

**House-made Squid Ink Pasta tossed with Aromatics,
Tomatoes and topped with Fried Calamari**

East Providence

White Wine Butter Sauce with Blistered Grape Tomatoes

Ingredients

- 9 ounces grape tomatoes
- 3 Shallots, finely minced
- 4 Garlic cloves, thinly sliced
- 2/3 cups dry white wine
- 4 ounces cold unsalted butter, cubed small
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1/3 teaspoon black pepper
- 1 Fresh thyme sprigs
- 2 teaspoons lemon juice and zest (fresh)
- 2 tablespoons fresh chives, cut in batons

Instructions

1. In a bowl, toss tomatoes, olive oil and salt and pepper
2. Place on a sheet pan and roast for 6-8 minutes at 350. Reserve.
3. Build the reduction: Reduce heat to medium. In the same pan, soften 3 shallots, finely minced and 4 garlic cloves, thinly sliced with a splash of more oil for 2–3 minutes until translucent. Add 1 fresh thyme sprig and cook for 30 seconds. Pour in 2/3 cups of dry white wine (Pinot Grigio or Sauvignon Blanc) and simmer until reduced by two-thirds, about 4–5 minutes.
4. Reduce heat to very low. Add 4 ounces cold unsalted butter, cubed small, adding a few cubes at a time, whisking constantly. The cold butter emulsifies into the sauce making it silky and glossy. Remove from heat if it gets too hot.

Remove thyme sprig.

4. Finish and toss pasta: Stir in 2 teaspoons lemon juice and 1 tsp of lemon zest (fresh), season with 1 teaspoon kosher salt and 1/3 teaspoons black pepper. Add your cooked squid ink pasta directly to the sauce and toss gently to coat, adding a splash of pasta water if needed to loosen.
5. Garnish with roasted tomatoes and chives

Notes

Keep the heat on low when mounting butter, if the sauce breaks (looks greasy/separated), whisk in a few drops of cold water off heat. Taste the sauce before adding lemon: a bright, acidic white wine may not need it. Don't over-toss the pasta once tomatoes are added — you want visible jewels of color against the black pasta

Squid Ink Pasta

Ingredients

- 10.7 ounces 00 flour (or all-purpose)
- 2 large eggs
- 2 egg yolks
- 2 teaspoons squid ink
- 1 teaspoons olive oil
- 1 teaspoons fine salt

Steps

1. Make the well: Mound 10.7 ounces 00 flour (or all-purpose) on a clean work surface and make a wide well in the center. Add 2 large eggs, 2 egg yolks, 2 teaspoons squid ink, 1 teaspoon olive oil, and 1 teaspoon fine salt into the well.
2. Combine the dough: Using a fork, beat the eggs and ink together in the well, gradually drawing in flour from the inner walls. Once it becomes too thick for the fork, use your hands to bring the dough together into a rough ball. The dough will be very dark.
3. Knead: Knead the dough firmly for 8 to 10 minutes until smooth, elastic, and uniformly black. If it feels sticky, add a little flour. If it cracks, it's too dry. Wet your hands slightly and keep working.

4. Rest the dough: Wrap the dough tightly in plastic wrap and let it rest at room temperature. This relaxes the gluten and makes rolling much easier.
5. Divide and flatten: Cut the dough into 4 portions. Keep the pieces you're not working with wrapped. Flatten each portion with your palm into a rough oval before feeding it through the pasta machine.
6. Roll the pasta: Starting at the widest setting, roll each portion through the machine. Fold it in thirds and roll again at the same setting twice more. Then work down the settings one at a time until you reach setting 5 or 6 (about 2mm thickness for tagliatelle, thinner for spaghetti).
7. Cut the pasta: For tagliatelle, lightly flour the sheets, roll them loosely, and cut into ribbons about 6mm wide. Unravel immediately and dust with more flour to prevent sticking. For spaghetti, use the appropriate machine attachment. Alternatively, hand cut with a sharp knife.
8. Cook: Bring a large pot of well salted water to a rolling boil. Fresh pasta cooks fast. Drop in the pasta and cook until just al dente, testing after 2 minutes.

Notes

****Make ahead:**** The dough can rest in the fridge overnight. Shaped pasta can be dried on a rack for up to an hour before cooking, or frozen on a tray and bagged once solid.