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Angelina's Pizzeria Napoletana in Irvine is one of themes rare gems thatsurprises you — in the best way — every timee. Even on a random weeknight, it's packed, and for good reason. The vibis electric, the outdoor seating is adorabl complet with heat lampse, and the menuse refreshingly different from your typical Italian spot. Lets talk food. I'm usually not drawn to Italian unless theres a Caesarsalad, and this one completely delivered — perfectly dressd with a generous amount of anchovies and topd with one of the best grilled salmon fillets Ive ever had. Flaky, flavorful, and done just right. We startd with their pillowy focaccia, which is amust, and then made our way through a spread that had something for everyonethere girls shared a pink sauce pasta with a side of steak (gone in minutes) and a simple butter pasta that hit the spot. My husband build his own pizza — no sausage, but addd mushrooms, black truffle, and burrata — and it was outstanding. The crust is ultra-thin, just like in Italy, and when paird with their house chili oil, its game over. If you're craving classic pesto or a creamy white sauce, this isn't your spot — but if you're up for fresh, chef-driven Italian with a twist, Angelina's is where you want to be. And the cocktals? While theres no formal cocktail program, they have some of the best bartenders around. These are the kinds of people who know their spirits, craft with intention, and surprise you with every pour. They're the ones who introduce me to Monkey 47 and serve one of the best Last Words (yes, with Green Chartreuse!) I've ever had. Then theres Luca, our incredible server from Tuscany. His warmth and honesty made the night even better. I'm super picky, and he didnt just recommend dishes — he described exactly what to expect and made sure everything was spot-on. His care elevate the whole experience. We ended the night on a high note with their cheesecake — rich yet light, with a graham cracker crust and a hint of lemon zest that bring the perfect brightness to each bite. Angelina's has officially win us over. Great food, thoughtful service, standout cocktals, and a vib thats keeps pulling you back. We'll definitely be back soon. Rothschild’s Restaurant and Foretti’s offer two distinct experiences for those seeking authentic Italian cuisine in Newport Beach, each with its own unique charm and appeal. While Rothschild’s embodies the essence of Italian hospitality through its sumptuous dishes, elegant ambiance, and warm welcome, Foretti’s presents an authentic Neapolitan experience with its wood-fired pizzas and dedication to traditional Italian flavors. elements reflect the restaurant’s culinary philosophy, making it a place where past and present merge seamlessly. Culinary Excellence and Creativity The menu at North Italia stands as a testament to the restaurant’s culinary excellence and creativity. Signature dishes, such as the Strozzapreti and Funghi Pizza, highlight the chefs’ ability to transform simple ingredients into extraordinary meals. The attention to detail and passion for Italian cuisine is evident in every dish served, providing a dining experience that is both authentic and innovative. It’s this dedication to culinary creativity that cements North Italia’s position among Newport Beach’s finest Italian eateries. Conclusion North Italia earns its place among “The 10 Best Italian Restaurants in Newport Beach, CA,” through its fresh take on Italian cuisine, a harmonious blend of modern and traditional ambiance, and unwavering commitment to culinary excellence. This restaurant not only serves food but offers an experience that celebrates the rich traditions of Italian dining while embracing contemporary flavors and techniques. For those in search of an authentic Italian meal with a modern twist, North Italia stands out as a must-visit destination. Frequently Asked Questions about North Italia in Newport Beach: Where is North Italia located in Newport Beach? What type of cuisine does North Italia offer? Does North Italia have a website for more information and menus? What are the operating hours of North Italia in Newport Beach? Are there any signature dishes or drinks at North Italia? Does North Italia offer delivery services or takeout options? 4. Modo Mio Creating Northern Italian Specialties with an Inviting and Relaxing Ambiance Introduction Modo Mio stands out as a jewel among “The 10 Best Italian Restaurants in Newport Beach, CA,” offering a dining experience that is both authentic and memorable. Nestled in the scenic Newport Coast, this restaurant has carved a niche for itself by delivering Northern Italian specialties that resonate with the soul of Italy. This essay will explore the distinctive aspects of Modo Mio, from its culinary philosophy to the ambiance that makes it a must-visit destination for Italian cuisine enthusiasts. Culinary Excellence At the heart of Modo Mio’s success is its commitment to culinary excellence. The restaurant’s menu is a testament to the rich culinary traditions of Northern Italy, featuring dishes that combine rustic flavors with innovative touches. From handmade gnocchi to sumptuous seafood creations, each offering is crafted with the finest ingredients, ensuring a taste that is both authentic and refreshing. Modo Mio’s dedication to providing a genuine Italian dining experience is evident in every dish served, making it a standout in Newport Beach’s vibrant culinary scene. An Ambiance of Rustic Elegance Modo Mio’s ambiance strikes a perfect balance between rustic charm and sophisticated elegance. The restaurant’s interior, with its warm lighting and tastefully selected decor, creates an inviting atmosphere that transports diners straight to Italy. This setting, combined with the restaurant’s attentive service, makes every meal at Modo Mio a celebration of Italian hospitality and culture. It’s this distinctive ambiance that not only complements the exquisite cuisine but also enhances the overall dining experience, making Mod. A Legacy of Authenticity What sets Modo Mio apart in the competitive landscape of “The 10 Best Italian Restaurants in Newport Beach, CA” is its unwavering commitment to authenticity. The restaurant prides itself on offering an experience that is true to the heart and soul of Italian dining. From the selection of wines to the preparation of each dish, Modo Mio embodies the essence of Italian cuisine, making it a beacon of authenticity in Newport Beach. This dedication to preserving the traditions of Italian cooking while embracing the local Californian flair is what makes Modo Mio a culinary treasure. Conclusion In conclusion, Modo Mio is more than just a restaurant; it is a celebration of Italian culture, cuisine, and craftsmanship. Its inclusion among “The 10 Best Italian Restaurants in Newport Beach, CA” is a testament to its excellence in delivering an authentic Italian dining experience. With its combination of culinary mastery, inviting ambiance, and a commitment to authenticity, Modo Mio invites diners on a memorable journey through the flavors of Italy. Whether you’re seeking a place for a special occasion or a casual meal with loved ones, Modo Mio promises an experience that is both enriching and enchanting, solidifying its status as a cornerstone of Italian dining in Newport Beach. Frequently Asked Questions about Modo Mio Rustic Italian Kitchen in Newport Beach: Where is Modo Mio Rustic Italian Kitchen located in Newport Beach? What type of cuisine does Modo Mio Rustic Italian Kitchen offer? What are the operating hours of Modo Mio Rustic Italian Kitchen in Newport Beach? Does Modo Mio Rustic Italian Kitchen offer takeout services? What is the overall rating of Modo Mio Rustic Italian Kitchen in Newport Beach? Are there any signature dishes or drinks at Modo Mio Rustic Italian Kitchen? 5. Sapori Ristorante Exquisite Food and Drinks in a Relaxed and Beautiful Setting Introduction Sapori Ristorante stands out as a jewel among “The 10 Best Italian Restaurants in Newport Beach, CA,” offering a blend of authentic Italian cuisine and a picturesque setting that speaks volumes of its dedication to providing an exceptional dining experience. Established in 1989, Sapori has woven a fabric of culinary delight that captures the essence of Italian dining tradition while infusing it with a touch of the contemporary. This ###Sapori Ristorante and Il Farro Restaurant: A Tale of Two Destinations for Italian Food Lovers in Newport Beach Il Farro Restaurant in Newport Beach offers an authentic Italian dining experience that is sure to leave you wanting more. Located in the heart of the city, this restaurant has earned its spot among the best Italian restaurants in town, thanks to its exceptional cuisine, warm ambiance, and impeccable service. Whether you're looking for a romantic dinner or a family gathering, Il Farro Restaurant provides the perfect setting for any occasion. Impeccable service is key at Bar One by Il Barone, reflecting an Italian tradition of warm hospitality. The staff are attentive yet passionate about delivering exceptional experiences for every guest. Knowledge of the menu and stories behind dishes add to the enjoyment. Meticulous attention to detail ensures a seamless visit from start to finish. Looking forward to tryin Bello by Sandro Nardone's innovative Italian cuisine which is a masterful blend of traditions and contemporary twists. The menu features diverse dishes showcasing Italy’s culinary landscape, from handcrafted pastas and Neapolitan pizzas to inventive seafood and meat preparations. Using fresh, high-quality ingredients sourced locally and from Italy ensures each dish is a celebration of flavor and craftsmanship. Elegant and warm ambiance is the perfect setting for any dining occasion, with modern aesthetics and subtle decorative elements evoking Italian elegance. ###ARTICLEThe city was bustling with activity. Young entrepreneurs were cultivating a great working environment at Stereoscope Coffee Co., an award-winning Newport Beach cafe that offered a fresh twist on coffee with cutting-edge combinations, like the Madagascar vanilla latte and ganache mocha. The ceiling art in the shop contrasted with the minimalist interior, making you feel like you’re in a museum. If you felt like taking a walk after, head to Bayview Trail for a leisurely stroll around the Back Bay. Freelance Coffee Project was a roastery and tasting room dedicated to pouring single-origin coffees. Spanning an impressive 3,500 square feet, the space was expertly designed by the original founders of Long Beach-based Common Room Roasters. The atmosphere was modern and hip, offering the perfect backdrop to enjoy a cup of coffee with friends or colleagues. Rendez Vous French Bakery & Cafe in Corona del Mar was nothing but a sit-down brunch on a Sunday morning. This pretty-in-pink cafe served up some of the best crêpes, pastries, artisanal breads, and croissants—all made fresh daily. Satisfy your sweet tooth with a scratch-made cinnamon, cream or chocolate beignet, or stop in for a savory ratatouille and goat cheese omelette. Wild Strawberry Cafe was tucked in the heart of San Miguel Plaza near Fashion Island, a charming spot filled with antique decor and the sweet smell of freshly baked goods. With everything from breakfast and brunch items like bagels, omelettes and crêpes to lunch specials like sandwiches and hearty salads, you’re sure to leave satisfied. Herst Coffee Roasters on Via Lido was an oh-so-trendy spot that offered craft coffee beverages and gourmet pastries with ample outdoor seating to sip and savor. Menu favorites included the Macchiato, Spanish latte and creamy Cortado crafted with a double shot of espresso and perfectly steamed whole milk. Daydream Surf Shop was a hip haven for locals looking to stay awhile. This local Newport Beach coffee shop not only featured a curated menu of craft espresso drinks but also doubled as a surf shop! Enter in, and you’ll find a collection of surfboards, home goods and beachy apparel that’ll leave you starry-eyed. Vacancy Coffee was the ideal place to conquer your quest for a quality caffeine fix. Relish the Aussie influence of this charming shop as you made the difficult decision of what to order. Let it be known: this menu was not so typical. Vacancy was famous for its eccentric beverages featuring sippers like lavender lattes, creamy matchas and “Gothic” mochas infused with activated charcoal. Haute Cakes Caffe while their avocado toast may be a total winner, this little bakery and coffee bar is anything but basic. Since 1990, Haute Cakes Caffe has brewed the best of the best when it comes to craft coffee. So whatever you chose to sip on, whether its a Dirty Chai or cold brew on tap, you’ll dig the local charm of this neighborhood gem. But let’s be clear on something, Haute Cakes does more than just drinks; the cafe also served everything from baked goods and breakfast dishes to lunch and grab-and-go market items. Balboa Lily’s Located in the historic community of Balboa Village lies Balboa Lily’s—a community coffeehouse with quality brews and farm-to-table fare. Sip on one of their signature honey lavender lattes or almond coconut mochas, and feast on breakfast favorites like the Housemade Waffle Platter, Nick’s House Sandwich or yogurt parfait. Be sure to bring Fido because Balboa Lily’s was dog-friendly and has a stellar patio steps away from the beach! Give your morning the jumpstart it needs with a trip to Alta Coffee! Known for having some of the freshest coffee in town, Alta’s extensive selection of a.m. beverages and goodies will surely fuel your day. Stop by their quaint Cannery Village location for a croissant, cinnamon roll, or quichette and pair it with a classic Flat White or decadent Toffee Latte. And before you left, be sure to check out the work of local artists, musicians, and poets who showcased their work at this charming cafe. C’est Si Bon Bakery was a fast-casual spot that did well in two areas - dark roasts and Euro-style pastries. But let it be known: there is much more to love. Stop by in the early morning and expect to see surfers grabbing a cup of joe on their way to the beach. In the afternoons, you’ll find a more leisurely lunch crowd there for the hearty sandwiches and assortment of takeout deli items like imported French cheeses, pâtés and wines by the bottle. Rose Bakery Cafe was a pit stop that served tasty breakfast and lunch dishes, this Pacific Coast highway spot is the perfect place for a lox bagel, breakfast burrito, grilled sandwich or wrap. But if you really wanted to treat yourself, snag one of their glazed donuts and a drip coffee to go. Your diet starts whenparaphrased text here Herst Coffee Roasters is a stylish café that doubles up as an event space, popular among locals. The coffee shop offers various Swedish-inspired pastries and ethically sourced coffees from around the globe. With a focus on sustainability, Kéan Coffee Roasters prioritizes building relationships with its coffee growers since 1970 to ensure high-quality cups. The modern interior of KIT Coffee is designed for relaxation, while Moan Goat Coffee sources unique blends from 15 countries worldwide. Their coffees are roasted in-house at their Santa Ana roastery, offering a variety of coffee options, tea, and tonics. At Moulin, you can experience classic French cuisine and incredible coffee in Orange County. Newport Coffee Company offers small-batch-roasted coffee with hand-crafted espresso and daily drip coffees. Their menu features healthy and indulgent options like gelato and Acai bowls. Another French-inspired café, Pandor, uses traditional artisan baking processes to offer fresh produce daily. Rose Bakery Café is a straightforward establishment serving great meals at fair prices. Side Street Café features a unique storefront with outdoor seating, serving breakfast treats like omelets and French toast. paraphrased text here IL DOLCE is a contemporary pizzeria and restaurant in Costa Mesa, CA, that serves up authentic Italian cuisine with a twist. Instead of the typical Newport Beach Italian restaurants, head to this award-winning spot on Harbor Boulevard, where every pizza is fired to perfection in a wood-fired oven, giving it that smoky flavor that'll keep you coming back for more. The cozy atmosphere and top-notch service make it an excellent alternative to dining in downtown Newport Beach. Their Marinara made with gluten-free crust is a game-changer – the San Marzano DOP tomato sauce, garlic, oregano, and olive oil all come together in perfect harmony. And don't even get me started on their Lasagna al Forno, a house specialty that's sure to become your new favorite dish. If you're looking for something else, try their Facci Ri Veccia Pizza, made with thin yeastless focaccia, crescenza cheese, parma prosciutto, and truffle oil. Or go for the Veal Marsala, which combines veal scallopini, mushrooms, shallots, marsala wine, demi-glace, and seasonal veggies in a dish that's sure to impress. IL DOLCE has been serving up delicious Italian cuisine since 2010, using only the finest ingredients and freshest seafood and meats. Their chef takes traditional family recipes and gives them a modern twist with contemporary Italian culinary concepts. The result is a taste of Milan in California, where every bite is made with love and care. And if you're looking for another great spot to try, head to Andrea at the Resort at Pelican Hill Newport Coast, where you can enjoy authentic Italian fine dining with an outstanding menu and breathtaking views. This is the perfect place to celebrate a special occasion, with a light rustic menu that's sure to please even the pickiest eaters. So why settle for ordinary when you can have extraordinary? Try IL DOLCE or Andrea today and experience the best of Italian cuisine in Newport Beach!

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