



## Sale e Pepe<sup>®</sup> 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 Giuliano Matarese. Born and raised in Napoli, the third largest city in Southern Italy, Giuliano Matarese comes from a family of chefs and restaurateurs. At the very young age, Chef Matarese knew he wanted to become a chef, learning much from his grandmother's techniques and traditional Neapolitan recipes. As Executive Chef at <i>Convivio</i> and Chef de Partie at Charlie Palmer's <i>Aureole</i> , a Michelin-star restaurant in New York City, Giuliano brings his personal style and creative flare to the Southern Italian cuisine offered at <a href="#">Sale e Pepe</a> .
Executive Chef:	Giuliano Matarese
Address:	Sale e Pepe Marco Beach Ocean Resort 480 South Collier Boulevard Marco Island, FL 34145
Phone:	239-393-1600
Website:	<a href="http://www.sale-e-pepe.com">www.sale-e-pepe.com</a> and <a href="http://www.marcoresort.com">www.marcoresort.com</a>
Hours:	Open seven nights a week for dinner (seasonally). 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 Southern Italy in general, and Napoli 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 *Wine Spectator’s* “Best of Award of Excellence” and *Wine Enthusiast’s* “America’s Most Wine-Friendly Restaurants.” Bottles range from \$39 to \$2,300.
- Décor: A beautiful setting of hand-painted frescos, Roman arches sheltering private dining nooks and intricate tile mosaics in the dining room, to the casual Saletta and al fresco on The 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: A resort casual yet elegant ambience with floor-length linens and European servers, Villeroy and Boch china and Schott handmade glassware.
- Attire: Resort Casual.
- Awards: *Florida Trend Magazine’s* 500 Best Places to Dine  
AAA Four Diamond Award for Dining - 2006, 2007, 2008, 2009, 2010  
*Wine Spectator* Best of Award of Excellence - 2006, 2007, 2008, 2009, 2010
- Indoor Seating: 140 persons
- Opening Date: February 2002
- Architect: Barany Schmitt Summers Weaver
- Interior Design: Raleigh Design