



NEGRONI SBAGLIATO

Sbagliato means “messed up” or “mistaken” in Italian, and while the Negroni Sbagliato is said to be the result of a busy bartender mistakenly using sparkling wine instead of gin while making a traditional Negroni, we think it turned out to be a pretty happy accident.

Ingredients

- 1 ½ oz. sweet vermouth
- 1 ½ oz. Campari
- 1 ½ oz. Prosecco
- Orange wedge

Instructions

Combine vermouth and Campari in an ice-filled glass; stir. Top with Prosecco, lightly stir to combine and garnish.

Calamari Salad

Ingredients

- 2 Tbsp sea salt
- 2 ½ lbs Calamari, bodies and tentacles
- 1 cup fresh Italian parsley, chopped
- 2 lemons, juiced
- 1 cup Sicilian or Spanish green olives, chopped
- 1 cup brining liquid from olives
- 3 cloves fresh garlic, minced
- 1 cup celery, chopped
- 2/3 cup Olive Oil
- Sea salt, black pepper, and red pepper flakes to taste

Instructions

1. Clean and slice calamari bodies into rings. Remove mouth from tentacles.
2. Bring large pot of water to boil; add 2 tbsp sea salt to water.
3. Place calamari into boiling water; bring back to boil and continue cooking for approximately 3-5 minutes, until calamari are somewhat firm but tender. Drain calamari and set aside.
4. Place remaining ingredients into a bowl. Add calamari to bowl and mix well. Add salt, black pepper, and red pepper flakes to taste.
5. Allow to marinate in refrigerator for at least 2 hours; best if left overnight.
6. May want to squeeze additional lemon and add more salt and pepper if marinating overnight.



LINGUINI CON VONGOLE

Ingredients

- 2 Tbsp Kosher/sea salt
- 1 lb of Linguini
- 1/3 cup olive oil
- 3 garlic cloves, thinly sliced
- 1 teaspoon crushed red pepper flakes
- 1 cup dry white wine
- 3 pounds cockles, Manila clams, or littlenecks- scrubbed
- 1 cup of fresh clam juice (ask fish monger to open 3 chowder clams and place meat and juices in a container)
- 1 cup roughly chopped fresh Italian flat-leaf parsley (set aside two tbsp for garnish)
- Extra virgin olive oil

Instructions

While you are cooking the clams/sauce, you will be preparing the pasta as well.

1. **Pasta** - Bring 4 quarts of water to a boil in a 5-quart pot. Add salt to boiling water; add pasta. Cook pasta 'al dente', stirring occasionally, for about 6 minutes. Drain pasta, reserving 1 cup of pasta water.
2. **Clams/sauce** - Chop chowder clam meat and add set aside with clam juice. Heat 1/3 cup of olive oil in a large skillet over medium heat. Add garlic and red pepper flakes; cook, swirling pan often, just until garlic is golden. Add wine, fresh clam juice with chopped clams and cockles; increase heat to high. Cover skillet and cook until clams open and release their juices, 3-6 minutes, depending on size of clams. As clams open, using a slotted spoon, transfer clams to a bowl leaving the juices in the pan.
3. Bring the remaining liquid to a boil. Add cooked pasta to pan. Cook over high heat, tossing constantly for about 1 minute, allowing the pasta to absorb the juices but remain al dente. Add parsley; mix well and transfer pasta to a large serving bowl. Pour clams and any juices from bowl over pasta and toss to combine. (Add reserved pasta water if sauce seems dry.) Garnish with additional parsley and finish with a generous coating of extra virgin olive oil.