

# RIGATONI CON CODA ALLA VACCINARA

## RIGATONI WITH OXTAIL STEW

A hearty Roman classic combining rich oxtail stew with pasta, rooted in the ancient taverns of Rome's Vaccinari quarter.



### The history

Originating in Testaccio, Rome, coda alla vaccinara was born among the neighborhood's butchers, the "vaccinari," who worked near the slaughterhouse. At day's end, they received tough scraps like tails and cheeks—flavorful but hard to cook. Resourceful Roman cooks transformed these humble ingredients into the delicious, slow-cooked stew we enjoy today, a true symbol of Roman resilience.

### Ingredients

#### For the Oxtail Stew (Coda alla Vaccinara):

- 1 kg (2.2 lbs) oxtail (or veal tail for a more tender alternative)
- 100 g (3.5 oz) lardo or guanciale, chopped
- 1 large onion, chopped
- 2 carrots, diced
- 2 celery stalks, chopped
- 3–4 cloves garlic, minced
- 400 g (14 oz) canned peeled tomatoes, drained and chopped
- 400 ml (about 1 ⅔ cups) dry white wine
- 2 stalks celery, peeled and cut into small pieces (for blanching)
- 20 g (1 ½ tbsp) pine nuts
- 30 g (2 tbsp) raisins
- 2 g (½ tsp) unsweetened cocoa powder
- 1 tbsp chopped parsley
- Salt and pepper to taste
- Extra virgin olive oil

#### For serving:

- 400 g (14 oz) rigatoni pasta
- Grated Parmigiano Reggiano (optional)
- Additional chopped parsley for garnish

### Preparation

#### 1. Prepare the oxtail:

- Rinse the pieces under cold water to remove blood, or soak in water changing water frequently.
- Drain and pat dry.

#### 2. Roast & brown:

- In a large pot, heat 3 tbsp olive oil with the chopped lardo or guanciale over medium heat.
- When golden, add the oxtail pieces and brown on all sides. Remove and set aside.

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### Preparation (continued)

#### 3. Cook the vegetables:

- In the same pot, add the chopped onion, carrots, and celery.
- Sauté until soft, about 5 minutes.
- Add the minced garlic and cook for another minute.

#### 4. Deglaze & simmer:

- Pour in the white wine, scraping up browned bits. Let it reduce by half.
- Return the oxtail to the pot, add chopped tomatoes, parsley, salt, and pepper.
- Cover and simmer on very low heat for 2.5–4 hours, stirring occasionally, until the meat is tender and almost falling off the bone.
- If needed, add a little hot water to prevent drying out.

#### 5. Prepare the celery & raisins:

- Peel the celery strings, chop into small pieces, blanch in boiling water for 2 minutes, drain.
- Soak raisins in hot water for 10 minutes, then drain.

#### 6. Finish the sauce:

- When the oxtail is tender, remove some sauce to a small bowl.
- Stir in the cocoa powder until dissolved.
- Add the blanched celery, raisins, pine nuts, and the cocoa-flavored sauce back into the pot.
- Cook uncovered for another 15 minutes to blend flavors.

#### 7. Cook the pasta:

- Boil salted water and cook rigatoni until al dente. Drain.

#### 8. Combine & serve:

- Remove oxtail meat from bones, chop into bite-sized pieces, and return to the sauce.
- Toss the cooked rigatoni into the sauce, stirring well to coat.
- Serve hot, sprinkled with extra parsley and grated Parmigiano if desired.

### Tips & tricks

- Prepare the stew a day ahead; flavors develop overnight.
- Use veal tail for a quicker, more tender dish.
- Save some sauce to serve with extra pasta or as a flavorful side.

Enjoy this traditional Roman dish, rich in history and flavor, and bring the authentic spirit of Rome's ancient taverns to your table. Pair it perfectly with our Ca' Momi Napa Valley Rosso 2022 for an unforgettable experience!



## ROSSO RED WINE

### CALIFORNIA

Our Rosso wine has aromas of raspberry, plum and blackberry, with a touch of vanilla. On the palate, experience deep, powerful fruit notes of fresh blackberry and blueberry compote, complemented by mellow oak, caramel, and a hint of spice.



WINE ENTHUSIAST



THE TASTING PANEL