

CAFÉ EPICURE



AN ITALIAN TRATTORIA

If you're walking down Sarasota's gallery-lined Palm Avenue you will come across Café Epicure, an Italian trattoria sitting on the corner of Main Street.

The vibrant atmosphere welcomes you at the door and invites you in; you are on a journey to a great dining experience. Chef Stefano Sasso, a native of Ischia, an island off the Naples coast, prepares each dish carefully using only the freshest ingredients.

Everything here is made from scratch, sauces, fresh pasta, bread, desserts and gelato.

The pizza chef, Giuseppe del Sole, also a native of Ischia, bakes the real pizza napoletana, in a state of the art wood burning oven.

There is a new and beautiful martini bar inside the restaurant under the supervision of Alessandro di Ferdinando, a native of Abruzzi.

All the cocktails served here are made with fresh fruit, something unique in this town.

Guests can start their fabulous experience with the Insalata Tropicale (an arugola salad with avocado and hearts of palm topped with shavings of parmesan cheese) or the Insalata di Mare (not too much greens, but the freshest combination of shrimp, calamari, octopus and mussels,) all marinated in lemon and extra virgin olive oil.

In the pasta category, try Italy's favorite, Penne alla Sorrentina, cooked al dente in a delicious tomato sauce with fresh mozzarella and basil, or the homemade ravioli, prepared daily with a variety of fillings.

If you're in the mood for meat, the Pollo alla Milanese (pounded, breaded and pan fried breast of chicken topped

with arugola and cherry tomatoes) is by far the most popular main course.

There's a wide variety of choices on the Café Epicure's menu, each one true to the original recipe of the Italian region it was created in and prepared with the finest ingredients available on the market.

Visitors cannot leave the restaurant without strolling by the dessert case, a breathtaking display of cakes, pastries and miniature pastries prepared fresh daily by pastry chef Oren.

In addition to the desserts, guests can also choose from the gelato case (Italian ice cream made also on the premises with fresh ingredients) to end your memorable dinner.

The wine list offers over 200 bottles of wines divided by Italian regions and worldwide, all carefully selected by the owner Giovanni Migliorini, also the host at this establishment, with a very attentive eye for the customers.

This is definitely one of the most authentic and detail oriented restaurants outside of Italy and the prices are extremely reasonable for such a high standard quality.

Café Epicure
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