

PASTA SPECIAL: 25 DELICIOUS NEW DISHES TO TRY RIGHT NOW

FOOD & WINE

APRIL 2013

60 BEST NEW

italian

RECIPES & WINES

Guest editor *Mario Batali* on how to cook pasta, braise meat, make calzones

BATALI TOSSES
CURLY PASTA WITH
SPRING VEGETABLES.
HIS WINE CHOICE:
CRISP ITALIAN WHITE
RECIPE, PAGE 18



*taste test winners:
italian value wines*



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Italy's New Hit List



LAZIO

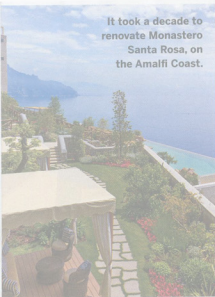
Domus Civita

Built into the cliffside in Civita di Bagnoregio, an ancient hill town 90 minutes from Rome that can be accessed only by footbridge, Domus Civita is architect and interior designer Patrizio Fradiani's new three-bedroom vacation villa, which is available for rent. After an almost-yearlong gut rehab, the stylish furniture and modern art installations complement the clay rooftops, climbing ivy and cobblestone streets visible through flung-open windows. Down the stone steps and into a labyrinth of tufa rock and Etruscan caves is the wine cellar, built into a 2,000-year-old water cistern. The 400 bottles, most produced within a 50-mile radius, look like art themselves, horizontally suspended from the wall.

Domus Civita's wine cellar is in an old Etruscan well; modern art decorates the villa's walls, ABOVE.

The sprawling garden terrace overlooks the immensity of the Tiber River valley; a pool is carved into one of the two ancient caves. In the other is an outdoor kitchen, where bottles of Prosecco and Frascati are kept cool. *Sleeps eight; from \$2,950 per week; domuscivita.com.* —Meghan McEwen

It took a decade to renovate Monastero Santa Rosa, on the Amalfi Coast.



Where to Stay

CAMPANIA

Monastero Santa Rosa Bianca Sharma, an American tourist, was sailing down the Amalfi coast when she spotted an abandoned hotel, formerly a 17th-century monastery. Impulsively, she bought it and transformed it into this gorgeous hotel with 20 rooms, terraced gardens and an infinity pool that overlooks the indigo sea. Sharma had no previous hotel experience. But, she

says, "I knew what I liked: an amazing bathroom and a good mattress." And a talented chef, too: Christoph Bob (who trained with Heinz Beck of Rome's La Pergola) develops modern dishes like risotto with burrata and black olive powder. Bob refers to an old cookbook from the nuns who used to live here to make shell-shaped, ricotta-stuffed breakfast pastries. *Doubles from \$509; monasterosanta.rosa.com.* —Gisela Williams