

Pasta made with the Chitarra is very light, cooks very quickly, and absorbs more sauce.

- 1 · Cut a rolled sheet of pasta dough to fit over the wires.
- 2 · Generously sprinkle flour on both sides of the sheet.

- 3 · Place the sheet over the wires.
- 4 · Use a rolling pin with light-to-moderate pressure to cut the strands.
- 5 · Slide out the board to remove the cut pasta.



- ◆ Less than perfect leveling of the frame is to be expected. A kitchen towel underneath helps to keep it steady.
- ◆ A mechanical pasta maker is handy for rolling the dough into a width that will neatly fit over the Chitarra strings.
- ◆ You can use the board to transfer the cut pasta directly to the boiling water. Or dry, or freeze, the pasta for future use.
- ◆ After use, just brush off any flour and leftover bits of pasta from the Chitarra.
- ◆ Never wash it. Store it in a dry place. Occasionally, lightly wipe the strings with mineral oil. And use it often.



Photos by Dave Rowlett - Rowlett Photography, Washington D.C.

Linguine a Vongole

Linguini and Clams

Ingredients: Serves 4

6 Tablespoons Extra Virgin olive oil	Zest of 2 lemons (reserving some for garnish)
1 ½ Teaspoons dried red pepper flakes	½ Teaspoon Kosher salt
2 Tablespoons minced garlic	1 10oz Can whole baby clams (drained)
8 Minced anchovy filets or 1 ½ Tablespoons anchovy paste	Parmesan Reggiano for garnish
½ Cup clam juice	1 Big pot of salted water- reserving ½ cup after pasta is cooked in it
1 Cup dry white wine (I like Pinot Grigio)	Either one batch of fresh linguini or a 1 lb box of dried linguini (you know which one will be better)
½ Cup roughly chopped, fresh flat leaf “Italian” parsley + extra for garnish	

1. Get the water boiling.
2. Heat a large sauté pan over medium heat, add olive oil and red pepper flakes.
3. Once the oil is hot, add anchovies and garlic. Stir constantly until fragrant (about 2 minutes). Do NOT burn the garlic.
4. Add the clam juice and wine. Bring to a boil, then adjust the heat to simmer until reduced by half (about 7-8 minutes). Meanwhile, if you are using dried linguini drop it in the boiling water now. If using fresh, you want to only cook it for about 2 minutes and should wait until the wine is almost done reducing before boiling it.
5. Once pasta is al dente (slightly undercooked), and the wine has reduced, use tongs to add the cooked pasta to the sauté pan along with the lemon zest, clams, parsley and ½ cup of the water you cooked the pasta in.
6. Finish cooking the pasta by tossing with the tongs until the sauce slightly thickens and the pasta gets coated with sauce. If it seems dry, add more of the pasta water to “loosen” it up.
7. Garnish with extra parsley, lemon zest and lots of grated Parmesan.

If you want to use fresh clams, before you start above:

Bring 1 ½ cups of white wine and a handful of parsley to a boil in a sauté pan. Add 2 dozen clams that have been cleaned and close when tapped (still living). Once they open, pull them out of the sauté and put them in a bowl. I will not give a time for how long they take as it varies from the type of clam and the pan used, etc. If any don't open, discard them. Shuck clams and their juices into the bowl. Add shucked clams, ½ cup of the wine you cooked them in, and whatever juice that is in the bowl into the sauté in place of the canned clams and bottled juice from above.

