

InStyle

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Life & Home Style Guide

Must-Haves

Donatella Arpaia gives the secrets to making **PASTA AT HOME** taste as delicious as at her restaurants



Serve with Style

A must: sleek stainless spaghetti tongs that effortlessly hold pasta, Alessi Tibidabo, \$24; www.alessi.com.



Herbal Essence
Fresh rosemary smells great and is handy to snip into a dish. Topiary, Smith & Hawken, \$39; smithandhawken.com.



Tasty Trio
Arpaia's easy pasta enhancements: arrabiata sauce, Donatella, \$8; donatella.style.com. Black truffle oil, Da Rosario, \$25; amazon.com. Anchovy oil, Colatura, \$25; 718-860-2949.



Bowl-issimo
Present pasta beautifully: 13½" ceramic bowl in cobalt blue and white, Jacaranda Style, \$215; jacarandastyle.com.



Artisanal Touch
Setaro is Arpaia's favorite handcrafted pasta, \$7 for 1.1 lb.; www.buonitalia.com.



The Water's Perfect
Each Italian sea-salt tablet salts one quart of boiling water, Chefs, \$15; 800-338-3232 or chefscatalog.com.