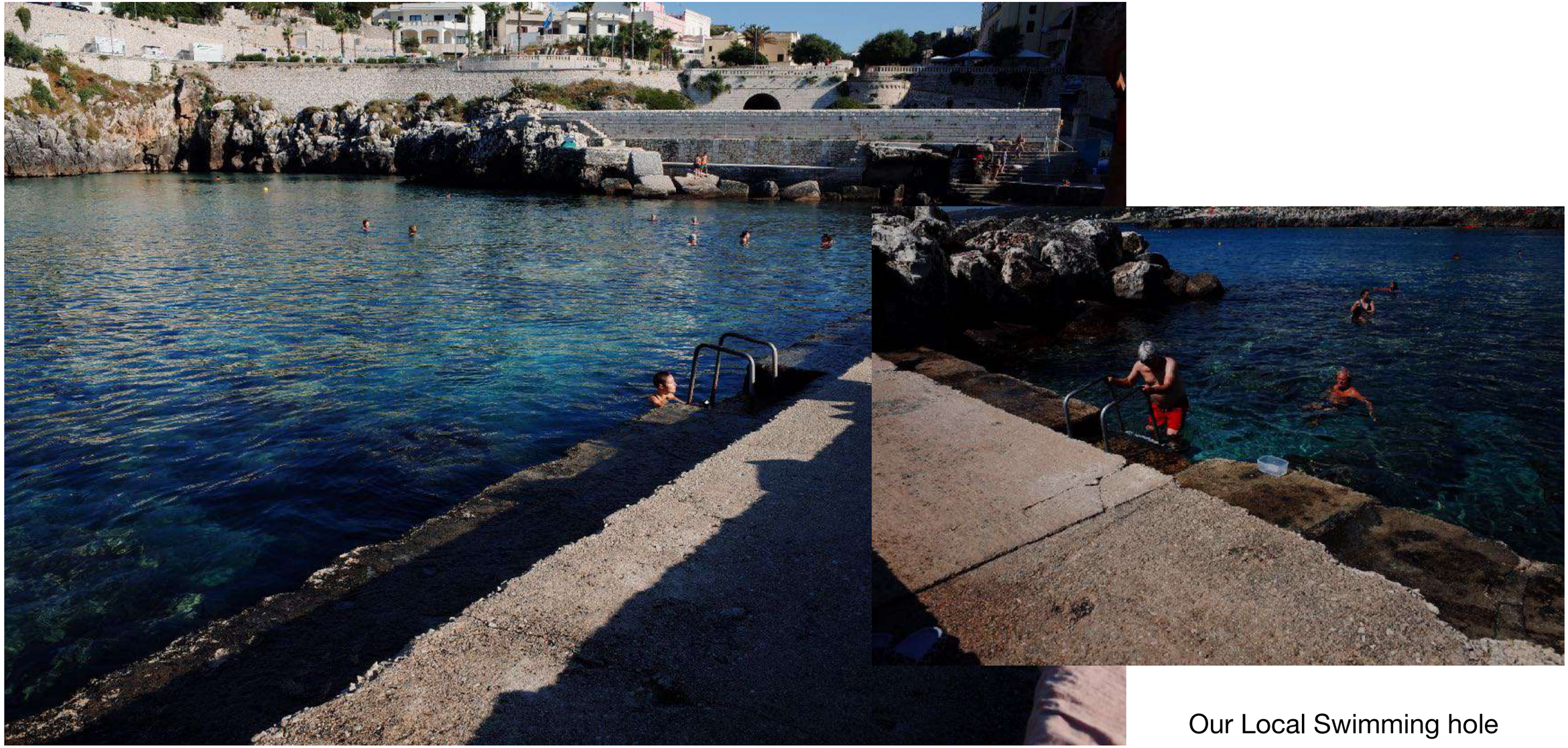
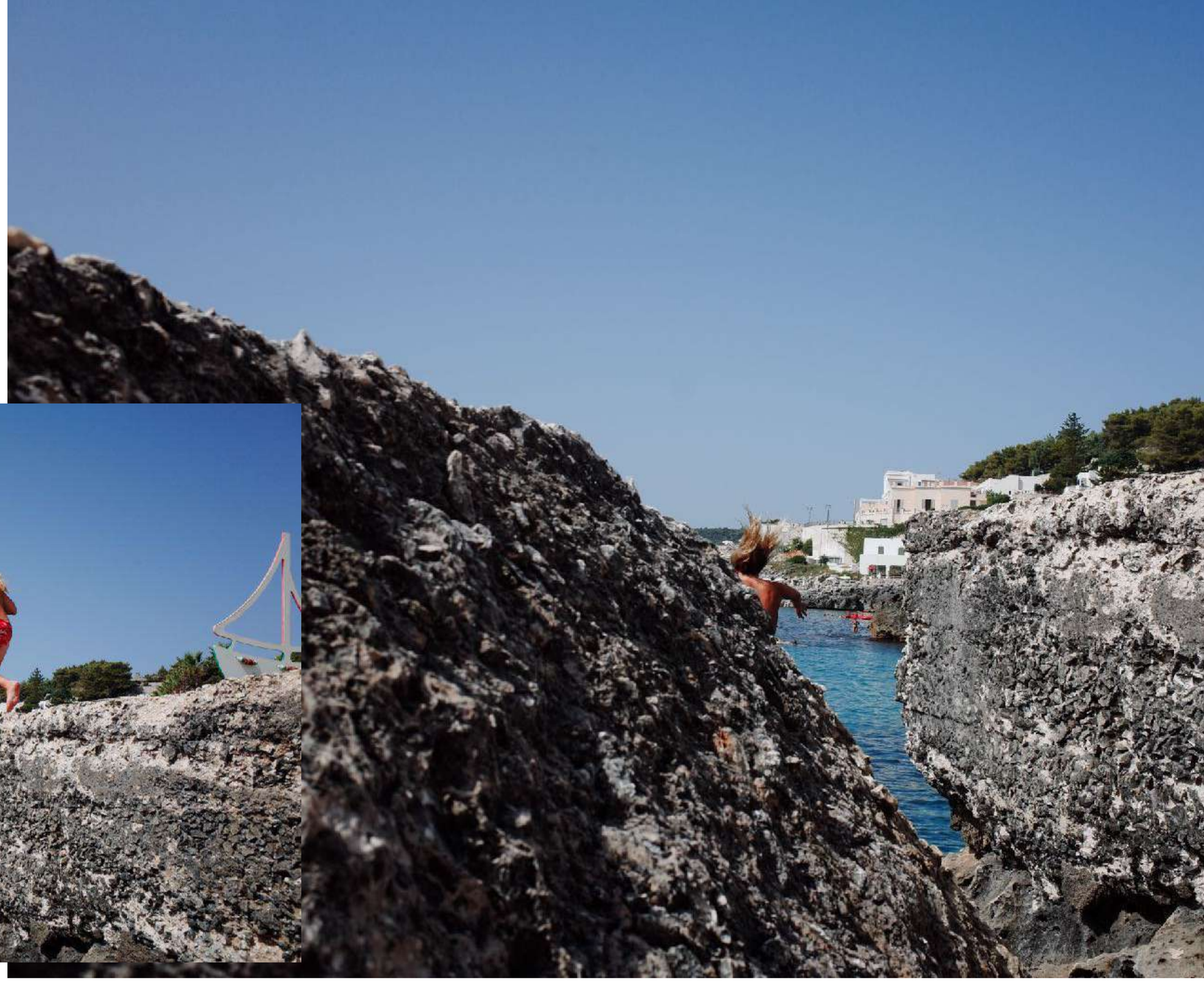
Our time living at Via Sant’Antonio 19, Casto, LE, 73030, Italia

This is an unabridged,
unedited, micro-curation of six*
months spent in one place.

# Water



Our Local Swimming hole



# Sky

# Streets

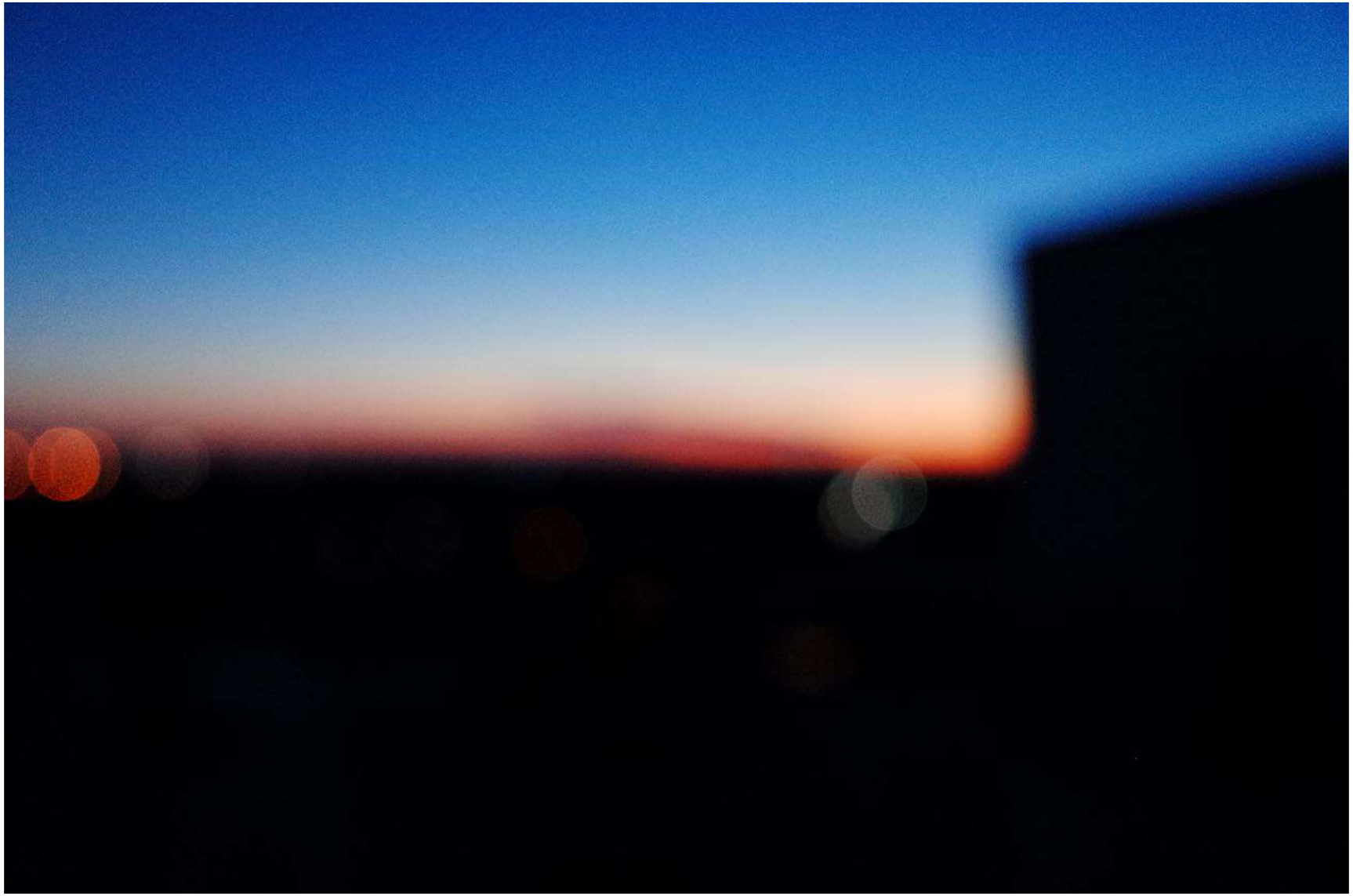
VICO
LEPANTO

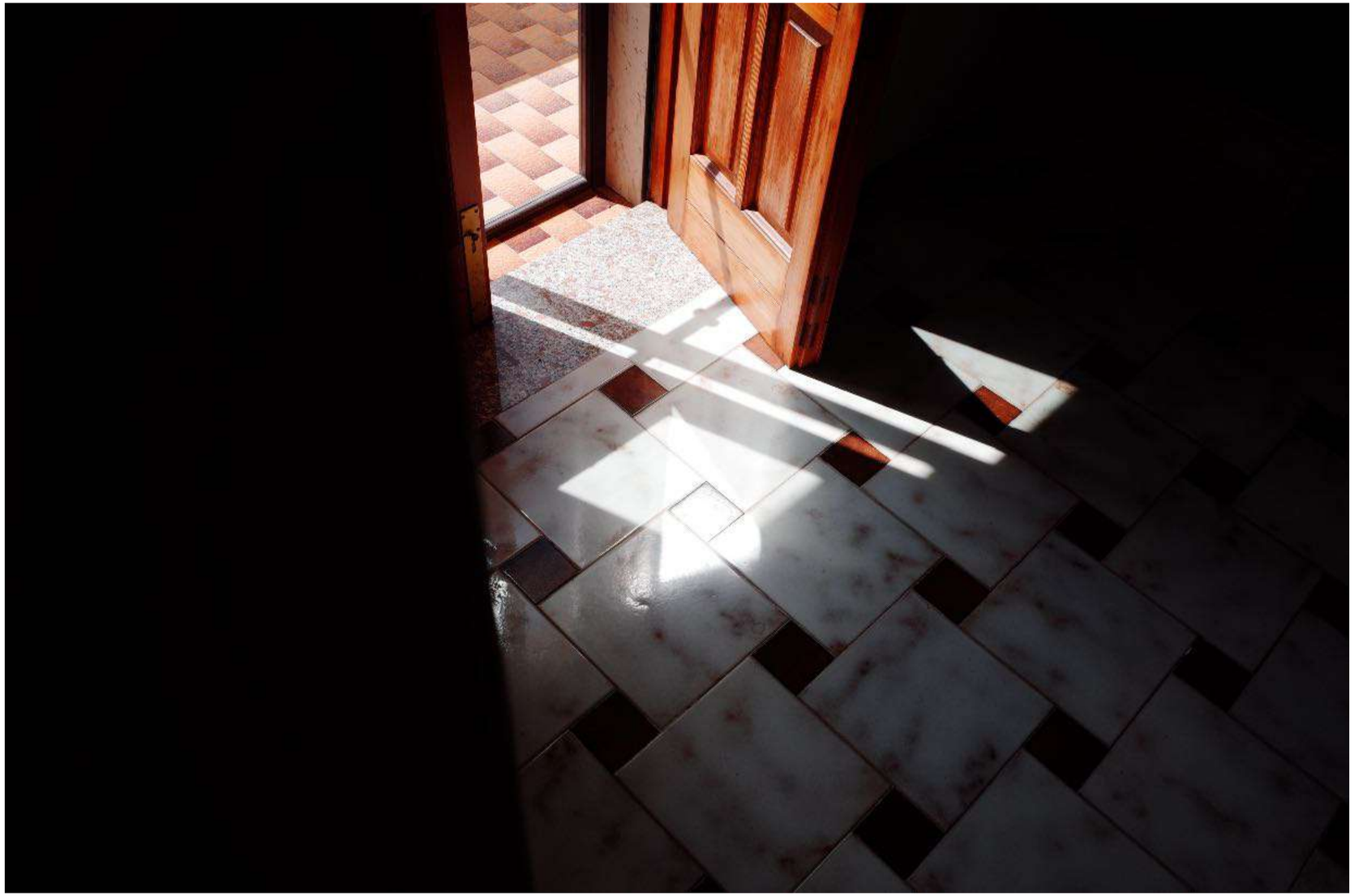
Our favourite supermarket

*Closed on Sundays*

eccetto residenti
e domiciliati

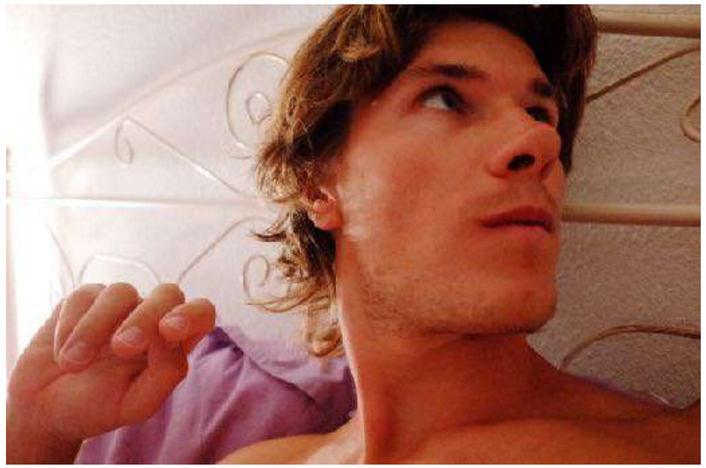
# Home



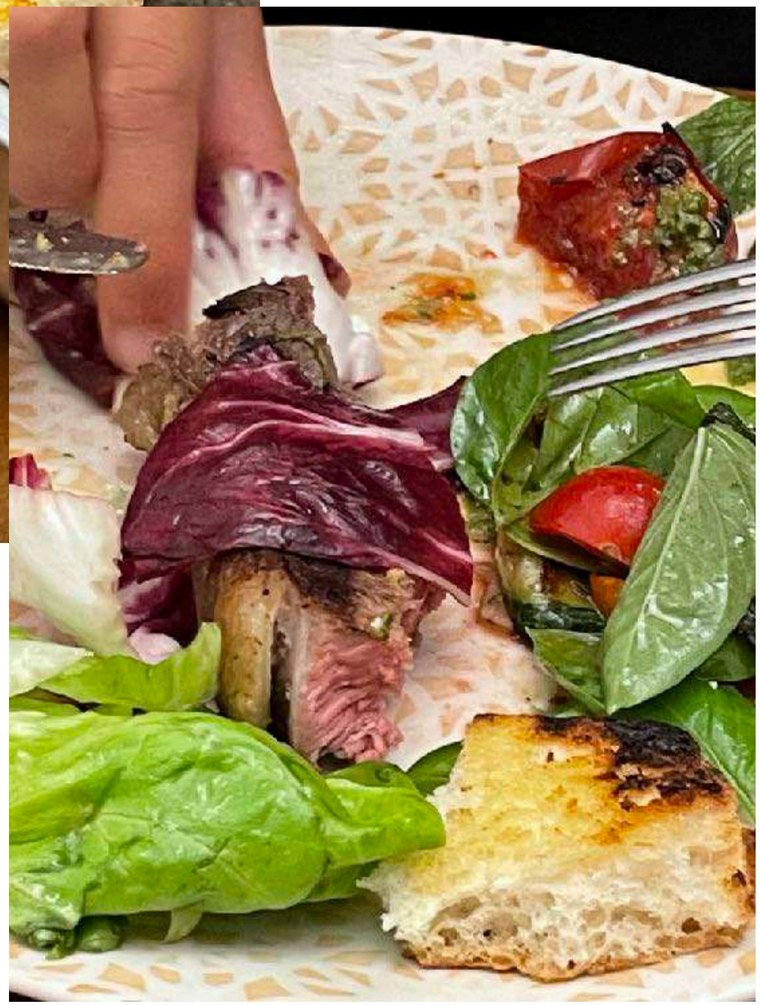


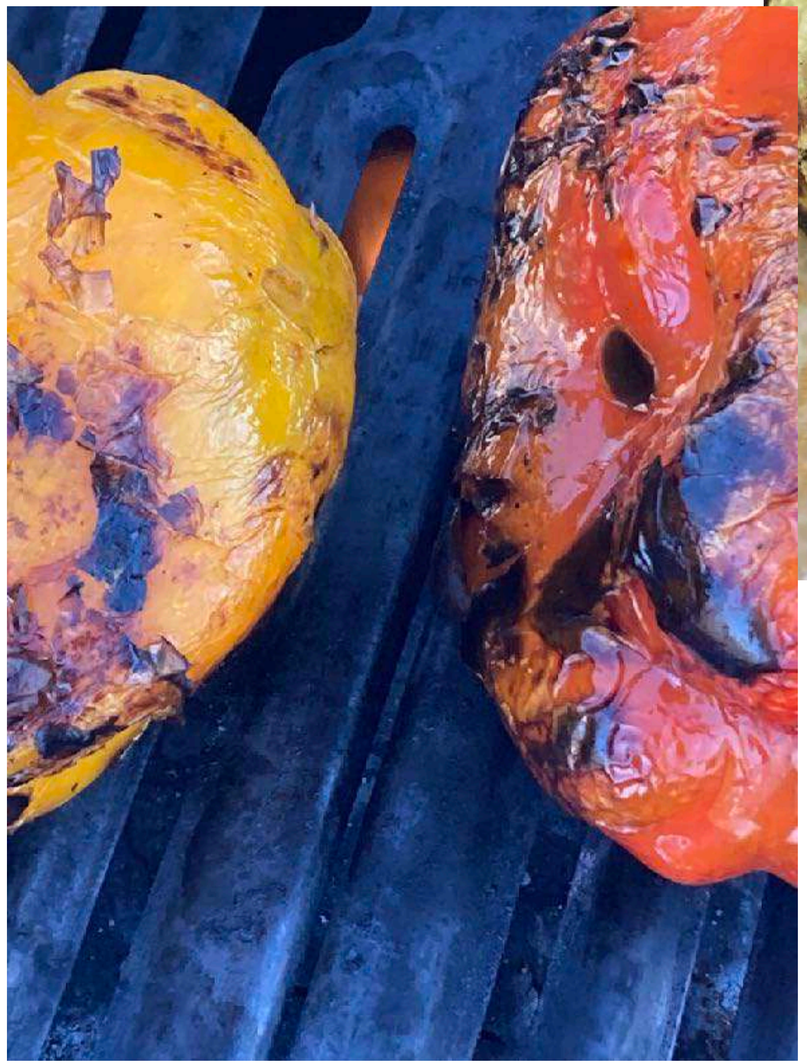
Our landlords were lovely, but they furnished our place sparsely and wouldn’t allow us to hang anything on the walls.

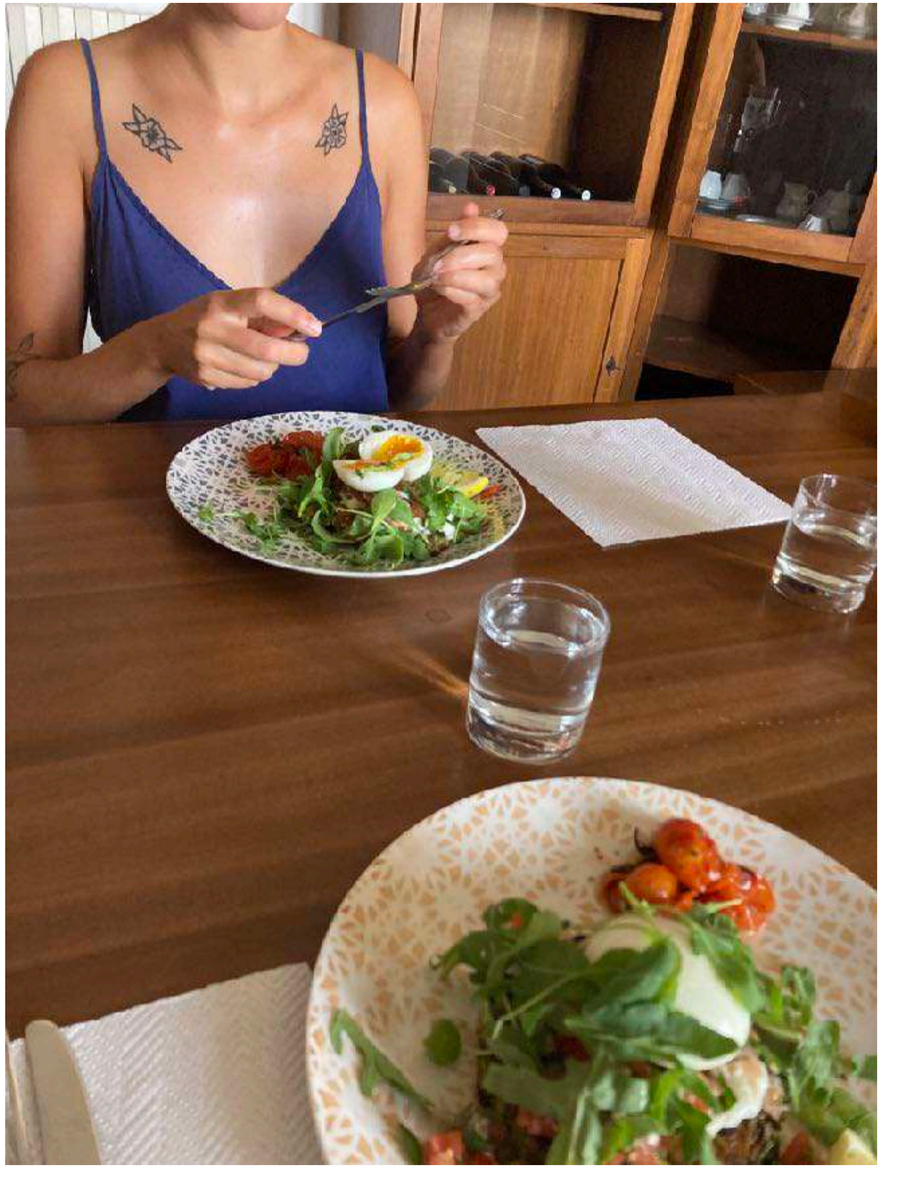
We bought a lovely percolator so at least we had a functional sculpture to live with.



# Food







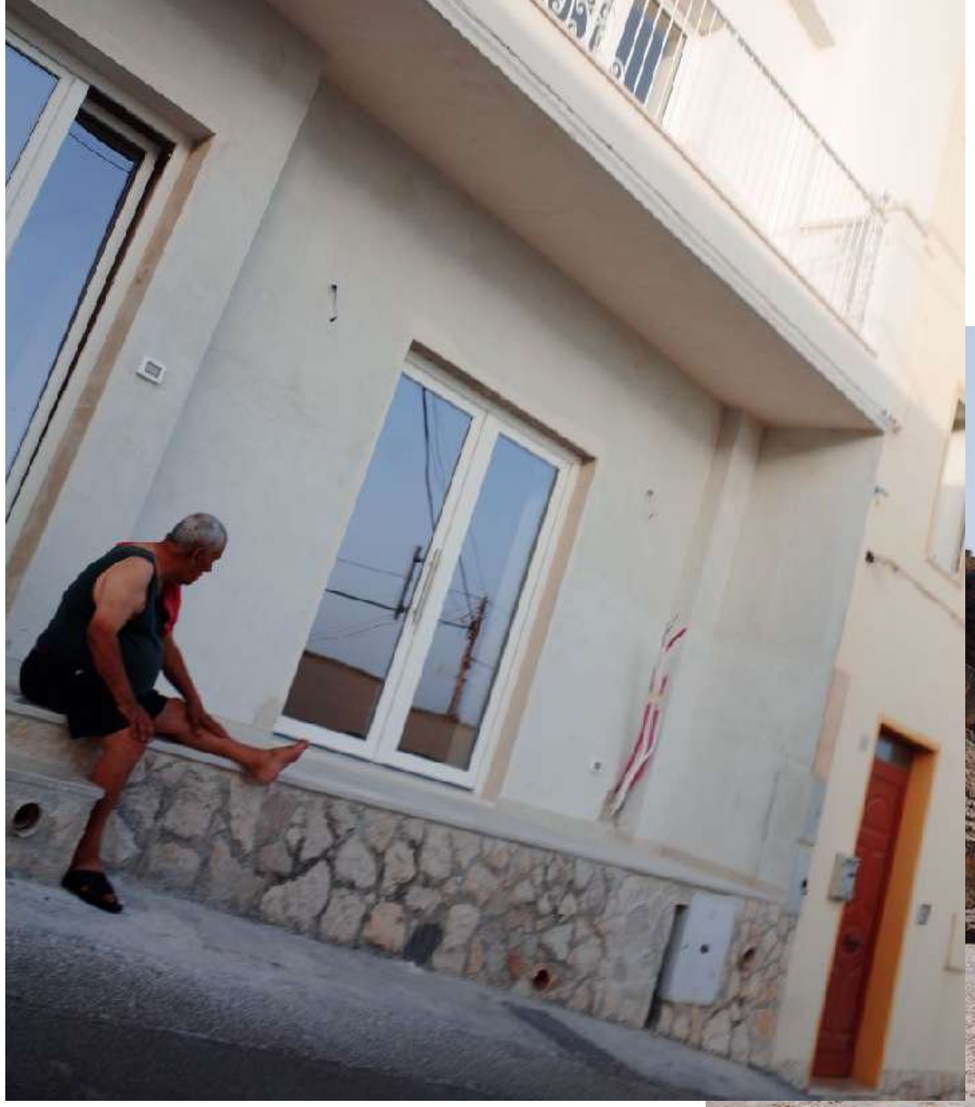
**Maccheronicini di Campofilone con Scampi e Limone**
**(Fresh Angel Hair with prawns and lemon)**
Serves 4

Ingredients
- Olive Oil
- 1 small clove of garlic, peeled and sliced
- A pinch of red Chile flakes
- 400g small prawns, peeled
- 120ml dry white wine
- Salt, flakey and yummy
- 400g fresh egg pasta, cut to approx. 1mm thick, alternatively taglioni or spaghettini
- Zest of 1 lemon
- 1 heaped tsp chopped fresh flat-leaf parsley

Method
- Bring large pan of water to the boil for the pasta.
- In a large frying pan, warm the oil, garlic, and chilli to gently infuse the oil.
- Add the prawns, stir, then raise the heat, add the wine and a pinch of salt and allow to bubble for 3 minutes.
- While this bubbles, cook your pasta, which because fresh, will take only 3 mins or so.
- Drain the pasta, or lift directly into prawn pan
- Add lemon zest and parsley, then toss for the last time.
- Serve and enjoy!

Note, we didn’t have angel hair here, we just used what we had in the cupboard.

# Characters



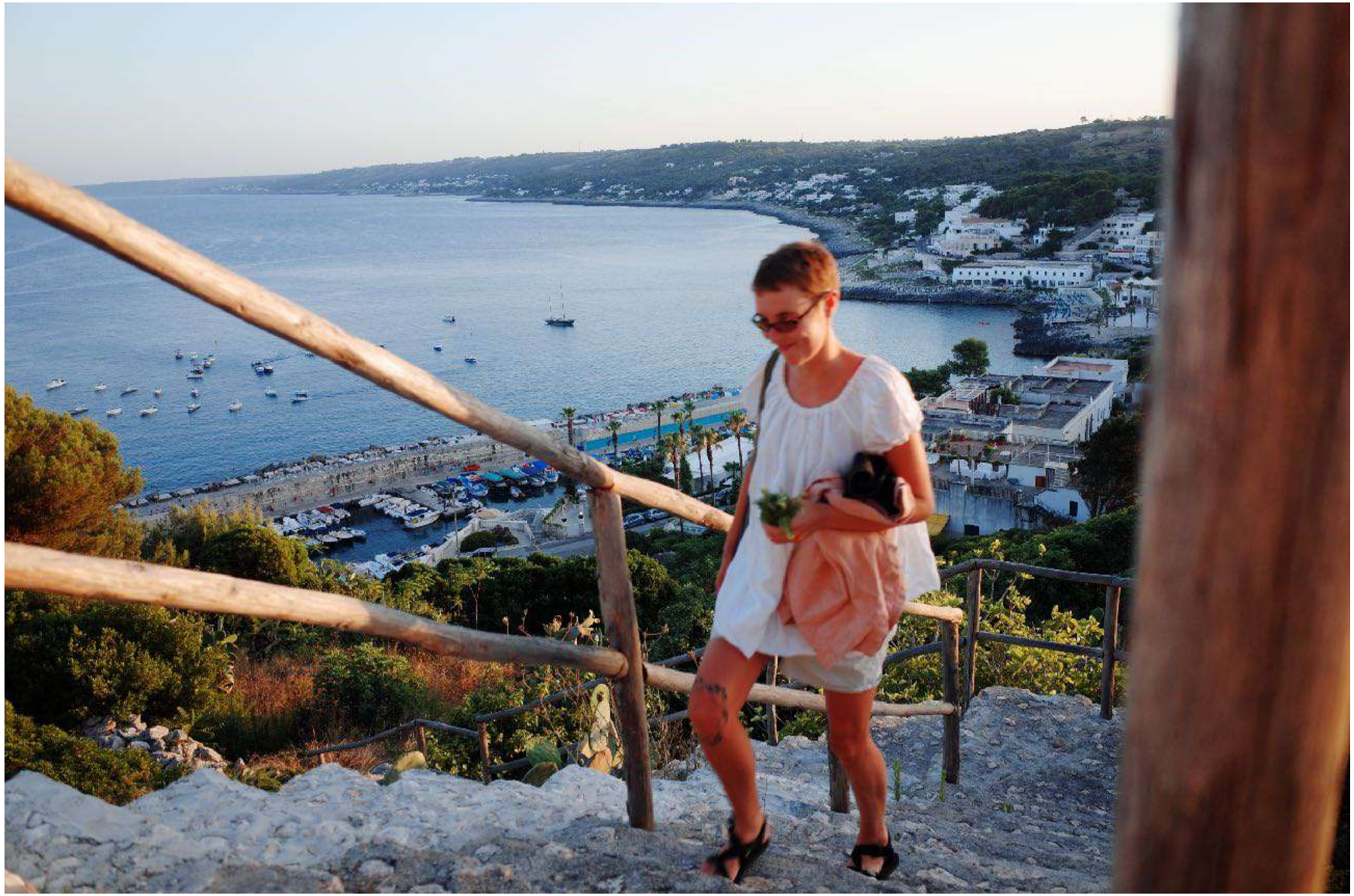
Our
lovely
visitors

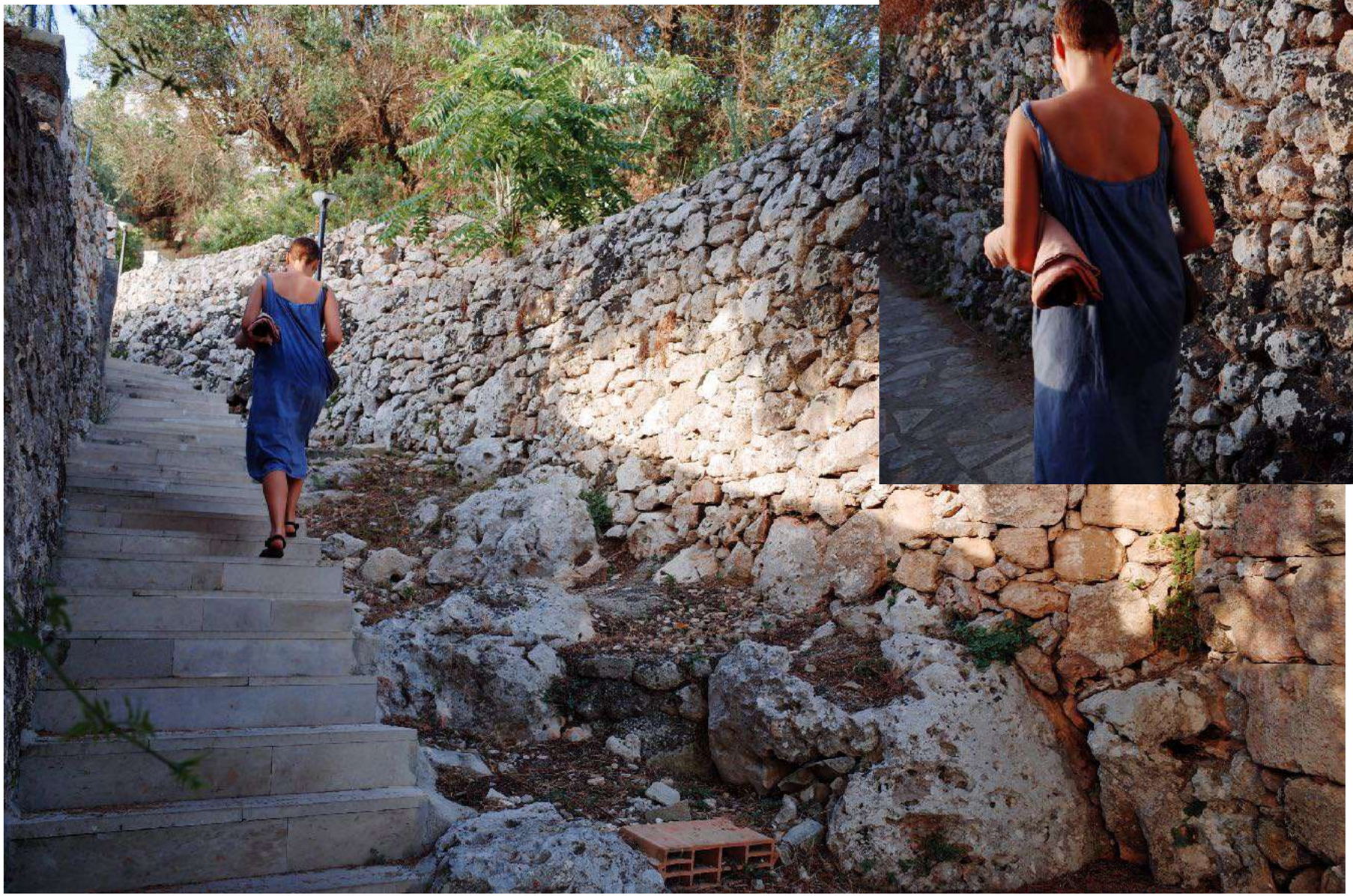
**My Favourite Object :-)**

**2004 Fiat Punto, 1.3lt Multi-Jet Diesel**

Rented for 4 months in cash.
Power Steering temperamental.
4 Tires, 2 bald.

# Stairs





**‘Mia Italia’**

**FINITO**