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TOWNVIBE / TOWN VIBE - WILTON / SEPTEMBER-OCTOBER 2011 / SMOOTH

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Smooth

south american cuisine and hospitality at basso

JULIA REIS



Just south of town, Chef Renato Donzelli brings his passions for cooking and design to Basso Café. You can't miss the torches burning outside, welcoming you to the warm and contemporary atmosphere indoors. The décor includes pictures from his family: his father a professional photographer in Venezuela, paintings by his young daughters, and Renato's own artwork. With smooth jazz

playing and a staff that feels like family, you'll be welcomed for a relaxing evening with an exciting menu.

Ranked number-one Best Mediterranean Restaurant in Connecticut 2010/2011 by Zagat's, Basso's cuisine is a fusion of Venezuelan and Mediterranean with a focus on mostly organic, local ingredients. Chef Renato is a self-taught cook with influences from his mother and grandmother. Small plates include empanadas, arepas, fresh gnocchi with truffle oil and herbs or lobster stuffed piquillo peppers. A wide variety of entrees include seared Maine diver sea scallops over creamy polenta with crispy pancetta accompanied by watercress and ruby grapefruit salad drizzled with black truffle citrus vinaigrette and grilled rack of lamb and roasted leg of lamb served with parmigiano reggiano, green-pea risotto, and grilled asparagus.Be sure to save room for dessert, the specialty of the house is tres leches cake, a vanilla cake soaked in three kinds of milk drizzled with caramel. It's done in the Venezuelan style and is a slice of heaven. Renato also makes his own gelato and sorbet.

Basso is BYOB with a small corkage charge.

Basso Café, 124 New Canaan Ave., Norwalk 203-354-6566 M