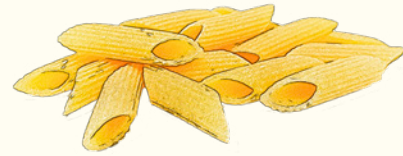


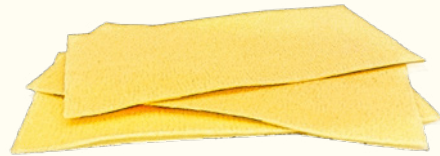
Fusilli Sicily and Sardinia are at odds with the rest of southern Italy over the copyright to this spiral-shaped pasta. In the past, strings of dough were wound around knitting needles by hand. Today, this pasta, also known as *spirelli*, is so popular because its shape makes it perfect for almost any type of sauce.



Penne The name comes from *penna*, the Latin word for quill (like the English pen), because the ends are always cut at an angle. This is also why it goes well with almost any chunky sauce, as smooth *penne lisce* or *penne rigate* with ridges.



Tortellini This pasta specialty from Bologna, filled with all sorts of things and expertly folded from a single piece, is known the world over. It was invented in Bologna at an inn that Venus, the goddess of beauty and love, is said to have visited herself. The chef caught a glimpse of her navel through the keyhole of her room and, impressed by its beauty, created tortellini in her honor.



Lasagne The Romans were already fond of *lagana*, which was baked in a thin layer and topped with various sweet and savory ingredients. Lasagne as we know it today has only been around since the 13th century.



Ravioli First mentioned in Boccaccio's *Decameron*, ravioli is not folded like tortellini, but instead sealed with a second sheet of dough. The most wonderful fillings can be found inside—from meat or fish to vegetables or cheese.



Trofie The name for this small, twisted pasta with tapered ends goes back to the Genovese word *strofissia*, which refers to the scrubbing motion of the hands when forming it. This pasta shape was not invented until the late 18th century, and is the only permissible alternative to bavette for eating with pesto.



Maccheroni Maccheroni or bucatini, as the long version of the tubular pasta is called, is thought to have originated in Sicily. At the very least, it was described in 1154 by an astonished Islamic scholar in his notes on the customs of the Sicilian population.



Spaghetti Originally from Sicily, these strings are now a classic all over Italy for *Pomodoro*, *Aglio Olio*, or *Carbonara*. What you should never do, no matter where you are, is to break the spaghetti before cooking!



Vermicelli The first dishes with these “little worms” appeared in ancient Rome. Over time, vermicelli became synonymous with a special type of thin pasta sold north of the Alps by 18th-century Tyrolean traders. Today's version has a much rougher surface than spaghetti and absorbs a lot more water when cooked, making it much thicker.



Orecchiette These “little ears” from Puglia are typically shaped by rolling a small piece of dough over a wooden board or table using your thumb. In the narrow streets of Gallipoli, they are primarily made by nuns.



Tagliatelle The *Accademia Italiana della cucina* in Bologna has kept a perfect tagliatelle pattern in gold since 1972—all tagliatelle must be made to the millimeter according to this pattern to be entitled to bear this name. This classic pasta from Emilia-Romagna is perfect for thick ground meat sauces.

