

# Michaelangelo's

ITALIAN RESTAURANT WINE BAR

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## Lobster Fra Diablo

YEILD: 2 servings

prep time: 10min.

Cook time: 15 min.

From Michael Annandono, Executive Chef/Owner

*The world renowned "San Marzano tomato" derives from volcanic soils of Mount Vesuvius near Naples, Italy. This thick flesh and almost seedless tomato delivers a bittersweet and less acidic flavor. Paired with sweet lobster meat, shaved garlic and white wine, this spicy pasta dish has been a staple in southern Italy for generations.*

3 Qt. Boiling water

1 Tbs. Salt

½ lb. Spaghetti

2 T Extra virgin olive oil

2 ea Garlic cloves, slivered

½ ea Shallot, slivered

1 ea 10oz lobster tail or 1.5 Lb Whole lobster

1.5 C whole San Marzano tomato

1 tsp. Sea salt

1 tsp. Red pepper flakes

¾ C Dry white wine

1 tsp. Fresh oregano, chopped

1Tbs. Flat leaf parsley, chopped

Heat 3 qt. of water with salt and bring to a boil. Cook pasta al dente and set aside. In a medium sauté pan, heat olive oil on med-high and sliver garlic and shallot into the oil for 1 min. Sear the lobster flesh side down in garlic and shallots. Flip lobster and add tomatoes, sea salt and red pepper flakes. Cook for 2 min. until tomatoes start to split open. Add white wine and deglaze. Cover and let simmer until lobster is not translucent. Serve over pasta.

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Notes: