



The Lazy Woman's Italian Dinner Party

By Bridget Fonger

Italy is a Lazy Woman mecca as far as I'm concerned. Life is easy, graceful and lovely. And, I just discovered *yet another* reason to love Italy: the Italian language has several different words that translate into "lazy"!

I am going to help you bring the lazy magic of Italy into your very own SGV backyard! The first "tool" for your Italian "goodie" arsenal is Roma Market in Pasadena (Northeast corner of Lake and Mountain). The beautiful men who own and run this market actually are Italian. Rosario, the brilliant owner with a king's palette, makes the sausage fresh every morning, and cures the olives himself. Pasqua, the gentle sweetheart, always cuts you a slice of the freshest, ripest fruit for you to taste.

Most of what you will find at Roma is either homemade or imported from Italy. They have homemade (and then frozen) lasagna, pasta and sauces. The pizzas they fly in from Italy practically make you speak with an accent. I no longer buy bread anywhere else; theirs is the best!

My new favorite finds at Roma are the Manchego and Asiago cheeses, and the San Guiliano Alghero Artichoke Antipasto which blows away any other jarred brand I've found. Finally, I needed a Lambrusco wine for a pasta sauce recipe recently. It's a scrumptious sparkling, deep red wine; try Bosco brand from Emilia. It's great with dessert.

And, now your shopping list for a *Lazy (No Cooking!) Spring Dinner Party – Roma Al Fresco!* Simply lay out a spread of Italian goodies on a nicely covered and lit table; put on some Italian music (maybe Dino!) and you're done. People will rave about it for ages!

Roma Market Shopping List

- Bread – maybe two, but definitely the "Olive Oil" Bread
- Cheese – 2 or 3 options
- Fresh prosciutto, salami, pepperoni, etc.
- Artichoke Antipasto
- Green and Black Olive Tapenades
- Mixture of Fresh Olives
- Caprese Salad – This is the only thing you are "prepping." Slice ripe tomatoes and the Roma famous fresh mozzarella, drizzled with olive oil, coarse salt and fresh basil (if no basil, don't fret, it's also great without).
- Wines and sparkling water
- Fruit – grapes, strawberries and other fruits that look yummy on your shopping day.
- Italian cookies and chocolates (fresh cannoli – a must have!)
- Dessert wine.

You might want to get a "*montavivande*" for your spread. What's a *montavivande*, you ask? It's my new favorite Italian word because it sort of looks like "mountain of life" to me. It's a "*Lazy Susan*"! It also happens to mean "dumbwaiter," another incredibly cool Lazy tool I wish I had!

Bridget Fonger is co-author of "The Lazy Woman's Guide to Just About Everything." Send questions you would like to have this Lazy Woman answer in this column to Bridget@LazyWoman.com.