

Steakhouse cuts in among avenue restaurants

By **DAVID DiPINO**
STAFF WRITER

An upscale steakhouse, with proprietary blends of steak sauces, prime cuts of meat, a varied wine list, a corporate Knifeholders club, and white marble table tops and bar, should make a bold statement when it opens Thursday on Atlantic Avenue.

Cut 432 A Modern Steakhouse, at 432 E. Atlantic Ave., is the creation of Brian Albe and Brandon Belluscio, founders of Modern Restaurant Group, which also operates Vertical 114, a modern wine bistro in Boca Raton.

Stainless steel subway tiles adorn the walls, crystal chandeliers hang from the ceiling, large plasma televisions are plentiful, and an open kitchen allows guests to watch the four chefs at work under the direction of the executive chef.

Albe called Cut 432 “well-suited for the caliber of people in this area.”



DYNAMIC DUO: Brian Albe, left, and Brandon have ambitious plans for Cut 432, their Atlantic Avenue restaurant that opens Thursday. Photo/David DiPino

Three hundred-fifty bottles of wine from around the world, including 55 available by the glass, make up the wine list.

The menu offers more than 75 dishes ranging from seafood to steak and everything in between. Food can be prepared on a wood-

burning stove.

“Spending so many years in the restaurant industry, you see what people want,” Albe said.

Proprietor Michael Popper has lived in Delray Beach for seven years. He said he wants the Cut 432 experience to be special.

“When you come in here you’re transported to another time and place,” Popper said. “Executive Chef Anthony Pizzo takes this steakhouse to a whole new level. It’s a real treat.”

Cut 432 opens Thursday.

For reservations or information, call 561-272-9898.

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