# CALAMARATA PASTA WITH SEAFOOD SAUCE AND GRAPE TOMATOES



## Menù Ingredients

250 g Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

450 g Èmaremix - MZ1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

## Ingredients

q.s. Cracked black pepper

2 Garlic cloves

q.s. Chopped parsley

500 g Calamarata pasta

**Chef:** Leonardo Pellacani

## Method

Serve 6

In a pan with a tbsp of olive oil brown the garlic cloves. Remove them as soon as they turn brown and pour in the Èsugodimare sauce and the Grape tomato sauce. In the meantime, cook the calamarata in boiling salted water, drain and toss for a few minutes with the sauce. Add a handful of chopped parsley; garnish with a sprig of parsley, cracked black pepper and a drizzle of extra virgin olive oil and serve.

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