



MC Kitchen

By AM Dreer / Dining Editor



MC Kitchen in the Miami Design District

Restaurants by Cuisine & Price

\$\$\$\$... Above \$61	Japanese
\$\$\$... \$31-\$60	Mediterranean
\$\$... \$11-\$30	Mexican
American	Seafood

Cuisine: Italian

Rating: ★★★★★ 4.0 / 5.0 based on 92 reviews

Expanding the culinary offerings in Miami's Design District, Chef Dena Marino and her partner Brandy Coletta own and operate MC Kitchen, a farm-to-table Italian restaurant & mercato offering seasonal dishes with soulful flavors. Chef Marino moved from Colorado to Florida to build a restaurant that reflects her personal style and showcases her creativity. The double height dining room is sleek and sophisticated with entire walls of windows, dark wood paneling and endless sheer [curtains](#) that allow for plenty of unabashed people watching in the fashionable neighborhood.

With very little softness to absorb the noise when MC Kitchen is busy, the restaurant is a peaceful oasis at brunch service when the tinkle of glassware gently punctuates muted conversation. House made pastas are inspired by the [recipes](#) Marino learned in her grandmother's kitchen. Start with crisp piadena flatbreads topped with spicy shrimp, a tossed "PLT" salad (pancetta replaces traditional bacon) or creamy fresh mozzarella with spinach and tomato. A honey-glazed pork chop with caramelized brussel sprouts or Niman Ranch braised short ribs are rich and satisfying entrees. Keep an eye on Chef Marino as she powers through the open kitchen; she's the heart and soul of every plate.

