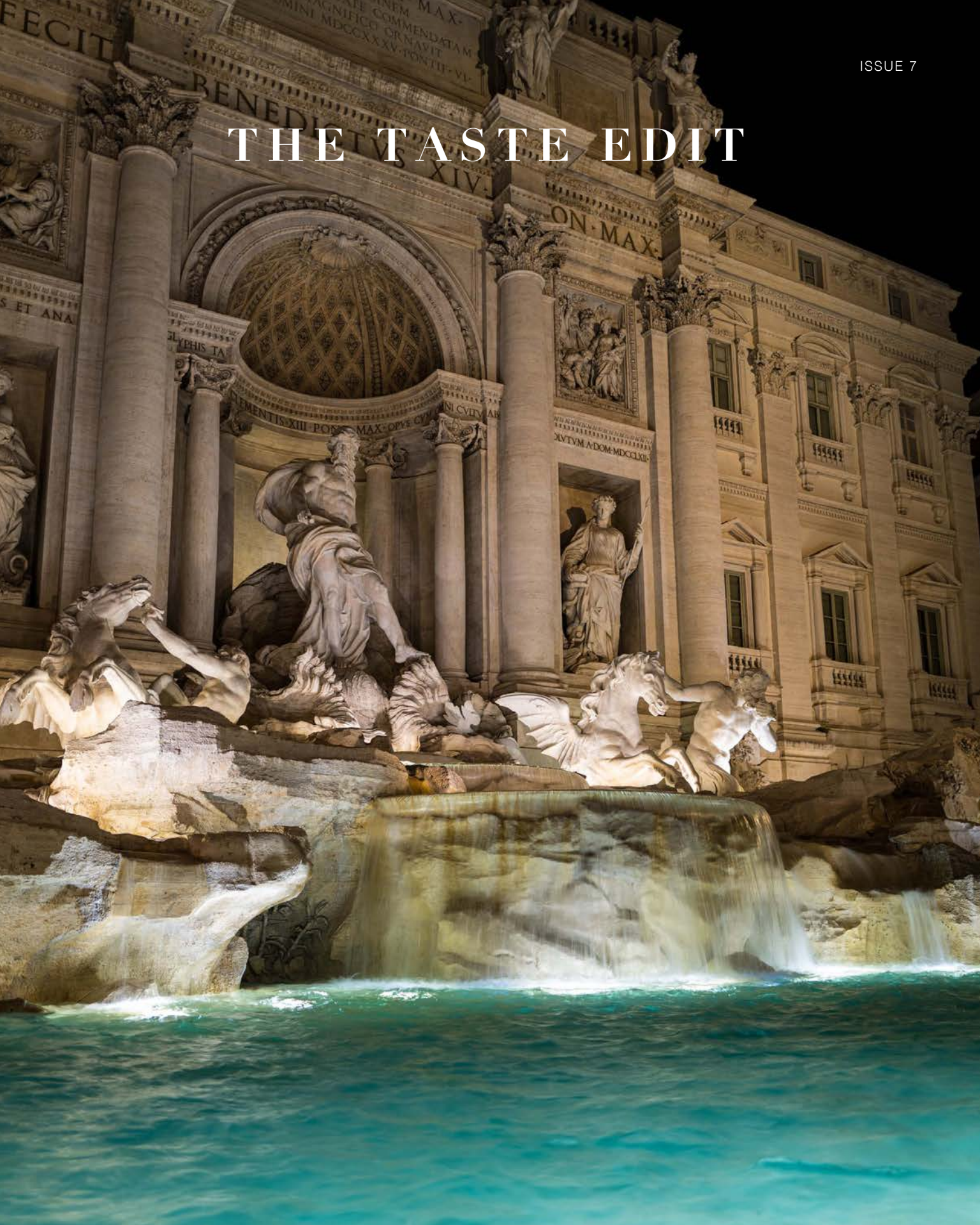


# THE TASTE EDIT





## LETTER FROM THE EDITOR



Take a tour of Rome in issue seven of The Taste Edit. We're bringing you cocktails from Rome, a famous lamb dish, and of course pasta! Rome is filled with famous ancient landmarks like the Colosseum, Pantheon, and Trevi Fountain. In this issue, you'll find some of the best luxury Roman hotels, restaurants, and bars all with the goal of being around the fewest tourists!

*Sarah Stanfield*

Sarah Stanfield  
TheTasteEdit.com

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## WHERE TO EAT IN ROME

It's very hard to find non-touristy places when you plan a trip to Rome. It's a huge city, and it's over saturated with bad and overpriced restaurants. Below are a few go-tos that we found through connections or were recommended by locals and chefs of other restaurants we love.

**Da Teo:** One of our favorite restaurants in Rome. Go here for seafood and pasta. The owner was the chef at Da Enzo and then opened his own place a few steps away. Don't miss the specials written on the wall. If it's in season get the puntarelle and burrata (ask - it's not on the menu).

**Da Enzo:** This Roman institution has a small menu, no reservations, and specializes in pasta. It's become a bit commercialized, even though it's in the less-touristy area of Trastevere. When we looked around everyone had ordered the cacio e pepe. If you feel the burning desire to go here, try it out. However, we think you'll find better pasta in other places.











Felice Testaccio: The hands down best cacio e pepe in Rome. We tried a lot and this was our favorite. The noodle are fresh, just the right thickness and length, and the dish is finished table side.

Otaleg: Very best gelato in Trastevere

Giggetto: Jewish-style fried artichokes

Bonci Pizzarium: Pizza al taglio - the Roman version of pizza by the slice

L'Elementare: Pizza and brewery in Trastevere. Try the cacio e pepe suppli, which are like fried arancini.

Trapizzino: Roman street food

Il Gocetto: Local Roman wine bar. Look for the vino e olio sign hanging outside. Choose a bottle from the wall to enjoy outside or order wine by the glass.

Roscioli Ristorante salumeria: Another restaurant known for it's pasta. It's located inside a deli just near the Campo di Fiori. We'd also recommend checking out Roscioli Forno just around the corner for pizza al taglio.

Osteria der Belli: Sardinian food in Trastevere with lots of seafood options - very local and very, very good.

Bar S Calisto: Classic old Roman bar in Trastevere to get a beer or Aperol Spritz

Jerry Thomas: Secret cocktail bar where you need to buy a "membership" for entry - it's worth it

#### RECOMMENDATIONS FROM FRIENDS & EXPERTS

Freni e Frizioni for aperitivo, Camillo in Piazza Navona, Casamanco for suppli

-Natalie Kennedy @anamericaninrome

Armando Al Pantheon for the lamb scottadito, Marigold for aperitivi and modern-rustic food. Santopalato, da casare for the best fritti.

-Renee Erickson @chefreneeerickson

Matricianella for lunch, Locarno's terrace is my favorite hang out aperitivo spot, La Torricella, Augustarillo, and Perilli.

-Marina Cacciapuoti @italysegreta











## A ROMAN GETAWAY

BY RENEE ERICKSON

Armando al Pantheon is one of my favorite places in Rome. You would not expect a great restaurant in this tourist-central location—just steps from the Pantheon—but wonderful it is. Armando serves food that is graceful but matter of fact—like their take on this classic lamb dish. The meat comes out screaming hot and rare, and it is intended to be eaten immediately, thus the name *scottadito*, which means “burnt fingers.” You don’t need a sauce for these—a lemon is enough. But if you have a few extra minutes, the meat just sings with some delicious *salsa verde*. This is also equally delicious with lamb blade chops—the lollipops are fancier, but the blade chops make for more interesting char and texture; they are worth the work to eat them. Just keep lots of napkins on hand.







# LAMB CHOPS SCOTTADITO WITH ROASTED POTATOES AND ROSEMARY

1 cup (240 ml) olive oil, plus more for the grill  
2 teaspoons salt, plus more to taste  
lots of freshly ground black pepper,  
about 2 teaspoons  
½ cup (15 g) rosemary leaves, chopped  
3 large garlic cloves, chopped  
8 generous lamb chops or blade chops,  
1 ½ to 2 inches (4 to 5 cm) thick  
1 pound (455 g) small yukon  
gold or butterball potatoes  
(about 1 ½ ounces/45 g each)  
1 lemon, halved crosswise

For the salsa verde:

2 garlic cloves, chopped  
2 anchovy fillets  
1 tablespoon chopped drained capers  
½ teaspoon freshly ground black pepper  
¾ teaspoon salt  
1 teaspoon chile flakes  
1 cup (20 g) packed chopped Italian parsley leaves  
finely grated zest of 1 lemon, about 4 tablespoons  
3 tablespoons lemon juice  
1 cup (240 ml) olive oil

For the salsa verde:

In a mortar and pestle, combine the garlic, anchovies, capers, black pepper, salt, and chile flakes. Mash together into a smooth paste. Stir in the parsley, lemon zest, lemon juice, and olive oil. Store in the refrigerator for up to 1 day.

For the lamb:

In a small bowl, whisk together the olive oil, salt, pepper, rosemary, and garlic. Set aside ¼ cup (60 ml) and rub the remaining marinade all over the lamb chops. Cover and refrigerate the chops for at least 2 hours (overnight is great).

About an hour before serving, heat the oven to 425°F (220°C) and remove the chops from the refrigerator. Toss the potatoes with the reserved marinade and place in a baking dish. Roast the potatoes until golden brown and tender, about 30 minutes.

Prepare a charcoal grill by heating until the flames die away and the coals are ashed over. Spread the coals, replace the grate, and wait for the grate to heat up, about 10 minutes. Give the grate a good scraping with a brush once hot. Soak a piece of paper towel with olive oil and, using tongs, rub it on the grate to thoroughly coat.

Lift the lamb chops out of the marinade and grill over medium-high heat for about 4 minutes per side, until browned and the fat is cooked but the interiors are still rare. Dip the cut sides of the lemon in the marinade and place on the grill to cook alongside the lamb. The lemons are ready when well charred. Serve the lamb with the lemon, potatoes, and, if desired, the salsa verde.

*Reprinted from Renee Erickson's Getaway: Food & Drink to Transport You © 2021  
Harry N. Abrams. Photograph by Jim Henkens.*











# HOTEL DE LA VILLE

You'll find one of the newest luxury hotels in Rome at the very top of the Spanish Steps, Hotel de la Ville. The UK-based Rocco Forte collection opened its newest hotel, housed inside of an 18th century Roman palazzo, in 2019. Due to the various travel restrictions in place over the last year, it still feels brand new.

One of the things that stood out to us most about Hotel de la Ville was the inventive decor. The finishes in the bar are stunning, and we also loved the giant white-and-red striped umbrellas, the fabulous art, and the mosaic-like tables that graced the rooms and bar. Additionally, we also found Hotel de la Ville to have one of the best stocked mini bars that we've seen. Especially if you plan to sit on your balcony and enjoy a cocktail or order room service, it's a great addition to the room.











The hotel's Cielo Terrace rooftop is the place to be for a sunset aperitivo. It's proximity to the Spanish Steps gives an unobstructed view of Saint Peter's Basilica Dome. You could spend hours here on this glamorous terrace while you sip on a signature Hotel de la Ville cocktail, like their Negroni with laurel spray and house bitters.

After dinner, since it's dark out already, head down to the Julep Herbal & Vermouth Bar. As we mentioned above, this was one of our favorite spaces in the entire hotel. It's cheery yellow and blue wallpaper contrasts with black and white art and a buzzing neon Campari chair in the corner.







Photo provided by Hotel de la Ville



## HOTEL DE LA VILLE'S SILK ROUTE

Sichuan pepper  
cassia bark  
30ml fine vodka  
30ml dry vermouth (Noilly Prat original dry)  
15ml Rabarbaro Zucca Gran Riserva  
orange twist, garnish  
angel hair, garnish

Muddle spices such as Sichuan pepper and cassia bark in a mortar. Stir vodka, vermouth, and rabarbaro in a mixing glass with spices. Strain into a pre-chilled coupe. Garnish with orange twist and angel hair











# HOTEL EDEN

Step back in time at the famous Hotel Eden. The most iconic hotel in Rome, Hotel Eden opened in 1889. It was the first hotel in Rome to have electricity, heating, running water, and an elevator. The rooftop restaurant, La Terrazza, was designed in the 1960s and is where legendary Italian film producer Federico Fellini held all of his movie release interviews.

Legends like Ingrid Bergman, Audrey Hepburn, Tina Turner, and various popes, have all stayed here. You can see their photos along with their guest book notes and signatures in the stairwell adjacent to La Terrazza. Hotel Eden is also part of the Dorchester Collection, which includes our favorite hotel in California, The Beverly Hills Hotel.

We arrived at Hotel Eden and were whisked up to the La Dolce Vita corner suite, with Tony







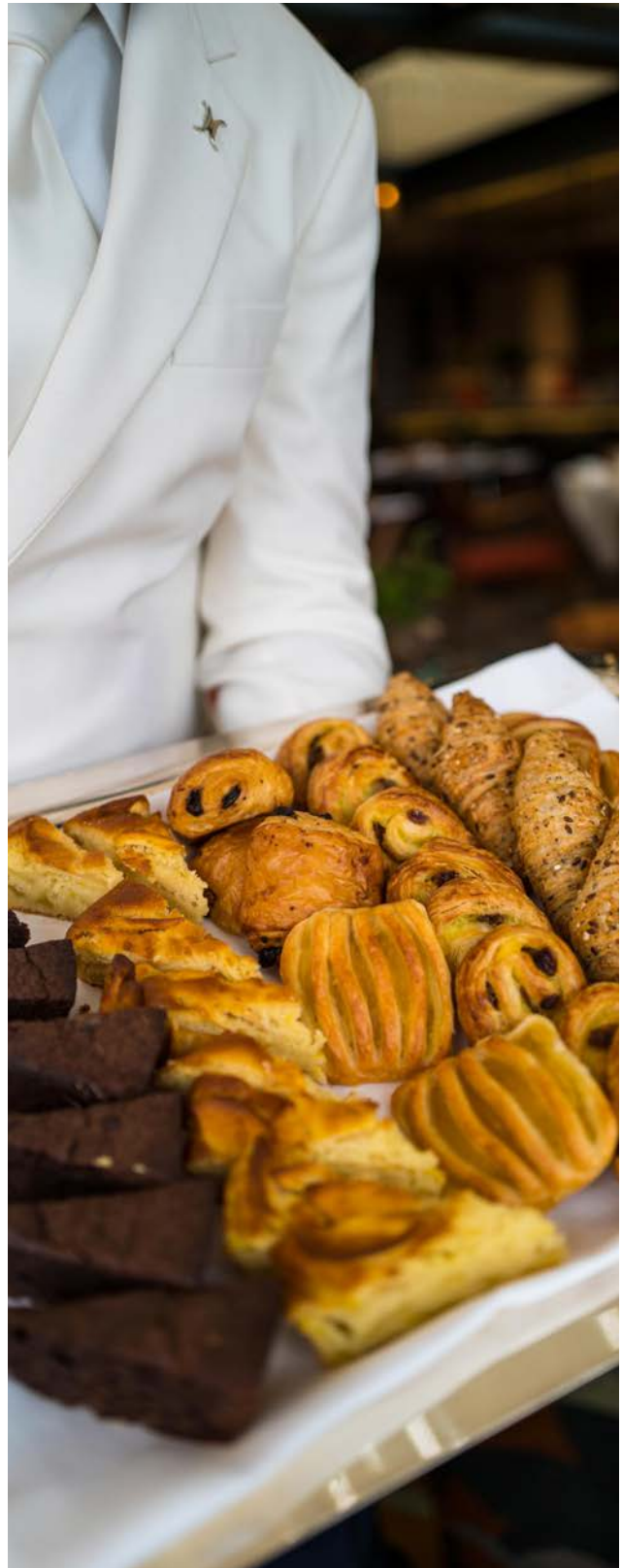


Renis's Quando, Quando, Qundo playing in on a vintage record player in the corner. The suite was filled with Bang and Olufsen televisions and sound systems including their famous A9 and another portable speaker in the bedroom. The crimson walk through closet was filled with Memo fragrances to choose your daily scent from and the bathroom, with high ceilings and marble walls features Bottega Veneta toiletries.

Set between Villa Borghese gardens and the Spanish Steps, the location is secluded and away from the crowds, yet easy to get to some of the best restaurants and most famous attractions in Rome. It's an easy walk from Hotel Eden to the Galleria Borghese, where you can admire their collection of Bernini statues. After your visit, enjoy cocktails in the stunning garden inspired rooftop bar at sunset.

In addition to the Michelin-starred restaurant, La Terrazza, (which was closed at the time of our visit) Hotel Eden also has Il Giardino Bar and Il Giardino Ristorante on the same floor. Both restaurants are run by Chef Fabio Ciervo, so you know that regardless of whether you choose the fine-dining or more relaxed option, you'll have a delicious evening. A few of our favorite dishes included their famous baked zucchini blossoms stuffed with ricotta and taleggio, barbecued octopus salad, and red mullet stew with Sardinian fregola.

On our second night, we decided to indulge in Roman pizza. The concierge recommended and ordered two pizzas and a bottle of wine that we had while we watched Federico Felini's La Dolce Vita on the television.









## HOTEL EDEN'S ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA, TALEGGIO AND BLACK OLIVES

16 zucchini blossoms  
280 g ricotta  
25 g black olives, sliced  
80 g Pachino cherry tomatoes, cut in half  
extra virgin olive oil  
100 g of diced Taleggio cheese DOP  
a pinch of dried oregano  
chervil and/or basil, garnish  
extra zucchini blossoms, garnish

Place the ricotta cheese in a preheated oven at 140 degrees for about one hour in order to make it a bit drier.

Mix the ricotta and the Taleggio cheese in a bowl using a wooden spoon, add some pepper and salt and mix it with about 15 g of black thinly chopped olives (Taggiasche olives from Liguria region, which are small and sweet are recommended).

Fill a piping-bag with the mixture and partially stuff the zucchini blossoms after having washed them and drip dried them carefully. At this point fold them up to obtain a small pocket shape.

Place them in a baking dish and put them in a heated oven for a couple of minutes in order to warm up the ricotta cheese and let the blossoms gently cook.

Cook the tomatoes over a blazing flame in a pan for about one minute with a little olive oil, pepper and salt and the dried oregano. Then add the remaining black olives and let them cook for few seconds.

At this point prepare the dish, placing the zucchini blossoms fan-shaped and the tomatoes cooked with the olives right in the middle of the dish. Trim the dishes with some chervil and/or basil leaves and zucchini blossoms julienne and top each portion with a little bit of olive oil.











# JK PLACE ROMA

As our driver pulled up to the JK Place Roma, I wondered – is this the right place? Hidden just off Via Condotti, you'll find the entrance to JK Place Roma. We almost mistook it for someone's home, and that's exactly how it is supposed to be. Once you walk through the entry you find yourself in an open atrium surrounded by life size marble statues, palm trees, and plush furniture with beautiful light entering from above. It feels like a secret oasis in the midst of the chaos of Rome's busy, historic shopping district.

No detail has been overlooked at the JK Place. The elevator is hidden by a much more beautiful glass door. It's also so huge that there's a corner sofa inside of the elevator. This luxury boutique hotel feels small and quiet but we've been told in the evening it's one of the few hotels Romans frequent to meet and see and be seen.











With the government restrictions, hotel restaurants and bars were reserved for hotel guests after 6pm when we stayed at the JK Place, so only guests could dine at JK Cafe. It was quiet, but that gave us the ability to admire the stunning decor. Servers attired in Isaia suits mix inventive, balanced cocktails in a library-like setting. We met Maria Strati, the general manager, for an aperitivo and learned about the weekly rotating menu that features cuisine from all different regions of Italy and the ways she is encouraging Romans to spend a staycation at the JK Place.

During our stay, the menu focused on the Abruzzo region. There is always a regular menu of classic Roman dishes,

but having enjoyed Roman food daily, we were thrilled to try something from a different region. The chitarra with lamb tartare melted in our mouths and the pan roasted filet of pork was seared to perfection. We aren't normally dessert people but I love rum cake, so we split their rainbow cake layered with pastry cream and rum and finished the entire thing!

Maria emphasized that the goal of the JK Place is to make it feel like a home, and she has truly succeeded on an inspiring level — so much so that one of our first stops on returning home was to pick up a palm tree for our living room.



## JK PLACE ROMA'S PRAWN OVER ANCHOVY

4 fresh anchovies weighting 40/50 g each  
6 red prawns from Mazara del Vallo  
1 lime  
200 g panko  
3 eggs  
20 cl apple cider vinegar  
20 g high quality black truffle from Norcia  
50 g Greek yoghurt  
150 g sunflower seed oil  
salt to taste  
sprouts, garnish

For the yoghurt truffle mayonnaise:

Mix an egg, an egg yolk, and apple cider vinegar with the immersion blender. Add a thin stream of sunflower oil while you whip until you finish. Next, incorporate shaved truffle, salt and Greek yoghurt with a whisk and set aside.

For the red prawn tartare:

Take the red prawns and clean their head, shell and intestines. With a chef knife finely chop the meat and season with lime zest, extra virgin oil, salt to taste, and set aside.

For the crunchy anchovies

Take your anchovies, clean them and remove their heads and wash with running water. Place the dried anchovies in a baking tray and chill them at minus 36 degrees for 72 hours. Once ready, take the anchovies and let them de-freeze in the fridge; in a bowl, put an egg and an egg yolk, whisk them and add salt; in another bowl, put panko and then coat the anchovies with the egg mixture first and then with panko. Once ready, bring seed oil to 185 degrees and fry the anchovies until they turn gold, then set aside.

For the plating:

On a plate, place the anchovies one next to the other oppositely, then top each one with a quenelle of red prawn tartare. Complete the composition with spikes of truffle mayonnaise and some sprouts to add colour.











# FERRAGAMO'S PORTRAIT ROMA

For an ultra-exclusive boutique hotel experience in the center of Rome's luxury shopping district, check into the Portrait Roma. Owned by the Ferragamo family, you'll feel like you've been invited into Mr. Ferragamo's personal home for your stay.

With only 14 suites, the lifestyle team (their version of butlers) will personally attend to your every need in the Eternal City. Days before we arrived at Portrait Roma, the team reached out to ask about our preferences in order to prepare for our stay. In addition to personal touches like preferred music, bottled water, room temperature, and pillows, Portrait Roma has also embraced the latest technology. They offer keyless locks (you access the building and room via a phone app) and you can WhatsApp message the team for any request or question that you have.











The rooms are sleek and modern yet comfortable. You'll find photos from the Ferragamo museum collection along with Ferragamo silk patterned curtains, and Salvatore Ferragamo bath products. What hotel have you stayed in where they include eye cream and lip cream in the bathroom? Each room also has a kitchenette and the mini bar is filled with custom selections at your request.

There isn't a formal restaurant at the hotel. However, they offer a full breakfast and a simple all-day menu that you can choose to enjoy on the terrace or in your room. You can't miss the guest-only rooftop terrace for aperitivo at sunset. With the Spanish Steps at one end and Via Condotti below, it's a gorgeous view in the center of everything. "Bar snacks" consist of a full spread including stuffed olives and slices of Pecorino Romano cheese with tomato pepper chutney. Honestly, an evening on the rooftop alone is worth the stay!

To highlight the magic the team can make happen — there was a pizza al taglio shop that everyone told us we had to go to. It's not fancy and not particularly close to the hotel, but it was our last night in Rome and we had not made it there yet. The team at Portrait Roma made it happen. They contacted the pizzeria and handled everything for us while we had cocktails. When we returned from an evening walk to the Trevi Fountain, they had set an entire table including wine and a pizza cutter. When the pizza arrived, they offered to heat it up as needed. Talk about making the best of restaurants being closed!

Another special touch is the guest discount when you shop at the Salvatore Ferragamo shop. Downstairs is the men's store, and the women's boutique is just a few steps away. The Portrait Roma team's hospitality was remarkable and we look forward to our next visit to their magical terrace.







## PORTRAIT ROMA'S BASIL SMASH

50 ml of gin  
25 ml of fresh lemon juice  
1 teaspoon cane sugar  
fresh sprig of basil

Place the basil and lemon into a cocktail shaker. Gently muddle the lemon and basil, “smashing” the ingredients. Add the sugar and gin and top up with ice. Shake vigorously. Double strain into an ice-filled glass. Garnish with basil leaves.







# THE BABÀ STEP-BY-STEP WITH THE SILVER SPOON

The famous Italian dessert is a small brioche cake, soaked in a rum syrup. You can order these at cafes, buy them in jars, or make your own at home. If you have time, leave the cooked babas to stand for 12 hours on the cooling rack before soaking with the syrup. They will dry out a little when exposed to the air, then they will absorb the syrup better and will retain their shape more easily.





## MINI BABÀ AL LIMONCELLO

MAKES 24 SMALL BABAS

### For the Baba:

¾ cup (180 g) unsalted butter  
7 eggs  
2½ cups (300 g) strong white bread flour  
7 ounces/1½ cups/200 g type “00” flour or  
all-purpose (plain) flour  
1/4 ounce (7 g) fast-action dried yeast (or  
use 1 ounce (25 g) fresh brewer’s yeast)  
¼ cup (40 g) superfine  
(caster) sugar  
1½ teaspoons (10 g) salt  
vegetable oil, for greasing

### For the syrup:

2 cups (500 ml) water  
scant 1 cup (200 g) superfine (caster) sugar  
scant 1 cup (200 ml) limoncello

### To serve:

1¼ cups (300 ml) heavy (whipping) cream  
scant ½ cup (80 g) candied  
lemon slices

Cut the butter into small cubes, place in a bowl, and leave to soften.

Beat the eggs together in a bowl. Sift the two types of flour into the bowl of the stand mixer, stir in the yeast and sugar and then start to mix. Add the salt and beaten eggs to the flour and continue to mix until incorporated. Add 5 ounces/½ cup plus 2 tablespoons/150 g of the softened butter, a few cubes at a time, and continue to mix on low speed until the dough is elastic that comes away easily from the sides of the bowl.

Lightly oil a clean bowl with vegetable oil. Transfer the dough to the oiled bowl, cover with plastic wrap (cling film), and leave to rise for 1 hour or until doubled in size.

Use the remaining butter to grease the individual baba pans (tins), then lightly dust with flour and place on a baking sheet. Deflate the dough then divide it equally into 24 balls. Put one ball of dough into each mold—the molds should be approximately half full. Loosely cover with kitchen foil, and leave to rise in a warm place for about 20 minutes or until they have doubled in volume.

Preheat the oven to 475°F/240°C/220°C Fan/Gas 9, remove the foil and bake the babas in the preheated oven for 15–20 minutes or until golden, risen, and springy to the touch. Leave to cool a little then remove from the pans and place on a cooling rack to cool completely.



Meanwhile, to prepare the syrup, place the sugar in a small saucepan and pour in the water. Set the pan over low heat.

Let the sugar dissolve, gently swirling the pan from time to time. Once the sugar has dissolved completely, increase the heat to medium, add the limoncello, and bring to a boil for 2 minutes. Remove from the heat and set aside to cool.

Dip the babas into the syrup until they are soaked, then place on a cooling rack to drain for 10 minutes. Whip the cream using an electric whisk and transfer to a pastry (piping) bag fitted with a star piping tip (nozzle). Make a vertical cut in each baba, but do not cut all the way through, and insert a candied lemon slice into each cut. Place the baba on serving plates, add a spoonful of syrup to each and then pipe the cream on top.

*Reprinted from The Italian Bakery: Step-by-Recipes with the Silver Spoon by The Silver Spoon Kitchen. © 2021 Phaidon Press. Photograph by Haarala Hamilton.*









# PASTA: THE SPIRIT AND CRAFT OF ITALY'S GREATEST FOOD

BY MISSY ROBBINS AND TALIA BAIOCCHI

Is there anything more emblematic of Italy's greatest food than spaghetti? Our childhood cravings and wanderlust for Italy are all captured in the twirl of a forkful. While string-like pasta made from semolina that is dried before cooking dates back to at least the ninth century, spaghetti (at least its name) is fairly young. Its moniker is commonly attributed to the poet Antonio Vivano, who aptly pointed out that spaghetti look like "little strings."

I learned to make carbonara at my first job in Emilia-Romagna. In retrospect, that makes no sense. Even though there is some debate around its origin, there is no debate that today carbonara is a dish of Lazio through and through—Rome to the bone, as one might say. It's also true that there are many different ways to make it: Pancetta or guanciale? Spaghetti or rigatoni? Whole eggs or egg yolks? Parmigiano-reggiano, pecorino romano, or both?

Regardless of how you answer, there is no arguing that carbonara satisfies in its own, almost mystical way. It does not just have fans, it has disciples. It also happens to be a great beginner's pasta in that it's easy to make on the fly with ingredients you're likely to have on hand (though nothing beats guanciale, you can sub in pancetta in a pinch), and even if it does curdle, let's face it, it's still delicious.

But let's not curdle it. That's the most common carbonara mistake. It is easily avoided, however, by what I call the bowl method (not to be confused with the double-boiler method), in which you temper a paste of the cheese and egg yolks—and I use only yolks—with warm guanciale fat in the mixing bowl. Loosening the mixture with pasta cooking water then turns that paste into sauce. After cooking, the pasta goes right into that bowl and gets gently tossed to marry. For extra dimension, I recommend using both pecorino romano (for bite and salinity) and parmigiano-reggiano (for richness and nuttiness). Finally, don't skimp on the black pepper—add a hefty amount, and then add some more.







# SPAGHETTI ALLA CARBONARA

MAKES 4-6 SERVINGS

1 (6 oz / 170 g) piece guanciale, finely diced  
10 (180 g) egg yolks  
¾ cup (68 g) finely grated parmigiano-reggiano  
¾ cup (68 g) finely grated pecorino romano, plus 2½ tbsp (15 g) for garnish  
black pepper, q.b. (just enough)  
1 lb 6 oz (624 g) extruded spaghetti or bucatini

Bring a large pot of water to a boil over high heat. Salt the water. Use slightly less than you might for other pastas, as the cheese and pork add quite a bit of salinity to the dish.

Place a large sauté pan over low heat. Add the guanciale and cook slowly until the fat has rendered and the meat parts start to get crispy, 5 to 7 minutes. Line a plate with paper towels. Using a slotted spoon, transfer the crisped guanciale to the paper towels to drain. Reserve 55g / ¼ cup of the rendered fat.

Add the egg yolks to a large bowl. Use a spoon or spatula to stir them into a smooth liquid. Do not whip them. Add the parmigiano and 68g / ¾ cup of the pecorino and stir to make a paste. Slowly stir in the reserved rendered fat. Add a hefty amount (about 40 grinds) of pepper and half of the reserved guanciale. Stir to combine.

Add the spaghetti to the water and cook for 5 to 8 minutes, until al dente.

Add 2 ladles (115g / ½ cup) pasta cooking water to the bowl in a slow, steady stream while stirring. This will further temper the eggs so they don't curdle and will also loosen the mixture to form your sauce.

Using tongs or a pasta basket, remove the spaghetti from the pot and transfer to the bowl. Quickly but gently toss the pasta and cheese-egg yolk paste. As the sauce tightens, continue to add pasta cooking water a splash at a time until you have a smooth, silky sauce coating the pasta.

Divide into bowls and garnish with the remaining 15g / 2½ Tbsp pecorino, the reserved guanciale, and with pepper q.b.

Nota bene: If using pancetta in place of guanciale, make sure to look for a piece that has plenty of fat.

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