

Briandi's Restaurant

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Old World Italian Flavors for Generations



You can feel the warmth the moment you step into the small intimate dining room where the aroma of slow-cooking marinara sauce draws your imagination toward the kitchen. Gazing at the photos of friends and celebrities on the wall, you will see part of the history of Briandi's Restaurant. One photograph, from 1942, shows John R. Briandi, with Joe Lewis, a world heavy-weight boxing champion, when the restaurant was located in Buffalo, New York.

Briandi's has been in Nokomis for 21 years; and, their original marinara recipe, passed down to family members through the years, is still served today. It has been in the family for over 100 years and was created by

John's wife, Julia, who spent hours each day and more than 80 years perfecting her sauce. Then, she blessed the delectable recipe with affection before giving it to her

daughter-in-law, Lynne, who added an additional 44 years of love to the savory sauce. Passing down recipes for generations is an art – a pinch of this, a handful of that. It soon became time for Lynne’s daughter, Charlyn, to try her hand at making the family entrees. “The first time I made meatballs,” recalls Charlyn, “I called my mother to tell her they all tasted like cheese! ‘Well, cut back on the cheese!’” was her reply! Charlyn’s meatballs are now a taste of perfection.



Even the great grand-children take an avid interest in the restaurant. “I tell my kids they have to start somewhere; so, get in the dish room,” says Charlyn, who worked her way up through the family business. “Really, it’s all about the food and the service. My brother, Chuck, takes so much pride when he prepares meals in the kitchen. Everything he makes is homemade, like the pizza dough and the sausage.”



To start, try Briandi’s appetizers or have a fresh salad – antipasto, garden, Caesar with blackened shrimp or chicken, or Shrimp and Artichoke Julius. All entrees include homemade minestrone soup or a dinner salad and a basket of warm, freshly made bread. Popular specialties feature their 13-

layer four-cheese lasagna; scrumptious seafood linguini with fresh shrimp, scallops, muscles and clams; spaghetti or linguini served a variety of ways with red or white sauce made to order; veal, chicken or eggplant parmesan dishes, and other savory meals. Try their outstanding hand-tossed pizza, or choose from a variety of hot sandwiches. Briandi’s also serves American cheeseburgers, Buffalo wings made from the original Buffalo, New York recipe, and New York strip steak. Early bird specials start at \$5.95 from 4 p.m. to 6 p.m. daily and also include soup or salad and bread.

Visit Briandi’s to experience one of Nokomis’ truly unique restaurants, which serves the exceptional taste of their delicious family recipes. The cozy dining

room, filled with interesting family photos, adds to the ambiance of your dining experience. Plus, you don't want to miss hearing one of Charlie's stories!



For more information about this advertorial, call 941-488-9511, log on to www.BriandisRestaurant.com, or visit Briandi's at 202 S. Tamiami Trail, near the intersection of Albee Road. View the article at <http://www.gulfcoastlivingonline.com/where-to-find/dining-guide/562-briandis-restaurant>

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