

Giuseppe Ferrara's spicy seafood linguine al cartoccio (recipe on page 108), an unusually sumptuous presentation for pasta.



# fabrizio aielli

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black farfalle with smoked salmon  
and peas • sedanini with rabbit, arugula,  
and tomato • capellini with beets, pear,  
and lobster • rigatoni with venison  
and quince • truffled ditalini

**Hailed as a culinary** triumph by the Washington, D.C. press and national newspapers, Fabrizio Aielli became enamored with cooking by watching his mother in his family's home kitchen off the coast of Venice. "Everything I cook is an invention of my heart," says Aielli, who owns Goldoni and Teatro Goldoni in Washington, D.C. While at Goldoni he offers his own blend of traditional and contemporary Venetian cuisine, it is at Teatro Goldoni that Fabrizio expresses the full range of his creativity: "I use traditional Italian ingredients, but in new ways. I add spices and herbs that most people don't realize are part of the Italian kitchen, like curry, ginger, and cinnamon, but I do it while respecting the flavors of Italian food." Aielli uses butter and cream sparingly at his restaurants, preferring extra-virgin olive oil for its fruity flavor and many health benefits. When he's not jetting off to Italy for a weekend of culinary inspiration or working on his menus and award-winning wine lists, Aielli likes to spend time with his wife Ingrid, who runs the dining rooms of his restaurants, and play with his two dogs: Sansone, a 185-pound Great Dane, and Dandy, a 4½-pound Yorkie.



black **farfalle** with smoked salmon and peas As striking visually as it is pleasing to the palate, this extravagant pasta is especially lovely when made with just-picked sweet spring peas. To ensure the smoked salmon tastes fresh and vibrant, stir it in at the very last moment, away from the heat.



serves 4

2½ cups vegetable broth (see page 184)  
 ½ Vidalia onion, chopped  
 4 shallots, chopped  
 2 cups frozen or shelled fresh peas  
 ½ cup extra-virgin olive oil  
 salt and freshly ground black pepper  
 10 ounces squid ink farfalle  
 1 tablespoon unsalted butter  
 7 ounces smoked salmon, julienned

**In a saucepan**, place the broth, onion, and shallots; cook over high heat until the onion and shallots become tender, about 10 minutes after the broth comes to a boil. Drop in the peas and cook for 2 minutes. Pour the mixture into a blender, and process until it begins to emulsify. Slowly add all but 1 tablespoon of the olive oil while the machine is running, but do not let the mixture become creamy; it should remain fairly thick. Season this pea purée with salt and pepper, and set aside until needed.

Bring 4 quarts of water to a boil. Add the farfalle and salt, and cook until al dente; drain and transfer to a bowl. Fold in the butter, the remaining olive oil, and the smoked salmon. Spoon the pea purée on each of 4 plates, top with the farfalle, and serve hot.

**sedanini** with rabbit, arugula, and tomato This robust dish is given a light, refreshing flavor and vivacious color thanks to a garnish of arugula and cherry tomatoes.

**Heat all but** 1 tablespoon of the olive oil in a pan. Add the onion, celery, carrot, and rosemary, and cook until the vegetables are golden, about 10 minutes over medium heat. Stir in the sausage, rabbit, bay leaves, and sage leaves, and cook for 15 minutes, stirring often to brown evenly. Fold in the olives, tomato paste, wine, broth, and garlic; season with salt and pepper, and simmer, uncovered, for 2 hours.

Meanwhile, toss the arugula and cherry tomatoes with the remaining olive oil in a medium bowl, and set aside at room temperature until needed.

Bring 5 quarts of water to a boil, and drop in the sedanini and salt. Cook until the sedanini are al dente; drain.

Return the sedanini to the pot, stir in the rabbit sauce, and toss over medium heat for 1 minute. Spoon onto 4 heated plates, and garnish with the marinated arugula and tomato salad. Serve immediately.

serves 4

3 tablespoons extra-virgin olive oil  
 1 Vidalia onion, chopped  
 4 celery stalks, chopped  
 1 carrot, chopped  
 1 rosemary sprig  
 2 ounces Italian sausage, casings removed and crumbled  
 12 ounces ground rabbit  
 4 bay leaves  
 4 sage leaves  
 ¼ cup pitted black olives  
 2 tablespoons tomato paste  
 1½ cups dry white wine  
 2 cups vegetable broth (see page 184)  
 2 garlic cloves, chopped  
 salt and freshly ground black pepper  
 2 bunches arugula, washed, stems removed, and chopped  
 8 ounces cherry tomatoes, halved  
 1 pound sedanini



## capellini with beets, pear, and lobster

Fabrizio tosses the pears with grenadine before roasting them, lending them a lovely pinkish hue and sweet-tart flavor.

**Make the beet sauce:** Place the beets, pear, and honey in a pot and cover with water. Cook over high heat until the beets are tender; remove from the heat, and pour into a blender. Process the mixture, and add the olive oil in a thin, steady stream while the motor is running to achieve a creamy, emulsified consistency. Set aside.

**Make the pears:** Preheat the oven to 450°. Place all the ingredients in a baking pan and cover with foil. Bake for 20 minutes.

**Make the lobster:** Heat the olive oil in a sauté pan and add the lobster; cook for 3 minutes over medium-high heat, deglaze with the brandy and wine, and light a match to the pan (keep your hair and clothes away from the flame). When the flame dies down, add the foie gras and salt, and sauté until cooked, about 5 minutes.

Meanwhile, make the pasta: Bring 4 quarts of water to a boil. Add the capellini and salt, and cook until al dente; drain.

Sauté the capellini in the pan with the lobster for 1 minute over medium-high heat to coat it with the sauce. To serve, ladle some of the beet sauce onto each of 4 plates, place some of the capellini on top, and garnish each serving with half a roasted pear. Serve immediately.

serves 4

**For the beet sauce:**

3 beets, cubed  
1 pear, cubed  
2 tablespoons honey  
½ cup extra-virgin olive oil

**For the pears:**

2 pears, peeled, cored, and halved  
2 cups dry white wine  
4 garlic cloves, peeled  
¼ cup grenadine  
3 bay leaves

**For the lobster:**

2 tablespoons extra-virgin olive oil  
1 pound lobster meat  
¼ cup brandy  
¼ cup dry white wine  
5 ounces foie gras, cut into 4 pieces  
salt

**For the pasta:**

10 ounces capellini  
salt

## rigatoni with venison and quince

The marriage of earthy venison ragù and sweet quince is an ideal one: the ingredients play off one another beautifully, contrasting and merging in a true symphony of flavors. Fabrizio's secret is bittersweet chocolate, which he chops and simmers with the venison and quince.

**In a large saucepan,** sauté the onion, carrot, and celery in the olive oil until golden and aromatic, about 10 minutes over medium heat. Stir in the pork, venison, bay leaves, and juniper berries, and cook the meat for 15 minutes, or until lightly browned all over; stirring often. Deglaze with the gin and wine, and cook for 5 more minutes. Stir in the quince, tomato paste, broth, rosemary, chocolate, salt, and pepper; bring to a gentle boil and simmer for 2 hours, uncovered. Adjust the salt and pepper.

Meanwhile, bring 5 quarts of water to a boil. Add the rigatoni and salt, and cook until al dente; drain. Return to the pot, fold in the ragù, adjust the seasoning if needed, and serve immediately.

serves 6

1 Vidalia onion, chopped  
1 carrot, chopped  
4 celery stalks, chopped  
½ cup extra-virgin olive oil  
4 ounces ground pork  
14 ounces ground venison  
4 bay leaves  
6 juniper berries  
¼ cup gin  
1 ½ cups dry red wine  
2 quince, chopped  
2 tablespoons tomato paste  
2 cups vegetable broth (see page 184)  
1 rosemary sprig  
1 teaspoon bittersweet chocolate, chopped  
salt and freshly ground black pepper  
1 pound rigatoni



## truffled ditalini

Health-conscious Fabrizio uses a subtle potato purée to give the sauce a creamy consistency without adding any cream at all; the result is both sumptuous and light.

**Bring 1 quart** of water to a boil and drop in the potato; cook until tender when pierced with a knife, about 20 minutes. Drain, peel, and chop.

In a saucepan, combine the shallot, potato, broth, and  $\frac{1}{8}$  teaspoon of the saffron; bring to a boil, and cook over medium heat for 15 minutes. Remove from the heat, and pour into a blender; add the remaining saffron. Process the mixture until it begins to emulsify, then add the olive oil in a thin, steady stream while the motor is running; the texture should be creamy.

Meanwhile, bring 5 quarts of water to a boil. Drop in the asparagus and salt; cook 3 minutes, or until crisp-tender; remove to a bowl of cold water with a slotted spoon. Add the ditalini to the boiling water, and cook until al dente; drain.

In a large sauté pan, toss the ditalini with the potato purée, the drained asparagus, and the Mascarpone for 1 minute over medium heat. Spoon the ditalini onto a serving dish, shave the black truffle over them with a truffle slicer, and serve hot, sprinkled with the Parmigiano.

**serves 4**

- 1 potato
- 1 shallot, chopped
- 2 cups vegetable broth (see page 184)
- $\frac{1}{4}$  teaspoon saffron
- $\frac{2}{3}$  cup extra-virgin olive oil
- 16 pencil-thin asparagus spears, trimmed
- salt
- 1 pound ditalini
- 1 tablespoon Mascarpone (preferably imported Italian)
- 3 ounces black truffle
- $\frac{1}{3}$  cup freshly grated Parmigiano Reggiano

