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ELEGANT *Living*

FALL 2011

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SARAH ALESSI, TARCISIO MOSCONI, FRANCESCO QUINN, KEVIN BENING, TROY ANGWIN AND MASSIMILINO MUSINA.

One Unforgettable Elegant Bike Ride Celebrita Gran Fondo

BY TROY ANGWIN

It was a glorious day in June when *Elegant Living* was invited to the Celebrita' Gran Fondo, a bicycle ride hosted by Celebrity Francesco Quinn and organized by Cynergy Cycles which was unlike most of the rides we've seen visit Los Angeles. In Italian, 'Gran Fondo' means big ride and if you're Italian you grew up having Gran Fondo as part of your life. Cycling's rich Italian heritage revolves deeply around the scores of Gran Fondos that are hosted by towns, bike companies and mostly former bike racers who develop the rides to raise awareness of their chosen charities. The rides are a way to celebrate all of the things in life that are most cherished by the Italians, as well as the Los Angeles riders that put together this event. A wonderful day of all things that are good; bikes, food, wine and most importantly, friendships.

The ride was hosted by Francesco Quinn, a resident of Los Angeles since he was 23. Francesco has homes in Malibu as well as Italy and brought the Italian flair to the ride. As many know, Francesco is Hollywood royalty, his father Anthony Quinn was one of the biggest Hollywood stars of his time. Francesco has a smile for everyone he meets, as do his friends who supported the ride; Cynergy Cycles of Santa Monica, Tra Di Noi Restaurants of Malibu and Beverly Hills and Malibu Family Wines all collaborated in support.

The individuals that represent these companies are good friends, and felt it would be a great way to spend the day, riding with new friends and old. They gathered at the new Tra Di Noi La Focacceria Restaurant in Beverly Hills, where riders were offered espresso and pastries to fuel the ride and to get the day started. The ride rolled out across Rodeo Drive lead by a Ferrari as an escort car, (yes a Ferrari, did I not mention the ride was all luxury?) further evidence that this crew knows how to live well. The destination was Tra di Noi restaurant in Malibu, with the riders passing through Santa Monica, up the scenic Pacific Coast Highway, to Malibu. Upon arrival riders were greeted with a light lunch and wine from Malibu Family Wines, who are deeply involved in the world of cycling, being a major sponsor of The Tour of California.

As we arrived in Malibu, a closer look revealed other celebrity faces among the group; we noticed baseball legend Barry Bond, who turns out to be an avid cyclist. Francesco's wife Valentina Castellani-Quinn, who has a long history in the entertainment industry and is a renowned fashion designer was at the ride with her family. Mari Holden, an Olympic medalist who holds a World Championship title in cycling and now rides under the Cynergy brand, was out to enjoy the ride as well. Everyone rode at a conversa-

tional pace that allowed for every rider to get to know one another and enjoy themselves. Everyone seemed to be someone at this ride, and we learned that Cynergy Cycles in Santa Monica is known worldwide for being one of the industry leaders of bicycle retail. If Saturday's roster is any indication, their store attracts the A-list of Hollywood as well as the biggest names in cycling. Locally owned and operated, the store is where everyone on the ride shops for cycling products. In further support, Cynergy offered a bike technician for the ride to insure everyone's bike was ready to go, then offered rides home to anyone who wished to enjoy a few glasses of wines instead of riding home.

The event gave Francesco a chance to bring attention to his foundation The Francesco Quinn Legacy, which works with youth to offer the arts as a viable option for the future. The amazing food, great wines, and gorgeous group of fashionably clad cyclists made for a perfect day on a bike! It was a truly remarkable way to enjoy the sport of cycling.

In Memory of our friend Francesco Quinn we will continue our involvement and support of the Francesco Quinn Celebrita' Gran Fondo to be held in 2012. Information and dates will be announced on our website and social media. www.cynergycycles.com and Facebook page. **EL**



CELEBRITY FRANCESCO QUINN AND TARCISIO MOSCONI OWNER OF TRA DI NOI RESTAURANT LAUNCHING THE CELEBRITA' GRAN FONDO RIDE.



A FREE PLUG FOR ELEGANT LIVING MAGAZINE, PRINT SPONSOR FOR CELEBRITA GRAN FONDO AND ENERGI BLAST.



In Memory of
Francesco Quinn
Who Recently Past Away
Unexpectedly

He Will Forever be in
Our Hearts

3/22/1963 - 8/5/2011



ERIC WOODS, OWNER CYNERGY CYCLES, TROY ANGWIN, TARCISIO MOSCONI, OWNER TRA DI NOI RESTAURANT, JUNE MILLER RICHARDS, FRANCESCO VALASCO EXEC. CHEF & PARTNER OF TRA DI NOI, LA FOCACCERIA AND FRANCESCO QUINN.



THE MASCOT OF THE RIDE WAS A BEAUTIFUL FERRARI.



L TO R- KEVIN BENING, SALES REP FOR SEMLE MALIBU FAMILY WINES, TARCISIO MOSCONI, OWNER OF TRA DI NOI RESTAURANT, CELEBRITY FRANCESCO QUINN AND ANTONIO ALESSI, OWNER OF TRA DI NOI RESTAURANT.

ACTOR FRANCESCO QUINN LEADING THE PACK OF GRAN FONDO CYCLIST TO THE FINAL DESTINATION, TRA DI NOI RESTAURANT IN MALIBU FOR A CELEBRATORY LUNCH!



RIDERS MEET UP AT TRA DI NOI RESTAURANT IN MALIBU FOR LUNCH.



ACTOR FRANCESCO QUINN WITH WIFE AND RENOWNED ITALIAN DESIGNER VALENTINA CASTELLANI-QUINN BEING INTERVIEWED AT TRA DI NOI RESTAURANT IN MALIBU AFTER CELEBRITY GRAN FONDO EVENT.



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Chef's recipe **Fregola Sarda**

Toasted fregola pasta with baby octopus and arugula

This is a dish that's somewhat common in Sardinia where they make fregola—a squiggly, small pasta that gets toasted for a nutty undertone. Chef Francesco Velasco imports his fregola from Italy and serves it with tomato sauce in the traditional way. But instead of adding steamed clams to the dish like they would in Italy, he uses a combination of calamari and baby octopus that's been simmered in a white-wine broth until tender. He tosses in fresh arugula leaves just before plating for a snappy finish. LF

Can't make it to the restaurant?

Try Chef Velasco's recipes at home! www.tradinoirestaurants.com

ENTRÉE
PHOTO BY MATTHEW FRIED

BEVERAGE PAIRING
Barbera Da Vine wine made with barbera grapes grown in Piedmont, Italy. These grapes make a lively red wine with mineral, spicy qualities and a snap of acidity.



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Chef's recipe **Maccheroni Ripieni**

ENTRÉE
PHOTO BY MATTHEW FRIED

in a tomato-guanciale sauce

BEVERAGE PAIRING
Villa Donoratico from Tenuta Argentiera Bolgheri—a large complex wine full of red fruit on the nose. It's slightly spicy and leaves an end note of licorice.



Chef Francesco Velasco takes long tubes of candele pasta imported from Italy and cooks them in a very large pot of salted, boiling water. He drains them and then stuffs them with a mixture of fresh basil leaves and ricotta cheese. Using scissors, he cuts the stuffed pasta (or "maccheroni ripiene" in Italian) into two-inch lengths and stands them upright inside a round metal ring mold spread with butter and lined with breadcrumbs. He pops the ring mold into the oven so the cheese filling can warm and melt. While it's doing that, Velasco whips up a sauce using sweet onions, tomatoes and guanciale (cured pig cheeks similar to pancetta). Once the pasta is warmed through, he unmolds it onto a sauced plate and grates Pecorino cheese over the top. LF

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Executive Chef & Partner
FRANCESCO VELASCO
in the second-story
window of his new
Beverly Hills restaurant.



WELCOME to BEVERLY HILLS

Tra di Noi Ristorante Travels
From Sea Level to the Second Story

Chef's
next page: *recipes*