



Photo courtesy of James Boydstein

On wine

If great service and fresh meat and produce are the ingredients for a successful restaurant, then dedication to quality and experience are what make a successful restaurateur. Mark Roth (left), president, co-owner and sommelier of Evviva! in New York City has all of these qualities, making his latest venture in Italian cuisine a worthwhile destination for food and wine lovers alike.

At Evviva!, it is easy to see how Roth's decade-plus experience is paying off. With a focus on modern Southern Italian cuisine and a menu that changes almost daily, the restaurant keeps its promise of delivering the finest, freshest and most authentic Italian fare. Similarly, the wine list changes monthly, adding to the already impressive selection comprised of both classic and unique Italian wines. Whether you are seeking a specific vintage Barolo or a more rare Refosco from Friuli, the wine list is sure to inspire.

Roth's insatiable enological passion has prompted him to travel around the world seeking specific wines to offer his customers. When choosing wines for the list, Roth follows his philosophy of providing a "diversity of indigenous [Italian] varieties and individual expressions by producers." At the restaurant, Executive Chef and Co-owner Dino Castri (right) assists in meeting these standards with dishes such as *gnocchi croccanti* made with broccoli rabe, pecorino and sweet and spicy sausage. Without a hint of hesitation, Roth recommends an earthy Salice Salentino or a more fruity Primitivo, but insists that "wine choice is very individual."—JF

FROZEN FUN

THERE IS NOTHING BETTER THAN AN ICED BEVERAGE to cool off from the summer heat. Lend your ice cubes an element of beauty and surprise—a wonderful and simple change to quench your thirst and refresh your taste buds. If you're holding a backyard barbecue or throwing a weekend bash, how about a little something different? Summer is the season for fresh, juicy produce, so



choose the prettiest bite-sized fruit, or slice larger ones if necessary. Pick some bright-green herb leaves too. Throw them into an ice tray with some water, and pop them in the freezer. Tangy herbs like mint and lemongrass cool off mojitos and caipirinhas well into the sunset, while colorful fruits such as strawberries, cherries and grapes liven up juices and iced teas. What are you sweating for? Fight off the heat, and dare to enjoy a cooler cube.—VAP

Follow the Gelato

EVEN IF YOU don't think of yourself as a religious person, you might find yourself worshipping at the altar of Italian ice cream after reading "Gelato: Finding Italy's Best Gelaterias." Author Michael McGarry was inspired to write it after a life-altering experience over a spectacular cone of fragola (strawberry) and pistacchio (pistachio) at a famous gelateria in Rome. Full of adoring descriptions of eye-popping flavors and cool, creamy textures, this guide profiles more than 50 of the best gelato shops in Italy's most visited cities. Beautiful pictures, a colorful layout and a handy glossary of flavors make this pocket guide useful for the gelato enthusiast and the armchair sweet-tooth alike. Visit www.happybellyguides.com or call (612) 872-2382 to purchase. Also available at selected bookstores and gourmet shops. (Happy Belly Guides; \$10)—RK



three HOT days



AS THE TEMPERATURE rises, the Italian Culinary Institute turns up the heat even more. On May 11th, the 1st international conference on the *peperoncino* kicked off in Manhattan in honor of the revered Italian chili pepper. The three-day affair began at Stony Brook University with spicy introductions from Mario Belli, chairman of the Development Oriented Calabrian Cooperation project and Professor Carlo

Cannella of the University of Rome. With their palates intrigued, spice-loving guests moved on to the Italian Culinary Center, where their taste buds were treated to peppery spreads, jams and sauces showcased by Calabrian producers. The *peperoncino* even made a surprise appearance in the form of dessert, masked in delicious dark chocolate—an unexpectedly pleasant combination of spiciness and sweetness. With their mouths on fire, guests learned more about the history of the piquant vegetable with presentations by Enzo Monaco, chairman of the Accademia del Peperoncino and Paolo Villoresi, president of the Italian Culinary Institute. To conclude the feisty fiesta, tour operators piqued the crowd's interest with travel packages to visit the *peperoncino* heartland of Calabria. Warn your palate—this vegetable is already hot in Southern Italy, and it's about to heat up America!—LS

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