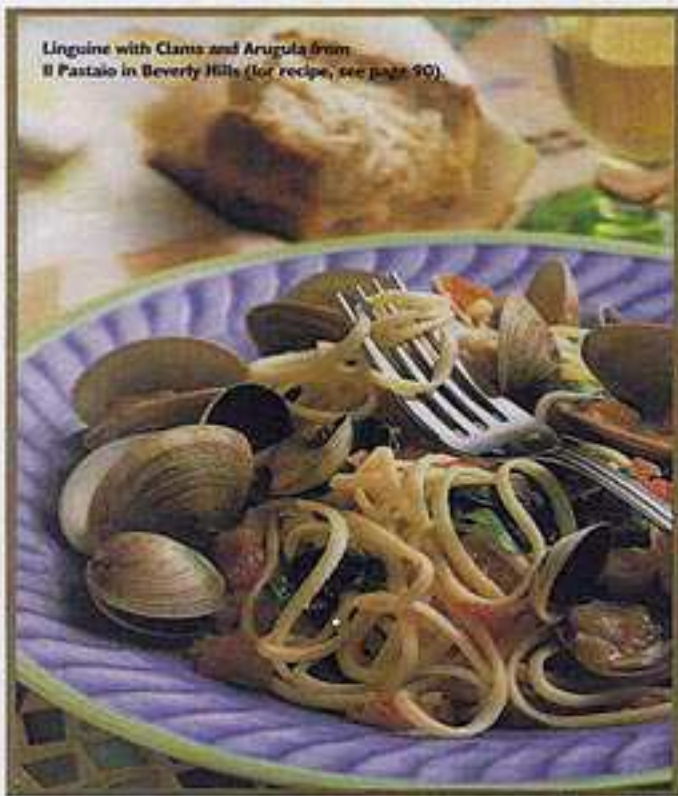


BON APPÉTIT

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Linguine with Clams and Arugula from
Il Pastaio in Beverly Hills (for recipe, see page 90)



Il Pastaio Beverly Hills, California Celestino Drago

Il Pastaio means "the macaroni maker," and there is indeed a macaroni maker on the premises. You can see it happening from the window: long sheets of fresh pasta destined to become fettuccine, linguine and trenette; circles meant for ravioli; and twisted shapes to trap hearty sauces. Just as chef-owner Celestino Drago planned, you are ready to eat even before you are seated.

Drago was among the first to introduce Angelenos to real Sicilian fare, and the faithful followed him from restaurant to restaurant. Now, with the help of his brother, Giacomino, also a chef, Drago presents his patrons with signature pastas daily at the Il Pastaio restaurants in Beverly Hills and Pasadena. This recipe is a perfect example of his culinary approach—the flavor of each ingredient is deliciously distinct, and there's just enough sauce to coat the strands of pasta. There is also a touch of the unexpected with the addition of arugula, a bitter green that is an outstanding counterpoint to the sweetness of clams.

CHEFS' BEST

Pastas