



chefs' specials

Order up the must-have Italian ingredients pros use at home!

1. PASTA LA VISTA

"Cannolicchi takes its shape from a rare Adriatic clam and is typically served with seafood sauces. I like to toss it with anchovies and capers—the ribbed texture holds onto sauces really well!" *Rustichella d'Abruzzo*, \$8, markethallfoods.com



TOM COLICCHIO
chef/owner of Craft
restaurants in New
York City and lead
judge on Top Chef

2. TRUE BLUE

"I prefer using gorgonzola dolce because it's sweeter and less pungent than regular gorgonzola. It's great for pastas and salads because it doesn't overpower the other flavors in the dish." *Di Bruno Brothers*, \$8 for 8 oz., dibruno.com



MARC VETRI
chef/owner of Vetri,
Osteria, Amis and Alla
Spina in Philadelphia

3. COOL BEANS

"We serve this coffee-espresso blend at the James Beard House—the artisanal beans create a smooth brew that complements all the diverse cuisines we feature." *Lavazza*, \$25 for 2.2 lbs., amazon.com



SUSAN UNGARO
president of the
James Beard
Foundation

4. SPICE ROUTE

"People always ask for the key to my lamb meatballs: It's a blend of sun-dried basil, tarragon, oregano and fennel called Chios. It would take a lot of time to create my own mix that adds so many levels of flavor." *La Botte à Epice*, \$15, theingredientfinder.com



MARC FORGIIONE
chef/owner of
Restaurant Marc
Forgiione in New York
City, and American Cut
in Atlantic City, NJ

5. SLAM DUNKERS

"These buttery cookies aren't too sweet, so they're ideal for serving with—and dipping into—cappuccino. The beautiful tin makes them a great gift for your favorite foodie friends!" *Sant Ambroeus Italian Cookie Tin*, \$35, santambroeus.com



KATIE LEE
author of
The Comfort Table

6. DYNAMIC DUO

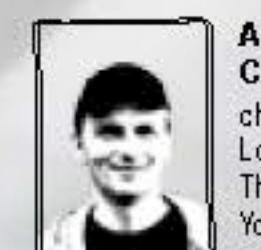
"These organic oils are the finest I've tasted. One's a bit bolder and the other is lighter and fruitier. I use them to finish special dishes: the bold for steak, lamb or veal, and the light for fish." *Manni Olive Oil from Tuscany*, \$57 for 2, buymanni.com



MICHAEL SCHLOW
chef/owner of Happy's
Bar & Kitchen and
Tico's in Boston

7. FINE VINES

"For chefs, cooking with produce at the height of its season isn't a preference—it's an absolute law. These tomatoes are canned at their peak, and the flavor and sweetness you get from them blows all other canned varieties out of the water." *Jersey Fresh*, \$2.50 per can, mybrands.com



ANDREW CARMELLINI
chef/restaurateur of
Locanda Verde and
The Dutch in New
York City