

THE  AGE

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epicure

CELEBRATING FOOD & WINE



The Italian issue

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ITALY'S FAVOURITE.

LAVAZZA
TORINO

FOOD

Editor's letter



Bold as brass

This beautifully presented Di Martino pasta is from Gragnano near Pompeii in the south-west of Italy. Look for the smart matte-blue packaging featuring a svelte 1950s bescarfed Neapolitan woman holding a plate of red-sauce pasta. The range of three pastas (spaghetti, pennoni and fascioni) are made using traditional brass dies to shape the pasta, which also gives them a subtly textured finish that helps hold the sauce. Other recent Italian arrivals are little jars of mouth-watering anchovies from Agostino Recca in Sicily. At a recent tasting we opened



a small tin to try a single fillet and in a matter of moments two of us had devoured the lot. If you do manage to store some, they're best kept refrigerated.

RICHARD CORNISH

Di Martino Pasta
500g RRP \$6.50,
Agostino Recca
Anchovies 56g RRP
\$7.50. Stockists
include: Newtown
Providore, Geelong;
Cleo's Deli, Prahran Market;
Senserricks Fruit & Flowers, East
Keilor; Leo's, Kew.