



Welcome to Florida's Last ParadiseSM



Top Chefs

By **Chele Koster Walton**

From Naples to Marco Island and the Everglades, cooks have quietly made a name for themselves in the realm of cuisine that ranges from swamp cookery to worldly American. Here, three of the area's top chefs allow us to peek into their kitchens.

Chef:

Sebastian Mazzotta
Chef at Naples Tomato, Naples

How he got here: He started in the family business in Connecticut, then after schooling at the Art Institute of Fort Lauderdale, chuffed at Naples' Aqua Grill, Bayside, Chops City Grill and his own private chef business.

Restaurant's style of cuisine: "Vine dining," natural Italian-American with a wine emphasis.

Specialties of the house: Lasagna and planked tilapia.

Philosophy of cuisine: Keep things clean and simple; don't mask protein product flavors.

New favorite ingredient: Wild mushrooms.

You'll never find this in his kitchen: Inferior products.

What's new: The restaurant has expanded and added a full bar, including more "enomatic" wine sampling dispensers.

Cooking secret: Passion and love: "that's the only secret there is."