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HISTORIC SONOMA CREAMERY

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Burgers & Vine | Sonoma, CA
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Squid Ink Fettuccine with Manilla Clams & Prawns

CHD-116 Chicago Pasta Bowl Porcelain White
25 oz 12"D x 2 1/8"H 1 doz



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Squid Ink Fettuccine with Manilla Clams & Prawns
Serves 4

- 1/4 cup Dry White Wine
- 2 dozen Manilla Clams, scrubbed
- 3 Tbsp Extra-Virgin Olive Oil
- 8 Garlic Cloves, minced
- 1/2 tsp Crushed Red Pepper
- 1 pint Cherry Tomatoes, halved
- 1 lb Squid Ink Fettuccine
- 3/4 lb Medium Prawns—shelled, deveined and halved crosswise
- Salt and freshly ground Black Pepper
- 3 Tbsp chopped Fresh Parsley
- 3 Tbsp chopped Fresh Thyme

Heat olive oil in a medium saucepan. Add the garlic & cook over low heat until golden, about 3 min. Add red pepper, cherry tomatoes, manila clams, chopped thyme & white wine. Cook over moderate heat, until the juices thicken, about 4 min.

Cook the fettuccine in a large pot of boiling salted water, stirring occasionally, until al dente. Meanwhile, bring sauce to a simmer over moderate heat. Add the shrimp & parsley & cook for 2-3 min. Drain the fettuccine & return it to the pot. Add the seafood sauce & toss to coat. Season with salt & black pepper. Transfer to a warmed bowl and serve.