

New restaurants coming to Naples in 2017

The new year promises the launch of many exciting, local dining opportunities. Expect at least a dozen new restaurants in 2017 just within Naples city limits.



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The French brasserie is opening Jan. 20 in redeveloped retail space at 365 Fifth Ave. S. in downtown Naples. (Photo: Tim Aten/Naples Daily News)

The French

One of the most anticipated restaurants this year is The French, the latest offering from Chef Vincenzo Betulia, the creator of the popular Osteria Tulia and Bar Tulia in downtown Naples.

Expect Betulia to build upon the success of his rustic Italian counterparts with a traditional French brasserie on the other side of Fifth Avenue South. Betulia has transformed a former retail space in the 365 Building at 365 Fifth Ave. S. into a sophisticated homage to Parisian brasseries at the turn of the 19th century.



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Chef Vincenzo Betulia, owner of Osteria Tulia, is opening The French restaurant Jan. 20 on Fifth Avenue South in downtown Naples. (Photo: David Albers/Naples Daily News)

The French, set to open Jan. 20, will feature a “brasserie rustique” menu inspired by timeless dishes from France’s coast and countryside. Selections will include Poulet Rôti Forestière (roasted chicken with mushroom sauce), Tartare de Boeuf (steak tartare with mustard and cornichons), Escargot de Bourgogne (Burgundy-style snails with garlic herb butter), Soupe a l’oignon (French onion soup) and Steak Frites (grilled coulotte steak with fries and Béarnaise sauce).



Steak tartare will be one of the rustic dishes served at The French, set to open Jan. 20 in downtown Naples. (Photo: Michael A. Caronchi)



Roasted chicken will be one of the rustic dishes served at The French, set to open Jan. 20 on Fifth Avenue South in downtown Naples. (Photo: Michael A. Caronchi)

To assist in transporting guests to a Parisian period and place, The French features red leather banquettes, black and white patterned mosaic floors, custom embossed tin ceilings, oversized antique mirrors and hand-painted, original murals. A lighted live oak tree has replaced a courtyard fountain as the focal point of outdoor dining with marble tables, French bistro chairs, and an indoor/outdoor bar.



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Timeless ‐ An MHK Eatery is targeted to open March 1 at 90 Ninth St. N. on the corner of First Avenue North in Naples. (Photo: Tim Aten/Naples Daily News)

Timeless

Perhaps the most visible new restaurant coming to Naples this season is Timeless – An MHK Eatery, targeted to open March 1 at 90 Ninth St. N. on the corner of First Avenue North.

The new restaurant’s eye-catching modern architecture with striking curved rooflines and high ceilings draws attention from passersby across busy U.S. 41 from Wynn’s Market. Timeless is the first restaurant owned by Matthew Kragh, who also has owned MHK Architecture and Planning in Naples for years, but the eatery is designed by Harrell & Co. Architects. Kragh has tapped David Nelson as executive chef for what is expected to be a “timeless” culinary experience.



Chef David Nelson shows off the classic Porsche replica that will be used for deliveries in Naples for Timeless – An MHK Eatery, targeted to open March 1 at 90 Ninth St. N. (Photo: Vanessa Rogers Photography)

Nelson, a veteran chef formerly at Avenue5 and Truluck's, has created a simple menu of upscale twists on comfort foods for casual dining and snacking from the 6 a.m. takeout breakfast of fresh bagels and coffee through lunch, dinner and late-night outings.



Creative coal-fired pizzas will be on the menu at Timeless – An MHK Eatery, targeted to open March 1 at 90 Ninth St. N. on the corner of First Avenue North in Naples. (Photo: Vanessa Rogers Photography)

Expect items such as creative coal-fired pizzas, Wagyu pot roast, rock shrimp tacos, farm-fresh salads and small plates. A half dozen sandwiches will include a classic Cuban, pastrami made from scratch and one of Kragh's childhood favorites: fried bologna sandwiches.



Rock shrimp tacos are on the menu at Timeless – An MHK Eatery, targeted to open March 1 at 90 Ninth St. N. on the corner of First Avenue North in Naples. (Photo: Vanessa Rogers Photography)

Timeless will include counter seating around an open kitchen and an indoor/outdoor bar. The bar menu will feature local beers on tap and a unique selection of wines by the glass and bottle.



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Le Moulin Bakery & Bistro will share the building and an open concept with Timeless, creating a culinary marketplace expected to open in early March on U.S 41 in Naples. (Photo: Tim Aten/Naples Daily News)

Le Moulin Bakery & Bistro

A French bakery and bistro will share the building and an open concept with Timeless, creating a culinary marketplace expected to open in early March.

Although it will be a separate business with its own identity, Le Moulin Bakery & Bistro will be connected to Timeless physically and collaboratively, daily supplying the adjacent restaurant with baked goods, including fresh breads and desserts as well as dough for bagels and pizzas.

The chef of Le Moulin is Yannick Brendel, a third-generation French baker and native of France who previously was the executive chef and general manager for Wynn's Catering, as well as the executive pastry chef for Mikkelsen's Pastry Shop in North Naples and La Provence French Bakery in Miami Beach. He will operate Le Moulin with his wife, Ana, and business partner Ed Mullen.

Le Moulin, French for "The Mill," will import flour from the same miller Brendel's father and grandfather used in France.

"It's been very difficult for me as a third-generation baker to be satisfied with the bread I find in the U.S.," Brendel said. "We are expected to bring the French technique and the French main ingredients of the products. The main ingredient is the flour."

At night, the bakery's lights will dim and the casual bistro will serve French comfort foods such as pate, brie, beef bourguignon, quiche Lorraine, mussels, terrines and steak frites. Drawing inspiration from the rustic countryside of France, people are invited to come to relax and to meet and mingle with others.

"It's going to completely take you to the Old World," Ana Brendel said. "It has this feeling of dining outside in the countryside of France. That's the feeling we are trying to portray. It's going to be completely different and something that has not been in Naples."



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A vaulted glass roof distinguishes The Bevy, an indoor-outdoor restaurant and bar targeted to open in the latter part of February on 12th Avenue South near Third Street South in Old Naples. (Photo: Tim Aten/Naples Daily News)

The Bevy

A vaulted glass roof distinguishes The Bevy, a small, indoor-outdoor restaurant and bar targeted to open in the latter part of February on 12th Avenue South near Third Street South.

The plan is to create a new gathering place to sip and socialize for lunch, dinner and eventually Sunday brunch. Anticipate a full American bistro menu with trendy small plates, shareable dishes, handcrafted cocktails and craft beers in an open-air dining environment with a courtyard on either side of the future local hangout.

Owner Adam Smith, principal at Naples ReDevelopment Inc., has teamed up with Executive Chef Michael Voorhis, who has manned kitchens in town for many years at Naples Bay Resort, Ridgway Bar & Grill and Nordstrom.

The restaurant's food and beverages will be mostly locally sourced, Voorhis said. "It's going to be something a little different than you normally find dining out," he said.

A large snack section on the menu will feature many light items that can be shared or diners could even order two or three for themselves. Items will include seafood such as oysters and charred octopus, as well as crispy pork belly, burgers and salads, Voorhis said.

"We will have a pretty extensive list of tacos, and all will be homemade," he said.

Ala carte meat and seafood entrees also will be able to be paired with different starches and heirloom vegetables.

"We really want to keep it kind of simple and lighter and more fun and sociable," Voorhis said.



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Sails restaurant is targeted to open this year in the Abbot Downing Building on the northeast corner of Fifth Avenue South and Third Street South in downtown Naples. *(Photo: Tim Aten/Naples Daily News)*

Sails

Not far from The French, another new restaurant is targeted to open this year on Fifth Avenue South in downtown Naples.

Look for Sails restaurant to billow in the third quarter or this fall in the Abbot Downing Building on the northeast corner of Fifth Avenue and Third Street South. Sails will launch next to Engle Dentistry in the 3,590-square-foot former space of American Momentum Bank.

The creative winds of Chef Vural Aydoğan are behind Sails, which will feature a menu with northern Mediterranean flair, including a raw bar and a full brunch on Sundays.

Aydoğan is executive sous chef at Estiatorio Milos, a Greek restaurant in South Beach that recently was named one of the top seafood spots in Miami. He previously was chef at Zuma locations in Istanbul and Miami Beach.

“We are very excited about Sails because it will bring a unique seafood dining menu to Fifth Avenue. It will be transformative to the west side of the avenue and the area’s overall culinary experience,” said Juan Martinez of Courtelis Company via a new release.

Sails will include an indoor/outdoor setting and private dining rooms.



A rendering of the future Fishers restaurant, a redevelopment project at 944 Seventh Ave. N. in Naples. (Photo: MHK Architecture & Planning)

Fishers

A new local restaurant specializing in authentic fish and chips is targeted to open near the end of 2017.

Fishers restaurant is another Adam Smith redevelopment project, which will transform the former Dolphin Car Wash property at 944 Seventh Ave. N. that is home to Beach Bugz golf cart rentals.

Smith grew up in the United Kingdom with Alan Fisher, who co-owns Fishers Fish & Chips in London. For 35 years, the Fishers have operated their popular fish-and-chips eatery where fish and chips are legendary.

“That’s what he specializes in. He’s going to bring it here,” Smith said. “We were pretty much best friends back in the day.”

Fishers menu shows a variety of fish, such as cod and haddock, battered and fried in the traditional British fashion. The fish also is available grilled with garlic or Cajun spice, as well as steamed with white wine vinegar, wholegrain mustard and parsley.

Sides include the traditional “chips” or french fries, mashed potatoes, sweet potato fries and salad. Other dishes on the menu include scampi, fish cakes, cod bites and calamari, as well as grilled chicken and Angus beef burgers.

The new one-story, 2,000-square-foot restaurant to be built behind the DQ Grill & Chill on U.S. 41 will have 1,100 square feet of outdoor dining. In June, the Naples Design Review Board gave its final approval to the MHK Architecture & Planning project, which includes another two-story structure for the beach buggy rental shop on the ground floor with two small residential units on the second floor.



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True Food Kitchen, set to open March 7, is under construction between Saks Fifth Avenue and Barnes & Noble at Waterside Shops in Naples. (Photo: Tim Aten/Naples Daily News)

True Food Kitchen

Although Waterside Shops is actually just north of the city limits, a new restaurant coming to the upscale open-air mall is best included with this week’s Naples list.

True Food Kitchen, set to open March 7, is under construction between Saks Fifth Avenue and Talbots Petites on a vacant corner parcel abutting the shopping center’s east parking lot near Barnes & Noble.

It's the first physical addition to the retail center since the parking deck off Nordstrom was added in 2008, the same year the first True Food Kitchen opened in Phoenix.

True Food now has 16 locations in the nation with five more coming soon, including the first Florida location in Naples. The chain's cuisine meets the increased demand for healthier options.

The menu is dominated by Asian and Mediterranean influences, and caters to an anti-inflammatory diet with vegan, vegetarian and gluten-free options. "Honest food that feels really good," is the motto of the restaurant, which uses local, organic products when possible for nutritious brunch, lunch and dinner menu items.

True Food's entrees include sustainable sea bass, spaghetti squash casserole, grilled fish or grass-fed steak tacos, lasagna Bolognese and pan-roasted chicken. The menu has starters such as shiitake lettuce cups, kale guacamole and edamame dumplings; specialty pizzas with toppings such as butternut squash, house-made chicken sausage, and Brussels sprouts and wild mushrooms. Selections also include salads, sandwiches, burgers and bowls, as well as juices, teas, wine, beer and creative cocktails.



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Brooklyn Dough with a Hole is a new bagel shop coming to Naples this year in the former Whisk! bakery and cafe space at 935 Third Ave. N., next to Bill's Cafe. (Photo: Tim Aten/Naples Daily News)

Brooklyn Dough with a Hole

A new bagel shop is coming soon next to Bill's Cafe in Trinity Plaza, 935 Third Ave. N. The space has been vacant since Whisk! Treats and Eats bakery and cafe closed three years ago.

Brooklyn Dough with a Hole plans to satisfy local yearnings for New York-style bagels. Owner Steve Batitsas started in the bagel business in 1989 in New Jersey, where he operated for 18 years. He also had a shop in Manhattan for five years, and sold his Round Dough with a Hole shop on the Jersey Shore last year to relocate to Naples.

The local shop will offer about 25 different bagels and flavors of cream cheese, as well as pastries, deli sandwiches, and even occasionally pizza. Lunch sandwiches, served overstuffed on a bagel, wrap or bread with chips, a pickle and a cookie, will include hot pastrami, a chicken cutlet, a tuna melt and a BLT. Breakfast sandwiches, served on a bagel, roll or wrap, will include egg and cheese, pork roll and egg, bacon and egg, sausage and egg, as well as Western, vegetable, spinach and cheese omelets, Batitsas said.



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Havana Sweet, a new casual eatery for Cuban cuisine, is supposed to open this week in the Coastland Center mall food court in Naples. *(Photo: Tim Aten/Naples Daily News)*

Havana Sweet

A new casual eatery for Cuban cuisine is supposed to open this week in the Coastland Center mall food court.

Havana Sweet, located in a new kiosk near the food court entrance by Sbarro, will sell Spanish and Cuban sandwiches with Cuban bread or wraps along with desserts, pastries and Cuban coffee, said Glen D. Harrell, senior general manager of Coastland Center.

“Coastland will continue to look at food kiosk opportunities in 2017,” Harrell said.



A rendering of the Chipotle Mexican Grill that will replace the Naples Plaza space vacated by Empire China. (Photo: Cuhaci & Peterson)

Chipotle Mexican Grill

Chipotle Mexican Grill burrito chain has another Naples-area location coming early this year to Naples Plaza, the Publix-anchored shopping center on U.S. 41 across from Coastland Center.

Chipotle, planning to move into the longtime restaurant space of the former Empire China, went back to the drawing board last fall after the Naples Design Review Board asked for reconsideration of initial façade plans for the new restaurant. The redrawn façade renovation was granted final approval Dec. 16.

Chipotle's first area location opened in Mercato in 2011. A third location in Collier County is planned this year for Restaurant Row at Collier Boulevard and U.S. 41 East.

The Denver-based fast-casual chain offers a simple menu of burritos, bowls, tacos and salads with a choice of barbacoa beef, pork carnitas, chicken, chorizo, steak and tofu-based sofritas.



A rendering of a new retail center planned to replace warehouse units on the Victoria Square property at Central Avenue and 12th Street South in Naples. One or two restaurants are expected to locate here. (Photo: MHK Architecture & Planning)

But wait, there's more!

Of course, these projects are what are known to be in the works in the city of Naples. Even more are coming, but details are not available yet.

Expect a replacement to be announced soon in the restaurant space recently vacated by the longtime Mangrove Cafe on Fifth Avenue South near Four Corners.

A new retail center planned to replace warehouse units that will be razed soon on the edge of the Victoria Square property at Central Avenue and 12th Street South will have one or two restaurants, said local developer Christopher Shucart. "I just don't know who," Shucart said.

A couple of other downtown development projects in the works will have restaurant space, too, but probably will not come to fruition this year.



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Fuse Global Cuisine recently grew into adjoining space in Plaza Walk at 2500 U.S. 41 and plans to expand its dinner-only service with a casual barbecue lunch menu starting next month. (Photo: Tim Aten/Naples Daily News)

Another sure thing involves an existing restaurant in Naples. Fuse Global Cuisine recently grew into adjoining space in Plaza Walk at 2500 U.S. 41, and plans to expand its dinner-only service with a casual barbecue lunch menu starting next month.

The nearly additional 1,300 square feet allows overflow space for the dinner crowd and the capability to host private parties for up to 40 people in the separate dining area, said Monika Czechowska, who has co-owned the restaurant and bar for three years with fiancé Greg Scarlatos.