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Al Dente Italian Comedy Soon to Orinda

By Sophie Braccini



mineVaganti Il nuovo film di Ferzan Ozpetek. L'ultima commedia più ambiziosa dell'Europa è la famiglia.

Loose Cannons (*Mine Vaganti*) will be shown at the Orinda Theatre from August 19 to the 22 and on August 25. This Italian comedy is brought to Orinda by the Lamorinda Film & Entertainment Foundation (LFEF). Once a month, for about a week, LFEF screens a foreign feature film that has never been

released commercially in the Bay Area, is not currently available through any other medium, and has been recognized in international film festivals. The August movie is a perfect pick for a light summer evening.

Tommaso (Riccardo Scamarcio) is the youngest son of an Italian family that owns a pasta

factory in the Puglia region (the heel of Italy's boot). He's made up his mind to tell his family he is gay, at the family dinner. As he's about to make his big announcement, his older brother steals his thunder and comes out himself, resulting in his exclusion from the family clan and causing his macho father to have a heart attack.

Since this is a comedy, the heart attack is not too serious, but worrisome enough that poor Tommaso does not dare to deliver the 'coup-de-grace.' He decides to delay his own moment of truth and tries to get interested in the farfalle and tortellini produced in the family business. Until his Roman friends, including his lover, show up.

This movie is Ferzan

Ozpetek's first attempt at directing a comedy. The Italian director, with Turkish origins, was better known for melodramas, such as the 2003 film *Facing Windows* that won numerous awards and was distributed by Sony Pictures Classics in North America. In *Loose Cannons*, Ozpetek tries hard and stops at nothing to make the viewer smile, and for the most part, it works. Some scenes are very amusing, but the rhythm lags a bit at times. The situation is not that complicated for Tommaso, but Ozpetek manages to render the main character so engaging that one can't help but pity him and fear for him when his friends arrive.

Riccardo Scamarcio, who plays Tommaso, is a sweet version of the languid Latin lovers portrayed in old Italian movies.

In this film, he is charming and funny at the same time. The social conformity of the upper middle class country family is depicted with accuracy. The character of the grandmother, lucid and generous, is very touching and believable.

Sometimes a bit overdone and bordering on caricature, the movie is light, unpretentious and funny. This is a perfect fit for a summer evening, with the added charm of a picturesque setting and an excellent sound track. Having to read subtitles can be a bit annoying at times, but it is a worthwhile trade-off for being immersed in the musicality of the Italian language.

You'll leave the Orinda Theatre relaxed and with the feeling that you've had a few hours of vacation in Italy.

Dinner and a Movie – Pasta, Anyone?

By Susie Iventosch

The Lamorinda Film & Entertainment Foundation (LFEF) will feature the Italian comedy, *Loose Cannons*, later this week at the Orinda Theatre. Because the film is about a young man who works in the family's pasta factory (see article above), I was inspired to take a stab at making my own pasta right at home. Since I have no special pasta-making utensils, devices or machines, I was not really anticipating much success, but was rather pleasantly surprised with the results! I did manage to find a metal ruler, and a pizza cutter, both of which came in very handy when cutting the rolled pasta into strips.

The entire process takes about 20-30 minutes or so, and the whole family can join in the fun. If you feel particularly ad-

venturesome, you can try adding pureed spinach, roasted red bell peppers, or even tomatoes and garlic to your dough by mixing them with the egg and oil before integrating with the flour.

If you plan to see *Loose Cannons*, but don't have time to make your own Italian feast before the show, Shelby's in Theatre Square is featuring a special dish just for the occasion—Rouge Risotto, made with oven-roasted beets and grilled New York steak. Or, you can drop into La Piazza across the street, to sample the "Film Festival" special they have in store for theatergoers!

Wherever you decide to dine before the movie ...
 Buon Appetito!

<p>Shelby's 2 Theatre Square Orinda, CA (925) 254-9687 www.shelbyseatbetter.com</p>	<p>La Piazza Pizzeria Trattoria 15 Moraga Way Orinda, CA 925-253-9191</p>
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Family's Favorite Pasta Photos Susie Iventosch

Handmade/Homemade Pasta

(Yields approximately 8 oz. of pasta)

INGREDIENTS

- 1 cup unbleached flour
- ¼ cup semolina flour (made from Durham wheat)
- 2 teaspoons olive oil
- 2 eggs
- 1 teaspoon salt



DIRECTIONS

1. Sift flours and salt into a large flat bowl, or serving platter
2. Make a well in the center, using the bottom of a cup or bowl
3. Place oil and eggs in the well
4. With a large fork, make a sweeping motion, stirring the egg and oil and integrating a little more of the flour with each stir. Keep stirring until you have a sticky ball. You might have leftover flour, but only use what you need to make the ball.
5. Dump the dough ball onto a floured surface and knead for about 4-5 minutes, incorporating more dough into the ball as needed until the dough is smooth and no longer sticky.
6. Shape dough into a small rectangle
7. On a clean flat surface dusted with flour, roll the dough out to a very thin 1/16-inch rectangle, approximately 14 x 12 or so. Now, you will not automatically be able to make a perfect rectangle, but do your best, or trim it to resemble a rectangle after it's rolled out. Turn surface as necessary to allow for even rolling. (You will need to use some muscle to roll this dough out to the desired thickness!)
8. Using a metal ruler, or some other straight edge on top of the dough, roll a sharp knife or pizza cutter along the edge to cut pasta in the desired width.
9. At this point, you can either wrap the pasta in plastic keeping it airtight and refrigerate until ready to use, or you can cook it immediately. Just remember this pasta has raw egg, so you must refrigerate it if you don't intend to cook it immediately!



pasta linguine



pasta fettuccine

Family's Favorite Pasta-Sundried tomatoes, Kalamata Olives, Feta Cheese and Garlic-infused Olive Oil

(Serves 4-5 as a main course)

INGREDIENTS

- 1 pound Angel Hair, fettuccine or linguine pasta (double recipe of homemade pasta on left or one 16-oz. package store-bought pasta)
- 1/4-1/3 cup extra-virgin olive oil
- 2 cloves garlic, peeled and slightly crushed, but kept intact
- 2 sprigs fresh thyme
- 2 sprigs fresh rosemary
- ½ cup coarsely chopped, pitted Kalamata olives
- ½ cup drained, chopped sundried tomatoes
- *1/2 cup diced fresh tomatoes (optional)
- 1/3 cup pine nuts, lightly toasted
- ½ cup crumbled Feta cheese
- ½ cup grated fresh Parmesan
- 1/3 cup finely sliced fresh basil

DIRECTIONS

Prepare oil in advance
 In a saucepot, heat olive oil, but do not bring to a boil. When hot, add garlic cloves and herbs and heat for about 10-15 minutes over medium-low heat. Turn heat off, cover pot and allow flavors to infuse for several hours or overnight. Before serving, discard herbs and garlic cloves.
 To Assemble Dish
 Reheat garlic-herb infused olive oil. In a separate pot, cook pasta to al dente, drain and dump pasta back into cooking pot. Pour warm oil over pasta and stir. Add olives, sundried tomatoes, (tomatoes), and feta into pasta and gently toss. Serve on plates and garnish with Parmesan, basil and pine nuts.
 Serve with insalata mista (mixed green salad) and crusty Italian bread.

Susie Iventosch is the author of *Tax Bites* and *Tasty Morsels*, which can be found at *Across the Way* in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziven@gmail.com.

These recipe is available on our web site
www.lamorindaweekly.com

If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.

