

I Dolci Napoletani In 300 Ricette

In a world that tends to homologate, thus becoming, in every aspect of our lives, grey, flat and uniform, so creating the world of universal similarity (including language), does it still make sense today to talk about vernacular theatre? Tackling such a question implies uncovering the reasons for the disappearance of the many regional theatres that were present in Italy in the nineteenth century. There is no doubt that first the unification of the country in 1861, and then the language policies of fascism in the ‘30s were the final nails in the coffin for local theatres. It is also true, however, that what really determined their downsizing was the progressive loss of connection with their own environment. If we give an essentially superficial interpretation to the adjective “vernacular”, and in a play we see a canovaccio (plot) that the local star uses as a vehicle to show his talent through a series of modest mannerisms, then “vernacular” implies the death certificate of this type of theatre (once the star dies, his alleged dramaturgy dies with him and his mannerisms). On the contrary, if we identify in this adjective the theatre’s healthy attempt to develop a local, social and cultural analysis of its environment, it opens a whole new meaning and acquires a perspective that a national theatre can never aspire to. This is the case of Neapolitan theatre. It managed to survive and thrive, producing plays that were capable of critically describing modern and contemporary reality. Neapolitan playwrights forcefully proclaimed their roots as a primary source for their work. The city, in fact, became a direct expression of that cultural microcosm which provided them with the living flesh of their plots.

'Happiness - was it right to name it without knowing it? It sounded shameless in my mouth, like when someone shows off about knowing a celebrity and just uses their first name, saying Marcello when they really mean Mastroianni ...'
A young orphan boy grows up in Naples, playing football, roaming the city's streets and hidden places. The older boys call him 'monkey' because he can climb anywhere. He is alone, apart from Don Gaetano, the apartment caretaker, who feeds him, teaches him to play scopa, and tells him stories about women, history and the dark secrets of Naples' past. Then one day the boy sees a young girl standing at a window. It is an encounter that will haunt his life for years and, eventually, shape his destiny. Lyrical and exuberant, told with the simplicity of a fairy tale and the intensity of a memory, The Day Before Happiness is the story of friendship, a city and what makes us who we are.

Science in the Kitchen and the Art of Eating Well

A Trilingual Anthology of Neapolitan Poetry from the 16th Century to the Present

Opera di m. Bartolomeo Scappi, cuoco secreto di papa Pio quinto, diuisa in sei libri. ... Con il discorso funerale che fu fatto nelle essequie di papa Paulo 3. Con le figure che fanno bisogno nella cucina & alli reuerendissimi nel conclaue

The Day Before Happiness

I dolci napoletani in 300 ricette

Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

The Second Edition of Parliamo italiano! instills five core language skills by pairing cultural themes with essential grammar points. Students use culture—the geography, traditions, and history of Italy—to understand and master the language. The 60-minute Parliamo italiano! video features stunning, on-location footage of various cities and regions throughout Italy according to a story line corresponding to each unit's theme and geographic focus.

Opera di M. Bartolomeo Scappi, cuoco secreto di Papa Pio V diuisa in sei libri...

Amsterdam

Lazio, Abruzzo, Molise, Sardegna

European Drawings 2

Southern Italian Desserts

"Reimagine Italian American cooking with more than 125 big-hearted recipes from the celebrated husband-and-wife chef team of Don Angie in New York City. Old-school, Italian American "red sauce" is a beloved style of cooking that is rich with nostalgia, a deep sense of family, and the promise of irresistible food--copious amounts of it. Offerings may include an endless assortment of antipasti at the start of every meal, multi-layered chicken and eggplant parms, enormous casseroles of luscious baked pastas laden with molten cheese--and don't forget dessert. In their debut cookbook, Angie Rito and Scott Tacinelli, the chefs of Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that includes multicultural influences inspired by New York City and updated dishes that proudly straddle the line between Italian and American. Italian American is organized by the backbones of the cuisine, including cold and hot antipasto, ragus, pastas, and even entire chapters dedicated to lasagna and meatballs. Inspired by influences both old and new, these comforting dishes feel familiar but are far from expected, including Campari & Orange Sticky Ribs, Eggplant Pinwheel Lasagna, Shrimp Parm Meatballs, and Spiced Lamb Ragu alla Marsala. Rich with family history from Scott and Angie's immigrant grandparents and great-grandparents, Italian American provides an essential, spirited introduction to an unforgettable way of cooking"--

"Percorso da stradine piene d'atmosfera che nascondono minuscoli giardini, boutique e caffè accoglienti, il centro di Amsterdam con i suoi canali è circondato da quartieri emergenti dove edifici postindustriali ospitano imprese creative".
In questa guida: in bicicletta, locali e vita notturna, arte architettura e design, gite di un giorno.

The Disperata, from Medieval Italy to Renaissance France

Archivio storico lombardo

Italian American

Dizionario Di Erudizione Storico-Ecclesiastica Da S. Pietro Sino Ai Nostri Giorni (etc.)

The Silver Spoon Classic

Cosa cucinava nostra nonna, nelle giornate di festa o magari nel quotidiano, quando si badava più al costo degli ingredienti e a quanto potessero essere salutari e non alle mode o alla pubblicità? Cosa ha ereditato nostra mamma? Cosa è rimasto a noi della grande tradizione culinaria partenopea fatta di tantissimi piatti, legati ai prodotti delle nostre terre e dei nostri mari? Certo oggi la vita frenetica, la mancanza di tempo, ma anche la poca conoscenza di quanto poco ci vorrebbe per sostituire gli immangiabili cibi preconfezionati, ci ha portato ad abbandonare completamente i veri piatti della nostra tradizione. Il web, la televisione, ci tempestando di piatti sempre più belli e sofisticati, eseguiti da chef pluristellati, che usano ingredienti sempre più ricercati e costosi. Con questo libro vorrei dare uno strumento semplice, che ci faccia ritornare a riscoprire gli antichi sapori della nostra cucina e induca i giovani a rivalutare gli antichi e semplici prodotti della nostra terra. Dunque 100 ricette ben descritte nei vari passaggi, ingredienti semplici, qualche ricordo d’infanzia, qualche cenno storico, tante curiosità, un po’ d’informazione e tanta passione.

"I filtrati dolci" di Giuseppe De-Astis. Pubblicato da Good Press. Good Press pubblica un grande numero di titoli, di ogni tipo e genere letterario. Dai classici della letteratura, alla saggistica, fino a libri più di nicchia o capolavori dimenticati (o ancora da scoprire) della letteratura mondiale. Vi proponiamo libri per tutti e per tutti i gusti. Ogni edizione di Good Press è adattata e formattata per migliorarne la fruibilità, facilitando la leggibilità su ogni tipo di dispositivo. Il nostro obiettivo è produrre eBook che siano facili da usare e accessibili a tutti in un formato digitale di alta qualità.

Opera di M. Bartolomeo Scappi, cuoco secreto di papa Pio 5. diuisa in sei libri, nel primo si contiene il ragionamento che fa l'autore con Gio. suo discepolo. ... Con il discorso funerale che fu fatto nelle esequie di papa Paulo 3. Con le figure che fanno bisogno nella cucina, & alli reuerendiss. nel Conclaue

The Bread and the Rose

A History of Neapolitan Drama in the Twentieth Century

Opera di M. B. Scappi ... divisa in sei libri. Nel primo si contiene il ragionamento che fa l'autore con Gio. suo discepolo. Nel secondo si tratta di diverse vivande di carne, sì di quadrupedi, come di volatili. Nel terzo, si parla della statura, e stagione de pesci. Nel quarto si mostrano le liste del presentar le vivande in tavola, così di grasso come di magro ... con il discorso funerale che fu fatto nelle essequie di Papa Paulo III. Con le figure che fanno bisogno nella cucina, etc

The Little Library Cookbook

The Getty Museum’s collection of drawings was begun in 1981 with the purchase of a Rembrandt nude and has since become an important repository of European works from the fifteenth through the nineteenth century. As in the first volume devoted to the collection (published in 1988 in English and Italian editions), the

text is here organized first by national school, then alphabetically by artist, with individual works arranged chronologically. For each drawing, the authors provide a discussion of the work’s style, dating, iconography, and relationship to other works, as well as provenance and a complete bibliography.

BACK IN THE DAYS WHERE ADVERTISING WAS SOMETHING SELDOM SEEN AND RARELY HEARD, WHEN QUALITY AND NOT QUANTITY WAS THE NAME OF THE GAME, WHAT DID OUR GRANDMOTHERS AND GRANDFATHERS COOK IN THEIR DAILY LIVES? AND WHAT COULD WE LEARN FROM THEM? WHAT’S LEFT OF THE CULINARY HERITAGE OF NAPLES, WITH ITS INVENTIVE DISHES, SO INEXTRICABLY TIED TO THE FRUITS OF OUR LANDS AND SEAS? TODAY’S HUSTLE AND BUSTLE, WITH ITS EVER-TICKING CLOCK, PREVENTS US FROM REALIZING JUST HOW EASY IT IS TO CAST ASIDE THE PRE-PACKAGED RUBBISH WE EAT ON THE REGULAR, AND MAKES US FORGET OUR TRADITIONS IN COOKING. THE INTERNET AND TELEVISION REGULARLY BLAST US WITH IMAGES OF COMPLEX, VISUALLY APPEALING DISHES, PREPARED BY ACCLAIMED CHEFS USING STATE-OF-THE-ART, CUTTING-EDGE IMPLEMENTS. THIS BOOK IS MEANT TO BE A SIMPLE TOOL, TO USE WHEN YOU WANT TO REDISCOVER THE LOST FLAVOURS OF OLD, A TIDY INDEX TO GUIDE YOU AND HELP YOU ENJOY THE HUMBLE, EXQUISITE PRODUCTS OF OUR REGION. A HUNDRED RECIPES, ACCURATELY DESCRIBED IN DIFFERENT PASSAGES, WITH EVERYDAY INGREDIENTS, A DRIZZLE OF BYGONE MEMORIES, A HANDFUL OF FOOTNOTES ON HISTORY, PLENTY OF FUN FACTS, A PINCH OF INFORMATION AND BURNING, SIZZLING PASSION.

Don't forget to take out the garlic

Una psicologa in cucina

La tavola rotonda giornale letterario illustrato della domenica

Opera di M. Bartolomeo Scappi, etc

Rime di diversi illustri signori napoletani

First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangier bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

This study explores how the themes of the disperata genre – including hopelessness, death, suicide, doomed love, collective trauma, and damnations – are creatively adopted by several generations of poets in Italy and France, to establish a tradition that at times merges with, and at times subverts, Petrarchism.

Opera Di M. Bartolomeo Scappi, Cvoco Secreto Di Papa Pio V.

Catalogue of the Collections

Panorama

Parliamo Italiano!

Red Sauce Classics and New Essentials: a Cookbook

One of the Guardian's Best Books on Food of 2017 Shortlisted for the Fortnum and Mason's Debut Food Book Award Winner of World Gourmand Award for Food Writing. 'A work of rare joy ... I could not love it more' SARAH PERRY. 'A cookbook for readers' NIGELLA LAWSON. Paddington Bear's marmalade, a Neapolitan pizza with Elena Ferrante, afternoon tea at Manderley... Here are 100 delicious recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, The Little Library Cookbook captures the magic and wonder of the meals enjoyed by some of our best-loved fictional characters. 'If food can comfort, so can books' THE GUARDIAN. 'Bringing together two of our greatest loves, food and books ... An absolute joy' STYLIST. 'Has great charm and is a very good read ... Part of the delight is in seeing what Young has come up with' DIANA HENRY.

A luxurious collection of the best recipes from the world's leading Italian cookbook - with all new photography and design First published in 1950, Il Cucchiaino d'Argento, or its English-language offspring The Silver Spoon, is the ultimate compilation of traditional home-cooking Italian dishes. In this all-new luxurious book, The Silver Spoon Classic features 170 of the very best-of-the-best recipes from Italy's incredibly diverse regions. Carefully selected from Phaidon's Silver Spoon cookbooks, which have sold more than one million copies worldwide, this new collection features exquisite photography of the dishes, is replete with elegant double ribbons for easy reference, and a sumptuous design and package, which makes for an ideal gift or keepsake for the amateur and serious chef. With dishes for all tastes and seasons, The Silver Spoon Classic is the definitive guide to preparing the most important, authentic, and delicious Italian recipes.

Castellinaria, and Other Sicilian Diversions

A Napoli anche l'aglio è nato con la camicia

Rivista nautica rowing, yachting, Marina militare e mercantile

I filtrati dolci

Opera di Bartolomeo Scappi

Dalla tradizione dei dolci di famiglia all'arte pasticceria dei migliori ristoranti • Il babà • La sfogliatella • La pastiera • La zeppola • Gli struffoli • I mostaccioli • I roccò • La caprese • Lo zuccotto... e molte altre dolci golosità! Il babà, la pastiera, la sfogliatella, e poi le zeppole, la zuppetta, gli struffoli, i susamielli, i roccò: attraverso i grandi classici della pasticceria napoletana, ciascuno ricco di storia e di variazioni sul tema, questo coloratissimo libro esplora il lato più dolce della città. Una tradizione straordinaria nella quale si coniugano mirabilmente la millenaria eredità mediterranea tramandata nei giorni delle feste contadine in campagna e gli aristocratici elementi di innovazione che i Borbone importarono dalla Francia nell'Ottocento. Queste le radici profonde della scuola dolciaria partenopea, tra le più importanti al mondo, aggiornata dallo sviluppo dell'alta ristorazione e dall'inesauribile fantasia dei napoletani. Ecco allora le ricette più famose accanto a quelle scoperte per caso; dolci classici, tradizionali o innovativi da fare a casa, con comodo, per poi sperimentare tutte le golose varianti. Dagli agriturismi ai grandi chef, dalla memoria familiare alle invenzioni più recenti: un tripudio di dolcezza da non perdere.Luciano Pignatarò giornalista al «Mattino» di Napoli. Collaboratore dei «Ristoranti d'Italia» dell'Espresso dal 1998 e coordinatore nel Sud per la guida dei vini del Touring Club, ha scritto numerose guide enogastronomiche sul Mezzogiorno. Segue il settore vino nel Blog Café del sito Squisito! di San Patrignano e il suo sito specializzato è uno dei più visitati in Italia per il Food&Beverage. Con la Newton Compton ha pubblicato La cucina napoletana di mare, La pasticceria napoletana in 300 ricette da non perdere, I dolci napoletani e 101 vini da bere almeno una volta nella vita spendendo molto poco.

Manoscritti napoletani di Paolo Mattia Doria

Monografia della filtrazione dei mosti e della preparazione dei cosiddetti "filtrati dolci" e "lambiccati"

La pasticceria napoletana in 300 ricette da non perdere

Rediscovering the Sweet Traditions of Calabria, Campania, Basilicata, Puglia, and Sicily

Italia fascista