

MIAMI

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John Kunkel
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MOLTO MARINO

It took longer than expected, but **MC Kitchen** is finally open in the Design District.

The co-owner and executive chef, Dena Marino, gutted out the former Fratelli Lyon space, covering the walls with eco-friendly Brazilian ipe wood and the floors with basalt. Hard-to-miss touches in the restaurant include an open kitchen with ringside seats and a marble-topped bar with 20 beers on tap.

Marino has crafted a menu of dishes she learned from the 15 years she spent with mega chef Michael Chiarello. We predict her *piadinas*, a sandwich-meets-pizza-meets-salad delicacy, will undoubtedly become favorites of the lunch crowd, while dinner entrées like crispy black risotto with octopus are sure to keep the place packed in the evenings. An adjoining gourmet market will stock Marino's signature olive oil and other preserved goods. 4141 NE Second Ave., Miami, 305.456.9948, mckitchenmiami.com



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