

Created by: Debra C. Argen

Di Vino by the Glass Bar Recipes - Riviera Maya, Mexico

Chef Riccardo Bertazzoni and **Chef Stefano Dal Ben** of the Italian restaurant [DiVino by the Glass Bar](#) in **Playa del Carmen** bring a delicious taste of Italy to the [Riviera Maya, Mexico](#).



The restaurant has Italy well represented from the North to the South with owners Nicola Iorio of Naples, Riccardo Bertazzoni of Milan, Stefano Dal Ben of Venice, and Daniele Personalì of Rome, whose culinary vision is one of style, taste, and presentation.

I had an excellent dinner at Di Vino by the Glass Bar while I was in Mexico in May 2008, and met with Chef Riccardo Bertazzoni to learn about the culinary concept behind the restaurant whose focus is on modern Italian cuisine from all parts of Italy like the owners themselves. Combined with the right mixture of tradition and elegance, Di Vino by the Glass Bar has all the right recipes. The restaurant opened in 2003 and has a tempting innovative menu and a large selection of wines. Chef Riccardo and Chef Stefano share their recipes for a tasty two-course menu.

The Menu

Chile Sea Bass "Garlic and Rosemary" served with

"Vinegar-Sour" Vegetables

Veal Chop in Porcini Mushroom Sauce served with Baked Potatoes

Chilean Sea Bass "Garlic and Rosemary" served with "Vinegar-Sour" Vegetables

Ingredients:

170

Grams (6 ounces)

Filet of Chilean Sea Bass

Garlic, Rosemary, Salt, Pepper Carrots, Zucchini, Spring Onions, Broccoli, Sun-dried Tomatoes

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2

Tablespoons

Fish stock

2

Tablespoons

Rice Wine Vinegar

Olive Oil

Method: Sauté the filet of Chilean sea bass with olive oil, garlic, and rosemary. Sauté the vegetables with olive oil, and then add the rice wine vinegar and fish stock to finish. Serve the filet with the vegetables.

Veal Chop in Porcini Mushroom Sauce served with Baked Potatoes

Ingredients:

284

Grams (10 ounces)

Veal Chop

10

Grams (0.35 ounces)

Porcini Mushrooms

Rosemary

Demi-glacé

Meat Stock

Potatoes

Oil

Method: Sauté the veal chop, add the demi-glacé and 2 tablespoons of meat stock, and cook over a low heat. Sauté the mushrooms with olive oil and garlic. When the mushrooms are done, make a slice in the veal chop and stuff with the mushrooms. Serve with baked potatoes.

Buon appetito!

Di Vino by the Glass Bar is open from 7:00 am until approximately 1:00 am, and offers a buffet breakfast from 7:00 am - 11:00 am, lunch from 12:00 pm - 5:00 pm, and dinner from 5:00 pm - 11:00 pm.

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For information on **Riviera Maya, Mexico**, please visit the website: www.RivieraMaya.com.

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