

scarpetta

The Scarpetta Shuttle
FROM MIAMI TO NEW YORK

Worth the Weight
FIRST TASTES OF WHITE TRUFFLES

Counter Culture
THE ITALIAN APERITIVO

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AFTER-SERVICE STAFF HANGOUTS



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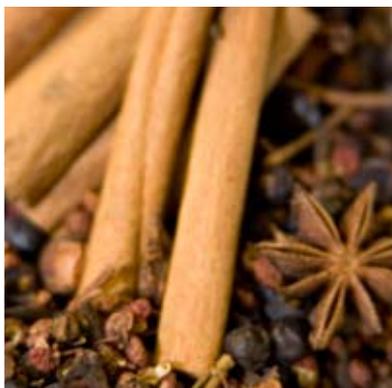
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Reliability is an integral component of any business. In a restaurant, it is a chain of command that starts with our purveyors and ends with our customers. We rely on farmers and producers to consistently supply the very best ingredients possible. We depend on our staff—from the front of the house, who greet and serve, to the back, who prepare and cook—to ensure that our guests have an incredible dining experience at Scarpetta.

For me, as a chef and restaurant owner, reliability is an obligation to exceed the expectations of our guests from the moment they walk through the door to their last scoop of sauce with bread (the act of making *scarpetta*). And given they choose to dine with us, we gratefully rely on them in turn.

It is a good feeling to be depended on, to be held accountable for what we do. Reliability makes us aware of how essential attention to every detail is. And while awards and accolades recognize our overall achievements, our guests, content at the end of the evening, are our most reliable source of satisfaction.



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It Spent

12 YEARS IN A BARREL.

THE LAST THING IT WANTS TO SEE IS
THE INSIDE OF A BLENDER.



MIA to NYC: The Scarpetta Shuttle

General Manager Dean Tsakanikas, Sommelier George Hock, and Chef de Cuisine Freddy Vargas all had a great time in the sun and sand while working at Scarpetta Miami Beach at the Fontainebleau Hotel, but they all agree that there is nothing sweeter than coming home.



DEAN



GEORGE



FREDDY

“An idea is only as good as the people you put in place to execute it. Scarpetta is not just about me—it depends directly on the great team that I have.”
—Scott Conant

These three native New Yorkers are now manning their posts at Scarpetta in Manhattan. “I count myself lucky to have these guys with me,” says Scott Conant. “They are continually able to execute on an incredibly high level.”

Having Dean, George, and Freddy come to New York is in line with Conant’s philosophy regarding

consistency. Executing the same dish with consistency and having people in the restaurant who are consistent about excellent service are the fundamentals of the Scarpetta experience for Conant. It also means that if people are performing the same way in each of his restaurants, they can hit the ground running when called upon by Conant.

Dean Tsakanikas

General Manager

A native New Yorker, Dean Tsakanikas was raised on Long Island and got his first taste for the restaurant business alongside his father before he was whisked to Miami, where he admits he got a little too used to the tropical weather. Dean is, however, happy to be back in his hometown, and thrilled to be working alongside Scott Conant at New York's Scarpetta.

In the Blood I grew up working in restaurants. My father's been in the business his whole life. He started out as a busboy in Brooklyn when he was 18 years old, and that led to him becoming an owner and operator of four restaurants throughout his career. Highly rated places, too! He came here from Greece alone, and I'll be honest: he's my role model. Coming here with \$20 in your pocket and being your own boss ten years later—I mean, if he could do it, why can't I?

Formative Years I started at a young age just helping out—bussing tables, checking coats, just running around. My dad wanted to keep me out of trouble. As I got a little older, I picked up more responsibilities—bartending, assistant manager—and that actually helped me financially during college. It was good to have some spending money in my pocket.

I went to school for international business and marketing and realized that the nine-to-five thing wasn't for me—that the restaurant business was in my blood, and I enjoyed it. It made me happy—interacting with people on a daily basis, the food and wine, and the vibe—so I made the decision to make a career out of it. I took everything my dad taught me, and I've learned to build on it. I've been fortunate enough to land on my feet as the general manager of one the best restaurants in Manhattan.

First Stop: Miami I was approached more than two years ago about the possibility of this job. I'd heard a lot about Scott [Conant] and I was ready to start. Instead, they asked if I would first think about going to South Beach to open the Miami location inside the Fontainebleau Hotel. Well [laughs], there wasn't much to think about. I packed a bag and went down to check out the hotel and the space, and pretty much fell in love the second I walked in the door.

Life Among the Palms The beach, the weather, the hotel, a beautiful space right on the water. I was down there for a year, and we received four stars from the *Miami Herald*. Great reviews! I got used to walking to work on the beach.

Miami Lessons Something I learned that I've brought with me to New York is to treat every guest like a VIP. In Miami at the Fontainebleau, there were celebrities in every night, from A-Rod and Michael Jordan to J-Lo. The list goes on. Some restaurants tend to cater to stars on a different level than they would an everyday guest. But being in New York, you don't always know who's sitting at the table. With all of these writers who have a million hits on their blogs—you know, to us it's Jane Doe, party of two at table 13, but she'll come in and have a great experience. Everyone needs to be treated the same way—whether he's the *New York Times* critic or a girl writing a story on her Facebook page.

Homecoming So about a month ago, I was called to take over the position of general manager here. Something is brewing [he smiles, but says no more], and they needed me here. It's been a bit of a transition. Nothing too crazy. Living in Miami, having the sunshine every day, being on the beach—it's hard to get used to the weather in New York, especially as winter rolls in. I'm getting reacclimated to it, though. There's no more walking to work on the beach. Now it's two subways and a couple blocks. There's no city like New York though, the pace of it. What I really love about New Yorkers is that there's a great appreciation for food and wine culture, and a respect for the fact that we run a busy restaurant.

The Team If you read the blogs, everyone is always complimenting the service. Jennifer is new to the team. She's our maître d', and formerly of Gotham Bar & Grill. George, our sommelier, came from Miami. Before arriving at Scarpetta he was at Casa Tua, where he curated their celebrated wine list. I can honestly say that I have never worked with a management team that clicked so well—everyone meshes and plays their roles like they need to. It's very fluid. Everything just comes together.

Mission When Walking in the Door Every Night Consistency, consistency, consistency. Knowing that the front of the house and the back of the house are on the same page, that the timing is there, that the guest receives a consistently pleasant greeting on the phone and when they come in. In this business, I've learned that consistency goes a long way. Once a guest has dined at Scarpetta, he understands why it is that you can't get a reservation for weeks—and he makes his next reservation on the way out. That is just incredible, and exactly what we are trying to accomplish here.



George Hock

Sommelier

When George Hock needed a change of pace from his Long Island way of life, he flew south to Miami. In addition to working on his tan, he became an expert in all things related to the vine. Ready again for subways and skyscrapers, his travels turned into a round-trip and he found himself happily back in New York as Scarpetta's sommelier.

You've been in the sommelier business for a little more than four years. What drew you to it? Wine is involved in history, art, and culture. It's just so intriguing. You can never learn everything, so it's interesting to work in that part of the restaurant.

How did you get into the restaurant business? Well, I'm a musician, and I was actually studying music. But to pay for college, I worked in restaurants. When I found myself in Miami, for a change of pace, I got into fine wine at fine dining restaurants like Fratelli Lyon, a beautiful enoteca-style place; Casa Tua, a very exclusive Italian restaurant; and, finally, Scarpetta at the Fontainebleau.

Sounds like it's all Italian. Oh yeah, and Italian wine is my passion. I find that from around the world, the wines from Italy stand out because there is so much depth.

What's an Italian wine that you're really into at the moment? Etna DOCs from Sicily. The grapes are indigenous to the land around Mount Etna, and there's an amazing mineral quality. They're powerful wines, but so elegant at the same time.

So why did you come back to New York? They had an opening here and I wanted to broaden my horizons. There's more competition in New York. This is a fantastic challenge, and I love being back home.

Tell us a little more about the music. I had a small record label in Miami and a studio in the house, but that ended once I went into the wine business. It takes up most of your time, but I still play with the friends I grew up with [on Long Island]. Guitar, bass, trombone, saxophone—that was my main instrument.

Freddy Vargas

Chef de Cuisine

A born and raised Staten Islander, Freddy jokes that people often assume he's Italian, given "where I'm from and my accent." Although he's not, he loves food and spent his teen years in the kitchen experimenting with different types of cuisines, including Italian.

Tell us a little bit about your cooking background.

I decided I wanted to be a professional cook at 21, and so I attended and graduated from the Art Institute of New York City. After working in a few restaurants, including David Burke Townhouse, I started working for Scott at Scarpetta in 2008. I began as a line cook, then moved to Miami for the opening of Scarpetta at the Fontainebleau Hotel. It was my first sous-chef experience, and it opened my eyes to how a kitchen runs. In a management position for the first time, I realized that food is the easy part, but getting people to do things well consistently every day is the hardest part.

What do you like best about being back in New York? There is never a dull moment at Scarpetta. I love it. Every day is busy—it keeps me moving forward and on my toes. It's also great to be back home. The vibe in New York is like no other: I am constantly exposed to new styles of cooking and, even more so, new ingredients. Having access to the best products, shipped from all around world, brings the cooking experience to a new level.

What have you learned from Scott Conant? He has taught me a lot about having patience in the kitchen, and how to go about managing people. In the food sense, he has guided me to understand Italian flavors. Most important, he has completely changed my perception of pasta. I've learned the proper techniques to prepare and cook pasta dishes.

What is your favorite dish on the current Scarpetta menu, and why? Hands down, the farfalle with sweetbreads. I love sweetbreads and pasta—do I need to say anymore? It's just so delicious.

What are some of your favorite fall and winter ingredients? Butternut squash, sage, rosemary, Brussels sprouts, and white truffles.

What is your favorite cooking technique? Sous-vide. The tenderness that you get from doing that technique is priceless to me.

What is your favorite dish to cook at home? I like to combine inspiration from my work and childhood. So a roasted chicken seasoned with garlic, oregano, olive oil, and rosemary-roasted potatoes is a dish I love.

George's Favorite Pairings

CECI BEAN SOUP

WINE: Zyme
From Black to White 2007

NOTES: A unique white from the Veneto region. Based from an albino clone of the red rondinella grape, a variety usually blended into Amarone. Almond notes pair well with the puree of ceci, or chickpeas, and a hint of honey on the palate complements the sausage. A weighty white to stand up to a richly flavored soup.

SHORT RIB AGNOLOTTI

WINE: La Spinetta II
Colorino di Casanova 2005

NOTES: The first monovarietal bottling of colorino from the Tuscan vineyards of the famed Langhe producer, La Spinetta. The wine opens up in the glass with loads of blackberry and licorice, adding sweetness to the savory dish. Big tannins wrapped in a silky package match the melt-in-your-mouth braised short ribs.

ROAST CHICKEN

WINE: Foradori Teroldego
Rotaliano 2006

NOTES: From the teroldego vine, native to the Campo Rotaliano along the Adige river in northern Italy. Elisabetta Foradori gets it right once again with the elegant 2006. Expect notes of espresso bean, currants, and spices with refined tannins to stand up to the richly flavored spaetzle and fegato sauce.

ASH-SPICED VENISON LOIN

WINE: Brovia Barolo Rocche dei Brovia 2000

NOTES: A nebbiolo coming from 35-year-old vines planted on the slopes of the famous Rocche di Castiglione. Fragrances of rose petal, tea leaves, soy, and cedar intermingle with the aromatic ash rub of the venison. Soft on the palate and restrained from the flamboyancy of the vintage, but carries enough weight to match the gamey dish.

RICOTTA TORTE

WINE: H. Lun Sandbichler
Moscato Giallo Passito 2006

NOTES: Textbook moscato notes of white flowers and orange peel. This viscous, concentrated sweet wine goes well with the dense ricotta while pairing stone fruit with the grape sorbet and mission figs.



VIGNAIOLI SELECTION



THE CULT SELECTION

In the Pan

Scott Conant shares some of his star ingredients, his favorite dishes using them, and recipes for creating an outstanding meal at home.





CECI BEAN SOUP



RICCOTTA TORTE
CONCORD GRAPE SORBET
BLACK MISSION FIGS



ASH-SPICED VENISON LOIN



Chickpeas

Chickpeas, also known as garbanzo beans or ceci in Italian, are the most consumed legumes throughout the entirety of the world. Originally from the Middle East, they have a delicious buttery texture and nutlike taste, reminiscent of a raw chestnut or walnut.



Black Mission Figs

Originating from Spain and brought to North America by Spanish missionaries, the black mission fig is a medium to large pear-shape, purplish black fruit with crimson-colored flesh. Its flavor shows a very balanced sweetness with a hint of tang and an almost savory note at the finish. Look for fruit with small cracks on the sides or bottom. You can also tell a fig's ripeness by touch: ready-to-eat figs are tender and have a slight give.



Spice Rub

Szechuan pepper, juniper berry, clove, cinnamon stick, and star anise make up the savory flavor of the Scarpetta spice rub for the venison loin. The sweet tones of the star anise, clove, and cinnamon are balanced by the bite of Szechuan pepper, while the juniper berry marries them all together. It's a sweet, warm, cool, and spicy blend.



ASH-SPICED VENISON LOIN POLENTA-BACON DUMPLINGS

Serves 6

Ingredients

- 5 oz venison loin
- ash crust
- salt
- 1 ea polenta-bacon dumplings
- 1 tsp extra-virgin olive oil
- 2 oz Brussels sprouts, shaved
- pinch red chili flakes
- ½ oz caramelized shallots
- 5 ea dried cherries, rehydrated in water
- 2 oz concord reduction
- 1 oz parsnip puree

Procedure

1. Liberally coat the venison loin with the ash crust. Allow to sit overnight. Truss with butcher twine.
2. Lightly season with salt and cook on all sides on moderate heat. Finish in low-temperature oven until rare. Allow to rest under the heat lamp.
3. Sear the canederli on both sides and finish in the oven until hot.
4. In a hot sauté pan, add the olive oil and the Brussels sprouts, a little salt, and red pepper flakes.
5. When they are wilted, add the shallots and cherries. Adjust seasoning.
6. Plate and sauce around the venison.



ASH CRUST FOR VENISON Makes 1 cup

Ingredients

- 6 pieces cinnamon sticks
- ¼ cup Szechuan peppercorns
- ¼ cup star anise (6–7 pieces)
- 1 ½ tbsp cloves
- ¼ cup juniper berries

Procedure

1. Burn the spices under a broiler until black, not white. If it catches fire, blow it out and continue.
2. Cool and grind in a spice grinder; and reserve for service.

POLENTA-BACON DUMPLINGS Makes ¼ sheet pan

Ingredients

- bacon to equal ¼ cup cooked (about ¾ cups raw)
- ½ cup shallots, caramelized
- 1 sprig thyme
- 3 cups polenta, day-old preferred
- 2 cups panko
- ¾ cup all-purpose flour
- 4 egg yolks
- ¼ cup chives

Procedure

1. Cook the bacon until crispy, and drain the grease.
2. Add the caramelized shallots and thyme and heat thoroughly.
3. In a large mixer using the paddle, combine the polenta, panko, and flour. Mix until smooth.
4. Add the yolks, and mix to incorporate.
5. Fold in the bacon mixture and chives.
6. Spread evenly on one ¼ sheet pan.
7. Press and allow to set a few hours in the refrigerator.
8. Cut and reserve for service.

CONCORD GRAPE REDUCTION Makes 1 quart

Ingredients

- 1 tbsp extra-virgin olive oil
- 1 cup shallots, sliced thin
- pinch red chili flakes
- 1 cup concord grapes, destemmed and washed (or ½ cup concord grape juice)
- 2 tbsp red wine vinegar
- 2 sprigs thyme
- 1 quart chicken sauce, reduced

Procedure

1. In a sauce pot, add the oil and shallots. Begin to caramelize the shallots.
2. When the shallots begin to brown, add the red chili flakes and continue to caramelize.
3. Add the grapes and cook until the grapes have melted down.
4. Deglaze the pan with red wine vinegar and reduce down to almost dry.
5. Add the thyme and chicken reduction.
6. Continue cooking until flavorful and sauce consistency.

Dumplings *Canederli*

Typically served in the shape of a dumpling, *canederli* is a traditional dish of the Alto Adige region of Italy, especially the cities of Trentino and Bolzano. Usually made with stale bread they are enjoyed as "comfort" food during the fall and winter in soups, or served with meat.

THE FIRST TRUFFLE

By Jeffrey Tascarella

I was working as a server at a seafood restaurant near my hometown in Long Island, and I knew absolutely nothing about food.

The restaurant did good business, but it couldn't decide whether it wanted to be a Nobu knockoff or a New England-chowder house, and I suppose it somehow was both. The chef was a maniac—a pot-throwing, screaming madman who believed his lobster bisque was the nectar of the gods yet also lamented the fact that his brilliance was lost on “these people.” his genius wasted frying crab cakes and making Caesar salads.

His daily specials were a chance for him to deviate from the owner-approved menu items, which were designed for maximum profitability and public acceptance. The servers would stand around him in a group before service, and he would explain the evening's dishes, quick to lash out at stupid questions (as were all of them) or careless assumptions regarding a dish's preparation or ingredients.

One day, he displayed a new dish for us to try, and before he explained it I noticed this peculiar funky, thick aroma that seemed to hang in the air. It smelled of earth and decay, but also of lust and life.

The dish was a butter-poached lobster with summer corn and fresh white truffle—something I had never heard of. White truffle? Did he mean the little gourmet chocolates we sometimes served after dessert? With lobster? Gross, but whatever—he was the chef.

The chef was harping on the fact that the truffles were “fresh” and the dish would cost \$75. I knew lobster was expensive generally, but \$75 seemed like a lot of money for such a small portion.

“Forgive me, chef,” I interrupted. “What kind of chocolate are you using if it's so expensive?”

His eyes widened, enraged. He was about to murder me—and then he took a deep breath and calmly said, “Just try the dish, you f*cking idiot.”

So I did, and I was an idiot no more.

It is said that trying to describe the aroma of the truffle to the uninitiated is like trying to describe color to the blind. That may be a bit melodramatic, but it is truly unlike anything in the culinary world. They are, in a word, fantastic. So what exactly are these mysterious fungi that cost over \$2,000 a pound?

Truffle 101

The truffle is the fruiting body of a fungus that grows in a symbiotic relationship with the root system of certain trees, namely oak, poplar, and beech. The white truffle—the more fragrant, expensive, and highly prized version—comes exclusively from the region of Piemonte in northern Italy, in the countryside around the city of Alba.

Black truffles—or Périgord truffles, named after the region of France—grow exclusively on oak trees. They are far more abundant

and more subdued in their aroma and flavor and, therefore, command a far less price tag (about \$300 a pound).

They can grow from about the size of a walnut all the way up to the size of an apple. They have proven near impossible to cultivate, but there have been recent successes in Oregon and Tennessee. While there is a persistent image of the truffle hunter in Italy with his truffle-hunting pig, this tradition no longer holds true. Special dogs have been trained for the task, as they tend not to destroy the truffle once it's exhumed.

As served at Scarpetta, white truffles are best used in the simplest preparations. Traditionally and now the best way to enjoy white truffles is by shaving them over a thin ribbon pasta, such as a *taglionini* or *tagliatelle*, with Parmigiano-Reggiano and butter, or over a simple risotto. Black truffles have traditionally been used in heartier, classic French fare, in robust sauces, pâtés, cheeses, game birds, and foie gras preparations.

As for me, my love of truffles has grown over the years. Working in great restaurants such as Scarpetta has afforded me the ability to enjoy these treasures far more often than the average guy. I look forward to the start of truffle season each year, as do many of my colleagues and friends. In these times, when anything can be cultivated anywhere in the world and available instantly, it's nice to have something that is still special, something you have to wait for. They truly are amazing.



Dedicated to Excellence

LoCascio & Allegrini Join Forces in Tuscany

Tuscan estates Poggio al Tesoro in Bolgheri and San Polo in Montalcino are a partnership between Marilisa Allegrini, a leading Italian wine producer from the Valpolicella area, and Leonardo LoCascio, President, CEO and Founder of Winebow, a leading importer of fine Italian wines.



It is with great enthusiasm and the highest commitment to quality that Marilisa and Leonardo have crafted top-class wines with unmistakable personality from two of Italy's most acclaimed wine regions.

In 2001 Marilisa and Leonardo founded Poggio al Tesoro, a beautiful estate in the celebrated area of Bolgheri, a premiere appellation situated in the upper Tuscan Maremma.

The perfect quantity of sunlight throughout the year, the proximity to the sea, and the uniqueness of Bolgheri's terroir are reflected in the

style of Poggio al Tesoro's wines; ripeness, muscular body, and richness are effortlessly combined with complexity and elegance.

Marilisa and Leonardo began a second project in Tuscany with the San Polo estate in 2007. This prestigious property, located in the southeastern part of Montalcino, overlooks the Sant'Antimo Valley and Mount Amiata. It consists of 52 acres, of which 40 are dedicated to vines. Only

20 acres are currently producing Brunello di Montalcino.

All San Polo vineyards have been planted at a high density with Sangiovese and Merlot grapes. In an effort to employ environmentally sound and sustainable agriculture, natural compost and nitrogen-rich plants have replaced the chemical treatments in the vineyards. A modern, underground winery and cellar provide the best environment and technology for state-of-the-art winemaking.

POGGIO AL TESORO

Vermentino Solosole IGT Toscana

This unique Vermentino is named Solosole, just sun, because only the sun is allowed to influence its aromas: there is neither blending with other grapes nor wood aging to interfere with the pure flavors of the Vermentino grape. Solosole offers delicate aromas of acacia flowers, apricot and banana. The vibrant acidity frames the fruity flavors and lingers pleasantly on the finish.

SAN POLO

Rubio IGT Toscana

Rubio is a young 100% Sangiovese. Brilliant ruby with purple hues, this wine has an intense and persistent bouquet filled with fresh aromas of red cherries, violets and currants, followed by subtle spicy and earthy notes. Well structured and balanced, this unoaked red is an enjoyable, elegant wine that offers great versatility.



Aperitivo!



As Italy races to compete with the fast-paced modern economy, there is less and less time for long lunches and drawn-out coffee breaks. This is most evident in cities like Milan and Rome, where business-suited men can be seen slamming espressos, dashing their change onto the counter, and smoking a hurried cigarette en route to the office.

Italy's most lasting tradition of culinary conviviality is the aperitif, or *aperitivo*. The custom of consuming a bitter or mildly alcoholic drink before lunch—or, most frequently, before dinner—has been around for as long as anyone can remember. Old men sip white wine around 11 in the bar downstairs before heading up to lunch, young professionals cluster with

colleagues and friends after work to catch up and decompress over an Aperol spritz, and city socialites organize opulent *aperitivo* events at lounges and nightclubs that start with a Prosecco at around 7 and finish with mojitos after midnight.

In recent years, the *aperitivo* has grown to include everything from small tapas-like plates

to elaborate buffets of food, all included in the price of a drink. The trend began in mode-conscious Milan, perhaps as a way to feed the flurry of business and fashion executives.

For all its evolution, the *aperitivo* is still as Italian as ever. Next time you're in Rome, check out these bars sometime between seven and nine in the evening.

Dom Champagneria

Via degli Zingari 41, Rome, Italy
+39.06.4542.6401

Rione Monti is home to a hilly neighborhood sandwiched between two busy roads, Via Nazionale and Via Cavour. Situated in the historic center, it has quite a colorful history and was once the epicenter of prostitution. These days it attracts artists and expensively dressed bohemians. Many shops and bars have a creative hybrid appeal, and Dom Champagneria follows suit as a bookstore and bar specialized in Champagne.

Freni e Frizioni

Via del Politeama 4/6, Rome, Italy
+39.06.4549.7499

An ex-body shop (the name means “breaks and clutch”) located on a terraced square between the Tiber River and the neighborhood of Trastevere, Freni e Frizioni is a carryover of the young and laid-back vibe at nearby Piazza Trilussa. The plentiful *aperitivo* buffet takes up an entire room.

Fluid

Via del Governo Vecchio 46/47, Rome, Italy
+39.06.683.2361

Also near Piazza Navona, Fluid epitomizes a dichotomy of modern design amid medieval Rome. The cocktail bar is a work of architectural art, with a high-tech forest feel. Come *aperitivo* time, the long bar is piled high with all kinds of appetizers, including bruschetta, potato croquettes, and *suppli di riso*, or fried rice balls, along with pastas, rice, salad, and fresh and grilled vegetables.

SAID—Antica Fabbrica del Cioccolato

Via Tiburtina 135, Rome, Italy
+39.06.446.9204

A chocolate factory and restaurant in the gritty and trendy San Lorenzo university district, SAID serves *aperitivo* in the space's central parlor, complete with antique sofas and dark wood, the surrounding café tables set off to the side. The feel is vintage, and the food is sumptuous. You'll have black-truffle pecorino, miniature Caprese salad, cured meats, and SAID's own homemade bread.

Primo al Pigneto

Via del Pigneto 46, Rome, Italy
+39.06.701.6827

Pigneto is Rome's latest exercise in gentrification. Although the area is cleaner and safer, it still has a neighborhood feel, with residents of all ethnicities clustering in the area's pedestrian stretch. Primo al Pigneto has a decidedly urban feel, with high ceilings, sparse décor, exclusive cheeses, and a wine list three times the size of the menu. For the *aperitivo*, they serve crisp, toasted bread with whipped butter, olive tapenade, and marinated anchovies.

Oppio Caffé

Via della Terme di Tito 72, Rome, Italy
+39.06.474.5262

Set high on a hill, facing the Colosseum, Oppio Caffé is worth it for the view alone, especially in warm months when the terrace is open. This *aperitivo* goes late and also features cocktails. Snack on small sandwiches and pasta.



Italy's most lasting tradition of culinary conviviality is the *aperitivo*. For all its evolution, it is still as Italian as ever.



NEGRONI—Pour 1 oz. gin, 1 oz. Campari, and .75 oz. Cinzano sweet vermouth into a shaker. Cap and mix. Strain into chilled cocktail glass. Garnish with flaming orange zest.

SAN REMO—Pour 1.5 oz. Carpano Antica, .75 oz. Campari, .75 oz. elderflower liqueur, .5 oz. bourbon, .75 oz. fresh orange juice, .75 oz. fresh lemon sour, and the juice of half a lime into a shaker. Cap and shake to mix. Strain over ice into rocks glass. Garnish with an orange twist.

CINQUE TERRE—Pour 1.5 oz. Aperol, .75 oz. Pallini Limoncello, 1 oz. fresh lemon sour, and .5 oz. clover-honey syrup into a shaker. Cap and shake to mix. Strain over ice into Collins glass. Top off with Prosecco. Garnish with lemon zest.

TEMPESTA—Italian for “storm,” this is Scarpetta’s take on the Dark and Stormy. Pour 2 oz. Appleton rum and 5 oz. ginger beer into a tall glass. Garnish with a lime wedge.

CAIPIRINHA—Cut half a lime into four wedges. Muddle the lime with 2 teaspoons of sugar in a shaker. Fill the shaker with ice and add Leblon cachaça. Shake vigorously. Serve in a rocks glass. Garnish with a slice of lime.



The Versatility and Styles of Grappa

Grappa is a unique spirit derived from a solid, raw material: *vinaccia*, the Italian term for pomace, or the skins and seeds left over from wine production. Although grappa has been central to Italian life and gastronomic culture for centuries, only in recent decades has it achieved elevated status as a quality spirit.

Today, grappa is appreciated for its variety of styles and flavors. It is enjoyed as an aperitif, an after-dinner drink, an ingredient in the modern cocktail, and in the kitchen as a cooking aid.

The capital of grappa production is Bassano del Grappa—after which the beverage is named—a picturesque town about 30 miles from Venice. Most people’s experience with grappa begins with the kind that is colorless and transparent, with delicate aromas and a clean finish. These grappas are typically aged six months in stainless steel without any wood contact. Although these grappas are typically made from more than one grape variety, some of the best, like **Poli’s Vespaiole**, are monovarietal. With unique aromas of wisteria blossom, fig, red apples, and honey, Vespaiole is rich, elegant, and clean.

Similar to brandy, grappas aged in wood casks achieve a variety of colors, aromas, and flavors, depending on the type of wood and aging time. Aged grappas can be labeled *affinata* (aged), *invecchiata* (old), *stravecchia* (very old), or *riserva* (reserve). The **Nardini Riserva**, from pinot, friulano, merlot, and cabernet, is aged five years in Slavonian oak barrels. With fragrant and delicate aromas, this grappa is intense and complex on the palate with a smooth, long finish.

Grappas are also made from aromatic or semi-aromatic grapes, such as muscat, gewürztraminer, Müller-Thurgau, or malvasia. It is the highly aromatic moscato bianco grape that gives **Pò Moscato di Poli** its distinct aromas of citrus fruit, acacia flowers, and orange blossom.

AROUND TOWN

SCARPETTA NEW YORK FAVORITE AFTER-WORK HAUNTS

BILL'S BAR & BURGER

22 Ninth Avenue
(at 13th Street), Manhattan

Yes, there are a lot of burgers in town. Yes, everybody has a different opinion of what's the best, or what that even means. The staff at Scarpetta casts their vote for Bill's*, a new casual spot from the B.R. Guest group (Blue Water Grill, Dos Caminos, and many others). The Bill's Classic with Cheese is a six-ounce griddle-style burger (pressed flat and cooked through) that is so flavorful and juicy, there isn't a need for condiments. Add some Disco Fries (made "disco" with the addition of cheese and its good friend, gravy), ridiculously thick and creamy milkshakes, and the ability to enjoy these treats at 3 o'clock in the morning, and the decision of where to grab a bite after work is simple.

*Chef de Cuisine Freddy Vargas still votes for Corner Bistro's burger.

LITTLE BRANCH

22 Seventh Avenue South
(at Leroy Street), Manhattan

Unmarked door, ugly staircase underground, another door, and boom! Another subterranean speakeasy-inspired haunt. So what makes Little Branch different from all the other spots vying for your hipster dollar? Four things: classic, stiff cocktails made by master mixologists; a jazz trio, adding to the cocktail-club vibe; tables where you can actually hear each other speak; and a place that is at once underground and exclusive, yet exists without any pretension whatsoever. Well, that might not be exactly true—don't order a cosmopolitan.

IZAKAYA TEN

207 Tenth Avenue
(at 23rd Street), Manhattan

How has Izakaya Ten somehow remained under the radar? How have so many overlooked this truly authentic *izakaya* experience? An *izakaya* is a traditional Japanese tavern—the place to get smashed on *shochu* while enjoying quality food. The Japanese totally have it over on us when it comes to bar snacks. We came up with jalapeño poppers and stuffed potato skins, while at Izakaya Ten you can snack on stir-fried pork belly with scallion, shark-fin cartilage with plum sauce, and a wide variety of sushi, sashimi, dumplings, and noodles. Be careful with that sweet potato *shochu*—it seems light, but it packs one hell of a punch.



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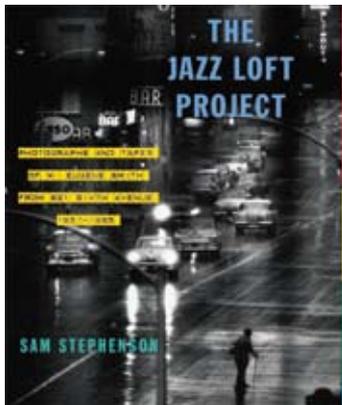
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HAUTEBOOKS



**THE JAZZ LOFT PROJECT:
Photographs and Tapes of
W. Eugene Smith from
821 Sixth Avenue, 1957-1965**
by Sam Stephenson

Published by Knopf
November 2009.

From 1957 to 1965, legendary photographer W. Eugene Smith made approximately 4,000 hours of recordings on 1,741 reel-to-reel tapes and nearly 40,000 photographs in a

loft building in Manhattan's wholesale flower district, where major jazz musicians of the day gathered and played their music. 821 Sixth Avenue was a late-night haunt of musicians, including some of the biggest names in jazz—Charles Mingus, Zoot Sims, Bill Evans, and Thelonious Monk among them—and countless fascinating, underground characters. Smith photographed the nocturnal jazz scene as well as life on the streets of the flower district. He also wired the building like a surreptitious recording studio, capturing more than 300 musicians, among them Roy Haynes, Sonny Rollins, Bill Evans, Roland Kirk, Alice Coltrane, Don Cherry, and Paul Bley. He recorded, as well, legends such as pianists Eddie Costa and Sonny Clark, drummers Ronnie Free and Edgar Bateman, saxophonist Lin Halliday, bassist Henry Grimes, and multi-instrumentalist Eddie Listengart.

Sam Stephenson discovered Smith's jazz loft photographs and tapes 11 years ago and has spent the last seven years cataloging, archiving, selecting, and editing Smith's materials for this book, as well as writing its introduction and the text interwoven throughout.

"It brings a moment in jazz to life as perhaps no work in any other medium, including documentary cinema, ever has. Absolutely magnificent." —Booklist

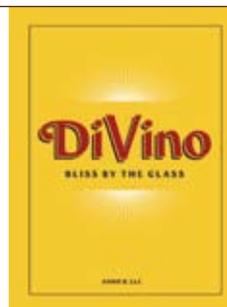
"[A] landmark book... an essential book for jazz fans, photography lovers, and those interested in the history of New York."
—Publishers Weekly's Pick of the Week

HAUTETASTINGS

BLISS BY THE GLASS

After eight years in Italy and rigorous training at the National Italian Sommelier Association in Rome, Annie Shapero has landed in New York, and now offers her wine expertise through DiVino. Whether you're looking to organize a wine-themed event or simply bring a taste of Italy to your private party, Annie provides wine-savvy solutions.

anniedivino.com



Scarpetta
355 West 14th Street
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MadeToTaste.com is an online shopping destination that offers a curated selection of chef-created and chef-related products. Imagine shopping in a chef's pantry for food products, kitchen tools and accessories, and cookbooks! MadeToTaste.com also features chef demonstration videos, recipes, and wine and cocktail pairings.

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This artisanal, low-production super-Tuscan extra-virgin olive oil is made from century-old trees located in a fertile and protected valley set deep in the lush Pisan hills. Olives are picked by hand, carefully selected, and cold-pressed within hours of harvest for maximum flavor and low acidity. The emerald-green oil is unfiltered, full-bodied, and has a fragrance of freshly cut grass with hints of artichoke and a slight peppery finish.

madetotaste.com



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Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Managing Editor
CHRISTIAN KAPPNER

Assistant Editor
STEPHANE HENRION

Copy Editor
KELLY SUZAN WAGGONER

Contributing Editors
JEFFREY TASCARELLA
ANNIE B. SHAPERO

Photo Director
CHARLES HARRIS

Photography
NAHEED CHOUDRY

Advertising
advertising@hautelife.com

Marketing Director
KATHERINE PAYNE

HauteLife Press
a division of C-BON MEDIA, LLC.
321 Dean Street
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Brooklyn, NY 11217

www.hautelife.com
info@hautelife.com

Subscription Inquiries
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subscriptions@hautelife.com
or visit www.hautelife.com

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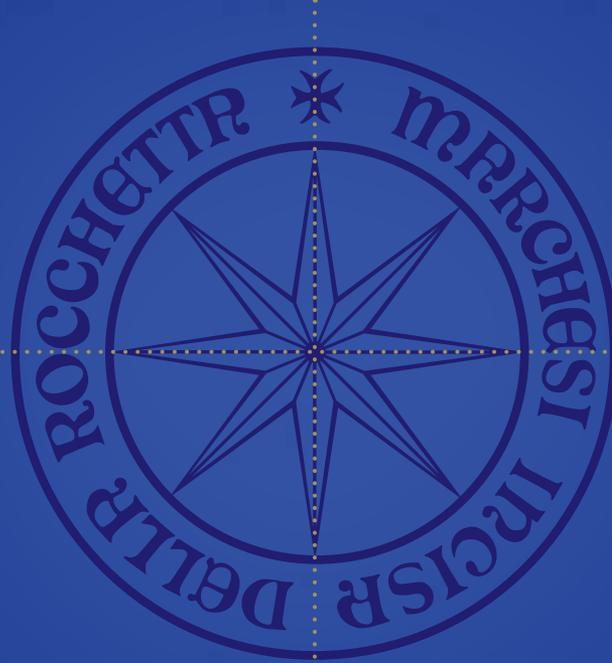
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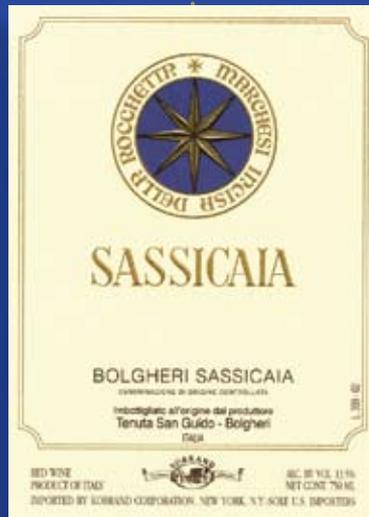
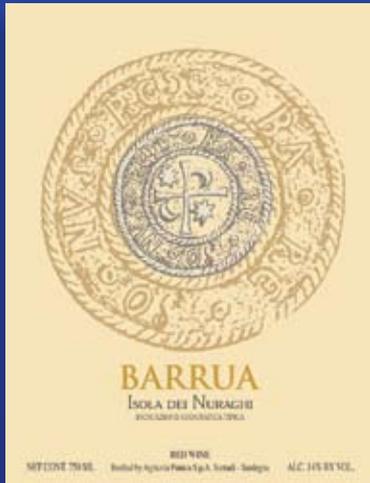


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