

Created by: Debra C. Argen

Chef Cinzia Gaglio Recipes - Osteria Salina, Bridgehampton, New York, USA

Chef Cinzia Gaglio, chef/owner of [Osteria Salina](#) in Bridgehampton, Long Island, New York graciously shares a delectable taste of her restaurant where the focus is on **Sicilian cuisine** from the "isola di Salina" (island of Salina) with her enticing recipe for **Bucatini con Pesce Spada (Bucatini pasta with Swordfish)**.

Chef Cinzia Gaglio was born in the United States, raised in the restaurant business, and spent every summer in Italy in the Lazio region with her relatives where she was immersed in the culture of family and surrounded by good food. Although she went to culinary school, from her immersion in food as a child, it was a natural progression for her to follow her palate to a culinary career.

In May 2012, Chef Cinzia Gaglio and her husband Tim, along with their sons, Claudio, Gabriel, and Timothy opened Osteria Salina in Bridgehampton, Long Island, New York where the focus is on cuisine from Isola di Salina, the island of Salina section of Sicily. Her husband Tim's family is from Sicily, and her culinary inspiration for the restaurant was that she felt that Sicilian cuisine was not getting the recognition it deserved in the United States and she thought that Bridgehampton was the right market for it.

Having dined at Osteria Salina in mid-September 2013, I readily concur that she and her family have achieved their goal of bringing the essence of excellent Sicilian cuisine to the Hamptons. The décor conjures up the enchanting Italian island with its rich saffron walls accented with Sicilian pottery and paintings, and the food continues the culinary journey with her thoughtfully planned recipes.



Chef Cinzia Gaglio

Speaking with Chef Cinzia about some of her favorite food memories growing up, she stated that it was difficult as there were so many, however one memory in particular stood out, making crispelli for Saint Joseph's day (La Festa di San Guiseppe). Her father's name is Joseph, and she remembers her family making three types of crispelli using cauliflower, baccalà (dried and salted codfish), and apples, where they would dip the ingredients in batter and then deep fry them.

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Her culinary vision for the restaurant is to keep Sicilian traditional recipes a standard on the menu, which the restaurants' regulars ask for, as well as including specials which change weekly, and adding new recipes as ingredients come into season.

The Gaglios also have a home in Sicily and when asked if there any ingredients she misses most when back in the United States, she stated it was the wild fennel (finocchietto selvatico) that grows there. Two of her favorite ingredients she likes to incorporate into her cooking are sea salt flakes and extra virgin olive oil. Asked which food gadget she would not want to be without, she replied her food mill.

Growing up in the restaurant business, her advice to future chefs and restaurateurs is that they must love being around people, being in their company, and enjoying the hospitality side of the business first and foremost. Also you must develop your taste palate, be able to distinguish different flavors and different essences.

Chef Cinzia Gaglio graciously shares her recipe for Bucatini con Pesce Spada to provide a delicious taste of Osteria Salina until you can visit the Hamptons and dine at the restaurant.



Bucatini con Pesce Spada
Servings 4

Ingredients:

1

Pound

Bucatini

1

Tablespoon

Onion, finely chopped

1

Clove

Garlic, medium size, sliced thin

8

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Casteventrano Olives, (green Sicilian olives) pitted and halved

0.5

Tablespoon

Capers, small

1.5

Pints

Passata Di Pomodoro (your favorite plum tomatoes passed through a food mill)

1.5 - 2

Cups

Swordfish, cubed

Italian Flat Leaf Parsley

Extra Virgin Olive Oil

1

Pinch

Red Pepper Flakes

1/8

Teaspoon

Ground Black Pepper

1.5

Tablespoons

Salt, for the pasta water

Method for the Pasta: Bring a 5-quart pot of salted water to boil as you start to prepare the sauce.

Method for the Sauce: Add the extra virgin olive oil to a sauté pan, add the onions and sauté until lightly golden, and then add the sliced garlic and sauté until golden brown.

Add the swordfish and sauté until golden, and then add the passata di pomodoro, stir, and simmer for 3 minutes over medium heat.

Now add the bucatini to the salted boiling water and cook for 8 to 10 minutes depending on the desired texture of the pasta.

Add the olives, capers, and the parsley to the sauce, simmer 1 minute, and then add the bucatini, toss together and divide to create four dinner size portions. Buon Appetito!

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Osteria Salina

Osteria Salina is open year-round and is open daily for Breakfast, Brunch, Lunch, and Dinner, and late night for Siciliano gelato. They also provide catering, beach baskets, as well as take-out.

Read about our dinner at [Osteria Salina](#) in the [Restaurants](#) section.



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