

PRESS RELEASE

CULINARY TREATS IN ST. PETE

With a melting pot of cuisines in an ever-expanding foodie heartland, [St. Pete/Clearwater](#) has it all. While the region's beaches may take the plaudits (Clearwater Beach recently ranked as [TripAdvisor's](#) No.1 Beach in the US and No.6 in the world), a sizzling culinary scene of crab rangoons, seared scallops and swordfish belly rigatoni gives visitors even more of an appetite to visit.

To inspire those wanting to visit the destination and experience the wide-range of flavours, Visit St. Pete/Clearwater has compiled a roundup of the restaurants currently on the tip of everyone's tongues...

1. [Ichicoro Ane](#)

New on the scene in downtown St. Pete is Ichicoro Ane. After opening this December, the small plates and ramen have already gone down a treat with the locals. With a menu spanning crispy pork belly, smoked beef shoulder and North Country Applewood bacon, as well as 'deviled' crab, octopus and many freshly caught ocean delights, the flavours will endure in the memory (and taste buds) long after you've left St. Pete's latest independent.



2. [The Reading Room](#)

Drawing inspiration from their own 3,500 square foot back garden, The Reading Room and its wood fires serve a thoughtfully curated menu. Seasonal produce means the menu is frequently in flux, but this just adds to the spontaneity of the dining experience. Roasted root vegetables, peppered quail, and crab cakes, as well as an especially luscious Inniskillin Ice Wine make a menu to die for. The nasturtium stuffed 'crab rangoon' is filled with smoked cream cheese and sweet chilies in puffed crackers – a mouth-watering delight!



3. [Souzou](#)

When it comes to treating your taste buds, Souzou receives top marks. A Pacific rim inspired take on Japanese Izakaya (a Japanese gastropub), Souzou takes raw, but unique, ingredients and has collated a menu of remarkable tasting notes. Think sea, think sushi, think seared scallop and lobster tail, as well as freshwater eel (or 'unagi' – cue the *Friends* jokes).



4. [The Mill](#)

The Mill's expansion to a second restaurant will come as no surprise for the locals, but for food travellers, a St. Pete trip won't be complete without a sample of the restaurant's rustic splendours. The southern twist on fried frogs legs, alongside roast beet panzanella and honeyed pepper cheesecake mean you can't help but go for three courses. Dessert menu? What's stopping you?



5. [Paul's Landing](#)

Where laid-back chic meets golden age luxury, Paul's Landing opened its doors in February this year, in St. Pete's iconic Vinoy Renaissance Resort. It's not just the food that is mouth-wateringly good here, as this landmark feasting spot spoils diners with waterfront views across the Vinoy Basin and on to the Downtown St. Pete skyline behind. Florida-inspired cuisines include fresh clams with orange and jalapeno broth, beer brined smoked wings, Gulf fish tacos and chef's favourite smoked fish spread. Playful cocktails and some of St. Pete's finest craft beers can be enjoyed here too, making for a perfect night downtown!



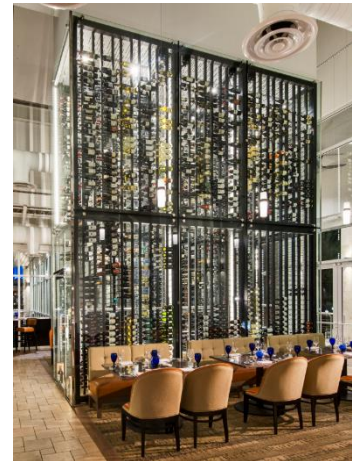
6. [Il Ritorno](#)

Living up to its Italian name “The Return”, Il Ritorno marks the homecoming of Owner and Executive Chef, David Benstock. Born in St. Pete, Chef David has been stirring up the food industry from just 13 years old. Working across the States has exposed him to an eclectic mix of cuisines, which have seen him find his true love in the taste of Italy. Now, he has brought that passion back to St. Pete, creating modern Italian dishes for the discerning palate, introducing new and interesting flavour combinations that add elegance to a traditionally rustic cuisine. Locals regard this spot as the closest they have come to Venice and Rome!



7. [Sea Salt](#)

Combining global seasoning with local flavours, Sea Salt is shaking up the local cuisine scene. Featuring an impressive 80-ft. long raw bar and a 20-ft. tall wine tower, Italian-born Fabrizio Aielli’s fine dining restaurant serves some of Florida’s freshest seafood, with 130 different salts from around the world! Diners can expect to sample contemporary seafood cuisine prepared with sustainable ingredients, with menus changing daily to ensure every experience is a memorable one!



8. [Locale Market and FarmTable Cucina](#)

Wander through the market and enjoy seasonal and organic produce straight from the farm and sea. Inspired by chefs and run by award-winning chef, Michael Mina, Locale Market offers everything from fresh pasta, gourmet cheeses, cold pressed juices, hot-pressed Panini sandwiches fresh off the grill, delectable hand-made chocolates and the freshest of seafood catches.

Those wanting a slightly more formal experience can head upstairs to FarmTable Cucina, where squid ink tagliatelle meets swordfish belly rigatoni and shrimp pappardelle, while a ‘Daily Florida Catch’ brings octopus together with chickpeas, harissa and fennel.



This spot is a St. Pete staple.

9. [Bodega on Central](#)

Inspired by the islands that pepper the coast of Latin America, Bodega's laid-back atmosphere accompanies their delicious Cuban sandwiches and freshest of juices. Nestled in the Edge District, they serve the food they love as a family, street-style, taking inspiration from Cuba, Tobago, Puerto Rico, Trinidad and everywhere in between. Their Cuban roast pork, ham, swiss cheese, pickle and mayo-filled sandwiches take some beating.



10. [Intermezzo Coffee & Cocktails](#)

St. Pete's Edge District is home to Intermezzo Coffee & Cocktails: coffee shop by day, craft cocktail bar by night. Its pop-up popularity was so strong that it took up permanent residence, and while it's not a 'St. Pete eat' as such, the slow-drip cold brews, matcha lattes and cold brew lemonade make this stop-off perfect for both tipples and caffeine fuel alike.



11. [Rococo Steak](#)

Traditional steak lovers be warned: this is not your average American steakhouse! Turning your typical steak on its head, Rococo offers a chic twist on the norm, embracing a lighter, livelier more decadent dining experience.

Seasonal menus showcase the chef's undying passion for creative cuisine, which promises to take diners on a thrilling gastronomic adventure.



The foodie hub of St. Pete/Clearwater is located on a sun-drenched peninsula on Florida's west coast, bordered by the Gulf of Mexico to the west and Tampa Bay to the east.

To add to its culinary highlights, the area also plays host to Florida's oldest craft brewery and has the largest craft beer scene in the state. More than 39 craft breweries now call the area home, dotted along what is locally dubbed as the 'Gulp Coast'. In 2017 the destination launched its own [Beer Passport](#), enabling visitors to tally up their visits to the breweries and win prizes along the way.

For more information, visit: <https://www.visitstpeteclearwater.com/>

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Visit St. Pete/Clearwater (VSPC) is the official destination marketing organisation of Pinellas County in Florida and covers 26 municipalities in the area. The region is located on the peninsula on Florida's west coast, bordered by the Gulf of Mexico to the west and Tampa Bay to the east.

The area offers 35 miles of award-winning white-sandy beaches, exotic nature trails, culture and arts. It is home to independent restaurants, boutique shops and a unique craft beer trail running from Tarpon Springs to Treasure Island showcasing 39+ local breweries' fresh artisanal beer.

In 2019, Clearwater Beach was awarded the No. 1 spot in the USA in TripAdvisor's Traveller's Choice Awards while St. Pete Beach came in at No. 4. Clearwater Beach was also voted No. 6 in the world!

Boasting the largest collection of Dali artwork outside of Spain in the Dali Museum, the county has a significant art scene, with walking mural tours, regular exhibitions and the impressive Chihuly Collection of hand-blown glass sculptures.

The destination is renowned for sunshine and currently holds the Guinness World Record for the longest run of sunshine days, a massive 768.