



DAN FORER/COURTESY

The new AQ Chop House by Il Mulino in Sunny Isles Beach boasts an airy, sumptuous setting amid towering arched windows looking through to an expansive terrace.

Oceanfront modern chop house opens at the Acqualina Resort

AQ Chop House by Il Mulino
17875 Collins Ave., Sunny Isles Beach, 305-466-9191, AcqualinaResort.com

The owners of the 12-year-old Il Mulino at the Acqualina Resort & Spa have unveiled an oceanfront modern steakhouse in the resort.

An airy, sumptuous setting is inspired by a throwback to mid-century European design. A 1930s Art Deco chandelier dangling below an ornate, gold-trimmed, turret-style ceiling lends drama while blue chenille drapes accent a semicircular series of towering arched windows. A terrazzo floor grounds a neutral palette with gold-leaf wall treatments. Out on the spacious railed terrace, tables with red chairs wrap around a fountain overlooking the pool and beach.

“The inspiration for the food was the beautiful room they created with all the lighting,” says corporate chef Michele Mazza, who is based in New York City. “This chophouse is Italian flavored. Usually, chophouses are more British. For spices, we use all fresh herbs.”

A sushi/sashimi menu accompanies highlights of sheep’s milk ricotta (\$14), branzino crudo (\$19), grilled octopus (\$18), short-rib ravioli (\$21), pan-seared tuna (\$36) and bone-in rib eye (\$42).

The Woman in a Red Dress cocktail is a swirl of vodka, Champagne, elderflower liqueur, Campari and fresh berries (\$18).

Dinner is served nightly, plus a Sunday brunch buffet (\$65) with live music.

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