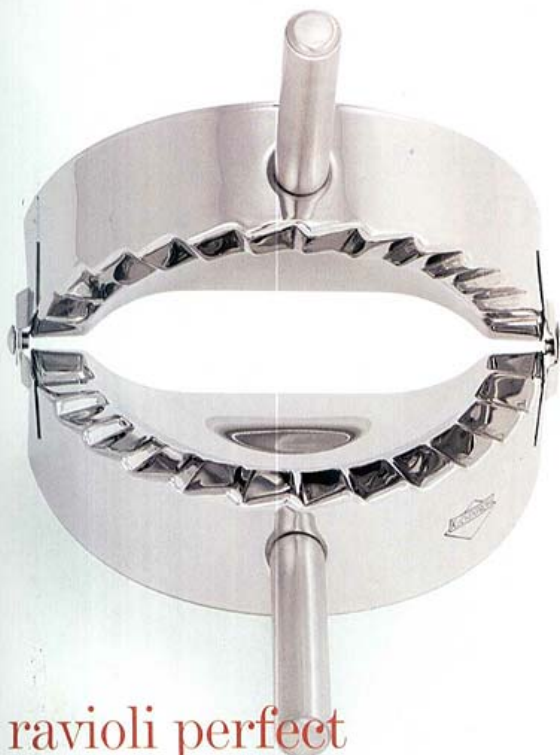


La Cucina Italiana

New York, NY
May/June 2008
Circulation: 140,000

colangelo
& partners
cpr
public relations

the goods



ravioli perfect

Home pasta makers, take note: you can speed up the process with this stainless steel pasta press from Küchenprofi. One side cuts the pasta to size while the clamp pinches the rounds into uniform ravioli. \$20, kuchenprofiusa.com.

it's about the diet

With consumers more conscious of meat quality and its source, higher-quality, healthier options, such as grass-fed beef, are finding a more widespread market. Grass-fed steaks are higher in Omega-3 fatty acids and lower in calories and fat than grain-fed counterparts. Several boutique ranchers can deliver these cuts right to your door, including La Cense Beef, a Montana ranch praised for its flavor and texture. La Cense offers a range of steaks, patties, roasts and more, all from naturally fed Black Angus cattle, free of hormones or pesticides. Taste it yourself at lacensebeef.com.



neapolitan-style cuts

Garofalo pasta has been around for two centuries and creates its pastas in Gragnano, near Pompeii, nicknamed the birthplace of pasta. The company recently introduced its Signature line, with 21 traditional Neapolitan cuts, including calamarata, pappardelle and schiaffoni, which can now be found in many grocery stores nationwide.



the birth of true truffle oil

By now, stories about the adulterated cooking oil market are widespread. In a new development, the USDA has approved an organic truffle oil for the first time. The maker, Rosario Safina, is a long-time U.S. distributor of truffle products. His white and black truffle oils are made by infusing olive oil with truffle bits—the result is a fragrant and chemical-free ingredient, saturated with flavor. \$25-\$45, earthy.com.

PASTA PHOTOGRAPH BY G. GIRALDO