



Featured Recipe

INSALATA DI POLIPO (MARINATED AND GRILLED OCTOPUS SALAD)

**To pair with
2016 LONGORIA PINOT GRIGIO**

**from Chef Leonardo Curti
of Leonardo's Ristorante & Pizzeria**

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Ingredients

OCTOPUS

CELERY

CARROTS

ONION

OLIVE OIL

SALT

BLACK PEPPER CORNS

SALAD:

ARUGULA

ROASTED PEPPERS

PITTED BLACK OLIVES

CAPERS

1/2 FRESH LEMON

Method

In a pot of salted water, add the celery, carrot and onion, and bring to a boil. Add the octopus. Cover with a lid, reduce the heat and simmer for 15-20 minutes. Let octopus cool in the cooking water for about 25 minutes. Drain and cut into rather large pieces.

In a bowl, add a generous amount of olive oil, add salt and pepper to taste, and stir. Add the octopus, cover the bowl with plastic wrap and let stand in the refrigerator for at least 5 minutes. Drain and arrange on a hot grill. Cook for 5 minutes. Turn it over and cook for another 5 minutes, basting frequently with the octopus marinade.

Place the octopus on a serving dish over fresh arugula, roasted peppers, pitted black olives and capers. Add salt and pepper, and sprinkle with lemon juice.

Rick and Diana took a bottle of the 2016 Pinot Grigio to Leonardo's new restaurant in Solvang. They both ordered this salad, and the Pinot Grigio was a perfect pairing! We suggest you also try our 2016 Albariño with this delicious salad.