

SPRING/SUMMER 2008

IN GOOD COMPANY

Celebrating Life,
Friends and Nature in
Southwest Florida

STYLE! COMFORT!

The Joys of Outdoor Living

**HOT SPOTS: THE BEST VENUES FOR VIEWS, FOOD AND PEOPLE-WATCHING
OUT IS IN: SPECTACULAR POOLS, ALFRESCO KITCHENS AND LIVING ROOMS**



TAKING IT *Outside*

Restaurant
patrons
enjoy
alfresco
dining
throughout
Southwest
Florida.

Southwest Florida's savvy restaurateurs

know that dining here is best enjoyed outside. Whether watching the sun sink over the Gulf or a scenic river, savoring the sights of passing shoppers and pedestrians or enjoying the solitude of a quiet courtyard or an intimate patio, diners enjoy the ultimate in alfresco enjoyment. Many waterfront restaurants provide boat docks, some have toes-in-the-sand tables and others offer city views amplified by the approach of nightfall. As you've likely discovered already many of Southwest Florida's best seats in the house are actually out of the house.

Marco Musts

Sale e Pepe in the Marco Beach Ocean Resort is by far the best destination for authentic Italian cuisine this side of Italy. Executive Chef Alberto Varetto prepares the traditional Italian fare of his native Torino, using centuries-old recipes and ingredients imported from the motherland. Dine on The Terrace overlooking the Gulf and toast the sunset with a Bellini. Start with an appetizer of Parma prosciutto served with roasted pears and baby greens; a tower of Portobello mushrooms, grilled zucchini and buffalo mozzarella; or fend off a chilly night with yellow tomato soup garnished with shrimp.

The main course can be tricky, unless dining with friends who don't mind sharing. Homemade pasta entrées include pasta pockets filled with roasted veal and vegetables tossed in a sage-infused butter and veal glaze, and fettuccini in a spiced, oven-dried tomato and butter sauce with Maine lobster. Non-pasta options feature roasted grouper with sautéed spinach and lobster sauce and grilled lamb chops flavored with fresh herbs and served with roasted fingerling potatoes and sautéed wild mushrooms.

Do yourself a favor and let Sale e Pepe's sommelier pair wine with each course. The award-winning cellar features 600 wines and two-dozen by-the-stem selections. And be sure to save room for dessert. The rose and raspberry macaroon, a confection of rose cream, gold-leafed raspberries and almond macaroons served with made-daily lychee sorbet, is divine.



SPLIT PERSONALITY: MARCO ISLAND OFFERS ELEGANT DINING, DECADENT DESSERTS AND SAVORY LOBSTER FETTUCCINI ON THE TERRACE AT SALE E PEPE (OPPOSITE AND TOP), AND A MORE CASUAL SIDE—THE BOAT-IN AMBIENCE OF SNOOK INN.