

# TAGLIATELLE DEL PESCATORE

Café Cortina

## Ingredients

Serves 4

- Lbs Precooked Pasta
- Scallops
- 4 Langostino Lobster
- ½ lbs Squid
- 20 Mussels
- 20 Manilla Clams
- 20 Shrimp (about 12oz), peeled and deveined
- 2 Cups Fish Broth
- 1 Cup White Wine
- 2 Cups of Fresh Tomato Sauce
- 2 Tablespoons coarsely chopped fres Italian Parsely Leaves
- 2 Tablespoons of Fresh Basil
- Pinch of Peperocino (pepper flakes)
- 2 Medium Garlic Cloves, finely chopped
- Salt to Taste

## Directions

- Heat oil in a frying pan. Add garlic, chillies saute being careful not to burn the garlic.
- Add the prawns, mussels and squid, saute 2 minutes and then add remaining seafood
- Saute 1 minute and add herbs wine
- Bring wine to rolling simmer and fish broth and tomato sauce.
- Season with salt, heat to a simmer, add parsley
- Add cooked pasta
- Toss to coat pasta well and serve