

THIS MONTH *News & Views*



Tombs at the Ipogeo dei Cristallini



The site is remarkably well preserved

Image © Mimmo Jodice



An unparalleled insight into life in ancient Naples

A step back in time

Naples already plays host to some of Italy's most famous archaeological attractions, not least because it has the ancient cities of Pompeii and Herculaneum on its doorstep. But this summer the city's Rione Sanità neighbourhood will welcome visitors to a 'new' ancient site when the Ipogeo dei Cristallini opens for the first time since its discovery in 1889. This spectacular hypogeum (an underground chamber, usually a temple or tomb, or both) was built by the Greeks in around the 4th century BC and so pre-dates the destruction of Pompeii by some 400 years. The site comprises four main tombs adorned with carved sculptures, inscriptions and other decorative flourishes – all strikingly well preserved and offering an insight into the art and society of the time. The Ipogeo will open in June for pre-booked small group tours.

For more information bookmark the Italian National Trust at www.fondoambiente.it/luoghi/ipogeo-dei-cristallini



Adam Driver will be filming in Modena this month

Driving force

Adam Driver and Penelope Cruz are set to star in a new movie that shines a spotlight on the life of Italian motor racing legend Enzo Ferrari, with shooting due to begin in Modena, Emilia-Romagna, in May. Driver will star as Ferrari, with Cruz playing his wife Laura, in this big-budget project directed by Michael Mann and based on Brock Yates' 1991 book *Enzo Ferrari: The Man, The Cars, The Races, The Machine*. Set in the summer of 1957, when Ferrari faced marriage troubles, crumbling finances and the tragedy of losing his son Dino, the movie tackles this pivotal time in the icon's life, and his decision to enter that year's ill-fated Mille Miglia car race. Filming marks a return to Italy for Adam Driver, who starred as Maurizio Gucci in last year's blockbuster *House of Gucci*.

You tell us...



This issue we asked our Facebook tribe about their favourite Italian café. Here's what they said...

- Pizza Da Mario in Malcesine by the harbour, and also the Piccolo Bar in Garda by the lake. *Kerstin Trendall*



- Caffè Torino in Piazza San Carlo in Turin. *Adam Ventress*
- Caffè Fiaschetta, Piazza del Popolo, in Montalcino. *Rona Hayward*
- Il Baccanale in the Piazza Campo de' Fiore in Rome. It's a perfect place to people watch and enjoy a caffè. They also serve a rather good carbonara. *Gilly Erica*
- I'd choose a café in Piazza Navona in Rome – close to the sanctuary where I sponsor a cat and perfect for people watching. *Jen Coulson*
- Any café, anywhere in Italy! *Sunita Gupta*

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5 foodie reasons to visit Sardinia

1 With its viticulture pre-dating the arrival of the Greeks on the island, Sardinia is recognised as one of the oldest wine-producing regions anywhere in the world. Recent years have seen a noted increase in the quality of the wine produced on this generally mountainous and dry Mediterranean island. Some of the most esteemed grapes include the Cannonau and the Carignano del Sulcis (both of which actually originally came from Spain).



2 Some say fregula is Sardinia's best kept secret, though it is now much used by Italian chefs. This grain-like variation on pasta is toasted and cooks in just 10 minutes. It can be used like couscous, paired with lots of herbs and tomatoes, or served with seafood.



3 The tradition of baking is strong in Sardinia, with delicious recipes passed down through many generations. Sardinian pardulas are baked, star-tined tartlets filled with ricotta, saffron and citrus peel. A traditional Easter dessert on the island, they are now available throughout the year.

4 Pane carasau ('bread crusts' in Sardinian) resembles very fine sheets of manuscript paper, which is what gives them the name they generally go by on the mainland: carta da musica. These paper-thin rounds of bread are simply brushed with olive oil and seasoned with herbs and salt. Serve with a ricotta dip.

5 Sardinia produces some 80 per cent of Italy's pecorino and its sheep's cheese is respected throughout the nation. Pecorino sardo DOP can be dolce (aged for 20-60 days, with a sweet, subtle flavour), or maturo (aged for at least four months, with an intense, pungent tang).

