

Dining»

WHERE WE'VE BEEN



OLD NAPLES ALL-AMERICAN SPORTS BAR & GRILL

This new Naples sports bar offers comfort — the food and the setting.

Friday, Nov. 13



FERNANDEZ THE BULL CUBAN CAFE

Second Naples location offers a little Havana close to home.

Friday, Nov. 9



THE AMERICAN GASTROPUB

With four regional styles of deviled eggs, offbeat creations appear to be hallmark of this new restaurant at Coconut Point in Estero.

Friday, Oct. 30



Did you miss it?



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



LAURA MIZE

Crispy wrapped conté and bacon with a salad is an appetizer of nutty cheese and thin-sliced bacon wrapped in a crunchy pastry at Tartine & Tartelette in North Naples.

Uneven experience at Tartine & Tartelette

By **Laura Mize**

Daily News Correspondent; 239-263-4896

With gray and white décor that's sleek and subtly modern, but still inviting, Tartine & Tartelette in North Naples is cute.

The place has a pleasantly cozy feel to it, with fewer than a dozen tables inside and most of the seating on the outdoor patio, next to an expansive green space. There is no hostess station, but an employee greeted me from the rear of the dining room when I visited on a recent weeknight.

The weather was quite pleasant, so I opted for an outside table.

The bread and butter that arrived at the table shortly after my guest's arrival were delicious. Each thin slice of bread had a wondrously soft interior with a crispy exterior that did not flake everywhere and make a mess. I loved the butter's slight zesty, garlicky notes.

When it came time to order, I first requested two appetizers

that my guest and I had selected. The woman taking our order — different from the woman who seated me and brought our bread — seemed confused. Did I want the second appetizer as an entrée? Should she bring them both out simultaneously, or one before the other? Who should receive each appetizer?

She also seemed perplexed that we requested to order just appetizers at the moment and select entrées later. I typically submit appetizer orders, then take time to peruse the menu more while choosing an entrée. Given her confusion, we decided quickly on entrées and put in our order for those as well.

Our two appetizers were the vol-au-vent — of the sea (\$9) and crispy wrapped conté and bacon with salad (\$9.50).

The vol-au-vent, served with greens, was a cylindrical puff-pastry creation filled with white wine béchamel and seafood. The menu did not specify the type

inthe239.com



- See more photos
- Read an extended review

REVIEWER RATING:
2.5 OUT OF 5



IF YOU GO TARTINE & TARTELETTE

Where: 11121 Health Park Blvd. No. 900, North Naples

Hours: lunch, 11 a.m.-2:30 p.m.; dinner, 5 p.m.-close, Monday through Saturday

Prices: lunch: omelets (\$9), salads (\$11.50-\$14.95), soups (\$7), tartines (\$10.50-\$12.50), quiche and croque (\$10.20-\$11.80), sandwiches (\$8.80-\$10.50), half sandwich or half quiche with a cup of soup (\$8.95), sides (\$2-\$3.50); dinner: appetizers (\$8-\$17.50), soups (\$7), entrées (\$22.95-\$31.50); dessert: (\$7-\$9.50)

Phone: 239-888-1151

Information: tartine-tartelette.com

See **TARTINE, 23F**

THE DISH

from inthe239.com



NAPLES WINE FEST

Nash Cagnetti

The Scranton, Pennsylvania, native began working in the family produce business at age 12. Cagnetti later graduated from the University of Vermont with a bachelor's degree in business management. He visited California after graduating and fell in love with the Golden State, enrolling in the California Culinary Academy in San Francisco. Cagnetti succeeded as a chef along the way, and today is executive chef and managing partner of Tra Vigne Restaurant in St. Helena, California. The popular tourist destination offers the feel of a remote Italian village, and offers delicacies including the popular Steak alla Fiorentina.

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

GOING GRAPE

Wine columnist Julie Glenn discusses wine from Alsace, France. "It's a place that everyone who's into wine knows about and almost no one who isn't into wine notices," she wrote.