

Have you heard of Apulia, the romantic destination in southern Italy? Do you have Apulia, sometime referred to as Puglia, on your dream-travel list? It is the heel of Italy's entire boot.

It is here, in this least mountainous, most pristine and gorgeous part of the Adriatic coast, that olive trees and wheat fields flourish. The weather is mild and temperate. Imagine the sea breezes. Picture the freshest seafood pulled from the aquamarine Adriatic Sea and villas sprawling, local vineyards and their wine to go alongside cheeses, fresh produce, and pastas that don't disappoint.

Hungry travellers, take note: Tokyo's PinoSalice offers such regional masterpieces! Chef Yanagi is back in Apulia, at least in spirit. She is recreating dishes mastered from her time in this picturesque region.

You cannot travel to such a region of Italy without pasta. Guests shall construct their own dish using pastas and Apulia-style sauces listed below.

PASTA

Capumti (homemade maccheroni with brown wheat)

Orecchiette (small ear shaped homemade pasta)

Tagliatelle

Spaghettoni

SAUCE

Sugo and Caciocotta (Tomato sauce with meat broth)

Lamb Heart, Rucola and Pecorino

Broccoli, Anchovy and Fried Breadcrumbs

Alla Poveraccia (Tomato and Pecorino)

Chef Yanagi's Recommended Combinations include:

Capumti + Sugo and Caciocotta

Orecchiette + Broccoli, Anchovy and Fried Breadcrumbs

Tagliatelle + Lamb Heart, Rucola and Pecorino

Spaghettoni + Tomato and Pecorino

All Pasta Dishes Are 1,600 yen.

Special Menu:

Tiella: A layered, Apulia-Style dish of rice with Mussels and Potato, baked in an earthen dish
1,600 yen

You may also select Apulia-themed small plates

For the main dish, you may select horsemeat dishes popular in Apulia, such as Grilled Aizu Horsemeat (2,100 yen) and Apulia Style Stewed Horsemeat (2,200 yen).

This may be your first time getting your feet wet in Apulian cuisine. Or perhaps this is a celebration, as if you are returning to a beloved villa you rented on the coast many moons ago. Whatever your experience, PinoSalice is sure to ignite or reignite a deep love for all things Apulia.