



*Chef Lysielle's Artisan Salad, Bleu Provence, Award-Winning French Restaurant*

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## Where the Chefs Eat

### Vincenzo Betulia of Osteria Tulia, The French in Naples

Artis Henderson, Special to The News-Press

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*When he's not at the helm of two of Naples top restaurants, where does Chef Vincenzo Betulia eat? Good question.* Naples Chef Vincenzo Betulia, whose trio of restaurants — Osteria Tulia, Bar Tulia, The French — are often ranked among the city's top eateries, brings a love for classic French and Italian cuisines to his menus.

*His favorite dishes to prepare?* “There’s a lot of them,” he says, laughing. “That’s why I own restaurants. Typically everything that’s on my menu is something that I really enjoy to prepare. I’ve been in the industry for 31 years — feels like 131 — and the things I’m always most drawn to are simple dishes with a handful of ingredients.” Betulia’s philosophy in the kitchen focuses on simplicity and honesty. “I’m not here to reinvent the wheel,” he says. “I’m doing dishes that people would find in Italy or a Parisian bistro. To say that I’m this avant-garde chef doing this crazy tweezer food that’s a riff on Italian or French, I’d be lying to you.” When he’s not preparing his famous steak frites or roasted short-rib tortelloni, Betulia likes to eat out with his wife and three boys. Here are some of his top destinations.

**Do you have a favorite restaurant in the area? [Bleu Provence](#) has always been one of my favorites. Jacques (owner Jacques Cariot) truly is Naples’ top host.**

*Other go-to spots that might not be in the neighborhood?* My wife and I will drive an hour and a half to Miami for dinner. It's good to see a different vibe and feel a different energy. Upland is definitely one of my favorites. It's awesome, very simple Californian. To make that escape is great.

*Where do you go for a quick meal?* One place that my wife and I visit for a quick lunch while the kids are in school is Sushi One on Pine Ridge (Road). It's a family-run sushi joint. We'll have a couple of sushi rolls and call it a day.

*You say your three boys are picky eaters. Any place you like to take them?* My 10-year-old only eats hangar steaks, flank steaks and grilled chicken, and my twins are heavy carb eaters. We went to Ocean Prime the other night, and we had a lovely time. My son ordered a \$40 filet.

*How about for special occasions?* My wife and I try to travel as much as we can, and for me, special occasion places are bucket list restaurants like Le Bernardin or 11 Madison Park (in New York City).

Osteria Tulia, Bar Tulia and The French are all located on Fifth Avenue South in Naples. Visit [osteriatulia.com](http://osteriatulia.com) or [thefrenchnaples.com](http://thefrenchnaples.com) for more.

### **Find his picks**

Bleu Provence: 1234 8th St. S., Naples; 261-8239 or [bleuprovincenaples.com](http://bleuprovincenaples.com)

Upland: 49 Collins Ave., Miami Beach; 305-602-9998 or [uplandmiami.com](http://uplandmiami.com)

Sushi One: 1410 Pine Ridge Road, Naples; 354-0101 or [sushionenaples.com](http://sushionenaples.com)

Ocean Prime: 699 5th Ave. S., Naples; 430-0404 or [ocean-prime.com](http://ocean-prime.com)

Le Bernardin: 155 W. 51st St., New York; 212-554-1515 or [le-bernardin.com](http://le-bernardin.com)

Eleven Madison Park: 11 Madison Ave., New York; [elevenmadisonpark.com](http://elevenmadisonpark.com)

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