

## Hot off the Grill: Ristorante Farfalla

By JONNA RUBIN

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-- The restaurant: Ristorante Farfalla, which means butterfly in Italian, has been a familiar sight for Estero diners for almost 11 seasons. Though the restaurant focuses on Italian cuisine, don't look for chicken parmigiana or spaghetti and meatballs on the menu; instead, Farfalla keeps the focus on fine authentic fare, such as risotto, homemade pastas and plenty of fish, chicken, veal and beef dishes.

Diners should feel free to linger over each course, as there is a broad selection of hot and cold appetizers, including spiedini alla romana, which is a mixture of homemade mozzarella cheese, bread, egg and parmesan in a garlic and anchovy sauce, as well as a fresh selection of salads ranging from classic caesar to insalata tre colori, featuring radicchio, arugula and Belgian endive. Entrees range from classics such as penne alla vodka to cioppino, a robust Italian fish stew.

Look for chef and owner Michael Fattah throughout the kitchen and dining room, as he makes a point to meet with individual tables when possible.

-- Now open for the season: Farfalla closes each season until just after Labor Day, but is now back in business for dinner six days each week, and will re-open on Sundays in November. Though the menu hasn't changed, look for a refreshed wine list and a variety of daily specials, including a ravioli of the day.

-- Atmosphere: upscale casual

-- Price range: \$16-\$30

-- If you go: 21301 U.S. 41 in the Corkscrew Village Plaza, 495-9912

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