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**Meet The Author Dinner at Bibiana with Recipes from Domenica Marchetti's New Book,
*The Glorious Pasta of Italy***

Washington, D.C., (May 10, 2011)—Ashok Bajaj is pleased to announce a special dinner on Tuesday, June 7, at his restaurant **Bibiana Osteria Enoteca** showcasing pasta dishes from author **Domenica Marchetti's** new cookbook, *The Glorious Pasta of Italy*, created by **Executive Chef Nicholas Stefanelli**. The four-course dinner is priced at \$90 per person (excluding tax and gratuity), and includes wines and a copy of *The Glorious Pasta of Italy*, published by Chronicle Books. Seating is limited to the first 40 guests. The evening begins at 6:30 PM with a reception, followed by a 7 PM seated dinner. Reservations are available by calling (202) 216-9550.

Domenica Marchetti is the author of four books on Italian cooking, including the just-released *The Glorious Pasta of Italy*, and *Williams-Sonoma Rustic Italian*, scheduled for publication in Fall 2011. Additional books include *The Glorious Soups and Stews of Italy*, and *Big Night In*, which was named one of the best cookbooks of the year by the editors of *Food & Wine*.

"*The Glorious Pasta of Italy* is essentially my love letter to one of the world's greatest foods," says Marchetti. "The recipes run the gamut from really simple weeknight pasta dishes to one-of-a-kind showstoppers that are true labors of love. It's a book that cooks of all types and ability, from harried parents trying to get dinner on the table, to the growing number of DIY-ers who are looking for a good challenge in the kitchen. The dinner on June 7 at Bibiana came about because Chef Nick Stefanelli contributed one of his signature recipes, *Spaghetti al Nero di Seppia with Crab Ragù* and from that a friendship was hatched."

Marchetti has a Masters degree in Journalism from Columbia University and is a former newspaper reporter. Her food articles and recipes have been featured in *The Washington Post*, *Food & Wine*, *Fine Cooking*, and *Cooking Light*, and on NPR.org, among other publications. She

also writes about Italian home cooking on her blog, Domenicacooks.com, and on The Family Dish, a weekly blogpost for Washingtonpost.com.

Bibiana is located close to Metro Center at 1100 New York Avenue, NW, at the corner of 12th and H Streets in the heart of downtown Washington, D.C. In May 2011, *Worth Magazine* placed Bibiana on its Elite List as “one of the ten best power lunch restaurants in the country” and it was also selected as one of *Esquire*’s “best new restaurants 2010.” For more information, please call (202) 216-9550 or visit the website at www.bibianadc.com.

THE GLORIOUS PASTA OF ITALY COOK BOOK DINNER

Canapés

Panzarotti & Gnocchi With Pancetta, Rosemary, Tomato

Pasta in Minestra

Minestra di Pasta e Piselli

Soup with Pasta, Peas, Pancetta, & Marjarom

Pasta Ascuitta

Spaghetti al Farouk

Curried Spaghetti with Mussels and Shrimp

Pasta al Forno

Cannelloni al Radicchio

Cannelloni with radicchio, Ricotta, & Mozzarella

Pasta Favolosa

Maccheroni alla Mulinara Domus

The Miller’s Wife’s Pasta

Pasta Dolce

Gabriella’s Calcionelli

Walnut and Almond Stuffed Pasta