
SPAGHETTI ALLA NERANO

BY CHRISTOPHER LEE

If you've visited the lovely fishing village of Nerano, on the Amalfi Coast, you may know this delicious pasta. It appears on many of the local restaurant menus. The dish is simple, with flavor far beyond its few ingredients. You should be able to get Provolone del Monaco from a good cheese monger; if you cannot, aged Provolone or Caciocavallo will do. It's the texture you're after. Costata Romanesco squash is the beautiful, ribbed, firm, dark green summer squash found at many farmers' markets. This spaghetti is perfect for the Tintero Rosato.

8 ounces Costata Romanesco squash (or substitute green zucchini)	6 ounces Provolone del Monaco cheese
About 2 cups olive oil	14 ounces spaghetti
2–3 cloves garlic, skin removed, smashed	4 tablespoons unsalted butter
1 teaspoon kosher salt	2 cups loose basil leaves, roughly torn
	Freshly ground black pepper

A few hours ahead of serving the pasta, thinly slice squash by hand or on a mandoline. Heat 3–4 ounces olive oil in a wide sauté pan. Fry garlic cloves briefly until lightly browned, then remove from the pan and discard. Fry squash in small batches over medium-high heat, turning squash constantly, until golden brown. Season with salt as you go. Have enough oil in the pan for the slices to sizzle and flutter along their edges. Add more oil if needed to keep the squash immersed. Drain off most of oil and transfer squash to a parchment-lined sheet pan. Cool uncovered for 4–6 hours. (If you don't like the idea of frying, toss the sliced squash in generous olive oil and roast in a single layer on a parchment-lined sheet pan at 375° F, turning with a spatula as squash browns.)

Grate Provolone medium-fine. Cook pasta in salted water to al dente, 8–9 minutes. Drain pasta, saving 2 cups of pasta water.

Melt butter with 2 ounces olive oil in a wide sauté pan. Add pasta, squash, cheese, 1½ cups pasta water, and basil leaves. Over low heat, twirl pasta with tongs to create a creamy mixture. Add more pasta water to loosen sauce, if needed. Season to taste. Serve in a warm bowl and sprinkle with freshly ground pepper. No additional cheese is needed for this voluptuous dish!

Makes 4 main-course portions



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.









ADVENTURES
August 2022

2021 VINO ROSATO TINTERO

When I was planning my later-revised wedding (originally scheduled for June 2020), this was the rosé I was going to serve. Not only does Tintero's Piemontese blend of Barbera, Arneis, and Moscato deliver flat-out deliciousness and exceptional value, but more importantly—and more fun—it bears a slight effervescence that dials its “festive factor” up to 10. None of this is surprising when you consider that Kermit has been enamored by fizzy Moscato from the region since the '60s, and also when you realize the man behind this dry *rosato* is Marco Tintero, a specialist of festive, unpretentious, and unbelievably delicious bottlings from the gorgeous hills of Piedmont, the northwestern Italian region squeezed between the Alps and the Ligurian Sea. This bottling, with its notes of red berries, tangerine, and ginger, proves once again that Piedmont is not only about lofty Barolo and Barbaresco, but is home as well to some of the country's great weeknight table—and weekend wedding—wines. —TOM WOLF

\$12.00 per bottle \$129.60 per case



					
2021 Vino Rosato Tintero	85% Barbera, 12% Arneis, 3% Moscato	7-year-old vines Clay, limestone, tufa	Serve cold 48–52° F Do not decant	Red berries, tangerine, ginger Crisp, succulent, effervescent	Drink now
2015 Haut-Médoc Château Aney	65% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc, 3% Petit Verdot	Vines planted in 1976 Gravel	Serve slightly cool 58–62° F Decant optional	Cherries, tobacco, cassis Refined, balanced, classic	Drink now through 2030

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2015 HAUT-MÉDOC CHÂTEAU ANEY

We are always excited when we get to bring you an aged selection straight from its maker's cellar, particularly from a place like Bordeaux, where the great wines evolve beautifully over time. Château Aney is the only estate in our portfolio situated on the left bank of the Bordelais, between Saint-Julien and Margaux in the heart of the Médoc. The riverbank's moderate climate and gravelly soils are perfectly suited to Cabernet Sauvignon, the leading grape in this blend, which also includes some Merlot, Cabernet Franc, and Petit Verdot. “Château” in Château Aney does refer to the 1850 mansard-roofed building on the property, but the style of winemaking behind this cuvée—classic, terroir-driven, and unadorned—has little to do with the grandiosity you might imagine when you think of the region's grand castles, and which has come to define Bordeaux in recent decades. This Haut-Médoc, made by David Raimond, whose grandfather bought and restored the property in the '70s, is more akin to the wines we import from small family farms throughout France than it is to the reds made by Bordeaux's *grands châteaux*, run by bankers, marketers, and enologists. Seven years old, it is in a sublime place today and, while beautiful as soon as you pop the cork, it continues to improve after time in your glass, relaxing its chiseled frame and showing a more succulent and velvety side, evoking notes of blackcurrant, black cherries, and tobacco. —TOM WOLF

\$27.00 per bottle \$291.60 per case

