

OCEANDRIVE



The Guide

packing heat

CHEF DENA MARINO'S NEWLY OPENED MC KITCHEN REVAMPS TIMELESS ITALIAN WITH MODERN FINESSE—AND A BIT OF THEATER. BY JESS SWANSON

Chef Dena Marino comes to Miami with a simple yet modern approach: Find the best seasonal ingredients on the market, then rework age-old classics in innovative new ways. Marino, a pro at pulling mozzarella by hand, serves it warm with sea salt. However, instead of pairing it with oil and vinegar, she opts for balsamic caviar. Diners can try any of the nine homemade pastas, from spinach lasagna (baked in the antique wood-burning oven) to pumpkin tortellini (made with braised Florida rabbit ragú, Tuscan cabbage, homemade ricotta, and balsamic

drizzle). Or, for lunch, opt for the Piadena, an eponymous concoction of pizza dough folded around such clever combos as crispy shrimp with jicama carrot slaw and avocado, or grilled chicken with pancetta, lettuce, and tomato. The food is the star of the show, but the modernist design of the space allows guests to snag a stool at the open kitchen counter for a front-row seat to Marino's performance. It's rude to cheer with your mouth full, but you can still applaud. 4141 NE Second Ave., Ste. 101A, Miami, 305-456-9948; mckitchenmiami.com **OD**

