



## Bacon Pasta

### Ingredients

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2 ½ c. Flour (Pastry)

4 Eggs

1 Tbsp. Sea Salt

1 tsp. Fresh Ground Black Pepper

¼ c. Arugula

1 c. Mix of Romano and Fontina  
Cheese

4 oz. Pancetta, Crisply Cooked

Vito & Joe's Italian Extra Virgin  
Olive Oil

### Sauce:

3 Tbsp. Vito & Joe's Italian Extra  
Virgin Olive Oil

3 Tbsp. Butter

2 Cloves of Garlic

1 tsp. Sea Salt

1 tsp. Fresh Ground Black Pepper

1 tsp. Red Pepper Flakes

### How to Prepare

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In a food processor, pulse the pancetta until finely chopped. Add the flour, salt, and pepper, and pulse until combined. Add the eggs and a

splash of Vito & Joe's Italian Extra Virgin Olive Oil. Continue mixing until a doughy consistency is reached. Add oil if needed.

Lightly dust a countertop with flour. Remove the dough onto the counter and knead by hand for 4-5 minutes. Wrap in plastic wrap and let sit for 20-60 minutes.

**Sauce:**

Heat up a pan on a stovetop. Add the olive oil. Mince the garlic and add the pan, along with the butter. Add the salt, black pepper, and red pepper flakes. Simmer. Pour into a large serving bowl.

Cut a small piece of dough from the ball and roll it flat with a rolling pin. Place it on a pasta chitarra and cut it into pieces or slice it thinly by hand with a knife. Lightly flour the pieces and set them aside. Continue until all of the dough has been cut.

Boil water in a pot on a stovetop. Place the pasta in the water. Cook for 3-4 minutes until al dente. With tongs or a pasta fork, remove the pasta directly into the bowl of oil sauce. Mix them together with a serving spoon. Stir in the cheese evenly. Add the arugula and stir. Serve warm.

*Bon Appétit!*



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