



THE MOST  
PERFECT  
PASTA

**GRAND  
HOTEL  
MIRAMARE**  
GENOA, ITALY

**Holy macaroni, I'm  
feeling hungry.**

That's not macaroni – it's spaghetti *alla chitarra*, heaped with just-fished clams, prawns and bottarga (salted, cured fish roe).

**I don't discriminate when  
it comes to shapes.**

Then you'll definitely want to put this one on your radar: typical of the Abruzzo region, this square noodle is shaped with metal wires that cut



**“Slurp your dough-  
based bounty as you  
gaze out over the  
glinting sea”**

the dough into strands. The result is a thicker but equally twirlable version of regular spaghetti.

**I've got my fork at  
the ready.**

Take a stab at Vistamare, the Grand Hotel Miramare's excellent on-site restaurant. The breezy terrace is the best spot to slurp your dough-based bounty as you gaze out over the glinting Ligurian Sea.

**That sounds like the  
ideal scenario.**

Just remember to digest before you dive into the dreamy outdoor pool – smack in the middle of a lush, palm-filled landscape and boasting even more spectacular sea views.

**When I sea food, I eat it.**  
Very punny. >

**WHILE  
YOU'RE  
THERE...**

If you need to walk off all those carbs, the hotel can organise a trip to the amazing Abbazia di San Fruttuoso – a thousand-year-old abbey deep in rugged Portofino National Park. This remarkably preserved marvel is reachable by trekking along the park's scenic pathways.

