



Bucatini all'Amatriciana



Local character at the Colosseum.

## BUCATINI ALL'AMATRICIANA

**4 SERVINGS** This classic sauce takes its spiciness from black pepper and dried chiles and its depth of flavor from guanciale, Italian salt-cured pork jowl. If you can't find it, use pancetta, which is available at better supermarkets.

- 2 Tbsp. extra-virgin olive oil
- 4 oz. thinly sliced guanciale, pancetta, or chopped unsmoked bacon
- ½ tsp. crushed red pepper flakes

- ½ tsp. freshly ground black pepper
- ¾ cup minced onion
- 2 cloves garlic, minced
- 1 28-oz. can peeled tomatoes with juices, crushed by hand
- Kosher salt
- 12 oz. dried bucatini or spaghetti
- ¼ cup finely grated Pecorino (about 1 oz.)

Heat oil in a large heavy skillet over medium heat. Add guanciale and sauté until crisp and golden, about 4 minutes. Add pepper flakes and

black pepper; stir for 10 seconds. Add onion and garlic; cook, stirring often, until soft, about 8 minutes. Add tomatoes, reduce heat to low, and cook, stirring occasionally, until sauce thickens, 15–20 minutes.

Meanwhile, bring a large pot of water to a boil. Season with salt; add the pasta and cook, stirring occasionally, until 2 minutes before al dente. Drain, reserving 1 cup of pasta cooking water.

Add drained pasta to sauce in skillet and toss vigorously with tongs to coat. Add ½ cup of the reserved pasta water and cook until sauce coats pasta and pasta is al dente, about 2 minutes. (Add a little pasta water if sauce is too dry.) Stir in cheese and transfer pasta to warmed bowls.

## RULE 4 DON'T DUMB IT DOWN

Schedule at least one dinner that introduces the kids to a new and more refined dining experience: You'll be surprised by how they click into best-behavior mode. There's something about fine china, proper waiters, and a hushed ambience that will stick in your kids' memories and possibly inspire better table behavior at future meals at home. Possibly.

in. We started with local *mozzarella di bufala* served with semi-dried cherry tomatoes, and a platter of Tuscan *salumi* made from heritage Cinta Senese pork. My son and I shared the perfectly cooked pigeon, complete with claws. And my daughter ate the most pedigreed dish of pasta carbonara, made with D.O.P. Pecorino and seasoned with three varieties of black pepper. It was a grand and exceptional last family meal in Rome.

**THE NEXT MORNING**, rested and happy, we presented ourselves at the Alitalia gate at Fiumicino airport. Hoping that the kid-friendly pre-boarding policy was in effect, I felt my heart deflate when I spotted Lapo Elkann, the jet-setting heir to the Fiat fortune, at the head of the line. Then, just as Desmond and Violet were starting to get restless, the announcement came: Families could pre-board. My wife apologized to the dashing Lapo. He responded with a smile, saying, "It's no problem at all, *signora*." Then our brood strode down the Jetway for the flight home. And so our blissful foodie family Roman holiday ended, as it had begun: children first. •

FOR COMPLETE NUTRITIONAL INFO FOR ALL OF THE RECIPES IN THIS ISSUE, GO TO [BONAPPETIT.COM/RECIPES](http://BONAPPETIT.COM/RECIPES)

**1** McEvoy Ranch's peppery **Olio Nuovo** is a seasonal favorite of California chefs. \$42; [mcevoyranch.com](http://mcevoyranch.com)

**2** Brooklyn's **Brucie** restaurant dries its **house-made fusilli**. \$6; 347-987-4961

**3** Made in New Mexico, **Aceto Balsamico of Monticello** is cask-aged for 12 years. \$150; [organicbalsamic.com](http://organicbalsamic.com)

**4** Wineforest **dried wild porcini** are foraged during the mushroom's brief season so you can make risotto whenever you want. \$12; [wineforest.com](http://wineforest.com)

**5** With its floral anise flavor, **Pollen Ranch fennel pollen** gives instant Italy when sprinkled on chicken, fish, and pastas. \$8; [pollenranch.com](http://pollenranch.com)

**6** Who needs San Marzanos? **Jersey Farms** cans its **crushed tomatoes** within 24 hours of picking. \$9 for three cans; [primizifinefoods.com](http://primizifinefoods.com)

**7** **Allstar Organics Chili Pepper Flakes** add spice sustainably. \$12; [allstarorganics.com](http://allstarorganics.com)

**8** **Salvatore Bklyn** makes some of the  **freshest ricotta** by hand. \$10; [salvatorebklyn.com](http://salvatorebklyn.com)



**BUY AMERICAN. EAT ITALIAN.**