

An Italian Love Affair



1 Assistant General Manager Nicolé Keane, Owner/Chef E. Michael Pagliarini, Chambellan Provincial/Bailli Marshall Berenson and General Manager/Beverage Director Trevor Martínez.

2 Bailli Hon. Avram Goldberg, Dame Carol Goldberg and Chevalier Alexander Vlachos.



3 Vice Chancellor-Argentier Elizabeth Georgantas, Krassi Diehl, Vice Chargé de Missions Todd Saunders and Dame Shannon Noelle Pastuszak.

4 Chambellan Provincial/Bailli Marshall Berenson and Officer Kathy LaShay Berenson.

5 Jeffrey Barber, Chevalier William Numa, Monica Numa, Kimberly Hsu-Barber, René Mugnier and Dame Jessica Fewkes.



By Marshall L. Berenson, *Northeast Chambellan Provincial/Bailli*

For three magical nights in September, Boston Bailliage members filled Owner/Chef E. Michael Pagliarini's pasta table in the warm glow of Giulia restaurant in Cambridge. Called a "rising star" by *StarChefs* online newsletter, Chef Pagliarini previously worked with such culinary legends as Chef Heston Blumenthal and Chef Grant Achatz as well as at Boston's popular Via Matta. General Manager/Beverage Director Trevor Martínez's small-production wine list elevates the food to a higher level, and Assistant General Manager Nicolé Keane ably runs operations. This triumvirate led members on an enchanting gastronomic journey.

At the reception for this "Petite Chaîne" (the chapter's nomenclature for casual gatherings), attendees sipped Manaresi Pignoletto Frizzante 2011 while snapping photos and exchanging pleasantries. After settling in for dinner, they continued to enjoy the Frizzante with the *sfizzi* of chicken liver crostini with tomato marmalata, semolina cakes with sweet corn crème, aged Parmigiano with *lardo*, and duck heart *spiedini agrodolce*.

The antipasti of *burrata* di Puglia, prosciutto di Parma, summer vegetables, and house-baked bread was paired with the delightful Cantine Mucci Cantico Falanghina 2012.

Quite appropriate for our pasta-table perch, the first course featured celery root agnolotti with roasted mushrooms, pappardelle with wild boar, and *casarecce* with whey-braised rabbit. The pasta trio was beautifully matched with Tenuta delle Terre Nere Carricante 2012 and Monte Faliesi Aglianico Campania 2009. Seared yellowfin tuna with Umbrian lentils, served with a wonderful Feudi di San Marzano Primitivo Puglia 2012, preceded grass-fed beef rib-eye with matsutake and fingerlings, married with the very rare Giuseppe Lonardi Corvina Cabernet Franc 2008.

Following a delicious cheese plate, we were presented with another trio for dessert. *Panna cotta* with pine cone syrup, almond *torta* with roasted apples and whipped cream, and bittersweet chocolate terrine with raspberries brought a sweet finish to this captivating evening. We left still aglow with the warm tone of the evening and full of the love for life. ☺