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THE INVITE

A digital or paper note with a scarlet border (the color favored by Roman Empire commanders) conjures the rich hue often linked with Italy's capital city.

Oro card, free/digital invite; paperlesspost.com/instyle.

ROMAN HOLIDAY DINNER!

*Dinner to be served
Thursday, September 25th
in Annapolis, Maryland
The and the John W. Fog*

Handblown crystal candy dishes, Lobmeyr, from \$259; tableartonline.com. Coffee beans, Sant'Eustachio, \$17/8.8 oz.; gustiamo.com.



THE SCENE

ARTFUL ITALIANO

PROP WITH PENNE

Celebrate the glorious shapes of artisanal pastas by shaking them straight from the bag into elegant glass vessels. Keep the look graphic by using a single noodle variety for each container, then cluster them together on the table.

ELEVATE ESPRESSO

Empty coffee canisters from Rome's historic Sant'Eustachio café and use them as vases for lush flowers. Then fill demitasse cups with the roasted beans and place one at every setting. Poke a wood skewer with a name tag glued on into each.

PLAY GAMES

Print out cards (see photo on previous page) with the words *ciao bella* on one side and a Rome-related trivia question on the other (think Sophia Loren film factoids). Scatter them on the table. Set the mood with retro-chic Peppino Gagliardi tunes.



Carrara marble and crystal glass, Lee Broom, \$110; at Lee Broom, 844-811-5815.

THE POUR

PEACH SPRITZ

A refreshing, fruity drink "you'd find in a Roman trattoria," says Mario Batali, this simple cocktail is best when made with ripe peaches. A dash of herbal amaro liqueur and a splash of Frascati, a white wine that's been produced in the countryside around Rome for hundreds of years, create a pleasing, not-too-sweet blend.

SERVES 1

- 3 peach slices
- 1 tbsp Amaro Lucano liqueur (\$27; astorwines.com)
- 4 ice cubes
- 1 oz. sweet white vermouth
- 4 oz. Frascati wine
- 1 tsp fresh orange juice

1 Combine peach slices and Amaro Lucano in a bowl; let stand 1 minute.
2 Place ice cubes in a large wineglass; pour in vermouth, and swirl to distribute. Add Frascati, peach slices soaked in amaro, and orange juice.