

PACIFIC

San Diego

SAN DIEGO'S WHERE, WHEN AND WOW!

NOVEMBER 2012 / PACIFICSANDIEGO.CC

THE DINING ISSUE

YELLOWTAIL SASHIMI WITH PONZU AND
JALAPEÑO AT KATSUYA BY STARCK



TODD RENNER'S FAVORITE DISH

Charred octopus salad at Isola Pizza Bar

By chef/owner Massimo Tenino

"The kitchen nailed it perfectly with tender octopus and fresh ingredients that were very visible," Renner says. "It's a shareable salad that also has potatoes and celery in it, a classic Italian pairing."

Isolo's chef/owner, Massimo Tenino, reveals that he first braises the octopus in wine, lemon juice and bay leaf before charring it inside his 900-degree wood-burning oven. "The process brings out the sweetness of the octopus," he says. "It's a recipe inspired by my family when I grew up in Italy."

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ISOLA PIZZA BAR

1526 India St., Little Italy
619.255.4230, isolapizzabar.com