

food

New chef in Marco Island

Sale e Pepe

Antonio Minichiello, recently named executive chef of Sale e Pepe, has introduced two six-course tasting menus, providing diners of the upscale Italian restaurant at Marco Beach Ocean Resort with the opportunity to sample a broad range of his culinary repertoire.

Raised in the small, southern Italian town of Avellino, Minichiello's love for cooking began at an early age alongside his mother and grandmother, eventually leading him to enter culinary school at age 15. After graduation, he spent many years honing his skills at acclaimed restaurants throughout Europe and the United States, including the Four Seasons in London and the two-Michelin starred Four Seasons in Prague. Most recently, he served as executive chef at Veranda Restaurant in the Four Seasons Hotel Las Vegas, according to a news release.

Throughout his career, Minichiello has earned a reputation for creating authentic and luxurious cuisine that reflects the rich culinary tradition of his Italian homeland, and he brings his extensive experience, talent and inspiration to lead the culinary team at Sale e Pepe on Marco Island overlooking the Gulf of Mexico. Minichiello has created a menu influenced by Old World tradition, yet reflects a personal style that he describes as authentic Italian with a modern twist.

At Sale e Pepe, Minichiello looks forward to continuing to incorporate his creativity and passion for Italian cuisine leading diners on a nostalgia-filled journey of his homeland.

"It's like a trip that goes to Sicily, all the way through the south and stops in Rome, and up to Tuscany and finishes up in Milan," Minichiello said of his Avellino and Campania menus.

Reservations are preferred at Sale e Pepe and can be made by calling 239-393-1600 or visiting sale-e-pepe.com.



Antonio Minichiello, executive chef of Sale e Pepe.