

1. Spaghetti alla Nerano

Prep Time: 20 minutes | **Cook Time:** 30 minutes | **Servings:** 4

Ingredients

- 12 oz spaghetti
- 4 to 5 small zucchini
- Vegetable or sunflower oil, for frying
- 1 cup freshly grated Parmigiano-Reggiano
- 1/2 cup grated Provolone del Monaco, if available
- 1 handful fresh basil leaves
- 2 tablespoons extra-virgin olive oil
- Salt, to taste
- Freshly ground black pepper, optional

Instructions

1. Slice the zucchini very thinly. A mandoline works especially well.
2. Heat about 1 inch of vegetable oil in a large skillet.
3. Fry the zucchini in batches until lightly golden.
4. Transfer the zucchini to a paper towel-lined plate and season lightly with salt.
5. Bring a large pot of salted water to a boil and cook the spaghetti until just shy of al dente.
6. Reserve about 2 cups of pasta water before draining.
7. Place most of the fried zucchini in a large skillet with the extra-virgin olive oil and a splash of pasta water.
8. Add the spaghetti and toss over low heat.
9. Gradually add the Parmigiano-Reggiano and Provolone, along with small amounts of pasta water, tossing continuously until the cheese creates a silky sauce.
10. Add the remaining zucchini and fresh basil.
11. Serve immediately.

2. Cacciucco alla Livornese

Prep Time: 25 minutes | **Cook Time:** 40 minutes | **Servings:** 6

Ingredients

- 1 lb firm white fish, such as cod, monkfish, or sea bass
- 1/2 lb squid, cleaned and sliced
- 1/2 lb shrimp, peeled and deveined
- 1 lb mussels, cleaned
- 1 lb clams, cleaned
- 1/4 cup extra-virgin olive oil
- 3 garlic cloves, minced
- 1 small onion, finely chopped
- 1/2 teaspoon red pepper flakes
- 1 cup dry white wine
- 1 can (28 oz) whole peeled tomatoes, crushed by hand
- 2 cups fish or seafood stock
- 2 tablespoons chopped Italian parsley
- Salt and freshly ground black pepper
- 6 thick slices rustic Italian bread
- 1 garlic clove, for rubbing the bread

Instructions

1. Heat the olive oil in a large Dutch oven over medium heat.
2. Add the onion and cook until softened.
3. Add the garlic and red pepper flakes and cook for about 30 seconds.
4. Pour in the white wine and let it reduce for 2 to 3 minutes.
5. Add the tomatoes and seafood stock.
6. Simmer for about 15 minutes to allow the flavors to develop.
7. Add the squid and firm fish first and cook for several minutes.
8. Add the mussels and clams, cover, and cook until the shells open.
9. Add the shrimp during the final few minutes of cooking.
10. Discard any mussels or clams that remain closed.
11. Season with salt, black pepper, and parsley.
12. Toast the bread and rub each slice with the cut garlic clove.

13. Place a slice of bread in each bowl and ladle the hot cacciucco over it.

3. Tagliatelle al Ragu Bolognese

Prep Time: 20 minutes | **Cook Time:** 2 1/2 to 3 hours | **Servings:** 6

Ingredients

- 1 lb fresh tagliatelle
- 4 oz pancetta, finely chopped
- 1 lb ground beef
- 1/2 lb ground pork
- 1 small onion, finely chopped
- 1 carrot, finely chopped
- 1 celery stalk, finely chopped
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons tomato paste
- 1 cup dry white wine
- 1 cup whole milk
- 1 to 2 cups beef stock
- Salt and freshly ground black pepper
- Freshly grated Parmigiano-Reggiano

Instructions

1. Finely chop the onion, carrot, and celery.
2. Heat the olive oil in a heavy-bottomed pot.
3. Add the pancetta and cook gently until it begins to release its fat.
4. Add the vegetables and cook slowly until soft.
5. Add the beef and pork. Increase the heat slightly and cook until browned, breaking the meat apart with a wooden spoon.
6. Add the wine and cook until most of the liquid has evaporated.
7. Stir in the tomato paste.
8. Add enough stock to keep the mixture moist without making it soupy.
9. Reduce the heat and simmer very gently for at least 2 hours, adding a little stock when necessary.
10. Stir in the milk toward the end of cooking and simmer until incorporated.
11. Season with salt and pepper.
12. Cook the tagliatelle in generously salted water until al dente.
13. Toss the pasta directly with the ragu.
14. Finish with freshly grated Parmigiano-Reggiano and serve.

4. Pollo alla Cacciatora (Chicken Cacciatore)

Prep Time: 20 minutes | **Cook Time:** 50 minutes | **Servings:** 4 to 6

Ingredients

- 1 whole chicken, about 3 1/2 lbs, cut into pieces
- 3 tablespoons extra-virgin olive oil
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 8 oz mushrooms, sliced
- 1 medium onion, sliced
- 3 garlic cloves, minced
- 3/4 cup dry white wine
- 1 can (28 oz) whole peeled tomatoes, crushed
- 1 teaspoon dried oregano
- 1 sprig fresh rosemary
- Salt and freshly ground black pepper
- Fresh Italian parsley

Instructions

1. Pat the chicken pieces dry and season generously with salt and pepper.
2. Heat the olive oil in a large skillet or Dutch oven.
3. Brown the chicken on both sides, working in batches if necessary. Remove and set aside.
4. Add the peppers and mushrooms and saute until lightly browned.
5. Add the onion and cook until softened.
6. Stir in the garlic and cook briefly.
7. Add the white wine, scraping any browned bits from the bottom of the pan.
8. Add the tomatoes, oregano, and rosemary.
9. Return the chicken to the pan.
10. Cover partially and simmer for about 35 to 40 minutes, or until the chicken is tender and cooked through.
11. Taste and adjust the seasoning.
12. Sprinkle with fresh parsley before serving.

5. Timpano

Prep Time: 1 hour | **Cook Time:** 1 1/2 hours | **Resting Time:** 30 minutes | **Servings:** 10 to 12

Ingredients

For the Dough

- 4 cups all-purpose flour
- 4 large eggs
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- About 1/2 cup water, as needed

For the Filling

- 1 1/2 lbs ziti
- 4 cups prepared meat ragu
- 12 small cooked meatballs
- 8 oz Genoa salami, diced
- 12 oz sharp provolone, diced
- 4 hard-boiled eggs, quartered
- 1 cup grated Pecorino Romano
- Extra-virgin olive oil
- Butter, for greasing the pan

Instructions

1. Combine the flour and salt on a work surface.
2. Make a well in the center and add the eggs and olive oil.
3. Gradually incorporate the flour, adding enough water to form a smooth dough.
4. Knead until elastic, wrap, and allow to rest for about 30 minutes.
5. Cook the ziti only until very al dente. It will continue cooking in the oven.
6. Toss the pasta with enough ragu to coat it.
7. Butter and lightly oil a large oven-safe bowl or deep round baking dish.
8. Roll the dough into a very large, thin circle.
9. Carefully place it inside the baking dish, allowing plenty of dough to hang over the edges.
10. Begin layering the pasta, meatballs, salami, provolone, eggs, and Pecorino.
11. Repeat until the dish is completely filled.
12. Press the filling gently to eliminate large air pockets.

- 13.** Fold the excess dough over the top and seal it completely.
- 14.** Bake at 350°F until the crust is deeply golden, about 60 to 75 minutes.
- 15.** Remove from the oven and let rest for at least 30 minutes.
- 16.** Carefully invert the timpano onto a large serving platter.
- 17.** Slice and serve.