

chef's table

Andrew Carmellini, Locanda Verde, NYC

What is your restaurant known for?

Being a sure thing. Whether you are entertaining, want a nice meal or grabbing an espresso, we make sure it's a good time.

What is your favourite ingredient?

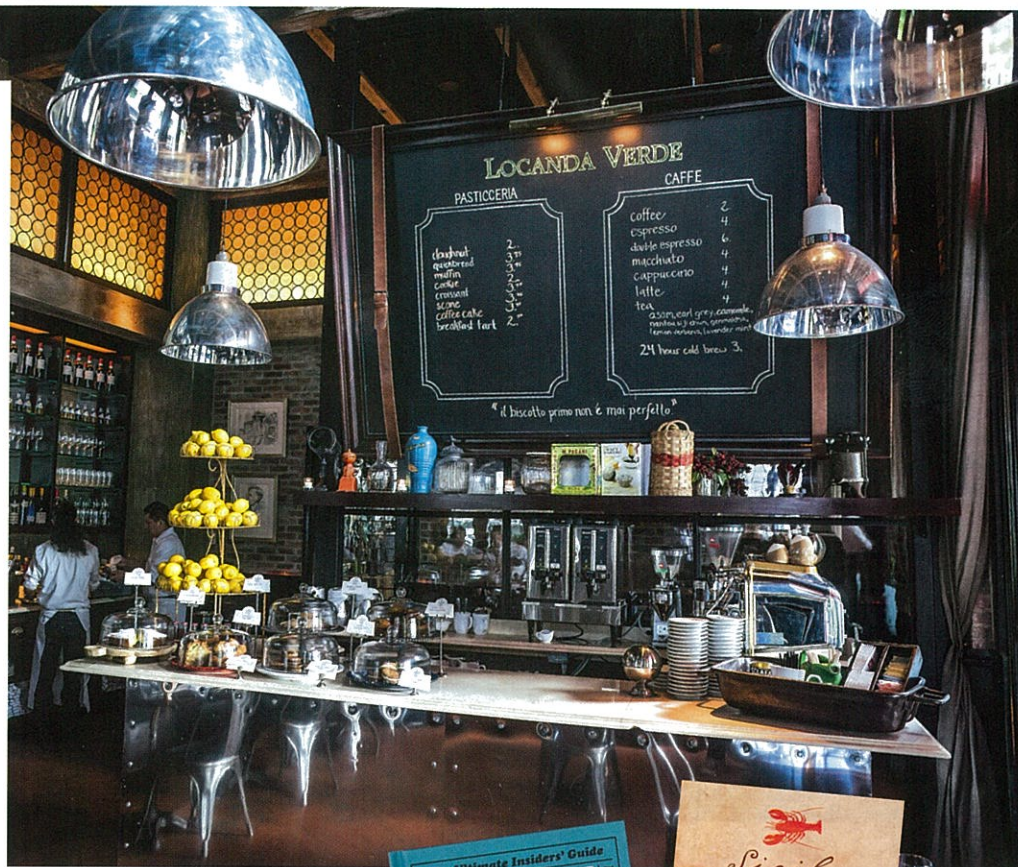
Definitely our house-made pastas made from organic non-GMO flour.

Describe your signature dish.

My grandmother's ravioli – handmade with fresh pasta dough, a mixture of veal and pork inside and a bright red tomato sauce. It's fairly simple, but really tasty.

What's unique about your style of Italian cuisine in the US? We apply old-school techniques and use great ingredients.

Where do you eat out in NYC? I love Gramercy Tavern; the bar is my local. Or Ippudo for noodles. Depends on my mood. Visit: locandaverdenyc.com.

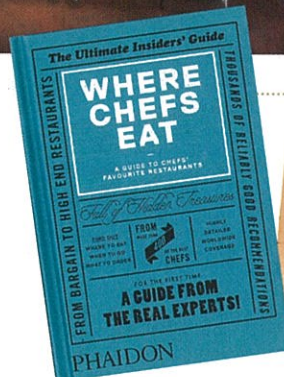


DON'T MISS

- Before your next trip to SA's Barossa, book in for a hands-on experience at Italian cooking school and enoteca, Casacarboni (pictured). This month you can learn the secrets of Tuscan cuisine (March 22). Visit: casacarboni.com.au.
- Matthew Evans, Dan Leopard and Magnus Nilsson are just a few of the famous faces appearing at the

Melbourne Food & Wine Festival (March 1-17). Take part in a long lunch, the weekend of masterclasses or one of more than 50 regional events around the state. Visit: melbournefoodandwine.com.au.

• Ready your glasses for the NSW Wine Festival (February 22-March 31), kicking off with the Sydney Cellar Door weekend. Visit: nswwinefestival.com.au.



SPEED READS

An international line-up of leading chefs (why hello Heston Blumenthal and Peter Gilmore) reveal their favourite haunts from around the globe in *Where Chefs Eat* (Phaidon, \$24.95) – David Chang recommends the lemon and ricotta pancakes at New York's Locanda Verde (above).

Sicily (Phaidon, \$49.95) takes you on an armchair tour of Italy's famous island, from the dramatic landscapes to more than 50 traditional regional recipes, and details of the best markets and specialty shops to visit. **d.**