

pasta



the Beginner's Guide



CARLO LAI

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Carlo Lai

PHOTOGRAPHY BY MOSHE COHEN





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*To my mother Maria, a wonderful parent and a superb cook, who
instilled in me my passion for pasta.*

*To my beloved wife Ziva, for her support and love throughout the
years; and to my children Giorgio and Gaia, in the hope that
they'll continue our family's culinary traditions with their children.*

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