

perfectly preserved



STYLING: AMY WILSON; ILLUSTRATION: CINDY SALANS ROSENHEIM

Jarred artichokes don't often steal the stage the way fresh ones do (see p. 56), but we're partial to these preserved varieties. La Dispensa di Amerigo's artichokes in Modena balsamic vinegar (left) and De Carlo's grilled artichokes (right), stand apart

from their peers because they retain their meaty structure, aren't too soft and their light brines don't drown out their flavors. Eat them on their own, or substitute them for fresh ones in recipes. Find out more at amerigo1934.it and oliodecarlo.com.

easter bread

COLOMBA DI PASQUA



Colomba di Pasqua graces Easter tables throughout Italy, taking its place next to a traditional meal of lamb—the standard fare for this holiday of rites. Colomba means dove in Italian, and often the bread is shaped in this symbol of peace. Similar to panettone, it's typically flavored with amaretto and candied citrus or dried fruit, topped with an egg wash, and sprinkled with sliced almonds and sugar. Look for this Easter treat during the holiday season at your local specialty or Italian food store.

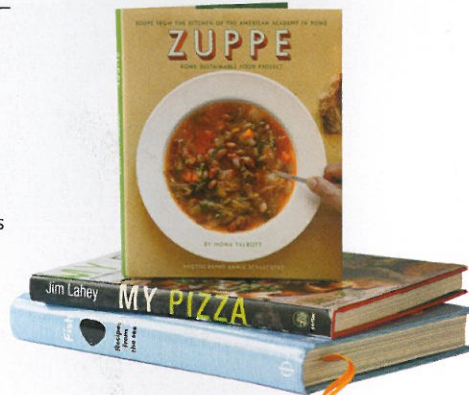
cook's books

The latest seasonal offerings for your shelves

Zuppe Mona Talbott, a Chez Panisse alum, created this book from her time leading the Rome Sustainable Food Project at the American Academy of Rome. The second in a series of cookbooks from the Academy, this one highlights the depth of Italian soups—spanning aquacotta, brodo, crema, minestra, passata, vellutata and more—divided by season, to fully leverage Italy's abundant annual produce. *The Little Bookroom*, \$19.

My Pizza Jim Lahey, the baking impresario behind New York's famed Co. pizza restaurant as well as Sullivan Street Bakery, shares intel for making his esteemed pies at home. He features Co.'s most popular pizza recipes, including stracciatella and fennel and coppa, as well as a broad scope of tomato, white sauce and no-sauce pies. *Clarkson Potter*, \$28.

Fish The editors of *The Silver Spoon* have returned with a seafood-lover's guide to preparing and enjoying more than 40 types of fish, Italian-style. With illustrated guides for trimming, scaling, cleaning, and skinning and filleting, it's a must-have tome for any seafood enthusiast. *Phaidon*, \$45.



PHOTOGRAPHS BY ELLEN SILVERMAN