

Dining»

WHERE WE'VE BEEN



AHANA'S BOMBAY GRILLE

Home-cooked East Indian food with healthy cuisine is in a cafeteria-style setting and caters to both eat-in and takeout patrons.

Friday, Dec. 4



HAROLD'S

Celebrated chef Harold Balink's new restaurant in south Lee County may be small but the cuisine served up is mighty.

Friday, Nov. 27



TARTINE & TARTELETTE

This new North Naples restaurant is cozy but service was not as good as the food.

Friday, Nov. 20



Did you miss it?



You can read the complete reviews online at inthe239.com.



LAURA MIZE (2)

Felipe's diners can choose from a variety of proteins, including the steak pictured on these tostadas, for any of the restaurant's entrees.

MIGHTY MEXICAN

■ Felipe's Mexican Taqueria provides a tasty bang for your buck

By Laura Mize

Daily News Correspondent; 239-263-4896

inthe239.com

- See more photos
- Read an extended review

REVIEWER RATING:
4 OUT OF 5



There's much to like about Felipe's Mexican Taqueria in Naples.

At Felipe's, customers can choose from two dining experiences: fast casual on one side of the restaurant, or — for those who choose to sit at either the indoor or outdoor bar — full-service dining. The establishment also provides catering.

The company's website and a sign in the restaurant advertise online ordering, but if you actually try to order online from the Naples location, a message pops up on the Web page that reads "Online Ordering Coming Soon!"

Felipe's prices are anything but steep. In fact, they are surprisingly

low for a restaurant occupying a sizable out-parcel on U.S. 41, not far north of Park Shore Drive.

My guest and I went for the bar/full-service experience and started the meal with the top shelf margarita (\$9). No pre-made margarita or sour mix here: Bartender Severina squeezed juice from Key limes with a speed that put my mixology skills to shame.

According to the cocktail menu, this margarita also

IF YOU GO

FELIPE'S MEXICAN TAQUERIA

Where: 4255 U.S. 41 N., Naples

Hours: 11 a.m.-10 p.m., Sunday — Tuesday; 11 a.m.-midnight, Wednesday-Saturday

Prices: chips and dips (\$1.50-\$6.75); apps and sides (\$1.75-\$7.50); entrées (\$4.75-\$8.25); entrée toppings (no charge -\$1.25); Felipe's combo (add \$3 to any entrée); desserts (\$1.75-\$2.75); margaritas (\$6.50-\$9); specialty cocktails (\$8-\$15); tequila flights (\$20)

Phone: 239-302-1444

Information: felipestaqueria.com/locations/florida/naples/

includes "house orange liqueur and 100 percent blue agave

See **FELIPE'S**, 20F

THE DISH

from inthe239.com

NAPLES WINE FEST

John Folse, co-owner of Restaurant R'evolution, New Orleans, will bring more than 30 years of Cajun food knowledge to Naples next year.

Folse, born in St. James Parish in 1946, early on learned the secrets of Cajun cooking. He opened Lafitte's Landing Restaurant in 1978 in Donaldsonville, Louisiana. More than a decade later, Folse was the first non-Italian chef to create the Vatican State Dinner in Rome. He even has a culinary institute bearing his name, at Nicholls State University in Thibodaux, Louisiana. Folse in 2010 announced his business partnership with Chef Rick Tramonto, who will join him at the Naples wine fest.



GOING GRAPE

Daily News wine columnist Julie Glenn offered insight into her favorite Southwest Florida wine stores. "This time of year we hear a lot about shopping local and supporting small business owners, and there is no industry in which shopping local and small can have more far-reaching effects than the wine industry. Vinodiversity is entirely dependent on these small retailers. You haven't heard about vinodiversity? That's probably because I just made up the word."