

# Experience Da Moreno Ristorante



One thing is for sure: the superb, *capital F*-fresh food, expansive wine list, and sophisticated and warm service will all work to transport you far, far away from your life in Prince George, to the point where you'd swear you're going to look out the window and see the sun glistening off the Mediterranean Sea.

What you really see is Third Avenue, but the natural-high trip — induced by a satisfying meal served in a lively, yet intimate atmosphere — was worth it, and may just be enough to set you up for some time to come, at least until your next visit to Da Moreno's.

Renovated last September, this husband-and-wife operation — of Moreno and Cinzia Miotto — expands its Mediterranean theme, with wooden tables, resplendent in white linens, set off by the new terra cotta tile floor. Luncheon diners will appreciate the significant brightness of the restaurant, thanks to a large skylight. The unique open kitchen remains, contributing in a major way towards the boisterous European flavour of Da Moreno's. Situated just in front of the open kitchen and beckoning to the solo diner is a sizable, new wood-trimmed bar with tall, seat-and-back-upholstered stools.

"This isn't just a bar to drink at," says chef Moreno Miotto. "People are welcome to come up to the bar and have a glass of wine and a meal, or an appetizer. We aren't high on protocol around here." What Moreno and Cinzia and their staff of four waiters are high on is serving their cooked-upon order fare in a friendly, courteous and efficient manner.

"None of our dishes are prepared ahead of time," asserts Moreno. "You place your order, and then we prepare it, with the freshest of ingredients. I shop every morning for our meat, produce and bread, and our pasta is made fresh daily."

As Prince George gladly ushers winter out one door and spring in the other, so does Da Moreno's. In the process of launching its summer menu, the restaurant switches its focus to the lighter side.

"We're offering pastas with more health-conscious, lighter sauces, made with fresh vegetables and seafood, for example," describes Moreno. "All our fish and meat are grilled, often with olive oil and lemon. We're bringing in Sea Bass for our summer menu, as well as a wide selection of salads, featuring varied greens with cheeses, and a special, olive oil-and-white-wine pan-fried bean salad with seafood and mushrooms."

The desserts at Da Moreno's are the to-die-for type and are freshly made by Moreno himself. Aptly named, the Tira Mi Su (translation: "Pick-Me-Up") is an Italian creamy dessert; a mouth-watering concoction of espresso coffee, cream, cookies and marsala wine. Slightly more inconspicuous, but equally tempting is the Creme Brûlée, a cream custard topped with caramelized berry sugar. Of course, no one does ice cream (or should I say "gelato") like the Italians, and Da Moreno's menu offers an ample selection in this area, also.

For all his acumen with Italian fare, Moreno avoids being pigeon-holed as "an Italian restaurant. We're considered Italian, but we serve all types of food, in a special, Italian way. The best description I can come up with for my food is 'upscale, comfort food.'"

And comfortable you'll be, whether you're lunching with friends or important clients at Da Moreno's, or enjoying a much-needed intimate dinner for two. With a pasta lunch available starting at \$7.50, this isn't an exclusive dining experience.

"We aren't here just for the upscale diner," states Moreno. Although that type of diner won't be disappointed, "we offer a menu suited to all budgets, so you can be as budget conscious or as extravagant as you wish."

With its full bar and expanded wine list featuring more than 45 red and white selection, you'll lack for nothing at Da Moreno's, where both lunch and dinner reservations are recommended. Don't worry about the time crunch, either, adds Moreno. Even taking the freshness quotient into account, "you can get in and out of here in an hour, or less, if you let your waiter know," he says.

Open to private bookings, Moreno and Cinzia invite you to make your special occasion truly memorable. "We'll open on Sunday, for a private booking, or do our best to accommodate any other requested time," Moreno explains. "We can do special menus with set prices, for wedding or baptismal events, for example. And this is a sit-down, white-linened affair, with service, service, service," he adds. "You can do the buffet thing anywhere, but this is a relaxing meal. And all our waiters are mature. They're here to make your dining experience special, not to leave you feeling either abandoned or suffocated."

Superb food, quintessential service, obvious cleanliness, and attention to every kind of dining detail, right down to perfectly enjoyable background music, will make your dining experience at Da Moreno's one you'll never forget.

*Da Moreno Ristorante Italiano*  
1489 Third Ave, Prince George • Reservations Recommended • 564-7922