[This is a paragraph from the introduction to a pasta history and cookbook, *Il Codice della pasta* by Vincenzo Buonassisi, published in the 1970s. My translation was published by Rizzoli as *The Pasta Codex* in 2020. I purposely updated the tone, which was a little dated, as this was intended for both historians and general readers.]

HORACE’S TAGLIATELLE

We do have historic documents—the fruits of culinary archeology—when it comes to the earliest tagliatelle or lasagna. They were called *ciceri e trii* in the Salento area and *testaroi* or *testaroli* in the Lunigiana area. Both dishes were written about in books, and recipes for them were recorded. *Testaroi* are disks of pasta toasted on a *testo*—an earthenware disk—then cut into strips and added to soup. *Ciceri e trii* was a chickpea soup with fried tagliatelle. As a technique, frying developed later than toasting, but the concept of the dish was the same. The word *trii* is of Arabic etymology. In his satires, Horace described the pleasure of returning home to eat a big dish of leeks, chick peas, and *laganum* (*inde domum me—ad porri et ciceris refero, laganique catinum*). Is that not unmistakably a description of ciceri e trii?