

New River Pizza and Grill

By Susan Bryant, Correspondent

3:31 p.m. EDT, June 25, 2013

Nearly two years after expanding across the street from its takeout spot, this 12-year-old eatery has added about 25 items to its all-day menu, updated its lunch menu and launched weekend brunch.

“Some of my new items are leaning toward New American and departing from the strictly Italian cuisine,” says new managing partner Klime Kovaceski.

New standouts are signature pan-fried shrimp cakes (\$11.95), turkey, cranberry and brie panini (\$8.95), New River pizza with fig, prosciutto and blue cheese (\$13.25-\$21.95), seafood risotto (\$19.95) and grilled butcher steak (\$16.95). An expanded wine list caps prices at \$40.

Takeout/delivery until 4 a.m. is still the backbone. “But all of our focus is to triple the business in the dining in,” Kovaceski says.

Brunch features breakfast sandwiches (\$10-\$11), pancakes and raspberry French toast (\$8-\$9) and eight egg dishes from \$9 up to \$12 for the shrimp Benedict. The lunch menu of burgers, wraps, pastas and pizzas will change weekly, but don't miss the four-cheese grilled sandwich served with tomato rosemary bisque (\$9.95) if available.

Monthly art exhibitions featuring a local artist along with a cocktail networking event will debut in July. Also coming soon is live music Friday and Saturdays with happy-hour specials.



(Michael Price Photography/Courtesy / April 24, 2013)
Pan-fried shrimp cakes with sautéed mushrooms, basil aioli and tomato coulis are a new signature at New River Pizza and Grill in Fort Lauderdale.