

Tiramisù Storia, Curiosità, Interpretazioni Del Dolce Italiano Più Amato

The English Version of the book Frida Kahlo para ninas y ninos by Nadia Fink and illustrated by Pitu Saa. A children’s biography of Mexican feminist Frida Kahlo.

In the shocking finale to the bestselling series that began with Stalking Jack the Ripper, Audrey Rose and Thomas are on the hunt for the depraved, elusive killer known as the White City Devil. A deadly game of cat-and-mouse has them fighting to stay one step ahead of the brilliant serial killer---or see their fateful romance cut short by unspeakable tragedy. Audrey Rose Wadsworth and Thomas Cresswell have landed in America, a bold, brash land unlike the genteel streets of London. But like London, the city of Chicago hides its dark secrets well. When the two attend the spectacular World’s Fair, they find the once-in-a-lifetime event tainted with reports of missing people and unsolved murders. Determined to help, Audrey Rose and Thomas begin their investigations, only to find themselves facing a serial killer unlike any they’ve encountered before. Identifying him is one thing, but capturing him---and getting dangerously lost in the infamous Murder Hotel he constructed as a terrifying torture device---is another. Will Audrey Rose and Thomas see their last mystery to the end---together and in love---or will their fortunes finally run out when their most depraved adversary makes one final, devastating kill?

The first book on San Francisco’s three‐Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller’s acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award‐winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee’s 33‐course tasting menus, providing access to all the drama and pace of Benu’s kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East‐meets‐West approach.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Freud’s Own Cookbook

50 Years of Innovation

The Little Book of Chocolate

The Lost Girls of Rome

The Art of Rejuvenation and Longevity

A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka

There was time when my country was the country of fairy tales, a country where every child would want to grow and play. This is the story of the author’s physical and emotional journey from her war-torn homeland, Somalia. Some time after the military coup in 1969 Shirin left Mogadishu and moved to Italy to make a new life and home for herself and her family. Since then she has crossed continents and lived in several cities, facing the challenge of integrating with many different kind of society before settling in England in 2010. This book encapsulates her reflections on the Somali diaspora.

Gathers traditional Italian recipes for appetizers, pasta, rice, beans, soup, poultry, meat, fish, pizza, breads, and desserts

Try me . . . test me . . . taste me . . . Joanne Harris’s Chocolat trilogy has tantalized readers with its sensuous descriptions of chocolate since it was first published. Now, to celebrate the much-loved story of Vianne Rocher’s deliciously decadent chocolaterie, Joanne Harris and Fran Warde have created the ultimate book of chocolate lore and recipes from around the world, bringing a touch of magic to your kitchen. When an acorn hits him on the head, Chicken Little is joined by several other silly birds as he sets off to warn the king that the sky is falling.

Frida Kahlo for Girls and Boys

Fortuny

The Amateur Gourmet

Nonna Fernanda’s Authentic Northern Italian Cuisine with a Twist of Me

Illocution, Modality, Attitude, Information Patterning and Speech Annotation

The Fat Woodworker

The Aspern Papers is a novella set in Venice. A young man travels to the city and takes lodgings with an old woman--the former lover of the dead American poet Aspern. The man believes the old woman still has some letters from Aspern and he ingratiates himself with her niece in an attempt to find them. Suspense builds around the motives and actions of James' masterfully drawn characters.

Archestratos of Gela was the author of a mock-epic poem, most likely entitled the Hedupatheia or Life of Luxury, that presented itself as a gastronomic tour of the Mediterranean world. Written sometime in the first two-thirds of the fourth century BCE, the Hedupatheia was widely read in thelate classical and early Hellenistic periods and was translated into Latin by Ennius, through whom it influenced the work of later Roman poets including Horace. It survives today in fragments totalling about 330 lines. The Hedupatheia is a fundamental source for our understanding not only of fourth-century literature but also of the significance of food and dining and the reception of epic poetry in late classical society. This edition is based on a fresh examination of the manuscripts and is the first to combine an authoritative critical text of the fragments with a translation, adetailed philological and historical commentary, and an extensive introduction situating the poem in its literary, social, and cultural context.

Traces three centuries of Jewish-American culinary history, with more than three hundred kosher recipes, a historical overview, and an explanation of dietary laws

A parody of Freud’s writings, features his theories about food and cooking, and recipes for his favorite dishes

Italy and the Potato: A History, 1550-2000

Ηδυπάθεια

Eyewitness Accounts of Italian Soldiers on the Eastern Front

Benu

The Year 3000

The Foods of Israel Today

Named a Best Cookbook of the Year/Best Cookbook to Gift by Saveur, Los Angeles Times, San Francisco Chronicle, Dallas Morning News, Charleston Post & Courier, Thrillist, and more “Dazzling. . . . [Polzine] brings a fresh approach and singular panache. . . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes.” --Emily Weinstein, New York Times, The 14 Best Cookbooks of Fall 2020 “This book . . . just keeps on giving. An absolute joy for bakers.” --Diana Henry, The Telegraph (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You’re here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It’s an impressive cake, but there’s so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco’s celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verberna to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens--think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author’s enthusiastic and singular voice, describing a cake as so good it "will knock your socks off, and wash and fold them too." Who wouldn't want a slice of that? With Schlag, of course.

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, The Flavor Thesaurus--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed The Flavor Thesaurus, she detected the basic rubrics that underpinned most recipes. Lateral Cooking offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

“A fast track to culinary bliss.”--Frank Bruni, New York Times • “A sort of Rachael Ray for young foodie urbanites.”--Boston Globe Self-taught chef and creator of the Amateur Gourmet website, Adam Roberts has written the ultimate “Kitchen 101” for anyone who’s ever wanted to enjoy the rewards of good eating without risking burning down the house! In this deliciously illuminating and hilarious new kitchen companion, Roberts has assembled a five-star lineup of some of the food world’s most eminent authorities. The result is a culinary education like no other. • Learn the “Ten Commandments of Dining Out” courtesy of Ruth Reichl, editor in chief of Gourmet magazine. • Discover why the New York Times’s Amanda Hesser urges you never to bring a grocery list to the market. • Get knife lessons from a top sous-chef at Manhattan’s famous Union Square Cafe, and much more. Packed with recipes, menu plans, shopping tips, and anecdotes, The Amateur Gourmet provides you with all the ingredients to savor the foodie lifestyle. All you need to add is a healthy appetite and a taste for adventure. Praise for The Amateur Gourmet “For anyone seeking to venture beyond toaster meals into the pleasurable world of sautéing and braising, Roberts is the perfect guide.”--Matt Lee and Ted Lee, authors of The Lee Bros. Southern Cookbook “A funny little guide--thanks to Roberts’ comic timing and frequent kitchen flops--to savoring life’s flavor in pursuit of good eats.”--New York Daily News “Amateurgourmet [online] is a food-world must read, offering an intelligent and witty view of food culture. . . . Now Roberts moves to the head of the table with his new book.”--Denver Post “A delightful and compelling new voice in the food world.”--Michael Ruhlman, author of Charcuterie and The Reach of a Chef

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

Pride and Pudding

Zen Macrobiotics

How to Shop, Chop, and Table Hop Like a Pro (Almost)

Dolci: Italy's Sweets

ScandiKitchen: Fika and Hygge

Nutella World

LA-based Italian food writer Ale Gambini presents traditional Milanese and Northern Italian dishes, handed down from her beloved Nonna Fernanda. Nearly a century of authentic Italian recipes, accurately explained step by step, prepared using only the freshest, finest and healthiest ingredients that are native to the region of Lombardy and Northern Italy in general. This book includes the staples of the Milanese cuisine:

Milanese risotto, veal Ossobuco, milk cardoon, veal Milanese and Panettone. Buon Appetito!

Revealing an Italian Renaissance beyond Michelangelo and the Medici, Sarah Gwyneth Ross recovers the experiences of everyday people who were inspired to pursue humanistic learning. Physicians were often the most avid professionals seeking to earn the respect of their betters, advance their families, and secure honorable remembrance after death.

“ A wonderful read—with all of a fairy tale ’s leaps and turns and queer, vivid images ” by the author of the international bestseller Raise the Red Lantern (The Observer). In Peach village, crying was forbidden. But as a child, Binu never learned to hide her tears. Shunned by the villagers, she faced a bleak future until she met Qiliang, an orphan who offered her his hand in marriage. Then, one day, Qiliang disappears. Binu learns that he has been transported hundreds of miles and forced to labor on a project of terrifying ambition and scale—the building of the Great Wall of China. Unwilling to live a life without him, Binu courageously decides to find and save her husband. Inspired by her love, she sets out on an extraordinary journey toward Great Swallow Mountain with only a blind frog for company. What follows is an adventure unlike any she could have ever imagined, in this “ gripping, insightful . . . tragic tale of female strength and ultimately, love ” (Time Out).

A devoted fascist changes her mind and her life after witnessing the horrors of the Holocaust First published in Italy in 1979, Luce D ’ Eramo ’ s Deviation is a seminal work in Holocaust literature. It is a book that not only confronts evil head-on but expands that confrontation into a complex and intricately structured work of fiction, which has claims to standing among the greatest Italian novels of the twentieth century. Lucia is a young Italian girl from a bourgeois fascist family. In the early 1940s, when she first hears about the atrocities being perpetrated in the Nazi concentration camps, she is doubtful and confused, unable to reconcile such stories with the ideology in which she ’ s been raised. Wanting to disprove these “ slanders ” on Hitler ’ s Reich, she decides to see for herself, running away from home and heading for Germany, where she intends to volunteer as camp labor. The journey is a harrowing, surreal descent into hell, which finds Lucia confronting the stark and brutal realities of life under Nazi rule, a life in which continual violence and fear are simply the norm. Soon it becomes clear that she must get away, but how can she possibly go back to her old life knowing what she now knows? Besides, getting out may not be as simple as getting in. Finally available in English translation, Deviation is at once a personal testament, a work of the imagination, an investigation into the limits of memory, a warning to future generations, and a visceral scream at the horrors of the world.

Chicken Little

A Novel

The Geometry of Pasta

The

The Aspern Papers

Baking at the 20th Century Cafe

"The Fat Woodworker" is a delightful story in the tradition of the Italian Renaissance "beppe," stories of practical, often cruel jokes. It is the tale of a prank engineered by the great Renaissance architect, Filippo Brunelleschi (1377-1446), played upon an unsuspecting (and perhaps less-than-brilliant) friend and woodworker named Manetto, in reprisal for the woodworker's social slight. While the prank is indeed cruel, it is so ingenious, and the victim is so comical, that the reader soon forgets the architect's - and the author's - malice and settles in for a delightful turn as part of the unfolding conspiracy set in motion by Brunelleschi's circle of friends. The tale brings the reader into the social world of Florence's craft- and tradespeople, its lawyers and judges, artists, architects and intellectuals and gives a vibrant sense of the city's close-knit social fabric, its packed streets and busy shops and offices. It is as much a portrait of the Renaissance city as of one very befuddled and delightful woodworker. Robert and Valerie Martone provide a solid contemporary translation that carries across the ironic distance of the original. They include an introduction to the story, its author and genre, and to the social and intellectual world of Brunelleschi and Renaissance Florence. Illustrated, introduction, bibliography. Fiction

The story behind everyone's favorite snack—Nutella. Nutella has its roots in a simple hazelnut and chocolate paste sold as Pasta Gianduja by Pietro Ferrero at his bakery in Alba, the center of Italy's hazelnut-producing region in the Piedmont. While originally sold as a solid block, Ferrero started offering a creamy version called Supercrema in 1951. In 1964, Ferrero's son Michele reformulated Supercrema and launched it throughout Europe as Nutella—a name easy to understand and remember in the greatest number of languages. Nutella was an instant hit and is one of the first Italian products to have spread across the world.On the occasion of its fiftieth anniversary, Gigi Padovani, a Nutella expert and enthusiast, traces the history and evolution of Nutella, including the rise of an almost cult following and its celebration in pop culture, ranging from movies to literature. He then analyzes the key moments of the industry's strategies—innovation, internationalization, a good relationship with the consumers—which have made Nutella a legend to this day. This is a lesson that excellence lasts.

A leading adolescent psychiatrist shares her observations on teen sexuality, addressing both parental fears and teen anxieties, desires, and opinions as she discusses sexual orientation, abortion, pregnancy, dating, gender roles, sexual fantasies, masturbation, and other topics. Reprint.

A “swoon-worthy” illustrated tour of Italian desserts and treats, from the James Beard Award-nominated author of Opera Lover’s Cookbook (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, Dolci collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant. Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an “updated” Tiramisù that doesn’t use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers “a canon of authentic recipes collected from the people who really use them” (The Wall Street Journal).

Salt is Essential

Comforting cakes and bakes from Scandinavia with love

The Sex Lives of Teenagers

Deviation

Lateral Cooking

The Land of Hunger

A grieving young widow, seeking answers to her husband’s death, becomes entangled in an investigation steeped in the darkest mysteries of Rome. Sandra Vega, a forensic analyst with the Roman police department, mourns deeply for a marriage that ended too soon. A few months ago, in the dead of night, her husband, an up-and-coming journalist, plunged to his death at the top of a high-rise construction site. The police ruled it

an accident. Sanda is convinced it was anything but. Launching her own inquiries, Sanda finds herself on a dangerous trail, working the same case that she is convinced led to her husband's murder. An investigation which is deeply entwined with a series of disappearances that has swept the city, and brings Sandra ever closer to a centuries-old secret society that will do anything to stay in the shadows. In this highly original book, Camporesi explores the two worlds of feast and famine in early modern Europe. Camporesi brings together a mosaic of images from Italian folklore:phantasmagoric processions of giants, pigs, vagabonds, down-trodden rogues, charlatans and beggars in rags. He reconstructs a world inhabited by the strange forces of peasant culture, and describes the various rituals - carnivals, festivities, competitions and funerals - in which food played a central role. Camporesi's description alternates between the lives of the "haves" and the "have-nots". He moves from the starving underworld of "criminalized poverty", where people were forced to develop the art of living at the expense of others simply in order to survive, to the gastronomic culture of the well-fed, with their excessive eating habits, oily foods and colourful table manners. "The Land of Hunger" is a graphic and engaging journey into the folk culture of early modern Europe. It will consolidate Camporesi's reputation as one of the most original and imaginative historians of our time.

Named one of the Best Cookbooks of the Year by Food & Wine, The Boston Globe, The Los Angeles Times, The New York Times, The San Francisco Chronicle, USA Today, The Washington Post, and more Israeli baking encompasses the influences of so many regions–Morocco, Yemen, Germany, and Georgia, to name a few–and master baker Uri Scheft seamlessly marries all of these in his incredible baked goods at his Breads Bakery in New York City and Lehamim Bakery in Tel Aviv. Nutella-filled babkas, potato and shakshuka focaccia, and chocolate rugelach are pulled out of the ovens several times an hour for waiting crowds. In Breaking Breads, Scheft takes the combined influences of his Scandinavian heritage, his European pastry training, and his Israeli and New York City homes to provide sweet and savory baking recipes that cover European, Israeli, and Middle Eastern favorites. Scheft sheds new light on classics like challah, babka, and ciabatta–and provides his creative twists on them as well, showing how bakers can do the same at home–and introduces his take on Middle Eastern daily breads like kubaneh and jachnun. The instructions are detailed and the photos explanatory so that anyone can make Scheft 's Poppy Seed Hamantaschen, Cheese Bourekas, and Jerusalem Bagels, among other recipes. With several key dough recipes and hundreds of Israeli-, Middle Eastern-, Eastern European-, Scandinavian-, and Mediterranean-influenced recipes, this is truly a global baking bible.

Food needs salt. The quantity is a matter of personal taste but some presence is essential and little is more disappointing from the eating perspective than a plate of food that looks fabulous and tastes of very little. It shows the cook's priorities are all wrong, that too much television cookery has been watched and not enough tasting and enjoyment indulged in.' So says Shaun Hill, who in this engaging exploration of his 50 years as a chef, brings his wealth of experience to the table, sharing what he has learnt so that the home cook can create truly remarkable dishes. Never one to shy away from controversy, he covers everything from why local and seasonal are not necessarily indicators of quality, to why soy beans are best left for cattle feed and Budapest is paradise for the greedy. The recipes range from Warm Rock Oysters with Spring Onion Butter Sauce to Pork in Shirtsleeves and Buttermilk Pudding with Cardamom. And although his commentary is undeniably witty, it's Shaun's knowledge and expert guidance that makes this book an invaluable tome for anyone who takes their food (but not themselves) seriously. 'This is a book you need to own; a lifetime's hard work in the kitchen distilled into sensible brevity. Shaun is a friend and a great cook.' Rick Stein

Revealing the Secret World of Adolescent Boys and Girls

Everyday Renaissances

Science in the Kitchen and the Art of Eating Well

A Dream

Far from Mogadishu

Mussolini's Death March

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.

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook – from the novice to the seasoned chef – will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, The Geometry of Pasta tells you everything you need to know about cooking and eating pasta like an Italian.

First published in 1897,The Year 3000is the most daring and original work of fiction by the prominent Italian anthropologist Paolo Mantegazza. A futuristic utopian novel, the book follows two young lovers who, as they travel from Rome to the capital of the United Planetary States to celebrate their "mating union," encounter the marvels of cultural and scientific advances along the way. Intriguing in itself,The Year 3000is also remarkable for both its vision of the future (predicting an astonishing array of phenomena from airplanes, artificial intelligence, CAT scans, and credit cards to controversies surrounding divorce, abortion, and euthanasia) and the window it opens on fin de siecle Europe. Published here for the first time in English, this richly annotated edition features an invaluable introductory essay that interprets the intertextual and intercultural connections within and beyond Mantegazza's work. For its critical contribution to early science fiction and for its insights into the hopes, fears, and clash of values in the Western world of both Mantegazza's time and our own, this book belongs among the visionary giants of speculative literature.

Libro de Arte Coquinaria

Italian Country Table

The History of British Puddings, Savoury and Sweet

Binu and the Great Wall

Iconic European Desserts from Linzer Torte to Honey Cake

A Queen in the Kitchen

Little has been written about the potato's Italian history. This book examines the important role it has played in Italy's social, cultural and economic history.

Contains over 300 kosher recipes from all over Israel, including chremslach, spanakopita, artichoke soup with lemon and saffron, Tunisian hot chile sauce, and hummus.

Vivid eyewitness accounts from 43 survivors from the Italian army's short-lived and disastrous campaign on the Eastern Front. Recaptures in the words and sober reflections of the men who fought there the harrowing experience of this lunatic mission in which the Italians suffered roughly 75,000 dead."

Pragmatics and Prosody

Breaking Breads

Italian Identity in the Kitchen, or, Food and the Nation

Tiramisù. Storia, curiosità, interpretazioni del dolce italiano più amato

Capturing the Devil