



VANESSA ROGERS



## TO MARKET, TO MARKET

Two new, chic Naples eateries are part restaurant, part market with European flair. **Dolce & Salato Italian Food Boutique** on Third Street South has a coffee bar, wine bar and handcrafted sandwiches and salads, residing in a casual market setting with wine, beer, pastries, cakes and other products to take away. Native Italian owners Agostino Nastasi and Natascia Marchesi's hands-on presence contributes to the market's neighborhood feel. **Three60 Market** (pictured above) on the Haldeman Creek waterfront is in an Old Florida, tin-roofed building with a modern industrial vibe on Bayshore Drive. The shop features homemade pasta and soups to eat in or take home, wine, and dried pasta by Rebecca Maddox, creator of the Naples Pasta Company, and Chef Michael Johnson (a Johnson & Wales-trained chef formerly of The Ritz-Carlton, Naples). Maddox, who loves taking on projects people say can't be done, plunged into the multiyear renovation project because she thought the building was worth saving and the emerging arts neighborhood worth supporting. Pop-up parking lot markets, wine tastings and cooking classes are planned for the fall.

## SWEET HEARTS

The philanthropic nature of chocolate maestro Norman Love and his wife, Mary, lives in their son Ryan, 23, who came up with his own idea to raise money for local charities called Sharing a Lil' Love With **Norman Love Confections**. During a yearlong program, a dollar from the sale of each specially designated box of chocolates will be donated to a local nonprofit group, which will change quarterly. The first beneficiary is United Way of Lee, Hendry and Glades counties. Sales during the second quarter of the program will benefit the Boys & Girls Club of Lee County. The fun, kid-friendly flavors for the special packages, chosen by Ryan with input from fellow Norman Love team members, include Cookies and Cream, Bubble Gum, Peanut Butter and Jelly, Vanilla Cupcake and Cotton Candy.



Ryan Love



Shirlene Elkins, left, and some of her dishes

## BON APPÉTIT; BON VOYAGE

Take a culinary cruise with Naples' own bon vivant Shirlene Elkins, who shares her cooking skills on [naplesillustrated.com](http://naplesillustrated.com) through videos and recipes and with her friends by planning theme parties and gatherings. **SilverSea** cruise planners liked *Shirlene's Cuisine for People on the Go* videos and invited her to create onboard cooking demonstrations with the cruise chefs for a Mediterranean voyage May 23-30, 2013. Elkins is planning food and wine-centered shore experiences in the cruise's many ports, from Barcelona to Rome, including a two-night stay in Monte Carlo during Monaco's 70th Anniversary Grand Prix. See new videos and recipes on [naplesillustrated.com](http://naplesillustrated.com), with cuisine honoring a few of the cruise's ports. For cruise information, contact Lynne Adams, [lynne@travelxperts.com](mailto:lynne@travelxperts.com), 239-949-1611.