

Dining»

WHERE WE'VE BEEN



FELIPE'S MEXICAN TAQUERIA

Fast casual or sit-down dining, this new Naples restaurant provides a worthy bang for your buck.

Friday, Dec. 11



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



Did you miss it?

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

GOING COASTAL



JEAN AMODEA

The popular lomo saltado is stir-fried marinated beef tenderloin, tomatoes, onion and soy sauce at Coastal Peruvian in North Naples.

■ Peruvian restaurant offers traditional South American fare

By Jean Amodea

Daily News Correspondent; 239-263-4896

Owners Christopher and Fabiola Santos have hit high marks in their dream-come-true restaurant, Coastal Peruvian, in North Naples.

Santos does double duty as the resident chef, while his wife serves up a big-hearted dose of congeniality as the hostess, ready with a warm, welcoming smile for who they hope will be returning customers.

Open just a week, diners during lunch already were patronizing the new eatery in the Bed,

inthe239.com

- See more photos
- Read an extended review

REVIEWER RATING:
4 OUT OF 5

Bath & Beyond shopping plaza, on Airport-Pulling Road.

The 80-seat restaurant also features booths dressed in blue and white-flowered upholstery that line each side of the room with table seating nestled within.

See **COASTAL, 21F**

IF YOU GO COASTAL PERUVIAN

Where: 5447 Airport-Pulling Road, North Naples (in the Bed, Bath & Beyond shopping plaza),
Hours: Noon to 10 p.m. Monday through Saturday; noon to 8 p.m. Sunday

Prices: \$12.95-\$15.95 appetizers; \$14.95-\$18.95 soups; \$11.95-\$14.95 salads; \$14.95-\$17.95 ceviche bar; \$16.95-\$23.95 jasper oven specials; \$6.95-\$7.95 desserts; \$6.95-\$7.95 kids menu

Information: 239-631-6943 or coastalperuvian.com

THE DISH from inthe239.com



NAPLES WINE FEST

The self-taught chef Ken Frank knows a few things about French cuisine. His La Toque in the Napa Valley in California is widely known, and for good reason. Patrons enjoy most everything on the menu, from steamed local sablefish to Bay scallops with chickpea, pumpkin and golden vadouvan. Or there's the dry aged Liberty Farm duck breast, poached pear and red wine and red onion or the prime rib eye with Fiscalini cheddar pearl tapioca. In 2009 La Toque was honored with a Michelin Star, which it still retains today.

For the next few months in this spot, we will provide information on the chefs selected for the Naples Winter Wine Festival, Jan. 29-31.

IN THE KNOW

It's not surprising the massive menu for **The Original Pancake House** is packed with pancake specialties. The restaurant chain opened its first Southwest Florida location Dec. 9 on Airport-Pulling Road in North Naples. Also, Caffé Milano Restaurant & Bar officially opened this month in downtown Naples.