

Sizzle Truck brings 485 Degrees to Naples, and it's got the good stuff

485 Degrees, a new restaurant from the owners of the beloved Sizzle Truck, has got good stuff in spades.

Let me break it down for you: 485 Degrees is good stuff, and everyone in its vicinity knows it.

The 2-month-old restaurant sits in the middle of a plaza on a quiet back road off Davis Boulevard in East Naples. It's humble and unassuming. A steady stream of customers flows through, but the place is rarely crowded.

And every type of patron seems right at home.

On one visit, I saw a father and son, a young couple with their newborn baby, and a few biker-looking dudes who perused the menu with unusual care.

The restaurant is a brick-and-mortar complement to the Naples-favorite [Sizzle Truck](#), a food truck run by the same staff.



Z. Zackary Ziakis, aka Chef Z, left, and Anthony Badalamante own the Sizzle Truck. The pair recently opened their first brick-and-mortar venture, 485 Degrees in East Naples. (Photo: Sizzle Truck)

Chef-owner Z. Zachary Ziakas, better known as Chef Z, greeted me on my first visit. With his flowing gray beard and saucer-round eyes, he showed my party to a table and gave us the lowdown on the menu. He has a few signature sandwiches that are mainstays, but a large chalkboard wall to the right of the entrance fills in guests on the specials he's crafted each week. There's the chicken, the pork, the gyro of the day.

Chef Z said whatever we chose would be delicious, that he doesn't skimp on the good stuff.

I believed him.

His sandwiches are huge and one-of-a-kind, piled high with ingredients like pickled peppers, baby arugula, caramelized onions, pickled jalapeno slaw, fried eggs and asiago-cheese spread.

"We make every we can from scratch, in house," Chef Z said.

I believed him again, especially after a few bites of his work.

During one visit, I ordered the Porchetta stack sandwich. It was so large I had to use a knife and fork to dig through the layers of that creamy Asiago spread and those lip puckering house-pickled peppers. At the heart of the sandwich sat perfectly roasted pork flecked by soft garlic, wisps of fennel and rosemary. When my knife finally hit rock-bottom, it was cushioned by buttery, grilled ciabatta.

Z's #Hoagie, another buttery roll littered with cubes of his house-made corned beef, his house 'kraut, his lush aiolis, blew me away yet again.

Yep, the good stuff.

Sandwiches are the main attraction at 485 Degrees, but I would go back just to flood my table with baskets of the restaurant's sides.

The smashers, fried smashed potatoes, are perfection, soft on the inside with just the right crunch. Then there's the secret smasher sauce, a sage-green drizzle with a gorgeously earthy, verdant flavor I couldn't quite pinpoint. When I asked Chef Z the secret, he divulged very little: that it's an aioli and that black olives play into it.

I didn't press further. A secret this delicious needn't be exposed.

485 Degrees hand-cuts its fries to order, sizing the portions by the number of potatoes you'd like. As Chef Z put it, "One potato or two?" Two. The answer should always be at least two. The more the merrier. His onion rings are light and just greasy enough. His dressings are also homemade, including a ranch dressing that made me believe in a world far beyond Hidden Valley.

None of this comes out especially quickly. It's not that 485 Degrees is slow, it's that it's methodical, that all its scratch cooking takes a bit of time. When a small lunch rush hit, Chef Z, who was a one-man show this day, dropped off our sandwiches, then ran back to the kitchen to crank out his next orders.

"If you need anything just yell really loud or throw something," he said, only half joking, as he and his bushy gray beard disappeared into the back.

It's those personal touches that I really like about this place.

For me, that's more than the good stuff. That's the best stuff.

485 Degrees a Naples Eatery

7785 Davis Blvd., Naples

- **Food:** ★★★☆
- **Atmosphere:** ★★☆☆
- **Service:** ★★☆☆

[JLB's stars AREN'T like Yelp stars, here's why...](#)

- **Price:** \$-\$\$
- **Web:** sizzletruck.com/485-degrees-menu
- **Call:** 239-287-876
- **Hours:** 11 a.m.-9 p.m. Tuesdays to Saturdays, closed Sundays and Mondays
- **Noise level:** Peacefully low, usually
- **Etc.:** Local beers on tap, takeout available

Sample Menu

Sides

- Smashers, \$6
- Artisan mozzarella styx, \$8
- Sizzle fries, \$8

Mains

- Chicken souvlaki, \$12
- Shrimp po' boy, \$13
- New England steak and cheese, \$13

What the symbols mean

★ - Fair

★★ - Good

★★★ - Excellent

★★★★ - Exceptional

\$ - Average entree is under \$10

\$\$ - \$10-\$15

\$\$\$ - \$15-\$20

\$\$\$\$ - \$20-\$25

\$\$\$\$\$ - \$25 and up