

THE ESSENTIALS



GREAT FINDS

When in Rome

Is there anything better than homemade pasta with a drizzle of olive oil? We think not! Here are our favorite goods to help you do as the Romans do.

FARFALLE ARCOBALENO

Add a splash of color to your plate with these rainbow-striped bowties. \$18 for a 1 lb. bag. italianharvest.com



FRANTOIO MURAGLIA OLIVE OIL

A hand-painted terra-cotta jug filled with fine Italian extra-virgin oil. In Green (also available in Blue and Orange), \$42. dolceterra.com



PASTA MAKER

The machine mixes and kneads ingredients and creates penne, fettuccine, spaghetti, or lasagna in 15 minutes. \$350. philips-store.com



GRAVITY 2.0 L POT

The built-in steam vent and colander make cooking and draining pasta faster and neater than ever. By Eva Solo. \$129. amazon.com



USE THE TEETH TO PULL LEAVES OFF STEMS



WATER RESERVOIR



PETITE HERB SAVER

This compact container lengthens the life of your herbs. By Progressive. \$15. kitchenkapers.com

COOKBOOK

Rome: Centuries in an Italian Kitchen

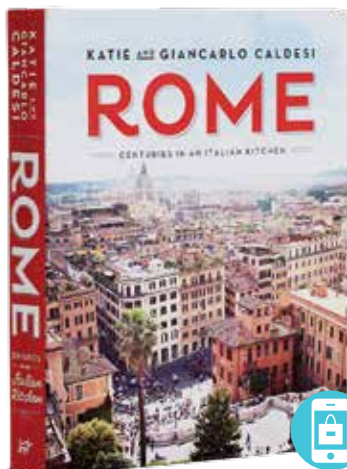
BY KATIE AND GIANCARLO CALDESI

The new- and old-world-inspired recipes in this book—shot on location in Rome—have been handed down through the generations and re-created for today's modern palate. Hardie Grant, \$40.



HERB MILL

No more chopping! Grind herbs right onto your signature dish. By Microplane. In Green (also available in Stainless), from \$20. williams-sonoma.com



SCAN THE COVER TO BUY THIS BOOK