

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Our podcast might contain the occasional mild swear word or adult theme.

Hello, it's Nick Grimshaw

ANGELA HARTNETT: And Angela Hartnett

NICK GRIMSHAW: And welcome to Dish. Now this is a podcast which is about food, drink, chat, and the occasional story about a dog or something, and today the one and only Stanley Tucci joins us on Dish, and I feel a bit funny about it. I felt a bit funny going to bed last night.

ANGELA HARTNETT: Why? Nervous.

NICK GRIMSHAW: A little bit nervous. And he strikes me as someone that like- he doesn't suffer fools. He's very chic. He's very cool.

ANGELA HARTNETT: So are you.

NICK GRIMSHAW: No, but I find that a bit unnerving, I don't know why that is. I just, I guess I'm a fan. I'm a big fan, so I'm fanning out.

ANGELA HARTNETT: He's lovely. Such a lovely, lovely man. He's a pure gentleman.

NICK GRIMSHAW: And you've met him a few times.

ANGELA HARTNETT: Met him a few times, cooked for him before. No, he is lovely. He's so polite. He's just- everyone loves Stanley, you can't not love Stanley, he's just great.

NICK GRIMSHAW: Have you been watching his telly show?

ANGELA HARTNETT: I have. We're in the telly show.

NICK GRIMSHAW: Oh, you're on the telly show?

ANGELA HARTNETT: I'm on the telly show with my mum, and my uncle, my Auntie Viv. So I'm cooking what we cook at Christmas for Stanley.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Oh, delish. What are we gonna cook for Stanley?

ANGELA HARTNETT: So, we're cooking, I think it is one of his favourite Italian dishes, spaghetti alle vongole.

NICK GRIMSHAW: Mm, delicious.

ANGELA HARTNETT: Which is spaghetti with clams, garlic, parsley, touch of lemon.

NICK GRIMSHAW: Do you get a bit funny about cooking for someone who you know, he's got a good palate, does Stanley, he knows his food.

ANGELA HARTNETT: Yeah, you wanna make it right, so of course you do. You know, it's nervous cooking for anyone, but yeah, you definitely want to make sure Stanley goes away happy.

NICK GRIMSHAW: But also, I bet, when you're cooking pasta, this is like-you're like, I've got this. I can do pasta.

ANGELA HARTNETT: No, it's even worse 'cause people expect more.

NICK GRIMSHAW: Oh yeah. What's the secret to making this so good? How do you nail spaghetti vongole?

ANGELA HARTNETT: You don't cook the pasta in the water for the full amount of time. Drain it, add it to the clams and the juices and cook the rest of it in the juices with the clams so it absorbs all the flavour.

NICK GRIMSHAW: Okay, let's get cooking clams for Stanley

ANGELA HARTNETT: Indeed. Clams for Stan.

[Cooking sounds]

NICK GRIMSHAW: Right time to welcome our guest, the man that have donned a shoe for today. His CV read like Angela's DVD collection, we're talking the *Lovely Bones*, *Julie and Julia*, *the Devil Wears Prada* and *the Hunger Games*. His latest book is now out in paperback, it is called *Taste My Life in Food*, and I imagine this episode today Angela, will inspire another chapter. It's Stanley Tucci, everybody. Hi Stanley.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: Hi.

ANGELA HARTNETT: Hi.

Welcome.

STANLEY TUCCI: Thank you.

ANGELA HARTNETT: So excited you're here.

STANLEY TUCCI: I'm excited I'm here. I'm so happy to see you, and to meet you.

NICK GRIMSHAW: And to meet you, yes. I'm really excited you're here. A little bit nervous as well though, because I love a Negroni, I know you love an Negroni, there's an Negroni recipe in your book. Negronis have been mentioned about you on the internet many a time. But I love them. I've never ever made one because my neighbour makes the best ones.

STANLEY TUCCI: Really?

NICK GRIMSHAW: So, I go to hers. She's called Remy. Remy actually wanted to come today to have Negroni bonding with you. She calls them 'NegRemys'.

ANGELA HARTNETT: No, no, no.

STANLEY TUCCI: Well then, I'm glad she didn't.

NICK GRIMSHAW: But this is the first one I've ever made.

ANGELA HARTNETT: Put down by Stanley there.

NICK GRIMSHAW: So welcome, and cheers.

STANLEY TUCCI: Cheers.

NICK GRIMSHAW: And I pray it's alright.

STANLEY TUCCI: I'm sure it will be. Cheers.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT Cheers.

NICK GRIMSHAW: Here we go.

ANGELA HARTNETT Yeah, the Stanley test.

STANLEY TUCCI: Okay.

ANGELA HARTNETT: Does taste good. I like it.

STANLEY TUCCI: It's perfect. It is. You know, 'cause sometimes people make them too sweet, like, they're sort of sickening almost, you know? That's not, that's wonderful.

NICK GRIMSHAW: Well, it's kind of the cocktail you can't do wrong. It's just booze.

ANGELA HARTNETT: But you just shake over ice. You don't have an ice cube in it, then?

STANLEY TUCCI: What I do is I, yeah, I'll shake it over ice, and then put it in a, in like a coupe?

ANGELA HARTNETT: Oh yeah. Okay.

NICK GRIMSHAW: I did see what-

STANLEY TUCCI: But this is all wrong.

NICK GRIMSHAW: It was shaken over ice, and when I saw it I was like, we don't have any coupes do we, we've got a tumbler. Sort of like daytime in Italy, I feel.

STANLEY TUCCI: Yeah, exactly. That is the most wonderful thing in Italy, to have this like at sunset or in the morning.

NICK GRIMSHAW: It could be a morning cocktail. I loved, I watched your Venice episode last night on telly.

STANLEY TUCCI: Oh, you did?

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Yeah, where Stanley goes and has cicchetti and they have like a glass of wine with breakfast.

STANLEY TUCCI: That's their breakfast, the Venetians.

ANGELA HARTNETT: That's what they do, yeah.

STANLEY TUCCI: It's amazing.

ANGELA HARTNETT: It's the best thing, little glass of prosecco with a little anchovy. Nothing wrong with that is there?

STANLEY TUCCI: I think in America you'd be arrested.

ANGELA HARTNETT: My brother, he's out in New York and you go out with friends, and if you go out for lunch and you ask for a glass of wine, they literally think you're an alcoholic.

STANLEY TUCCI: Oh yeah.

ANGELA HARTNETT: You know, it's like, 'What do you mean you're drinking at lunch?'

STANLEY TUCCI: I know.

ANGELA HARTNETT: It's like, yes.

STANLEY TUCCI: Well and LA too. Whenever I would be out in LA, when I first started going there almost forty years ago, you go to LA, they take you out to lunch, you go great, I'll have a glass of wine. And you saw them go like-

ANGELA HARTNETT: 'Does he have a drink problem?'

STANLEY TUCCI: I have no problem drinking at all. Weird, that culture.

NICK GRIMSHAW: Yeah, go Europe.

ANGELA HARTNETT: We love it, yeah. That's the way it should be.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: But you guys do know each other as well. So how did the Angela/St Stanley relationship begin?

ANGELA HARTNETT: We have a mutual friend that we've done lots of lunches with. So, Stanley and I are not averse to having a drink at lunch time, at all.

STANLEY TUCCI: A mutual friend who used to be the CEO of Fortnum and Mason. And we- he would have these lunches. But he was having them so often that eventually you had to go like, I can't. I was so excited the first time, it was great, I met you and all this, you, and then after like the sixth one, you're like, I have to go to a detox. It's like, I can't.

ANGELA HARTNETT: We'd all meet in Austria.

STANLEY TUCCI: Yeah, exactly. And you would make such amazing food.

ANGELA HARTNETT: Yeah, I always do this annual truffle one and so Stanley always comes to that one. I think we're repeating that this year, so you've had a six-month hiatus.

STANLEY TUCCI: That's true.

ANGELA HARTNETT: You can come back now.

STANLEY TUCCI: They're so much fun. He's very generous...

ANGELA HARTNETT: He's very good at mixing, I always freak out because, well, Stanley is the most beautiful person, he's such a gentleman, and you go into this room full of these famous people. I'm like, *[gasp]*.

STANLEY TUCCI: The first time I went, I was like, 'Oh my God, why are all these famous people-?' Like I couldn't deal with it, you know what I mean? Like Judi Dench was there and I almost had a stroke, and then you talk to her and she's like this sweetest person in the world. And then after like the fifth one, you're like, 'Oh, hi Judi.'

NICK GRIMSHAW: 'Oh, hi, Judi.'

STANLEY TUCCI: 'Oh, I see you've bought Maggie along with you.'

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Some people are just too famous to see in your life, like a Judi Dench. Or like, I saw Cher in a room once. Too weird, like, I don't think you should see Cher.

ANGELA HARTNETT: No. Did that sort of taint it for you?

NICK GRIMSHAW: I don't know, she just really looked like Cher. I just, my brain couldn't compute that it was Cher.

ANGELA HARTNETT: That she existed, yeah.

STANLEY TUCCI: I did a movie with her. This is years ago, I did Burlesque. Thank you, so much for that Negroni. And she was literally one of the nicest people you'd ever meet, and one of the funniest, I mean, so caustic and smart. Even though she pretends she's not all the time, she goes, 'Oh, I don't know. I don't know how to do that.' And she knows everything. She was amazing. I have her on, you know my phone.

NICK GRIMSHAW: Do you ever text with Cher?

STANLEY TUCCI: Yeah.

NICK GRIMSHAW: Oh, I love that. She's good on Twitter is Cher, isn't she?

STANLEY TUCCI: Yeah, she's good.

NICK GRIMSHAW: So, you guys met through your lunches?

STANLEY TUCCI: Yeah, we met through the lunches.

NICK GRIMSHAW: And then you've cooked together.

ANGELA HARTNETT: Yeah, I mean, Stanley, you have your incredible programme Searching for Italy. And now you're searching for Italy in London.

STANLEY TUCCI: One of the episodes was in London, because there are almost half a million Italians here and we wanted to sort of show that, you know, and talk about the history and so on and so forth. And you were kind enough to come out and be a guest and tell us your familial history and we watched you cook. And it was just, it was really for- Lottie, my assistant is here, she was like, 'That was the best day ever.'

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT: Aw.

STANLEY TUCCI: Really it was, to meet your family and be so generous.

ANGELA HARTNETT: And I've now got to make him anellini for Christmas, 'cause he saw the episode.

NICK GRIMSHAW: We did watch the episode and it was like you, Stanley arriving at Angela's and got into the house and Angela said, when we were watching, she said, 'You're gonna have to come round now.' And I was like, oh, what an invite! She was like, I was like, 'Oh yeah, that'd be nice.' She's like, Yeah, we can do that...

ANGELA HARTNETT: Well, this is the great guest. Stanley washed up as well, I mean, he leaves the kitchen tidy. You would love Stanley at your house.

STANLEY TUCCI: I do like washing up.

NICK GRIMSHAW: You do like washing up.

STANLEY TUCCI: I love it.

NICK GRIMSHAW: Like tidy kitchen.

STANLEY TUCCI: I do.

NICK GRIMSHAW: Are you one of those families, whatever you are having the kids have, or do the kids have to have like the child version of the pasta and then you can have the more sophisticated.

STANLEY TUCCI: Yeah, no, exactly. That's the problem. And my kids now, it's really weird, like my kids should be such great adventurous eaters and they're not.

ANGELA HARTNETT: Really? That surprises me.

STANLEY TUCCI: We've raised them completely wrong. They're lovely people, but we've been really bad about that. So, you make the same five ***** things every week, and you're like, really? 'I want my sausages.' All right, you know, have sausages. And then it's like, 'Would you like to try some mashed potatoes?' Who doesn't like mashed potato?

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT: Yeah, of course.

STANLEY TUCCI: 'I don't want mashed potatoes.' You know, you're just like, 'You want some chips?' 'Nah, I don't think...' you know, you're just like, eat the food!

NICK GRIMSHAW: I really like your British kids accent.

STANLEY TUCCI: That is the way my son talks, you know? I mean, they have a diet like Fagin is their father. Do you know what I mean? It's really bad. Although Matteo's become slightly adventurous. He does eat, when I make pasta con tonno.

ANGELA HARTNETT: Okay, nice.

STANLEY TUCCI: With tomato sauce and tuna and he loves that. But his little sister will not touch tomato sauce, and she won't eat raw tomatoes.

ANGELA HARTNETT: Oh yeah. Finnick.

STANLEY TUCCI: It's exhausting.

NICK GRIMSHAW: It's a fair way to protest. Like that's the one thing they can have, like, a go at.

STANLEY TUCCI: Because our schedules are sort of odd, and you know, we have the older kids too, like, you know, normally at this age I would be sitting and eating with them. But they eat so early, they're like retirees. It just kills me, like- but Felicity is more- she likes to eat earlier and she wants to really feed the kids earlier, 'cause they fall apart, you know? They do. But I don't want to eat at five o'clock. Do you know what I mean? No, that's like lunch.

[Dining table sounds]

NICK GRIMSHAW: I did wear a shoe for Stanley. Normally I do a trainer, but I felt like you deserved a leather Italian shoe. And I thought about that last night.

STANLEY TUCCI: A lot of people have said that.

NICK GRIMSHAW: So, my next book's gonna be called A Shoe for Stanley.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: A Shoe for Stanley. I'm wearing a leather Italian boot. Nice, right?

NICK GRIMSHAW: Really great. But do you always look nice, Stanley? Cause my boyfriend thinks that I need to step it up in the style stakes.

STANLEY TUCCI: Why? I told you when I saw you. I love that sweater.

NICK GRIMSHAW: I've stepped it up, this is, this is the step up. But like when we're at home, I'll wear like, you know, an old t-shirt and tracksuit bottoms, and he is like, nah, nah, just look nice all the time. Like Stanley Tucci. But, but do you look, do you ever.

STANLEY TUCCI: Well no. I wear tracksuit bottoms.

NICK GRIMSHAW: You do?

STANLEY TUCCI: I do. Nice ones.

NICK GRIMSHAW: Yes.

STANLEY TUCCI: But then always before dinner, I always change and put something nice on or, you know, whatever. Even if it's just...

NICK GRIMSHAW: Yeah, my dad always did that. Always wore trousers and a shirt in the house.

STANLEY TUCCI: That's nice.

NICK GRIMSHAW: Like, always.

STANLEY TUCCI: That's nice. I remember people got so excited when I was wearing a belt during lockdown, when I did the cocktail videos. And people were like, 'He's wearing a belt.' And I was like, well, yeah, of course I'm wearing a ***** belt, you know? It's like I have pants on, otherwise the pants would fall down. Like, it's so weird. But it obviously, I wasn't wearing tracksuit bottoms or whatever.

NICK GRIMSHAW: So like, I always think a shoe in the house always, it's like, we're having dinner. Or like there's people coming round. Do you know what I mean? If I've got a shoe on in the house.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: Really?

NICK GRIMSHAW: Yeah.

STANLEY TUCCI: Barefoot?

NICK GRIMSHAW: I do barefoot. But yeah, if I wear a little loafer in the house, I'm like, someone's coming.

STANLEY TUCCI: Yeah.

NICK GRIMSHAW: Someone's coming round.

STANLEY TUCCI: Even if I haven't invited them.

NICK GRIMSHAW: Someone's coming round.

STANLEY TUCCI: I can't be without footwear. Has to be like a sneaker or a boot. My father can't stand to be barefoot, I can't stand to be barefoot, my friend Ryan Reynolds too, he's like, he goes, 'Yeah, no, I can't.'

NICK GRIMSHAW: Can't be barefoot?

STANLEY TUCCI: Can't do it.

NICK GRIMSHAW: Wow.

STANLEY TUCCI: I cannot. I'd sleep in my shoes if I could. I would, like a cowboy, you know? I really- I don't know why, there's a sense of insecurity. Sometimes I just wear shoes and nothing else.

[Dining table sounds]

STANLEY TUCCI: What's that, Angela? You making vongole?

ANGELA HARTNETT: Yeah. Cooking to order.

NICK GRIMSHAW: What, did you order this?

STANLEY TUCCI: What? No, no.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT: No, what I mean is you can't make it ahead. It's cooked, you know, you cook it, you eat.

STANLEY TUCCI: But this is the thing about most Italian food, it's very immediate. There are obviously some recipes, but not a huge number of recipes. that are sort of slow cooked and blah, blah, blah. But it's all like that, which is. 75% of Italian cooking.

ANGELA HARTNETT: Because it's about the ingredients more than anything.

NICK GRIMSHAW: Is today's recipe pretty easy?

ANGELA HARTNETT: I think it is, but it's timing. I mean, some of the things, when I was at college and I remember someone having pre-grated parmesan in one of those plastic tubs, and I was just like, such a snob, like, oh my god, who are these people I'm living with? Pre-grated? But you know, or when people pre-cook pasta and then sort of refresh it in cold water.

STANLEY TUCCI: What?

ANGELA HARTNETT: And then sort of cook...

NICK GRIMSHAW: Who does that?

ANGELA HARTNETT: You know, people like that.

NICK GRIMSHAW: Gordon Ramsay.

[Laughter]

ANGELA HARTNETT: Gordon Ramsay.

NICK GRIMSHAW: Right, get that pasta washed Ange. Get it rinsed. Angela whacks it in the dishwasher. Get it all cleaned up and stuff.

STANLEY TUCCI: But do you cook?

NICK GRIMSHAW: I do cook. I don't cook like you or Angela, but I do. When I- no, do I cook? I guess compared to you and Angela, no.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: No.

NICK GRIMSHAW: But compared say to my boyfriend, yes. So I mean, I do occasionally.

STANLEY TUCCI: Does he cook?

NICK GRIMSHAW: No, not at all. He finds it really stressful. I enjoy the method of cooking, I don't really like following a recipe, I like just sort of free styling it a little bit. But I think you've gotta have a bit of time and a bit of trial and error. So I do like it on like a weekend, I love it. Yeah, he finds it really stressful. I love watching like, you know, your show and cookery shows where there's like the joy of it and like the romance of it.

STANLEY TUCCI: I know.

NICK GRIMSHAW: And he's more like, logistically it's a pain in the arse, 'cause you've gotta go and buy everything and then clean up and then we eat in a minute, so what's the point of spending three hours to cook? And I'm like, it's romantic. And he is like, it's annoying, let's just go out. But I did see like when your show's on, on Twitter your name does trend, like you know when someone dies. But you're not dead. But it is just all great praise and like, I noticed reading through it, people are just like, I love this show, I want to go to Italy, I want to cook. But have you had like the nicest reaction to this show?

STANLEY TUCCI: The greatest reaction. I mean, we're shocked. It was an idea that I had like fifteen years ago. And then CNN came to me, what, four years ago or something like that, and they said, do you have any ideas for a show? I gave them three ideas, this was one of them, and as soon as I said it, you saw their eyes sort of go like, 'Oh yes. We get to go to Italy.' And, and then, you know, we made it and it's been great. It's really, really been great. When we go to Italy now and we're filming, there are people who come up to you and go, 'Oh my God, we're here because of your show. We're going...' blah, blah, blah. And somebody told me that in Naples, people are doing a Stanley Tucci tour, which is going to the places that we went in Naples, which of course I can't remember now 'cause it feels like a thousand years ago. But I think it's opened up people's minds about Italy in a way, not that they didn't want to go before, but that they understand now, as Angela and I have talked about, that it's not just, hey, you just have pasta, hey, you just have pizza. Hey, you like there are these, all these nuances to it. A dream show. Look, I'm just watching you toss.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT: Oof!

STANLEY TUCCI: Oof!

ANGELA HARTNETT: Right, I think we're there.

STANLEY TUCCI: Oh, do you smell that? Do you smell it?

NICK GRIMSHAW: Smells fantastic. See, I'd be worried of cooking a clam-

ANGELA HARTNETT: Don't say it.

NICK GRIMSHAW: Rolling the eyes already. Angela rolls the eyes if I have any question.

STANLEY TUCCI: Did she roll her eyes?

NICK GRIMSHAW: She does about eight per episode. See, I'd be worried of cooking a clam at home.

ANGELA HARTNETT: Oh, right. Oh, I thought you were gonna make me nervous.

STANLEY TUCCI: Why?

ANGELA HARTNETT: Make me worried cooking for Stanley.

NICK GRIMSHAW: No, no, no. I don't know, like there's certain things at home, like a clam.

ANGELA HARTNETT: But you just don't have the ones that aren't open.

NICK GRIMSHAW: Okay. That's it?

STANLEY TUCCI: Yeah, that's it. It's that simple. Whatever- if the clam doesn't open, don't eat it.

NICK GRIMSHAW: Okay. Let's cook it at home.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: And if the clam is opened when you cook it and it won't close if you cap it, don't eat it. Oh, look at that.

NICK GRIMSHAW: Wow.

STANLEY TUCCI: How gorgeous that is. Also, come on these-

ANGELA HARTNETT: I've done a bit of these pangrattato if you want to put a little bit of parmesan on top.

STANLEY TUCCI: Oh yes, I love that.

ANGELA HARTNETT: Spaghetti alle vongole. So, basically spaghetti with vongole, which are clams, just some garlic in there, white wine and parsley, and then pangrattato is basically fried breadcrumbs because, Stanley will back me up, the Italians waste.

STANLEY TUCCI: Nothing.

ANGELA HARTNETT: Nothing. And actually, I'm sure your mother's fridge was like my grandmother's fridge. That all you ever had was like little pots with saucers on top, and it was just, they'd never, even a tiny spoon of sugo, they would never waste it.

STANLEY TUCCI: I still do that.

ANGELA HARTNETT: Yeah, I love it.

STANLEY TUCCI: I do in a little container 'cause you're like, well I could put that with an egg, I could put up with a little something.

NICK GRIMSHAW: Yeah. I always like to do our- if we've got any like leftover veg from the night before, I'll add that pan fry in the morning and whack an egg on it. I'm always like, whack an egg on it, it's breakfast.

STANLEY TUCCI: I would put egg in just about anything.

NICK GRIMSHAW: A shoe.

[Drink pouring sounds]

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

So, we've gone for a Pinot Grigio to have with our vongole, which is from Waitrose, of course. They've paired this on their website, and if you want to go and check out the wine or check out the recipe, how to make this [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

STANLEY TUCCI: I'm so excited. This is like the greatest podcast ever.

NICK GRIMSHAW: Right?

ANGELA HARTNETT: Oh, yes!

STANLEY TUCCI: Most of them you're like, starving, you know?

ANGELA HARTNETT: We will be tweeting that.

STANLEY TUCCI: You're like, we have to keep talking without anything?

ANGELA HARTNETT: A few people have said that, there's been a lot of-

NICK GRIMSHAW: I hate a podcast without wine and pasta. Terrible idea.

[*Cutlery sounds*]

In terms of culinary, do you have a favourite region in Italy that you've been to that you're like, that's the one. Or is that too hard to do?

STANLEY TUCCI: It's hard to do. I really love-

NICK GRIMSHAW: Don't have a favourite anything.

STANLEY TUCCI: I have a favourite child. But yeah, I don't know. Where would you...?

ANGELA HARTNETT: I mean, I suppose partly I love Emilia-Romagna 'cause I know it. But I really love Sicily. I think you would love Sicily, 'cause Sicily feels like you're going back forty years. That's what I love about it.

STANLEY TUCCI: And Sardinia, we were just there filming and I have to say that for me, I had been once before and I thought, well, this food is amazing. We

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

went again and I have to say, you almost couldn't find a bad meal. It did feel like Italy thirty years ago.

ANGELA HARTNETT: Yeah. I love that.

STANLEY TUCCI: Oh god, it was amazing.

ANGELA HARTNETT: I want a Sunday closing half day, all this nonsense seven days a week for this.

NICK GRIMSHAW: You should bring it in and say it's my Italian heritage.

ANGELA HARTNETT: Yeah, yeah, exactly, yeah.

NICK GRIMSHAW: On a Sunday. Is the show as fun as we imagine it is to make it. Because I did say earlier, I said, I'd love Stanley Tucci's job. He like goes around Italy, eats food and goes, 'That's delicious.' Then I was kindly reminded, they were like, you do do that on a podcast with Angela Hartnett. I was like, oh yeah.

STANLEY TUCCI: And you don't have to get on a plane.

NICK GRIMSHAW: Exactly, you have to travel.

STANLEY TUCCI: And no one cares what you're wearing.

NICK GRIMSHAW: No, exactly.

STANLEY TUCCI: I mean, obviously.

No, and you know, you're just- it is really wonderful. It is exhausting. I mean, it sounds funny, people go, 'Put me in your suitcase. Let me go with you.' And you're like, You don't want to. You really don't want to because you know I'm speaking two languages, not particularly well. And then you're meeting new people every day, you're travelling great distances.

ANGELA HARTNETT: And you gotta be up every day.

STANLEY TUCCI: And you gotta be up every day. You have to be like, happy, and I'm like, hm, really.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Not hungry today.

STANLEY TUCCI: Yeah.

ANGELA HARTNETT: And you're away from Felicity and the family.

STANLEY TUCCI: You're away from the kids, so it's really hard. So we're, we're basically, we're done with Italy. No, we are, we're done. But I think what we're gonna do Searching for the British Isles or whatever you call it.

ANGELA HARTNETT: Oh, that would be fantastic.

STANLEY TUCCI: Yeah. So, we're gonna do that next year. And that's exciting to me because yeah, I'll be able to come home more often, I won't have to fly for the most part. And there's just so much here. You know, England has so much to offer, and again, you sort of want to dispel the myth of, 'Oh, in England nobody eats well.' We know that's not true. So like, 'Italy is just pasta' and whatever. So the hope is to sort of educate people, I suppose, in a way, as I've been educated by living here.

[Cork popping sound]

NICK GRIMSHAW: Next movie you are doing is the Whitney Houston movie, I Wanna Dance with Somebody. Which you've done, but when does that come out? That's soon, no?

STANLEY TUCCI: 21st.

ANGELA HARTNETT: 21st. Just pre-Christmas.

STANLEY TUCCI: 21st. In fact, I saw some of it just before I came here. I was doing the ADR, which is just filling in any sound that was, that needed fixing. Lottie and I just saw some of it.

ANGELA HARTNETT Thumbs up, Lottie.

NICK GRIMSHAW: Lottie just did the international sign of, 'It's fantastic'.

ANGELA HARTNETT Amazing.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

STANLEY TUCCI: I'm so excited. It was a really, like, it was an amazing experience. I don't often say that you know about films. It was really great, the people were so nice. Yeah. This young woman, Naomi Ackie is like, incredible. Incredible. A great director.

ANGELA HARTNETT: Filmed all in the States, yeah?

STANLEY TUCCI: Yeah. We shot in Boston, actually.

ANGELA HARTNETT: Okay, right.

STANLEY TUCCI: It was... it was great.

NICK GRIMSHAW: Even the trailer is, wow. Like when- you know, you see a trailer for a movie, you're like, yeah, okay. Like the trailer got me wound up.

ANGELA HARTNETT: He's not easily impressed, this one.

NICK GRIMSHAW: I was like, oh my god. I was sending it to my family, and it was like, Christmas we have to go see it.

STANLEY TUCCI: But it is one of those movies- I know, and they're so smart to release it then, because you want to go and you want to celebrate, even though it's a tragic story, obviously. She still- you know, when you listen to that voice, it just gives you joy. Like it gives you such happiness. I was like in love with everyone I worked with, after. I was there for like three weeks and I didn't want to go. I mean, I was just, it was wonderful.

NICK GRIMSHAW: And who do you play in it, Stanley?

STANLEY TUCCI: I have no idea.

NICK GRIMSHAW: You have no idea. You played Whitney Houston.

STANLEY TUCCI: Yes. The young Whitney Houston.

NICK GRIMSHAW: Let's talk about your wonderful book, Stanley. [*Slams table*]

STANLEY TUCCI: Jesus. You scared me.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Oh god, sorry! Scared Stanley. We wanted to read about your book, Taste.

STANLEY TUCCI: Go ahead.

NICK GRIMSHAW: Which we do think you are a man of, taste. Not just in the culinary world. You look stunning at all times.

STANLEY TUCCI: Thanks.

NICK GRIMSHAW: We wanted to go through this book in quite a lazy way.

STANLEY TUCCI: That's how I wrote it.

NICK GRIMSHAW: Okay. So, we thought we'd flick through your book, and see if you could, you know, retell some of these wonderful stories that are all in Taste.

STANLEY TUCCI: I'm gonna have more wine.

NICK GRIMSHAW: Yes, please have more wine, Stanley. First up, 'I remember my acting teacher, George Morrison, telling us...' Talk to us about George Morrison. What did he teach you?

STANLEY TUCCI: He was really interesting, George Morrison. He was a guy who was trained at Second City, which was in Chicago. And so I was trained in The Method, but also in improvisation. He said that people like to watch people doing sort of very ordinary tasks. And I'm a big believer in this. You know, we do- obviously there needs to be some drama involved, and yet at the same time, there is nothing that humanises someone on film, as to just simply watch them do a really simple thing, without music.

ANGELA HARTNETT: That we all do in a way.

STANLEY TUCCI: That we all do, without music, without talking, without anything, and that just suddenly goes- it sits in you as an audience member...And then that person can go do whatever, but then we know them. Then we know who they are.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: That does work. Cause you know, in like Ocean's Eleven, Brad Pitt, he's constantly got like a crisp or an olive or something going on, probably got a drink.

ANGELA HARTNETT: That's why you want Brad Pitt to play you.

NICK GRIMSHAW: Well, that's why we're kindred spirits, yeah.

STANLEY TUCCI: It's funny. When I walked in here...

NICK GRIMSHAW: You were like, Brad?

STANLEY TUCCI: Yeah, I know!

NICK GRIMSHAW: Now we spoke about martinis on this podcast and everyone on Twitter kicked off. We had Jamie Laing join us on this podcast and he started a rumour, which is plucked just from his brain, not from any factual evidence whatsoever, he said that James Bond takes his martini shaken and not stirred because stirring it stirs the alcohol with the water and mixes it, whereas shaken it means the water sits on top and he's a good spy and he can drink the water. We were like, 'Oh my God, that's amazing!' Apparently, it's total bull****. But in your book...

STANLEY TUCCI: It doesn't make any sense.

ANGELA HARTNETT: Stanley's looking at us like, what are you two rabbiting on about?

NICK GRIMSHAW: We'd had three martinis. But you say in your book that you believe that a martini should be stirred and not shaken.

STANLEY TUCCI: Yeah.

NICK GRIMSHAW: Why?

STANLEY TUCCI: Because otherwise the water sits on top.

[*Laughter*]

ANGELA HARTNETT: That's how your dad showed you.

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

NICK GRIMSHAW: Exactly!

STANLEY TUCCI: I don't know. To me, yeah. If you want it really fast, you're desperate for it, yeah shake it up and whatever, but I think there's a subtle difference, which is, you can't help but get a little bit of ice in and it changes the structure of it. To me, the structure is much more consistent, if you stir it.

NICK GRIMSHAW: You have written here, Stanley Tucci, 'Now I am not one who is necessarily drawn to the Michelin star.'

STANLEY TUCCI: Sorry, Angela.

ANGELA HARTNETT: It's alright.

NICK GRIMSHAW: Sorry Ange. That's all she talks about, 'Michelin star.'

STANLEY TUCCI: At night. Was that a Michelin star? No Angela, no. That's the North Star.

ANGELA HARTNETT: Not the one behind it? Just checking.

NICK GRIMSHAW: But you're not drawn to a restaurant if it has a Michelin star for that reason? You're not like, oh, gotta go there.

STANLEY TUCCI: No, I mean, I want to go because I'm curious. But I do find a lot of them fatty.

ANGELA HARTNETT: I think the problem is Michelin, it gives the wrong connotation. People think Michelin and they think posh, and they think too many waiters and too much, 'Yes Madam.' Whereas actually, they're not all like that. I think it's down to the person who owns the restaurant to make sure it's not, you know, and you just chill out and you know, I've got this great customer at Murano who's always in there, John Burton, and every time I see him, he goes, 'Angela, I'm in this restaurant more than you.' He literally shouts it across the ring. And I go, 'Yes, Mr. Burton, 'cause every time I see your name, I make sure I'm not here.' And you know, we sort of diffuse any pompousness, because sometimes people do think, okay, white table, you know. But, so it's, I do know where you're coming from.

STANLEY TUCCI: Because it becomes boring, it becomes precious. And anything that becomes precious-

Dish: Season 2 - Episode 6 - 9th November 2022

Name of episode Stanley Tucci, a negroni and spaghetti alle vongole

ANGELA HARTNETT: It's food. Don't take it too seriously. It is a carrot, let's be honest. But you know what I mean?

NICK GRIMSHAW: Well, Stanley, thank you for coming to join us.

STANLEY TUCCI: Thank you for having me.

ANGELA HARTNETT: Been amazing.

NICK GRIMSHAW: It was so good to meet you and to chat to you.

STANLEY TUCCI: Likewise. So much fun.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Cheers, Stanley.

STANLEY TUCCI: Thank you, it's been an honour.

[Applause]

Guys, guys. Please.

NICK GRIMSHAW: All the recipes and drinks can be found on the Waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

ANGELA HARTNETT: Follow Dish from Waitrose wherever you get your podcasts. Tell your friends, tell your family, and why not leave us a review on Spotify and Apple Podcasts.

NICK GRIMSHAW: We can't all have a Michelin-star chef in the kitchen, but you can get some Michelin-star advice. Email questions for Angela to dish@waitrose.co.uk