

TRAVEL AND HOSPITALITY

Ritz-Carlton brings taste of New York to southern Florida

March 19, 2024



Drawing inspiration from Manhattan's famed culinary district, Nolita features New York-style Italian classics. Image credit: Ritz-Carlton

By LUXURY DAILY NEWS SERVICE

Marriott International-owned hotel and resort chain Ritz-Carlton is opening a fresh restaurant inside its newly renovated property in Naples, Florida.

Bringing a taste of New York to the coastal city, Nolita serves up Italian classics beloved by those who call its namesake Manhattan neighborhood home. From house-made pasta to hand-tossed pizza, the artisan eatery's menu extends the company's immersive travel offerings to the thriving luxury scene of southern Florida.

"The introduction of Nolita bolsters the resort's four-decade legacy as the premier dining destination in Naples, now with eight unique on-property bars and restaurants for our guests and local residents," said Mark Ferland, area general manager at [Ritz-Carlton](#), in a statement.

"The Ritz-Carlton, Naples remains the iconic Florida resort where memories are made, and Nolita provides the perfect setting for sharing moments with friends and family in Naples."

Down the coast

Nolita's debut marks the eighth bar and restaurant opening at the resort.

The menu takes guests and visitors on a culinary journey from Florida to New York, both high-end hotspots ([see story](#)). Satish Yerramilli, the executive chef at the resort, has picked chef Lola Riboleau to take charge of the new dining spot.



The luxury resort boasts an in-house pizza expert. Image credit: Ritz-Carlton

Inspired by the food traditions long established in the historic Nolita neighborhood up north, pasta noodles are made from 00 durum wheat and semolina. Meanwhile, family recipes shape dishes such as veal parmigiana, spaghetti and meatballs, clams, focaccia and pizzas.

Chef Gabriele Candela specializes in the latter, a third-generation pizza cook who mastered his skills in his grandfather's Sicilian pizzeria. He has also worked at world-renowned spots such as L'Antica Pizzeria da Michele in Naples, Italy.

High-quality ingredients, such as 48-hour-fermented flour, San Marzano tomatoes and fior di latte mozzarella define his creations at Nolita.

The gastronomical opening's bar pours drinks that complement his pies and other plates. Post-dinner desserts include boozy ice creams and Italian favorites such as limoncello strawberry cheesecake and tiramisu.

Diners can also snag breakfast in the morning at the restaurant's expansive buffet before it transitions for the day into an Italian-fare mecca come lunch.

"Like the Nolita neighborhood in Manhattan, Nolita has a wonderful, casual vibe," said Mr. Yerramilli, in a statement.



Italian-style drinks are crafted to suit the high-end menu. Image credit: Ritz-Carlton

"Our menu reflects the recipes of blended families and traditions, where dishes featuring red sauce sit on the table alongside white wine sauce," he said. "Those old conventions do not apply.

"And the pizzas everyone has an opinion about the perfect crust, but the pizza at Nolita is a must."

Reservations can be booked [here](#).

Gastronomy has long been a point of emphasis for the resort ([see story](#)), reflective of Ritz-Carlton's food-focused messaging that often dominates its advertisements and in-person activations ([see story](#)).

This latest restaurant opening fits nicely within the brand's recent image overhaul, which now puts sensorial, immersive travel experiences at its heart ([see story](#)).

© 2024 Reliance Relocation Services, Inc. All rights reserved.

Luxury Daily is published each business day. Thank you for reading us. Your [feedback](#) is welcome.