

PASTA SPECIAL: 25 DELICIOUS NEW DISHES TO TRY RIGHT NOW,

FOOD & WINE

APRIL 2013

60 BEST NEW

italian

RECIPES & WINES

Guest editor *Mario Batali* on how to cook pasta, braise meat, make calzones

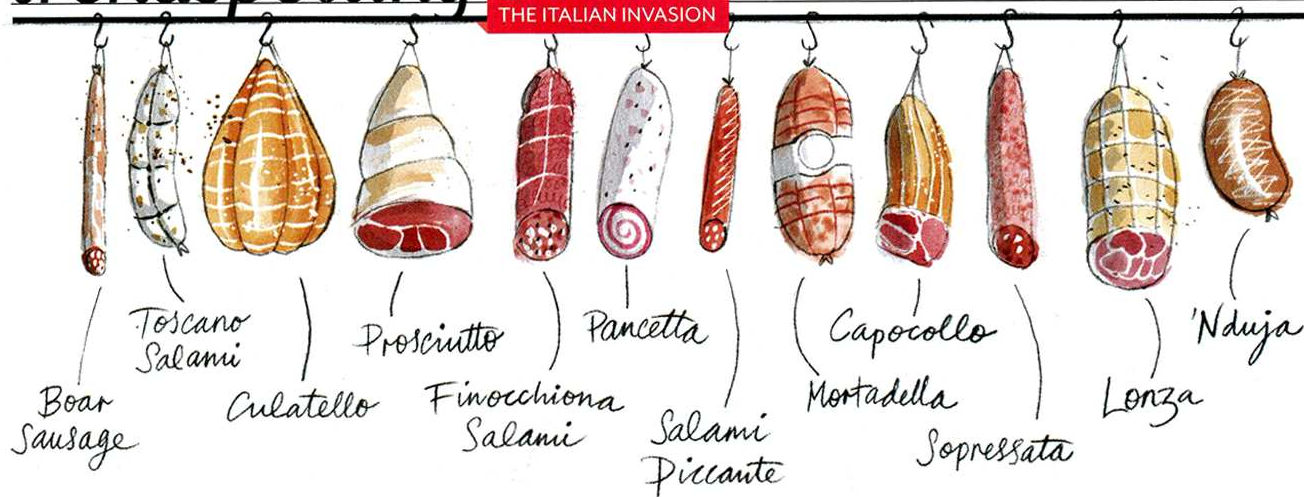
BATALI TOSSES
CURLY PASTA WITH
SPRING VEGETABLES.
HIS WINE CHOICE:
CRISP ITALIAN WHITE
RECIPE, PAGE 18




taste test winners:
italian value wines

trendspotting

THE ITALIAN INVASION



EDITORS' PICKS: SALUMI SPECIALISTS

 From prosciutto to pancetta, coppa to culatello, America's great producers and purveyors of cured meats.

Boccalone, San Francisco
Chef Chris Cosentino's shop has portable "salumi cones" and a mail-order club. boccalone.com.

The Butcher Shop, Boston
A butcher shop, salumeria and wine bar from chef Barbara Lynch. thebutchershopboston.com.

Creminelli, Salt Lake City
The US outpost of the 400-year-old artisanal meat company is still family-owned. creminelli.com.

Farmstead; Providence, RI
House-cured meats come with a mustard made from a secret family recipe. farmsteadinc.com.

Fatted Calf, Napa and San Francisco
Traditional salumi, pâtés and sausages, plus DIY classes in two locations. fattedcalf.com.

Fra'Mani, Berkeley
The American salumi pioneer Paul Bertolli learned the trade from his Italian grandfather. framani.com.

La Quercia; Norwalk, IA
The cult prosciutto producer makes cured meats from heritage breeds. laquercia.us.

Olli; Mechanicsville, VA
Butchers cure meat using heritage pork and 160-year-old family recipes. olli.com.

Olympic Provisions; Portland, OR
The salumi purveyor also sells French, Greek and Spanish styles. olympicprovisions.com.

Publican Quality Meats, Chicago
This butcher shop, market and cafe is from star chef Paul Kahan. publicanqualitymeats.com.

Red Apron; Washington, DC
A farmers' market favorite now has three new shops in DC. redapronbutchery.com.

Revival Market, Houston
Sausages and salamis are made with pork from the owner's own ranch. revivalmarket.com.

Salumeria Rosi, New York City
Chef Cesare Casella sells domestic and imported salumi. salumeriarosi.com.

Salumi, Seattle
Armandino Batali (Mario's father) runs this iconic Pioneer Square shop. salumicuredmeats.com.

Tails & Trotters; Portland, OR
Pigs for prosciutto are often fed acorns; the ones at T&T get local hazelnuts. tailsandtrotters.com.

Underground Meats; Madison, WI
A producer who sells at local markets and online. undergroundfoodcollective.org.

Italian Design Shops

MADINITALY, MIAMI Nadine Curmi Borgomanero stocks her Design District shop with whimsical Italian imports, like a couch that glows from within and a dining table that uses part of a Fiat car as its base. *4 NE 39th St.; madinitalystore.com.*

GIOVANNI RANA, NEW YORK CITY The 50-year-old Veronese pasta company just opened its first US shop and restaurant in Chelsea Market, selling 30 types of pasta and housewares like ceramic dinnerware, hammered copper pots and Ferrari-red colanders. *75 Ninth Ave.; rananyc.com.*



MADINITALY SELLS PLAYFUL DESIGN OBJECTS.



italy by the bottle

Biondivino, San Francisco
The Russian Hill shop (above) hosts frequent winemaker tastings and sells hard-to-find varietals and bottlings. biondivino.com.

Italian Wine Merchants, NYC
Specializes in rare, high-end wines and cellar management for collectors. italianwinemerchants.com.

DeLaurenti, Seattle
This shop has an impressive selection of half-bottles. delaurenti.com.

Wine Expo, Santa Monica, CA
This store and wine bar focuses on Italian and sparkling wines, especially inexpensive bottles. wineexpo.com.

ILLUSTRATION: ALICE TAIT. PHOTOGRAPHS: RICHARD OWYOUNG (BIONDIVINO), TONY GILBERT (MADINITALY)