the menu itself, comprising prime cuts of meat, seafood, pastas, crudos and salads. Notable starters include branzino crudo with blood orange and frisée, eggplant stuffed with ricotta and mascarpone, and steak filet tartare with egg and truffle, while short rib ravioli with sage and butter as well as taglierini cacio e pepe stand out on the pasta list. Simpler, but no less perfect, selections include grilled fish and prime dry-age meats, among them a 32-oz. Porterhouse steak for two and a 10-oz. Chop House Burger (all steaks and chops are served with roasted potatoes or fries). Sunday brunch takes place every week from noon to 4 pm with a buffet by Il Mulino New York, the legendary Italian spot that has been part of Acqualina since it opened 12 years ago.

INSIDE ACQUALINA RESORT & SPA, 17875 COLLINS AVE., SUNNY ISLES BEACH, 877.312.9742; ACQUALINARESORT.COM/AQCHOPHOUSELP/

