

Recipes From An Italian Summer (Cookery)

In her new book, Catherine Fulvio celebrates all that is great about Italian food and food culture with over 100 new recipes for the good life.

A collection of nearly two hundred recipes offers a wide range of traditional dishes from the ten regions of northern Italy

Theo Randall loves Italian food. As head chef at the iconic River Cafe he won a michelin star for his Italian menus and his restaurant Theo Randall at the InterContinental is consistently voted on of the best Italians in the UK. In his new book, Theo wants to show you how to make his favourite Italian dishes at home - the food he cooks and eats when he's not working at his restaurant. Theo focuses on what he loves best - a few top quality ingredients making perfectly balanced flavour combination - and offers over 100 recipes with simple methods that work in a home kitchen. For Theo, food is a pleasure to be shared with friends and family and cooking should be relaxing, enjoyable. With this in mind, Theo's recipes take from just 15 minutes to make from scratch so you can pick a dish depending on the time you have, then spend more time eating, enjoying and sharing the food you've prepared. Chapters are split by meal times with an emphasis on simplicity, with big and small sharing platters and lots of tips to offer. There are speedy starters, mains and puddings but Theo shows you how to make Italian staples from scratch too. So, when you do have time and want to make your own pastry or bake your own pizza, you have the best recipe to hand. Fresh and innovative, Theo's approach means you can relax at mealtimes while enjoying delicious food every day of the week. Chocolate cake makes sweet dreams come true. In a real-life fairy tale, author Sheryl Ness shares how she fell in love with Vincenzo, a chef in a quaint Tuscan kitchen, over his decadent hot chocolate cake. This enchanting memoir will transport you to the cobblestone streets, lush hillsides dotted with grapevines and olive trees, and unique characters that create the backdrop for Sheryl's Italian love story. Love in a Tuscan Kitchen is sprinkled with traditional recipes she collected along the way and flavored with rich accounts of how her dreams were fulfilled many times over while living in a picturesque village in Chianti. Raise a toast and taste pure joy as Sheryl opens her heart to love, and in turn finds herself on a remarkable journey of discovery through the people, traditions, and customs of Italy as the blond Americana fell in love with the chef with twinkling eyes.

“Domenica, at home in the tradition, reveals all: lore, history, tips, and, best of all, a thousand thrilling tastes from the garden that is Italy.” —Frances Mayes, #1 New York Times bestselling author of Under the Tuscan Sun This book is a tribute to Italy’s many glorious vegetables, from the bright, orange-fleshed pumpkins of autumn to the tender green fava beans of early spring. Organized by course, this lavishly photographed cookbook lauds the latest dining trend—the vegetable’s starring role at the center of the plate. Cooks of all skill levels will enjoy more than 100 recipes mixing tradition and innovation, ranging from the basics (Fresh Spinach Pasta Dough and Fresh Tomato Sauce) to the seasonal (Spring Risotto with Green and White Asparagus) to savory (Grilled Lamb Spiedini on a Bed of Caponata) and sweet (Pumpkin Gelato). This indispensable recipe collection will appeal to Italian cuisine lovers looking to celebrate vegetables in any meal, every day. “Marchetti’s Eggplant ‘Meatballs’ in Tomato Sauce is simply dazzling . . . rich, succulent, vibrant, satisfying. . . . This simple, contemplative, seductive book offers Bread Soup with Summer Squash; and Beet and Beet Green Gratin; Riccilli with Peas and Porcini; and staples like Basic Beans in a Pot.” —Scott Mowbray, editor of Cooking Light “Fresh vegetables, prepared so beautifully at the peak of ripeness, result in a book you won’t want to live without. The really special part is that Domenica creates a perfect marriage

between classic Italian vegetable dishes and the seasonal abundance that is available at your local farmers’ market. This is truly an inspirational cookbook and one that I will enthusiastically return to for years to come.” —Tracey Ryder, Cofounder of Edible Communities

Molto Gusto

Jamie Cooks Italy

Old World Italian

The Glorious Vegetables of Italy

Recipes from an Italian Summer

Easy Italian Cooking

The Sicily Cookbook

Our Italian Summer

A Vegan Summer in Southern Italy is a cookbook and travel guide that takes the reader on a culinary exploration of the cuisine and culture of the south, as experienced by the author on her own travels to Italy. Each chapter showcases regional towns and recipes with vivid descriptions and photography. Summon the spirit of the south in your own home with 70 authentic plant-based dishes, with every page transporting you on your own vegan Italian adventure.

After the summer was over and we went back to Ozone Park, school started and I had to run back to Aunt Mary's for my meatballs and coffee. But then, we also had the holidays to look forward to. Thanksgiving would be coming and that could only mean one thing Mom was going to make lasagna! Growing Up Italian is a cookbook of delicious recipes, humorous short stories, and treasured memories from author Anne Marie Guarino-Schrank. These hard-to-find Italian recipes are compiled into one great cookbook, perfect for the holidays and for family gatherings. With each group of recipes, Guarino-Schrank shares heartwarming family stories about growing up in an Italian family. Included are such delectable dishes as stufolli (honey balls), Easter bread, Sunday sauce, artichokes, cordons, soups, an eggplant appetizer, pizza rustica, and more! Let Growing Up Italian be your inspiration to collect your own family recipes and to pass them onto your children and grandchildren. With great cooking tips and recipes for every holiday of the year, you'll love Growing Up Italian!

'Under the Olive Tree' is a story of family life and food in Lugano, an elegant city clinging to the edges of a Swiss Lake near the northern Italian border, and the sapphire seas of the Costa Smeralda in Sardegna, Italy. Manuela Darling-Ganser, along with photographer Simon Griffiths, goes on an inspirational journey as she revisits the memories, sights, smells and tastes of her home town and the summer holidays of her childhood. Eat salami and mountain cheeses with red wine in the tiny grotto restaurants in the remote valleys of southern Switzerland.

Learn to cook traditional Italian food for every holiday of the year with Rosella Rago and her Italian nonna in Cooking with Nonna: A Year of Italian Holidays. They're back! Rosella Rago and her adorable Nonna Romana have returned with Cooking with Nonna: A Year of Italian Holidays, a traditional cookbook no Italian kitchen should be without. This Italian cookbook is a culinary treasury, jam-packed with over 125 classic holiday recipes for Italian-food lovers, including classic holiday recipes like Stuffed, Christmas Fish, Manicotti, Cannelloni, Cannoli Cheesecake, and more. With advice from nonnas all over the country, this unique book includes holiday classics from every region of Italy, from Milan to Sicily, and includes holiday memories from the nonnas themselves. The nonnas also give their personal tips on cooking for a crowd (and it's always a crowd). And, of course, no new Cooking with Nonna cookbook would be complete without Rosella's signature dishes and unique voice. Rosella and her nonnas will have you enjoying Italian culinary delights around the year. In addition to the major holidays of Christmas, Easter, and Thanksgiving, you will find recipes for New Year's Eve and Day, the Epiphany, Little Easter, St. Joseph's Day, Carnival, and Mother's Day, Women's Day, Mother's Day, and Saint Roman's Feast. To complete your year-round Italian tasting tour, recipes for weddings and other celebrations are included. Nothing brings family together like delicious food around the holidays, and Cooking with Nonna: A Year of Italian Holidays has everything you need to keep your family full and happy every holiday of the year. Bring the dishes and the memories you grew up with to a whole new generation of Italian Americans!

Following the phenomenal success of The Silver Spoon, this book presents a collection of over 400 summer recipes for all lovers of Italian food, collected by the team behind the original book. Recipes from an Italian Summer presents a range of easy-to-follow, authentic Italian recipes using the most delicious seasonal ingredients. From informal picnics to family barbecues and entertaining outdoors, Recipes from an Italian Summer has the perfect dish for every day of summer, in a collection greatly expanded from the original book.

Classic and Contemporary Italian Recipes

Regional Foods of Northern Italy

Canning, Curing, Infusing, and Bottling Italian Flavors and Traditions

Eat Like an Italian

Food of the Italian South

Simple Pleasures of Italy in Recipes and Stories

Bestia

Love Italian Food

More than 200 delicious classic and contemporary Italian vegetarian recipes from the acclaimed Silver Spoon kitchen The latest title to join Phaidon's Silver Spoon library features more than 200 recipes for Italian vegetarian dishes, with a particular emphasis on healthy meat-free options for appetizers, main dishes, salads, sides, and desserts. Recipes range from classic dishes that are traditionally vegetarian to contemporary dishes that introduce ingredients borrowed from outside Italy's culinary culture. The book is easy to navigate, thanks to its recipe icons, while gorgeous specially commissioned photographs bring its delicious dishes to life.

Embark on the enchanting culinary journey and experience the culinary delights of the Sicilian diet. Join Sicilian cook, writer, and photographer Cetina Vicenzino as she shares more than 70 authentic and mouth-watering recipes from this unique Mediterranean island. While only a few miles from Italy, Sicily's heritage is proudly distinct from that of the mainland, favoring dishes packed with spices, citrus fruits, cheeses, olives, tomatoes, eggplants, and seafood. Featuring three strands of Sicilian cooking - Cucina Povera (peasant food), Cibo di Strada (street food), and Cucina dei Mons U (sophisticated food) - alongside profiles on local chefs and food producers, The Sicily Cookbook invites you to discover the island's culinary culture and let your summer cooking burst with Mediterranean sunshine.

'Rustic Italian' offers over 100 recipes that are inspired by classic Italian favourites, but are lighter, fresher, simpler and perfect for today's home cook.

" In this amazing book, Fabio shows you how to make delicious Italian dishes easily and quickly! It's the next best thing to having him in your kitchen. " —Antonia Lofaso, Chef and Restaurateur of Scopa Italian Roots, The Local Peasant, Sycamore Tavern and Black Market Liquor Bar Dinner doesn't have to be daunting. In half an hour or less you can cook up an Italian meal at home like a professional chef. In this case, just like Top Chef star Fabio Viviani. Infused with his warmth and humor, this book brings Fabio into your kitchen. If Fresh Fettuccini with Manila Clams and Spicy Sausages and Chicken Pizzaiola with Mozzarella and Pepperoni seem like recipes that are out of reach, think again. Fabio shows home chefs how to cook "Grandma Style" (that is, like an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cioppino, and Salted Caramel Chocolate Cake. Fabio's 30 Minute Italian provides lots of time saving tips, from freezing batches of herbs and dressing to making your own pasta dough in three minutes tops. Along the way, Fabio shares stories from his early life in Florence where he apprenticed at age five to his wheel-chair-bound and wooden-spoon-wielding great-grandmother to his American life cooking dinner for his wife and infant son in Chicago. gorgeously illustrated throughout, and filled with his through-the-roof energy and charisma, Fabio's 30 Minute Italian is guaranteed to make you enjoy your time in the kitchen—and the results!

Ask a foodie about the Amalfi Coast and lemons immediately spring to mind. The sweet, aromatic, large and thick-skinned Shusato Amalfitano is the extraordinary and delectable citrus fruit which Gennaro Contaldo grew up with. Lemons were and still are a part of daily life for locals of the Amalfi Coast, and, when Gennaro came to the UK over 40 years ago he continued this tradition. From a silver of zest in his morning espresso to helping with minor ailments and even household chores, lemons have a wealth of uses. No part of the lemon is wasted - flesh, pith and skin are chopped into salads, juice is drizzled over meat, fish and veggies, while the aromatic zest adds a complexity to a dish's flavour. Even the leaves are used to wrap meat, fish and cheese for extra flavour, or finely chopped and made into a tea infusion. Lemons can cleanse, refresh, preserve, "cook" and add a vibrant flavour to dishes as giving colour and an uplifting aroma. From Ravoliu with Ricotta, Lemon and Mint, and Sicilian Chicken Involtini, to Lemon Biscuits, and Coffee and Lemon Semi-freddo, this is not only a beautiful and inspiring homage to the most revered of fruit but a beautiful inspirational book to date. Chapters are: Introduction - including The Amalfi Lemon and Lemons in the Kitchen; Small Plates; Vegetables; Fish; Meat; Desserts; Drinks & Preserves; Sauces & Dressings.

130 Classic Holiday Recipes from Italian Grandmothers

The Siena Issue

Growing Up Italian

Recipes and Culinary Adventures

Family and Food in Lugano and the Costa Smeralda, Italy

100 inspired recipes from one of Britain's best Italian chefs

A Season on France's Cote D'Azur and Italy's Costa Bella

Festa

Mimi explores the beautiful coasts and countrysides of Italy in this lavishly photographed cookbook featuring simple, authentic recipes inspired by the country's devoted producers and rich food heritage. "A tribute to the home cooking of real families across the country."—The Wall Street Journal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Beloved for her gorgeous cookbooks A Kitchen in France and French Country Cooking, Mimi Thorisson, along with her lively family and smooth fox terriers in tow, immersed readers in the warmth of their convivial lives in rural France. In their newest cookbook, the Thorissons pause their lives in the idyllic French countryside to start a new adventure in Italy and satisfy their endless curiosity and passion for the magic of Italian cooking. Old World Italian captures their journey and the culinary treasures they discovered. From Tuscany to Umbria to Naples and more, Mimi dives into Italy's diverse regional cuisines and shares 100 recipes for authentic, classic dishes, enriched by conversations with devoted local food experts who share their time-worn techniques and stories. You'll indulge in dishes culled from across the country, such as plump agnolotti bathed in sage and butter from the north, the tomato-rich ragus and pastas of the southwest, and the multifaceted, seafood-laden cuisine of Sicily. The mysteries of Italian food culture will unravel as you learn to execute a perfect Neapolitan-style pizza at home or make the most sublime yet elemental cacio e pepe. Full of local color, history, and culture, plus evocative, sumptuous photography shot by Mimi's husband, Oddur Thorisson, Old World Italian transports you to a seat at the family's table in Italy, where you may never want to leave.

Molto Gusto is a glorious collection of mouth-watering recipes for pizza, pasta, and more from Mario Batali's famed Otto Enoteca Pizzeria in New York City. Chef and restaurateur Batali—a fixture on the Food Network and bestselling author of Italian Grill and Molto Italiano—has been named by Fortune magazine as one of the “100 most recognized personalities in the U.S.” With Molto Gusto, Mario Batali takes food lovers on a spectacular culinary journey—from antipasti to gelati—with nearly 100 scrumptious recipes for “Easy Italian Cooking” and gorgeous full-color photographs.

This is not a book about what it's like to be old. It's about what it's like to have lived. There is no food quite like a grandmother's time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is Grand Dishes, a journey across four years of cooking with the world's grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers' lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother's recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book to pass down through generations.

Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share 100 classic and modern recipes. Step-by-step instructions for making fresh pasta offer plenty of variations on the classic egg pasta, while a glossary of pasta shapes, a source list for unusual ingredients, and a handy guide for stocking the pantry with pasta essentials encourage the home cook to look beyond simple spaghetti. No matter how you sauce it, The Glorious Pasta of Italy is sure to have pasta lovers everywhere salivating.

It's summertime in Italy and the living is easy. The days are longer and more relaxed. Italians flock to the coast to enjoy the tranquility of the sea or retreat to the countryside to unwind in the brilliant, bright sunshine. And most all, they eat. Recipes from an Italian Summer captures the essence of the Italian summer featuring over 400 easy-to-make seasonal recipes, organized by how we like to eat with individual chapters for Picnics, Salads, Barbecues, Light Lunches and Suppers, Summer Entertaining, Desserts, and Ice Cream and Drinks. The recipes are perfect ways to make the most of tasty summer produce such as tomatoes, fresh herbs, peas, beans, fresh fruit, and berries. A must-have for anyone who enjoyed The Silver Spoon, Phaidon's bestselling Italian cookbook.

Recipes from an Italian Summer not only brings the taste of the Italian summer to your table, it also transports you to Italy. Alongside 100 beautiful photographs of the mouthwatering dishes by Andy Sewell are more than 30 stunning images of the Italian countryside from award-winning photographer Joel Meyerowitz. Travel through the pages to the idyllic vacation regions of Campania, Tuscany, Sicily, and Sardinia and you experience the bold flavors of their regional cuisines. Piadina Preparation time: 45 minutes (including rising) Cooking time: 15 minutes Serves 12 5 ¼ cups all-purpose flour, plus extra for dusting 2 teaspoons baking powder (optional) ¼ cup lard olive oil, for brushing 12 slices prosciutto salt Sift together the flour, baking powder, and 2 pinches of salt into a large bowl. Add the lard and as much warm water as necessary to mix to a springy dough. Cover with a clean dish towel and let rise for 30 minutes. Divide the dough into 12 pieces and roll them out into thin rounds on a lightly floured counter. Brush a skillet with oil, add the round in batches, and cook on both sides for a few minutes, until lightly browned. Top each piadina with a slice of prosciutto and fold in half to serve.

Under the Olive Tree

Recipes and Remembrances

Fabio's 30-Minute Italian

Cook Italy

Bold Italian Cooking

Recipes for friends and family from a home in Asolo

A Vegan Summer in Southern Italy

Cook Italian

This is not just another Italian cookbook filled with pizza and pasta recipes. Italian Street Food takes you behind the piazzas, down the back streets and into the tiny bars and cafes to bring you traditional, local recipes that are rarely seen outside of Italy. Delve inside to discover the secret dishes from Italy's hidden laneways and learn about the little-known recipes of this world cuisine. Learn how to make authentic polpettine, arancini, piadine, cannoli, and crostoli, and perfect your gelato-making skills with authentic Italian flavours such as lemon ricotta, peach and basil, and panettone flavour. With beautiful stories and photography throughout, Italian Street Food brings an old and much-loved cuisine into a whole new light.

A Vegan Summer in Southern ItalyRecipes and Culinary Adventures

TikTok sensation and beloved home cook Nadia Caterina Munno, a.k.a. The Pasta Queen, presents a cookbook featuring the signature pasta tips and tricks that are 100% authentic to Italian traditions—and just as gorgeous as you are. In the first-ever cookbook from TikTok star and social media sensation Nadia Caterina Munno—a.k.a. The Pasta Queen—Nadia is opening the recipe box from her online trattoria to share the dishes that have made her pasta royalty. In this delectable antipasto platter of over 100 recipes, cooking techniques, and the tales behind Italy's most famous dishes (some true, some not-so-true), Nadia will guide you through the process of creating the perfect pasta, from a bowl of naked noodles to a dish large and complex enough to draw tears from the gods. Whether it's her viral Pasta Al Limone, a classic Carbonara, or dish that's entirely Nadia's—like her famous Assasin's Spaghetti—The Pasta Queen's recipes will enchant even the newest of pasta chefs. Featuring a colorful tour of Italy through stunning photographs and celebratory tales of the country's rich culinary heritage, along with stories about Nadia's own life and family, The Pasta Queen is a cookbook that will warm your heart, soothe your soul, and spice up your life. And best of all? It's just gorgeous.

Two leading families, two love stories - and a lot of delicious Italian food. Pieta Martinelli's entry is getting married. Since she is a bridal designer it falls to her to make the wedding gown. But Pieta is distracted by a series of unanswered questions. Why is her father feuding with another Italian in the neighbourhood? Why is her mother so faded and sad? And could the man she's always held a torch for really be getting married to someone else? As Pieta stitches and beads her sister's wedding gown she uncovers the secrets that have made her family what it is and that stand between her and happiness. THE

ITALIAN WEDDING is a beautiful love story. It's about discovering who your parents really are. And who you really want to be.

Italian food is the ultimate comforting home-cooked cuisine. Full of rich, robust flavors, enticing aromas, and exuberant colors, homemade Italian cuisine is a celebration of love for both food and family. With The Italian Cookbook for Beginners, you won't need to travel far and wide to enjoy the authentic flavors of Italy into your home. This is sure to become one of your most cherished Italian cookbooks. If you are new to the art of Italian cooking, The Italian Cookbook for Beginners will show you how to cook like an Italian mama. You'll get over 105 authentic Italian Cookbook recipes using affordable everyday ingredients straight from your local grocery store. Enjoy Italian Cookbook recipes for every meal, and occasion, including fresh homemade pizza, flavorful Eggplant Parmigiana, and comforting Italian-style pork chops. You'll also get amazing tips from the editors of The Italian Cookbook, including pointers on buying fresh fish, matching sauces with pastas, or planning your own traditional multi-course Italian feast. While many Italian cookbooks may rely on fancy techniques, hard-to-find ingredients, or specialized tools, all you'll need to create mouthwatering Italian dishes is The Italian Cookbook for Beginners and a desire to mangia.

Recipes and stories from grandmothers of the world

Authentic Recipes from a Mediterranean Island

Love in a Tuscan Kitchen

Cooking Up an Italian Life

The Italian Cookbook for Beginners: Over 100 Classic Recipes with Everyday Ingredients

Cooking with Nonna: A Year of Italian Holidays

Liguria: The Cookbook

Living an Italian Culinary Life Wherever You Call Home

In Biter Honey, seasoned chef Letizia Clark invites us into her home on one of the most beautiful islands in the Mediterranean Sea – Sardinia. The recipes in this book do not take long to make, but you can taste the ethos behind every one of them – one which invites you to slow down, and nourish yourself with fresh food, friends and family. The importance of eating well is even more pronounced here on this forgotten island. Try your hand at Roasted aubergines with honey, mint, garlic and salted honey, or a salad of Pecorino with walnuts and honey, followed by Mallorreddus (the shell-shaped pasta from the region) with sausage and tomato. Each recipe and the story behind it will transport you to the glittering, turquoise waters and laid-back lifestyle of this Italian paradise. With beautiful design, photography, full colour illustrations and joyful anecdotes throughout, Biter Honey is a holiday, a cookbook and a window onto a covetable lifestyle in the sun – all rolled into one.

This accessible and far-reaching debut cookbook showcases all of the satisfying and flavor-forward food that has made Bestia one of the most talked-about restaurants in the country. Bestia is known for direct and bold flavors, typified by dishes like fennel-crusted pork chops; meatballs with tomato, ricotta, Swiss chard, and preserved lemon; spinach gnocchi; and tomato and burrata salad; capped off with honey and whimsical desserts like rainbow sherbet, apple cider donuts, and butterscotch coconut tart. Chef Ori Menasse marries his training in Italian restaurants with the Israeli and Middle Eastern food that he grew up eating, to create a delicious hybrid of two of the most popular cuisines.

Unravel the mysteries of Italian cuisine and brings the secrets into the kitchens of ordinary Americans.

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward “Italian food” the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south. Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, mediatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the Involtini alla Piazzetta from farm-rich Campania, a taste of Giugliana from the sugar-happy kitchens of Calabria, a forkful of ‘U Pan’ Cusù’ from mountainous Basilicata, a morsel of Focaccia from coastal Puglia, or a mouthful of Fizz o’ Foje from quaint Molise, you’ll discover what makes the food of the Italian south unique. Praise for Food of the Italian South: “Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook.”—Fine Cooking “Parla’s knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can still find new material.”—Publishers Weekly (starred review) “There’s There’s Italian food, and then there’s there’s Italian food. Not just pizza, pasta, and prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy. . . . and in this book.”—Woman’s Day (Best Cookbooks Coming Out in 2019) “[With] Food of the Italian South, Parla wanted to branch out from Rome and celebrate the lower half of the country.”—The Parkersburg News and Sentinel

Simpso is an Italian recipe, stories, and culture magazine. This is the Siena (Tuscany) issue. In Ancient Greece and Rome, philosophers, artists, and a few lucky ones attended rich banquets followed by wine, singing, dancing, playing, and cultural conversations. This last part was called Symposium, Simposio in Italian. And that's what you will experience when you browse the pages of the magazine: a world of meaningful conversation, inspiring learning, and Dionysian pleasures. In each issue, you will find recipes, stories, local traditions, and beautiful pictures. Plus: ? no advertising ?; ? no sponsors ?; 100% authentic Italian recipes, pictures, traditions, and stories; servings, whenever possible, for two people, duplicable as desired; measures in gr, cups, and oz, whenever possible; print (coffee-table-perfect) book - printed locally - or kindle format. FROM THE ISSUE: WELCOME TO SIENA The Tuscan city of Pailo, delicious sweets, and Middle Ages. But there's more, much more. Behind the big show, behind the brownish brick walls, behind the fancy patisseries. There's passion - some, including me, would say folly - and there's pride. In this issue, we will be swept away by the folly of poets, writers, husbands, economists, friars, painters, and the seventeen Contrade of Siena. We will also experience the universe of Middle Ages apothecaries and prepare one of their potent remedies at home! Further in time, we will meet Euritrans, an indigenous population of the Tuscan lands, and sit at their tables to savor their dishes, discovering the flavors and ingredients that put a base to Tuscan cuisine. We will also explore Siena's traditional food: recipes from the countryside farms, from the noble palaces, and right out of Nonnas' ovens! Finally, we will cuddle our jaded souls with some winter pleasures: healthy and tasty treats, Italian traditions, and home decor inspiration. Siena will be a new destination of our emotional journey through Italy. Our way to honor and preserve the country's heritage, past, and present through a different traveling style: slower, deeper, more mindful. Pour yourself a glass of red wine, spread some toasted bread with olive paté, play some jazz music, relax and dive into Siena's emotional world. Benvenuti a Siena. Claudia

Italy Anywhere

The Glorious Pasta of Italy

Grand Dishes

A Book of Recipes and Memories

Recipes for the Good Life

A Just Gorgeous Cookbook: 100+ Recipes and Stories

Cooking with Nonna

The Italian Wedding

Maddalena Caruso's stunning Italian home provides the backdrop for this supremely beautiful guide to seasonal Italian food and a relaxed Mediterranean lifestyle. Love Italian Food follows the course of the year from spring to winter, with each season sub-divided thematically. The Spring chapter consists of Spring Cooking, Asparagus and Lunch with Roses: Summer features include Kitchen Garden, Figs and Sunny Summer

Colour: Autumn is divided into Garden Harvest, Autumn Comfort, Vineyard Picnic, Pomegranates and Jam Session Winter brings Cosy Celebration with Friends, Radicchio, All Sorts of Cabbages and Sunday Brunch. Throughout, the sumptuous reportage-style photography transports the reader to a world where family and friends come together to enjoy the bounty of the seasons. They may be sitting at fresco enjoying the first warmth of the sun's spring rays, gathered at a table set in the middle of the herb garden in summer, entertaining a crowd in the orchard at harvest time, or seated round a table glowing with candles for a cosy winter celebration. Wherever they are and at whatever time of year, readers are invited to join them.

"Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine."

"Katie's excellent book includes ingredient lists and 400 traditional recipes. She highlights distinctive dishes from Italy's 20 different regions and reveals practical secrets for risotto, meats and gnocchi".—BBC Good Food Magazine As any fan of Italian cuisine will know, each region within Italy is fiercely proud of its unique recipes and cooking techniques. From Tuscany's signature Ribollita (Tuscan Layered Bean and Bread Soup) to the delicious Sicilian Sarde a Beccafico (Stuffed Sardines in Tomato Sauce), popular dishes have been shaped by centuries of tradition and define local identity, from the sun-drenched Mediterranean south to the landlocked, mountainous regions in the north. It is these local particularities and preferences—each evocative of people and place—that make Italian cuisine so rich and fascinating, and Katie Caldesi, with a uniquely impartial eye, has captured all its variety in this beautiful and comprehensive book. Katie is the perfect guide across Italy's culinary map—she has spent years traveling across the country, meeting home cooks and trattoria chefs and gathering authentic recipes and techniques that are distinctive and, at times, the proud and closely-guarded specialty of one village or town. Her 40 masterclasses on cooking techniques—such as making your own tortelloni, baking bread and pizza, and preparing Tuscan sausages—include secret tips that have been handed down through generations and are interwoven with essays on Italy's world-famous produce and fascinating stories on the local traditions that shape the food we know and love today. With several hundred recipes from all 20 Italian regions, including chapters on Pasta, Meat, Fish, Dolci, and Cheese, and featuring stunning travel photography, this is the definitive guide to discovering and cooking Italy's many gastronomic treasures. Katie has spent over 10 years teaching Italian cooking to students at every level and is the principal of La Cucina Caldesi—the only Italian cooking school in London. With her husband, Giancarlo, she owns the Caffè Caldesi in London and Caldesi in Campagna, a beautiful restaurant in Bray, England. Their TV series Return to Tuscany appeared on BBC2 in 2007, the same year a companion book was published. They are also the authors of Italian Mama's Kitchen and have two children, Giorgio and Flavio.

Three generations of women in the Ferrari family must heal the broken pieces of their lives on a trip of a lifetime through picturesque Italy from New York Times bestselling author Jennifer Probst Workaholic, career-obsessed Francesca is fiercely independent and successful in all areas of her life except one: family. She struggles to make time for her relationship with her teenage daughter, Allegra, and the two have become practically strangers to each other. When Allegra hangs out with a new crowd and is arrested for drug possession, Francesca gives in to her mother's wish that they take one epic summer vacation to trace their family roots in Italy. She just never expected to face a choice that might change the course of her life. . . Allegra wants to make her grandmother happy, but she hates the idea of forced time with her mother and vows to fight every step of the ridiculous tour, until a young man on the verge of priesthood begins to show her the power of acceptance, healing, and the heartbreaking complications of love. Sophia knows her girls are in trouble. A summer filled with the possibility for change is what they all desperately need. Among the ruins of ancient Rome, the small churches of Assisi, and the rolling hills of

Tuscany, Sophia hopes to show her girls that the bonds of family are everything, and to remind them that they can always lean on one another, before it's too late. You don't have to live in Italy to live like an Italian. In this inviting collection of meals and memories, well-known food writer Sharon Sanders unites an Italian sensibility to an American lifestyle. She escorts us to the Italy that is in everyone's kitchen. Keenly aware of how sharing food enhances daily living, and in tune with the simplicity people crave today, she shares recipes for complete meals at a glance

-- nearly 200 recipes in all -- made from seasonal produce, imported basics, and ingredients found in any supermarket.

Recipes from Italy's Bars and Hidden Laneways

Recipes and Secrets from Our Travels in Italy: A Cookbook

Vibrant Italian Recipes Celebrating the Lemon

The Pasta Queen

Celebrate Food & Family With Over 100 Classic Recipes from Italian Grandmothers

Bitter Honey

Recipes and Stories from the Island of Sardinia

Chloe's Vegan Italian Kitchen

In an evocative account of a summer voyage on the Mediterranean Sea, an American chef describes his sojourn working aboard the classic yacht belonging to an Italian billionaire and his wife, sailing to the colorful seaside ports of the French Riviera and Italian coast while preparing unique meals reflecting the local flavors and ingredients of each port of call. Reprint. 15,000 first printing.

Escape to Italy with Jamie's new cookbook . . . Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Jamie's Channel 4 series Jamie Cooks Italy is on every Monday at 8:30pm . . . find all of the recipes and more inside. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort: a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. From this week's episode . . .

PIZZA FRITTA is one of the oldest forms of pizza and the classic, ultimate street food of Naples, stuffed with gorgeous ricotta, Parmesan, mozzarella and basil. · NEAPOLITAN STYLE PIZZA BASE, authentic, crispy, thin, fluffy and delicate. · BEAUTIFULLY SIMPLE DELICIOUS TOMATO SAUCE with NEAPOLITAN TOPPING. · AND JAMIE'S FAVOURITE BROCCOLI, CHILLI AND SPICY SAUSAGE PIZZA TOPPING. · TUNA FETTUCINE found on the pastel painted island of Procida with baby courgettes, sweet cherry tomatoes, pecorino and crushed almonds. · FISH IN CRAZY WATER, A true seafood celebration and showstopper, aqua pazza is the ultimate island fish dish. Whole fish poached in what the locals like to call crazy water. Simple, super tasty seafood. _____ Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. Jamie fell in love with Italian food 25 years ago. Now he's sharing his ultimate recipes, a mixture of fast and slow cooking, famous classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and parties. VIVA L'ITALIA! Don't wait, order Jamie Cooks Italy now, and be the first to try food that will transport you straight to the landscapes of Italy.

Learn to cook classic Italian recipes like a native with the long-awaited debut cookbook from Rossella Rago, creator of the popular web TV series Cooking with Nonna! For Rossella Rago, creator and host of Cooking with Nonna TV, Italian cooking was never just about the amazing food or Sunday dinner; it was also about family, community, and tradition. Rossella grew up cooking with her Nonna Romana every Sunday and on holidays, learning the traditional recipes of the Italian region of Puglia, like focaccia, braciolo, zucchini alla poverella, and pizza rustica. In her popular web TV series, Rossella invites Italian-American grandmothers (the unsung heroes of the culinary world) to cook with her, learning the classic dishes and flavors of each region of Italy and sharing them with eager fans all over the world. Now you can take a culinary journey through Italy with Rossella and her debut cookbook, Cooking with Nonna, featuring over 100 classic Italian recipes, along with advice and stories from 25 beloved Italian grandmothers. With easy-to-follow step-by-step instructions and mouthwatering photos, Cooking with Nonna covers appetizers, soups, salads, pasta, meats, breads, cookies, and desserts, and features favorite

recipes including: Sicilian Rice Balls Fried Calamari Stuffed Artichokes Orzolette with Broccoli Rabbit Meat Stew in a Poenta Bowl Struffoli Ricotta Cookies Homemade Pasta Handcrafted Spaghetti with Meatballs Four-Cheer Lasagna If you are ready to bring back Sunday dinner and learn how to make Italian food just like nonna, then look no further!

Capture the flavors of Italy with over 150 recipes for conserves, pickles, sauces, liqueurs, and more in this "engagingly informative" guide (Elizabeth Minchilli, author of Eating Rome). The notion of preserving shouldn't be limited to American jams and jellies, and in this book, Domenica Marchetti puts the focus on the ever-alluring flavors and ingredients of Italy. There, abundant produce and other Mediterranean ingredients lend themselves particularly well to canning, bottling, and other preserving methods. Think of marinated artichokes in olive oil, classic giardiniera, or, of course, the late-summer tradition of putting up tomato sauce. But in this book we get so much more, from Marchetti's travels across the regions of Italy to the recipes handed down through her family: sweet and sour peppers, Marsala-spiked apricot jam, lemon-infused olive oil, and her grandmother's amarene, sour cherries preserved in alcohol. Beyond canning and pickling, the book also includes recipes for making cheese, curing meats, infusing liqueurs, and even a few confections, plus recipes for finished dishes so you can savor each treasured jar all year long. "Pack artichokes, peppers and mushrooms in oil. Make deliciously spicy pickles from melon. Even limoncello, mostarda and confections like torrone can come straight from your kitchen... The techniques may have been passed down by generations of nonnas, but they knew what they were doing."—Florence Fabricant, The New York Times "Marchetti elevates preserved food from the role of condiment to center stage."—Publishers Weekly

This book presents to an American audience the cuisine of Liguria—the Italian Riviera—full of dishes that are inventive, inherently seasonal, waste-conscious, plant-forward, and geared toward the home cook. Italian cuisine never goes out of style. Yet while many are familiar with various regional cuisines of Italy, one of its most gastronomically rich regions has been largely overlooked: Liguria, home of focaccia, pesto, and the Cinque Terre. Award-winning author and food writer Laurel Evans has been immersed in the cuisine of Liguria for 15 years, ever since her Italian boyfriend (now husband, and the photographer for this book) brought her to his family's hillside villa in Moneglia on the Mediterranean coast. There, Evans immersed herself in kitchens, restaurants, and markets, building relationships with the chefs, shopkeepers, producers, and nonne who drive the local cuisine. This book showcases all that she discovered: a cuisine that is beautiful but humble, plant-based and waste-conscious at its core, with a particular spirit and history that she unravels for readers new to the region. From the ultimate pesto, to the definitive focaccia recipe coaxed out of local bakers, to recipes for lesser-known Ligurean specialties like Cappon Magro, Liguria: The Cookbook offers readers a personal journey into the heart of the cuisine of this timeless yet ever-evolving region.

The Vegetarian Silver Spoon

Over 100 Fabulous, Quick and Easy Recipes

Recipes and Recollections of Italian Holidays

Savoring Life Through the Romance, Recipes, and Traditions of Italy

Italian Street Food

Recipes from the Italian Riviera

Simple, Authentic Recipes for Everyday Cooking

Born of Italian-American parents, Helen Barolini rediscovered her culinary heritage when she married Italian writer Antonio Barolini and lived for some years in Italy. Festa is a year-long feast of memories and delicious, traditional Italian dishes—from St. Nicholas sweetmeats in December and perciatelli with sardines and fennel for March's St. Joseph's Day, to figs with prosciutto for summer's Ferragosto and pumpkin gnocchi for an American Thanksgiving in Italy.

Recipes for Classic, Disappearing, and Lost Dishes: A Cookbook

Gennaro's Limoni

150 Pizzas, Pastas, Pestos, Risottos, & Lots of Creamy Italian Classics

Mediterranean Summer

Simposio | Italian Recipes, Travel, and Culture

My Simple Italian

Preserving Italy