



Sale e Pepe[®] **FACT SHEET**

Background:	Italy's stunning culinary achievements, as well as its magnificent Renaissance art and architecture, are celebrated at Sale e Pepe, the oceanfront restaurant on Marco Island, FL, located at the Marco Beach Ocean Resort. Diners are treated to an authentic cuisine rarely experienced outside Italy, with dishes prepared fresh daily by Chef Alberto Varetto. Born in Torino, Italy, where he began his culinary apprentice at age 12, Chef Varetto received his Diploma Alberghiero di Cucina and began cooking with Roberto Donna, a mentor who brought him from Torino to an acclaimed Washington D.C. restaurant.
Executive Chef:	Alberto Varetto
Address:	Sale e Pepe Marco Beach Ocean Resort 480 South Collier Boulevard Marco Island, FL 34145
Phone:	239-393-1600
Website:	www.sale-e-pepe.com and www.marcoresort.com
Hours:	Open seven nights a week for dinner. Sunday through Thursday from 6:00 pm to 9:00 pm., Friday and Saturday from 6:00 pm to 10:00 pm.
Menu:	Authentic regional Italian cuisine with a focus on the culinary traditions of Northern Italy in general, and Piedmont in particular, a cuisine noted for its French influences, richly flavored meats and pastas, spring vegetables, white truffles and chocolate. The menu also features centuries-old heirloom recipes, updated and stunningly presented. Dishes are prepared "a la minut" with many ingredients imported from Italy and complemented by South Florida's fresh produce and seafood.

Wine List:	The award-winning wine collection features over 700 selections, including 20 by the stem. The wines come from all major wine producing regions of the world with an emphasis on wines from Italy, followed by California and France. Two-thirds of the wines are based on red varietals from Old World wine countries as well as from emerging countries like Argentina and Chile. Awards include <i>Wine Spectator's</i> "Best of Award of Excellence" and <i>Wine Enthusiast's</i> "America's Most Wine-Friendly Restaurants." Bottles range from \$39 to \$2,300.
Décor:	The ambience is "royal palazzo," with its lush setting of hand-painted frescos, Roman arches sheltering private dining nooks and intricate tile mosaics from the formal dining room to the casual Saletta to the al fresco Terrace.
Mural:	Notable interior feature is a 12-foot high hand-painted replica of a 416-year old masterpiece by Jacopo Zucchi, artist in residence to the Medici court, chief assistant for Vatican decorations and honored with preparing the funeral decorations for Michelangelo. Zucchi's original fresco, located in the Palazzo Ruspoli in Rome, inspired contemporary artist Rossen Tonkov, commissioned by Sale e Pepe's owners, because of its large scale and grandeur as well as its powerful symbolic imagery depicting the constant balance of church and state power, an eternal Italian theme.
Tabletop:	Formal ambience with floor-length linens and tuxedoed European servers, Villeroy and Boch china and Schott handmade glassware.
Attire:	Resort Casual.
Awards:	<i>Florida Trend</i> Magazine's 500 Best Places to Dine AAA Four Diamond Award for Dining - 2006, 2007, 2008, 2009 <i>Wine Spectator</i> Best of Award of Excellence - 2006, 2007, 2008, 2009
Indoor Seating:	140 persons
Opening Date:	February 2002
Developer:	Gulf Bay Group of Companies
Architect:	Barany Schmitt Summers Weaver
Interior Design:	Raleigh Design