

LINGUINI FRUTTI DI MARE:  
Recipe for 4 ppl

16 ea mediterranean red shrimp,  
4 ea head on Prawns  
16 ea Sapelo island clams,  
20 ea mussels  
8 oz Maine calamari cut into rings  
1,5 oz evoo  
6 oz white wine  
1 oz chopped garlic  
1 cup cherry tomatoes quartered  
3 oz Marinara sauce  
1 tbs calabrese chili  
1 tbs chopped Parsley  
1 teaspoon kosher salt

"Linguine Frutti di mare" is a classic seafood Pasta in Italy, every coastal village has His own take.

The Pricci version is a southern one,

Linguine with a mix of fresh seafood and bursts of freshly steamed cherry tomatoes, chilis, and garlic.

Start with Evoo in a sauté pan on medium heat. Toast garlic and Calabrese chili in the sauté pan. Add mussels, clams, shrimp and Prawns, sear for 1 min then add cherry tomatoes and white wine.

Cover the pan and steam-open the mussels and clams open which takes about 2 minutes. Add calamari, adjust the sauce with marinara Sauce.

Cook your linguine al dente in a pot, drain the pasta, add the pasta to the sauté pan. Allow the pasta starches to cook with the sauce which will naturally thicken in about 2 minutes. Finish the dish with fresh parsley and adjust flavor with salt and a splash of Evoo .