



Sophisticated European style exudes from Dolce Riviera's chic interior. (©Jill Broussard)



Taste of the Town: DFW's Favorite New Restaurants

BY JAIMIE SIEGLE ON 06/28/17



They say if you don't like the weather in North Texas, just wait a few minutes—it'll change. The same can be said of the Dallas dining climate, which may or may not play in a restaurant's favor, depending what patrons determine is "in" or "out" at the time.

On the one hand, the fair-weathered fanfare can generate some substantial buzz, but it can also be potentially detrimental if said buzz doesn't remain after the initial hype begins to fade. On the other hand, it's always interesting to see what the movers, shakers and up-and-coming chefs can drum up with some applied pressure and a little imagination.

Here, we highlight the dining trends and new concepts offering a unique atmospheres as well as creative gourmet dishes and bar menus. From fresh, coastal flavors and health-conscious creations to succulent steaks, you'll find it at these tastefully Texan restaurants. Dig in.

Italian Influences

The swanky and sleek [Sassetta](#)—Wheelhouse's sister concept, the arrival of which was met with much local excitement—joins a wave of contemporary Italian eateries popping up around town as of late. While eateries like [Dolce Riviera](#), [Pie Tap Pizza Workshop + Bar](#), [Plano's North Italia](#) and Sprezza are also at the forefront of the Italian culinary trend, each concept lends itself to a different occasion. At Sprezza, for example, the focus is on authentic food and wine from Italy's Southern region. When it comes to date night, Dolce Riviera has mastered the airy, romantic ambience; it's probably the closest one can get to Amalfi Coast in the heart of Uptown.