

hopes of finding a year-round cooking job. Unfortunately, all he ever got was a bartending gig.

Upon his homecoming a couple years later, he returned to Edwige at Night as the front-of-the-house manager, where at the time, he was needed most. Soon circumstances allowed him to assume the full-time chef duties. "I really love being back in the kitchen," he says.

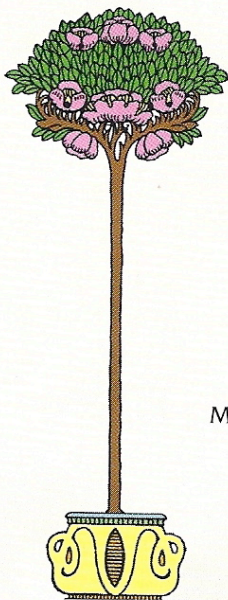
Carulli believes in serving food to which customers can be familiar. He does not want people coming into the restaurant not being able to recognize anything on the menu. "I think your palate should recognize what it's eating," he says. "Food doesn't have to be pretentious to be good."

A couple of the most popular menu items include the tuna avocado tartar, served with a sweet chili vinaigrette, wasabi cream and focacia croutons as well as the duck confit spring rolls served with a ginger orange plum sauce and baby greens. The Brazilian seafood moqueca (seafood stew) with halibut, shrimp, scallops, coconut milk, palm oil and basmati rice and the grilled filet with pancetta-garlic potato cake, blue cheese fritter, asparagus and a roasted tomato-beef jus are two new additions Carulli has added to this year's menu.

Carulli wants his customers to leave with an experience. He strives to serve good food in a comfortable atmosphere. Carulli compares his cozy upstairs dining room to a dinner party. "I want customers to feel it was well worth it," he says.

There's no doubt about it—Carulli belongs in a restaurant. Even in the off-season, when Edwige at Night is shut down, you can find him waiting tables at a café on Miami Beach.

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