Speckled Egg Cafe gets cracking in Fort Myers



Bagel Bagel Cafe is now The Speckled Egg Cafe, Osteria Tulia is selling pastas plus all the SWFL dining news that's fit to eat.



(Photo: Annabelle Tometich/news-press.com)

There's a new egg in town.

The Speckled Egg Cafe opened April 1 in Fort Myers on McGregor Boulevard. Formerly Bagel Bagel Cafe, the updated restaurant features fresh made-to-order meals for breakfast and lunch.

Bethany Trevett opened Bagel Bagel Cafe in 2008 and hopes to create a welcoming atmosphere for customers. The re-branding includes a new name, new menu and small renovations, including new electronic menu boards.



The cafe features lunch and breakfast items and opened April 1. (Photo: special to news-press)

The breakfast menu features frittata sandwiches, tortilla wraps, crepes, oatmeal bowls, scones and bagels, including the sliced smoked salmon classic combo, which pays tribute to Bagel Bagel's original menu.

Instead of sipping, smoothies are spooned from bowls with names like super greens and tropical melange. Lunch features hot or cold sandwiches; served on your choice of bread and served with a pickle spear and one side. Salads are also on the menu, including an edamame humus salad with tortilla chips.

Hours are 6:30 a.m.-3:30 p.m. daily. Visit The Speckled Egg Cafe at 13391 McGregor Blvd. in Fort Myers. For details, visit speckledeggcafe.com/) or call 985-3013.

Little Bites

The Continental, located at 1205 Third Street in Naples, made The Daily Meal's list of the 101 Best Restaurants in America (http://www.thedailymeal.com/eat/101-best-restaurants-america-2016-slideshow/slide-2). For more information or to make reservations, call 659-0007 or visit damicoscontinental.com (http://damicoscontinental.com/).

The Colby Jack Pub Burger is back at **Culver's** locations through June 5. The burger features a fresh ground beef patty topped with Wisconsin Colby Jack cheese, crispy onion strings and four peppercorn mayonnaise on a buttered bun. For area locations, visit <u>culvers.com (http://www.culvers.com/)</u>.



The Daily Meal ranked The Continental in Naples in their top 101 restaurants in America. (Photo: news-press archives)



THE NEWS-PRESS

JLB in 3 Tweets: At French Press, don't ask, just eat

(http://www.news-press.com/story/life/food/Jean-Le-Boeuf/2015/02/10/french-press-cape-coral-jean-le-boeuf-review-three-tweets/23211077/)

Desserts from Norman Love Confections are now available at **The French Press**. Dessert pastries offered include macaroons, brownies, gluten-free chocolate almond cake and assorted petit gateaux. Visit The French Press at 5789 Cape Harbour Drive in Cape Coral to purchase; call 542-0212 for details.

Barbatella, located at 1290 Third Street South in Naples, will host a <u>Donnafugata (http://www.donnafugata.it/pagine/Donnafugata-company.aspx)</u> wine dinner on April 13 at 7 p.m. A four course menu will pair with the winery's Sicilian wines. Cost is \$65 per person plus tax and gratuity. Call 263-1955 for reservations or visit <u>barbatellanaples.com (http://www.barbatellanaples.com/)</u> for information.



Osteria Tulia is now offering housemade pastas for sale. \$9 for a 15 ounce bag. (Photo: special to news-press)

<u>Diners</u> can now take a bite of Naples wherever they go. Chef Vincenzo <u>Betulia</u> is selling his homemade pastas at Osteria Tulia and Bar Tulia. The four varieties — garganelli, orecchiette, rigatoni or spaghetti chitarra — are available in 15 ounce bags for \$9. For details, call 213-2073 or purchase pastas at 466 Fifth Ave. S. in Naples.



THE NEWS-PRESS

Naples chef hosts James Beard Foundation dinner

(http://www.news-press.com/story/life/food/2015/04/16/osteria-tulia-chef-hostsjames-beard-foundation-dinner-naples/25870905/)

Beer and Bacon

Save the date: Fort Myers Beer and Bacon Festival is coming May 14 to the Lee Civic Center in North Fort Myers. The event will include over 80 craft beers for sampling with offerings from local breweries. Local chefs and restaurants will serve samples of bacon-loaded dishes, and live music and games will add to the fun. For more information, visit ttmyersbeerandbacon.com/).



The Foodie Find of the Week is Endurance Tea, sold at Green Cup Cafe in downtown Fort Myers. (Photo: Anne Reed/newspress.com)

Foodie Find of the Week

What: Endurance Tea

Cost: \$15.99 for 15 sachets

Where: Green Cup Cafe, 1412 Dean St. Suite 100, downtown Fort Myers

Why: With a medium amount of caffeine, this tea promises to grant the sipper the staying power to crank through a <u>CrossFit</u> class, climb mountains and outrun zombies. With a label like that, it's certainly worth a try, even if the effect simply gets you through the morning office meeting.

A La Carte is a compilation of news and notes from <u>Southwest Florida</u>'s dining scene. Send info and story ideas to taste@news-press.com. Connect with these reporters: <u>@AnneKahtrynReed</u>
(http://www.twitter.com/AnneKahtrynReed) and <u>@ATometich</u> (http://www.twitter.com/ATometich) (Twitter).

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