

Venice: Four Seasons Of Home Cooking

Meredith Champlin, newly appointed guardian of her cousin's 11-year-old daughter, travels with her Welsh Corgi and the unhappy child to Cornwall, where they plan to spend the summer with English relatives at shabby-chic Barton Hall. The summer gets more complicated with the addition of a former-British-soldier-turned-significant-other, a proposed canine obedience school, and an effort to save the estate from pending insolvency. The owner of a beloved Paris wine shop, bar, and café shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. "Camille shows us that keeping it simple, trying new wines, and making food that's direct is all we need for a great experience."--Andrew Tarlow, owner of The Marlow Collective Inspired by the stylish, intimate, and laid-back vibes of La Buvette—a tiny wine shop that doubles as a bar and café--in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted je ne sais quoi style of entertaining, along with revealing the best of the City of Light. La Buvette's owner, Camille Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule "kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. Included are fifty recipes for easy and delicious snacks and full meals perfect for impromptu grazing-style entertaining--with plenty of wine--such as Camille's "famous" Giant Beans with Citrus Zest; Pickled Egg with Furikake; Canned Sardines and Burnt Lemon; Baguette, Butter, and White Peach and Verbena Jam; and Crème Caramel. With tips on selecting wine and sourcing antique kitchenware, recreating the charm and ease of Parisian-style entertaining has never been so enjoyable. Whether you are traveling to Paris or bringing a piece of the City of Light into your home, you'll learn how to drink, eat, and shop like a true Parisian.

Who hasn't longed to escape to the enchanting canals and mysterious alleyways of Venice? Globetrotting writer Paula Weideger not only dreamed the dream, she took the leap. In Venetian Dreaming, she charts the course of her love affair with one of the world's most treasured cities. Weideger's search for a place to live eventually takes her to the Palazzo Donà dalle Rose, one of the rare Venetian palaces continuously inhabited by the family that built it. She weaves the past lives of the family Donà with her own adventures as she threads her way through the labyrinthine city. Art and architecture are a constant presence. Yet even more strongly felt is the passage of time, the panorama of the seasons as reflected in special events -- Carnival, the Film Festival, September's historic regatta, midnight mass at San Marco. We follow Weideger as she explores the Ghetto, the expatriate community, and the lives of locals from noblemen to boatmen. Along the way she encounters everyone from the ghost of Peggy Guggenheim to the Merchant Ivory crowd, and experiences some high drama with the Contessa, her landlady. The resulting memoir is a wry and illuminating, intelligent and tender account of the once grand heritage and now imperiled future of Venice.

Hidden behind rust-coloured frontage in the bustling heart of London's Soho, Spuntino is the epitome of New York's vibrant restaurant scene. After bringing the b&acari of Venice to the backstreets of the British capital at his critically acclaimed restaurant POLPO, Russell Norman scoured the scruffiest and quirkiest boroughs of the Big Apple to find authentic inspiration for an urban, machine-age diner. Since its smash-hit opening in 2011, the restaurant has delivered big bold flavours with a dose of swagger to the crowds who flock to its pewter-topped bar. Spuntino will take you on culinary adventure from London to New York and back, bringing the best of American cuisine to your kitchen. The 120 recipes include zingy salads, juicy sliders, oozing pizzette, boozy desserts and prohibition-era cocktails. You'll get a glimpse of New York foodie heaven as Russell maps out his walks through the city's cultural hubs and quirky neighbourhoods such as East Village and Williamsburg, discovering family-run delis, brasseries, street traders, sweet shops and liquor bars. With radiant photography by Jenny Zarins capturing New York's visceral grittiness, Spuntino pays homage to the energy, dynamism and extraordinary cuisine that the world's greatest melting pot has inspired.

A Venetian Cookbook (Of Sorts)

An Unexpected Romance

Venice

Il Decameron

The Venice Directions

A Table in Venice

Tucked away in a backstreet of London's edgy Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated b&caro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with wet walnuts and beets, crispy baby pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramisù, fizzy bellinis and glasses of bright orange spritz. With luminescent photography by Jenny Zarins, which captures the unfrequented corners, the bustling b&acari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy's greatest hidden cuisine.

"As the sixteenth century opened, members of the patriciate were increasingly withdrawing from trade, desiring to be seen as "gentlemen in fact" as well as "gentlemen in name." The author considers why this was so and explores new wide-ranging themes as attitudes toward wealth and display, the articulation of family identity, the interplay between the public and the private, and the emergence of characteristically Venetian decorative practices and styles of art and architecture. Brown focuses new light on the visual culture of Venetian women – how they lived within, furnished, and decorated their homes; what spaces were allotted to them; what their roles and domestic tasks were; how they dressed; how they raised their children; and how they entertained. Bringing together both high arts and low, the book examines all aspects of Renaissance material culture."--BOOK JACKET.

Imagine what it would be like to go back in time to the 15th century Venice. And imagine what it would be like to meet your lifelong hero, Michelangelo. And imagine what it would be like if, on first meeting, you spill a tray of pasta and wine on that very same hero.Well, that's what happens to serious young artist Mark Breen. As the result of a drunken bet, Mark knocks out a painting of a toilet bowl. Much to his amazement, he sells it. In short order he's hailed as the new Andy Warhol and becomes an overnight sensation—and a very wealthy man. Soon, images of his toilet bowls are on more t-shirts, mugs, and calendars than Edvard Munch's The Scream.His friend and mentor, Hugh Connelly, afraid that Mark is in danger of losing his "artistic soul," advises him to go back to Italy and reacquaint himself with the "old masters." In Venice, Mark falls in love with Alexandra, a beautiful art restorer, but it's a one-sided affair. One night, hoping to win her over, he climbs up on a roof to find out who painted her favorite fresco. He falls off the roof and wakes up in 15th century Venice where he meets an innkeeper named Francesca, who looks exactly like Alexandra. And it gets curiouser and curiouser from there. During his stay—which is sometimes zany and sometimes frightening—he meet his hero, Michelangelo, who teaches him the true meaning of art. Depicts the story of how Antonio Vivaldi composed and wrote his famous Four Seasons concertos and the accompanying sonnets.

The Lies of Locke Lamora

That Summer in Cornwall

The Merchant of Venice

Good Night Los Angeles

POLPO

Four Seasons of Home Cooking

Soul in the Game is a book of inspiring stories and hard-won lessons on how to live a meaningful life, crafted by investor and writer Vitaliy Katsenelson. Drawing from the lives of classical composers, ancient Stoics, and contemporary thinkers, Katsenelson weaves together a tapestry of practical wisdom that has helped him overcome his greatest challenges: in work, family, identity, health—and in dealing with success, failure, and more. Part autobiography, part philosophy, part creativity manual, Soul in the Game is a unique and vulnerable exploration of what works, and what doesn't, in the attempt to shape a fulfilling and happy life.

An orphan with no voice but an extraordinary musical gift. A man of music who discovers her gift. Heartsong is a spellbinding tale about the healing power of music, set against the mystery and beauty of Venice. "Destined to be a future classic" Manchester Evening News "This is a spectacular book... a quiet, heart-soaring triumph" Big Issue "A very special present for music-loving readers" The Times Abandoned at the orphanage in Venice as a baby, Laura has never spoken. Her life is transformed when the composer Vivaldi unlocks her passion for music. The seasons turn, dark turns to light and miracles happen. Carnegie award-winning author Kevin Crossley-Holland makes every word a master stroke. This short novel is exquisitely illustrated by acclaimed artist Jane Ray. Her work is inspired by Vivaldi's Four Seasons and the real girls and boys who lived and laughed and worked in the Venetian orphanage.

The New Cambridge Shakespeare appeals to students worldwide for its up-to-date scholarship and emphasis on performance. The series features line-by-line commentaries and textual notes on the plays and poems. Introductions are regularly refreshed with accounts of new critical, stage and screen interpretations. This second edition of The Merchant of Venice retains the text and Introduction prepared by M. M. Mahood and features a new introductory section by Charles Edelman. Where Mahood focuses in her Introduction on the expectations of the play's first audience and on our modern experience of seeing and hearing the drama performed, Edelman explores the play's sexual politics. He also foregrounds recent scholarship on the position of Jews in Shakespeare's time and surveys the international scope and diversity of theatrical interpretations of the text in the 1980s and 1990s. He pays particular attention to the ways in which directors and actors tackle the troubling figure of Shylock.

The study of electoral realignments is one of the most influential and intellectually stimulating enterprises undertaken by American political scientists. Realignment theory has been seen as a science able to predict changes, and generations of students, journalists, pundits, and political scientists have been trained to be on the lookout for "signs" of new electoral realignments. Now a major political scientist argues that the essential claims of realignment theory are wrong—that American elections, parties, and policymaking are not (and never were) reconfigured according to the realignment calendar. David Mayhew examines fifteen key empirical claims of realignment theory in detail and shows us why each in turn does not hold up under scrutiny. It is time, he insists, to open the field to new ideas. We might, for example, adopt a more nominalistic, skeptical way of thinking about American elections that highlights contingency, short-term election strategies, and valence issues. Or we might examine such broad topics as bellicosity in early American history, or racial questions in much of our electoral history. But we must move on from an old orthodoxy and failed model of illumination.

The Violinist of Venice

Private Lives in Renaissance Venice

Venice and the Renaissance

Recipes Lost and Found

Soul in the Game

Reset

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, Mimi Thorisson, author of 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 captivated her 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 timeworn 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, truffle 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 table.

In this enthralling new novel, Barbara Quick re-creates eighteenth-century Venice at the height of its splendor and decadence. A story of longing and intrigue, half-told truths and toxic lies, Vivaldi's Virgins unfolds through the eyes of Anna Maria dal Violin, one of the elite musicians cloistered in the foundling home where Antonio Vivaldi—known as the Red Priest of Venice—is maestro and composer. Anna, the Ospedale della Pietà as an infant, is determined to find out who she is and where she came from. Her quest takes her beyond the cloister walls into the complex tapestry of Venetian society: from the impoverished alleyways of the Jewish Ghetto to a masked ball in the company of a king; from the passionate communal life of adolescent girls competing for their maestro's favor to the larger world of the citizens of a dying republic in thrall. In this world, where for fully half the year the entire city is masked and cloaked in the anonymity of Carnival, nothing is as it appears to be. A virtuoso performance in the tradition of Girl with a Pearl Earring, Vivaldi's Virgins is a fascinating glimpse inside the source of Vivaldi's musical legacy, interwoven with the gripping story of a remarkable young woman's quest for identity and place.

CHARTING THE CULINARY HISTORY AND TRADITIONS OF THE LANDS THAT ONCE BELONGED TO THE VENETIAN REPUBLIC PART CULINARY JOURNEY, PART COOKBOOK THIS GORGEOUS COOKBOOK IS INFORMED BY THE CULTURAL HERITAGE OF ITALIAN CHEF NINO ZOCCALI AND HIS GREEK WIFE. The food of the Venetian Republic is diverse: prosecco & snapper risotto, Croatian roast lamb shoulder with olive oil potatoes, the sweet & sour red mullet of Crete, zabaglione from Corfu, or Dubrovnik's ricotta & rose liqueur crepes. These are recipes steeped in history: dishes from the days when Venice was a world power. How did this small city state rule the waters of the Mediterranean, enjoying unrivaled wealth and prestige? How could this serene, safe-haven city of canals coexist with the world's most powerful empire? What is the culture, and architecture of her Mediterranean neighbors? Yet, for a thousand years, the ships and merchants of the Republic dominated salt, silk, and spice trade routes. To tell this story, respected writer and restaurateur Nino Zoccali focuses on the four key regions that geographically encapsulate the Venetian Republic, each of which has its own distinct cuisine: Venice and its lagoon islands; the Croatian coast and the Greek Islands formerly under Venetian rule. The 80 dishes he has selected all have strong traditional Venetian roots or influence, celebrating ingredients and techniques that show how, to this day, food in this magnificent region continues to be influenced by neighboring cultures. Stunning food and location photography from around Venice, the Dalmatian Coast, and Greek islands. A foodie's and lovers of Mediterranean cuisine.

A dazzling tribute to Italy's greatest "hidden" regional cuisine by the author of the bestselling and groundbreaking cookbook Polpo. Returning to the city of his gastronomic inspiration, Norman Russell immerses himself in the authentic recipes and culinary traditions of Venice and the Veneto in one hundred recipes showcasing the simple but exquisite flavors of La Serenissima. He documents one of the most interesting specialities and everyday comfort foods of la cucina veneziana in a rustic kitchen in a neighborhood far from the tourist crowds -- where washing hangs across the narrow streets and some houses still rely on a communal well for water. Russell lovingly reproduces true Venetian recipes with authentic ingredients very different from the globalized tourist fare in the city's restaurants. The book is a treasure trove of produce available in Venice's buzzing market stalls throughout the year. Included are Venetian favorites such as asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with walnuts and beets, scallops with lemon and peppermint, and warm octopus salad. Russell also affords a rare and intimate glimpse into Venice: its hidden architectural gems, the energy of daily life and the characters that make this city so enchanting.

Cinnamon and Salt: Cicchetti in Venice

SPUNTINO

A Bittersweet Adventure

A Novel of Vivaldi's Venice

Vivaldi's Virgins LP

Recipes from an Italian Country Kitchen

"First published in 2008 by Murdoch Books Pty Limited"--Colophon.

Introducing Italy's best kept secret, the cuisine of the Veneto. Food-writer, cook and photographer Valeria Necchio shares the food and flavours at the heart of the Veneto region in North Eastern Italy. Veneto includes lovingly written recipes that capture the spirit of this beautiful and often unexplored region, and Valeria's memories of the people and places that make the Veneto so special. Packed with fresh ingredients and lively flavours, the recipes range from the dramatic black cuttlefish stew, through soups, pastas and risottos, a mouthwatering selection of Italian sweet treats, and sweet and savoury preserves for your pantry to ensure year-round deliciousness.

Learn how to cook traditional Italian dishes as well as reinvented favorites, and bring Venice to life in your kitchen with these 100 Northern Italian recipes. Traveling by gondola, enjoying creamy risi e bisi for lunch, splashing through streets that flood when the tide is high—this is everyday life for Skye McAlpine. She has lived in Venice for most of her life, moving there from London when she was six years old, and she's learned from years of sharing meals with family and neighbors how to cook the Venetian way. Try your hand at Bigoli with Creamy Walnut Sauce, Scallops on the Shell with Pistachio Gratin, Grilled Radicchio with Pomegranate, and Chocolate and Amaretto Custard.

Documents the award-winning writer's experiences of living, working, and raising twin sons in Rome during the year following his receipt of a prestigious Rome Prize stipend, a period during which he attended the vigil of the dying John Paul II, brought his children on a snowy visit to the Pantheon, and befriended numerous locals. Reprint. 35,000 first printing.

A Thousand Days in Tuscany

Comfort Food (New York Style)

The Four Seasons

Recipes from My Home: A Cookbook

Beach Music

Venetian Dreaming

Travelling with a Venice Directions in your pocket is like having a local friend plan your trip. Providing accurate, up-to-date coverage, the guide - with a third in full colour - is fully illustrated with specially commissioned photographs. Browse the "Ideas" section with 28 themed spreads - from "Death in Venice" and "On the water" to "Venetian oddities" and "Eighteenth-century Art" - with each caption cross-referenced to the practical part of the guide. There are critical reviews of the best places to stay, the coolest bars and the shops, all located on our user-friendly maps. Additional chapters cover festivals and special events from the Film Festival and Carnevale to the spectacular Regata Storica. The language section has a useful menu reader and handy phrases to have you speaking a little Italian by the time you arrive.

From Hollywood to Venice Beach, this charming board book takes young readers on an unforgettable tour of one the most fascinating and exciting cities in the US. This books includes many of Los Angeles's top sites and attractions including the Santa Monica Pier, Sunset Boulevard, Grauman's Chinese Theatre, Rose Parade, La Brera Tar Pitts, Aquarium of the Pacific, LA Zoo, actors and actresses, surfers, and more.

The first book in the classic vigilante action series from a “writer who spawned a genre” (The New York Times). Overseas, Mack Bolan was dubbed “Sgt. Mercy” for the compassion he showed the innocent. On the home front, they’re calling him the Executioner for what he’s doing to the guilty. In the jungles of Southeast Asia, American sniper Mack Bolan honed his skills. After twelve years, with ninety-five confirmed hits, he returns home to Massachusetts. But it’s not to reunite with his family, it’s to bury them—victims in a mass murder/suicide. Even though Bolan’s own father pulled the trigger, he knows the old man was no killer. He was driven to madness by Mafia thugs who have turned his idyllic hometown into a new kind of war zone. Duty calls . . . Introducing an action hero “who would make Jack Reacher think twice,” this is the first book in the iconic series of vigilante justice that has become a publishing phenomenon (Empireonline.com). With more than two hundred million Executioner books sold since its debut, the series continues to stimulate. Gerry Conway, cocreator of Marvel Comics’ The Punisher, credits the Executioner as “my inspiration . . . that’s what gave me the idea for the lone, slightly psychotic avenger.” The series is also now in development as a major motion picture. War Against the Mafia is the 1st book in the Executioner series, but you may enjoy reading the series in any order. There’s an old Venetian saying - magna e bevi che a vita xe un lampo - 'Eat and drink because life is a lightning flash'. With this in mind, Katie and Giancarlo Caldesi have dodged the tourists and unearthed some of the most delicious and authentic recipes that the romantic, alluring city of Venice has to offer. From San Marco to the old Jewish area, the Caldesis draw inspiration from the less obvious areas of the sinking city for their delectable recipes. Try some hot polpette (salty pork rissoles) or sarde in saor (marinated sardines) with a glass of wine with friends. The traditional Venetian pasta, bigoli, served with a delicious fresh fish salsa is a signature dish that you'll cook time and time again. And the sweet fritelle, fried dumplings filled with custard that have been served on the streets of Venice for centuries, are bound to become an instant hit. Set against the backdrop of breathtaking photographs of the city and Katy's anecdotes of their trip, Venice is a beautiful cookbook and keepsake that will transport you to Italy with every page turn.

Venetian Republic

Small Bites from the Lagoon City

A Story of Vivaldi

Venezia: Food and Dreams

Veneto

The Orphan's Song

Pursuing the intersections of Venetian culture from the beginning of the sixteenth century through the first decades of the seventeenth, Manfredo Tafuri develops a story crowded with characters and full of surprises. He engages the doges Andrea Gritti and Leonardo Dona; architects and artists Sansovino, Serlio, Palladio, and Scamozzi; and scientists Francesco Barozzi and Galileo. He records the battle that was fought for architecture as metaphor for absolute truth and good government, and contrasts these with the myths that inspired them.

Vowing to bring down the crime boss running the city, a group of Gentlemen Bastards, led by Locke Lamora, sets out to beat the Capa at his own game, taking on other thieves, murderers, beggars, prostitutes, and thugs in the process.

Explore Venice and its distinctive cicchetti via this collection of recipes, stories and photographs.

Like most 18th century Venetians, Adriana d'Amato adores music—except her strict merchant father has forbidden her to cultivate her gift for the violin. But she refuses to let that stop her from living her dreams and begins sneaking out of her family's palazzo under the cover of night to take violin lessons from virtuoso violinist and composer Antonio Vivaldi. However, what begins as secret lessons swiftly evolves into a passionate, consuming love affair. Adriana's father is intent on seeing her married to a wealthy, prominent member of Venice's patrician class—and a handsome, charming suitor, whom she knows she could love, only complicates matters—but Vivaldi is a priest, making their relationship forbidden in the eyes of the Church and of society. They both know their affair will end upon Adriana's marriage, but she cannot anticipate the events that will force Vivaldi to choose between her and his music. The repercussions of his choice—and of Adriana's own choices—will haunt both of their lives in ways they never imagined. Spanning more than 30 years of Adriana's life, Alyssa Palombo's The Violinist of Venice is a story of passion, music, ambition, and finding the strength to both fall in love and to carry on when it ends.

Venice: Four Seasons of Home Cooking

Vivaldi's Four Seasons

Art, Architecture, and the Family

Kitchen Companion & Cooking Manual

The Travels of Marco Polo, the Venetian

Back to Venice

Venice: Four Seasons of Home CookingRizzoli Publications

A transplanted American chef and food writer continues her story of her life in Italy, describing her and her husband's move to rural Tuscany into a former stable with no phone or central heating and detailing their participation in local life, farming traditions, and culinary discoveries. By the author of A Thousand Days in Venice. Reader's Guide included. Reprint. 55,000 first printing.

A “witty guide” from the chef-owners of Brooklyn’s neighborhood restaurant that “presents pared-down Italian food full of flavor, not pretense” (Bon Appétit). From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged, brick-walled restaurant in Brooklyn’s Carroll Gardens—for food that is “completely satisfying” (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just what we want to eat now. The entire Frankies menu is adapted here for the home cook—from small bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday “sauce” (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen. “The team behind the popular Brooklyn eatery divulges light Italian secrets in this beautiful tome worthy of any bookshelf.” —Entertainment Weekly “When we’re craving the comforts of red sauce classics, the Frankie’s cookbook is full of reliable recipes guaranteed to keep us satiated.” —Time Out New York “A cookbook that’s as useful as it is artfully conceived.” —GQ

The historical adult debut novel by # 1 New York Times bestselling author Lauren Kate, The Orphan's Song is a sweeping love story about family and music--and the secrets each hold--that follows the intertwined fates of two Venetian orphans. "A tangled knot of betrayal and love, lies and redemption. Marvelous." --Fiona Davis, author of The Address A song brought them together. A secret will tear them apart. Venice, 1736. When fate brings Violetta and Mino together on the roof of the Hospital of the Incurables, they form a connection that will change their lives forever. Both are orphans at the Incurables, dreaming of escape. But when the resident Maestro notices Violetta's voice, she is selected for the Incurables' world famous coro, and must sign an oath never to sing beyond its church doors. After a declaration of love ends in heartbreak, Mino flees the Incurables in search of his family. Known as the "city of masks," Venice is full of secrets, and Mino is certain one will lead to his long-lost mother. Without him, the walls close in on Violetta and she begins a dangerous and forbidden nightlife, hoping her voice can secure her freedom. But neither finds what they are looking for, until a haunting memory Violetta has suppressed since childhood leads them to a shocking confrontation. Vibrant with the glamour and beauty of Venice at its zenith, The Orphan's Song takes us on a breathtaking journey of passion, heartbreak, and betrayal before it crescendos to an unforgettable ending, a celebration of the enduring nature and transformative power of love.

Four Seasons in Rome

A Critique of an American Genre

Old World Italian

Heartsong

Electoral Realignments

The Frankies Spuntino

De Blasi, a chef and food writer from St. Louis, begins a whirlwind romance with a man in Venice.

An American expatriate in Rome unearths his family legacy in this sweeping novel by the acclaimed author of The Prince of Tides and The Great Santini A Southerner living abroad, Jack McCall is scarred by tragedy and betrayal. His desperate desire to find peace after his wife’s suicide draws him into a painful, intimate search for the one haunting secret in his family’s past that can heal his anguished heart. Spanning three generations and two continents, from the contemporary ruins of the American South to the ancient ruins of Rome, from the unutterable horrors of the Holocaust to the lingering trauma of Vietnam, Beach Music sings with life’s pain and glory. It is a novel of lyric intensity and searing truth, another masterpiece among Pat Conroy’s legendary and beloved novels. Praise for Beach Music “Astonishing . . . stunning . . . The range of passions and subjects that bring life to every page is almost endless.”—The Washington Post Book World “Magnificent . . . clearly Conroy’s best.”—San Francisco Chronicle “Blockbuster writing at its best.”—Los Angeles Times Book Review “Pat Conroy’s writing contains a virtue now rare in most contemporary fiction: passion.”—The Denver Post “A powerful, heartfelt tale.”—Houston Chronicle

Venice is a resplendent city of a thousand islands in the middle of a lagoon, which has an elegant and eventful history. Her geographical location and the political and commercial shrewdness of her former rulers, together with the spirit of her citizens once made her the mistress of the seas and master of a great empire. This journal is intended to provide helpful, descriptive and enjoyable routes to explore, as well as providing many interesting historical and architectural facts throughout its passage. As an artist the author has painted a journalistic picture of Venice by visiting the 'Serenissima' each month over the course of a year to enjoy the islands and understand the Venetians themselves, who have battled through centuries of evolution, toil and achievement.

Throughout each interesting tourJohn hasrecorded many scenes inpen and ink water colour sketches, whichhe feelswill bring the beauty and history of the Venetian islands to both the armchair reader as well as those who explore the Serenissima.

A new cookbook from the author of POLPO: a collection of easy seasonal Italian recipes with stunning photographs Russell Norman returns to Venice - the city that inspired POLPO - to immerse himself in the authentic flavours of the Veneto and the culinary traditions of the city. His rustic kitchen - in the residential quarter of the city where washing hangs across the narrow streets and neighbours don't bother to lock their doors - provides the perfect backdrop for this adventure, and for the 130 lip-smacking, easy Italian family recipes showcasing the simple but exquisite flavours of Venice. The book also affords us a rare and intimate glimpse into the life of the city, its hidden architectural gems, its secret places, the embedded history, the colour and vitality of daily life, and the food merchants and growers who make Venice so surprisingly vibrant. 'Russell Norman is among the brightest stars of the British food scene ... In Venice, he returns to the recipes of that most inspirational Italian city.' Esquire 'Offers a rare insight into the beating heart of the city' i Praise for Polpo 'POLPO does what a great cookbook should do: it makes you urgently want to cook and breaks new territory' Daily Telegraph 'Wonderful ... the dishes are simple, with relatively few ingredients, but they're inspired' Evening Standard

A Novel

Recipes and Wine Notes from Paris

The Four Seasons of Venice - 12 Historical Walking Tours

Recipes from the Veneto, Adriatic Croatia, and the Greek Islands

On Twins, Insomnia, and the Biggest Funeral in the History of the World

In glittering 18th-century Venice, music and love are prized above all else—and for two sisters coming of age, the city’s passions blend in intoxicating ways. Chiaretta and Maddalena are as different as night and day. The two sisters were abandoned as babies on the steps of the Ospedale della Pietà, Venice’s world-famous foundling hospital and musical academy. High-spirited and rebellious, Chiaretta marries into a great aristocratic Venetian family and eventually becomes one of the most powerful women in Venice. Maddalena becomes a violin virtuoso and Antonio Vivaldi’s muse. The Four Seasons is a rich, literary imagination of the world of 18th-century Venice and the lives and loves of two extraordinary women.

Can you love someone you don’t remember? After the Last War destroyed most of the world, survivors form a new society in four self-sustaining cities in the Mojave Desert. In the utopia of the Four Cities, inspired by the lyrics of “Imagine” and Buddhist philosophy, everything is carefully planned and controlled: the seasons, the weather—and the residents. To prevent mankind from destroying each other again, its citizens undergo a memory wipe every four years in a process called tabula rasa, a blank slate, to remove learned prejudices. With each new cycle, they begin again with new names, jobs, homes, and lives. No memories. No attachments. No wars. Aris, a scientist who shuns love, embraces tabula rasa and the excitement of unknown futures. Walling herself off from emotional attachments, she sees relationships as pointless and avoids deep connections. But she is haunted by a recurring dream that becomes more frequent and vivid as time passes. After meeting Benja, a handsome free-spirited writer who believes his dreams of a past lover are memories, her world is turned upside down. Obsessed with finding the Dreamers, a secret organization thought to have a way to recover memories, Benja draws her down a dangerous path toward the past. When Metis, the leader of the Dreamers, appears in Aris’s life, everything she believes falls to pieces. With little time left before the next tabula rasa, they begin a bittersweet romance, navigating love in a world where names, lives, and moments are systematically destroyed. Thought-provoking and emotionally resonant, Reset will make you consider the haunting reality of love and loss, and the indelible marks they leave behind.

War Against the Mafia

La Buvette

The Art of a Meaningful Life

Recipes and Secrets from Our Travels in Italy: A Cookbook

A Thousand Days in Venice