

Under the Toque

Chef Silvestro Antonioli



Silvestro's Restaurant & Wine Lounge ◆ Lake Mary

Chef/Owner of Silvestro's Restaurant & Wine Lounge in Lake Mary, Silvestro Antonioli learned the smell, touch and taste of the best Italian cooking in his Mama's kitchen in the Eternal City, Rome. After a stint as a professional soccer player, Antonioli took over a prosperous food market, Margherita La Fonte, a grocery located in the heart of Rome, which was highly regarded for its deli meats, cheeses, produce, breads and wines. As the grocery owner, Silvestro was responsible for selecting over 5000 food items. This is where he honed his skills at picking only the finest and freshest ingredients for his customers.

After ten years, Silvestro left the grocery business and moved to Savannah, Georgia, where he began his career as an esteemed chef. Starting in the kitchen of Il Pasticcio, at the time a small Italian trattoria in downtown Savannah, he soon took over as head chef. This began the transformation of the restaurant into a nationally recognized, award-winning hotspot, frequented by locals, tourists and celebrities galore. The restaurant was highly rated by Zagat and others, and was featured in USA Today in a cover story about the top ten Italian restaurants in the United States. Silvestro has cooked for numerous actors, among them Robert Redford, Julia Roberts, Will Smith, Tom Hanks, Nicholas Cage, Clint Eastwood and John Travolta.

While living in Savannah, Silvestro vacationed frequently in Cocoa Beach with his twins Luca and Valeria. While they learned to surf, he fell in love with the beaches and thought about the restaurant he dreamed of owning. On August 25th 2005, his dream came true as he welcomed customers through the doors of the original Silvestro's located at 2039 N. Atlantic Ave. in Cocoa Beach.



Photo: DOMINIC AGOSTINI

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They celebrated their fourth anniversary August 25, 2009.

Chef Silvestro Antonioli and Tony Bless partnered with Kevin Garbin and Sam Liberto to open the new location at 7025 CR 46A, Suite 1011 in Lake Mary in September 2009.

Silvestro's special offerings include: Vero Carpaccio - Thin slices of the highest quality filet - mignon marinated in garlic, lemon and extra virgin olive oil accented with arugola and authentic parmigiano; Antipasti Italiani (for two) Prosciutto, salami, fresh mozzarella, authentic parmigiano, olives, tomatoes, artichokes, roasted red and yellow bell peppers and more. Other specialty menu items include: Fettuccine alla Carbonara - Fettuccine with smoked bacon, black pepper and a splash of cream finished with egg and authentic parmigiano or Calamari e Gamberi Saltati - Sauteed calamari and tiger shrimp accented with fresh lemon.

