

# Food and Wine

FOREIGN RIGHTS  
2020





- **Issue** november 2019
- **ISBN** 978-88-5925-757-8
- **Pages** 240
- **Price** € 35,00

texts by Eleonora Guerini

illustrations by Fernando Cobelo, Bebbe Conti and Rebecca Valente

## The big illustrated book of italian wine

**NEW**

*The big illustrated book of Italian wine* is an oenological grand tour, a trip from the North to the South of the Italian peninsula on the hunt for the best one hundred bottles, all to be tasted. It was

Eleonora Guerini who selected and narrated them, in a velvety, evocative language. She is the former the director of the *Vini d'Italia* guidebook for the Gambero Rosso - one of the country's greatest wine experts. This trip of hers, which began at the Carso and ended up in Sicily divides the nectars up into ten categories: from the "eccentric" ones to the "falling in love" ones; from everyday wines - the "School Night Wines" - to a special selection of Chianti Classico; from the "dining room wines" to the "soon to be famous wines"; from the "offspring of collaboration", to the women's quotas, the "Pussy Power" wines, ending up with "the timeless ones" and the "surefire wines", which always make you look good.

This book is dedicated not only to specialists in this sector, but to all wine lovers: in fact the text is made special by the splendid original illustrations by Fernando Cobelo, Beppe Conti and Rebecca Valente - three young talents in the world of Italian illustration - which make this book a unique object and a perfect gift.

## Fernando Cobelo

Fernando Cobelo (Venezuela, 1988) is an illustrator who works with clean, defined, essential, even infantile lines. He creates works redolent of a universe crammed with surrealistic dreams and very real nightmares, expressed simply and ingenuously, where it is easy to find fragments of ourselves. Illustrations which tickle our imagination, move our feelings and take us to a world of fascinating personal meetings.

This emotional approach has enabled him to work with clients such as Google, Walt Disney Studios, Corriere della Sera, UNICEF, Vanity Fair, Lavazza, Zanichelli, Huawei, Armando Testa, Lonely Planet, Ryot Studio, Swatch, Moleskine, Skillshare, Médecins Sans Frontières, Nova School of Business and Economics, Lomography, and to publish books with Penguin Random House and Ediciones Hidroavion.

Fernando has taught and held various didactic activities in some Italian universities and institutes such as IED, LUISS and the Fondazione Sandretto Re Rebaudengo and in many international universities in Mexico, India, Russia, China, Venezuela, Bulgaria and Turkey.

**Beppe Conti** is a graphic designer and collage artist from Turin. His work - or rather, what he considers to be the best part of his work - is to express concepts by mixing images through the use of collage. He combines various digital techniques with analogic elements, mixing vintage pictures, textures and colours. Symbols, elements of botany and anatomy can be found in his compositions, all assembled to recall surreal, ancient scenarios, dreams, restlessness and chaos. In fact he loves taking inspiration from the atmospheres of oriental mysticism, symbolism and exoticism.

**Rebecca Valente** was born in Asti in 1997. Having gained a diploma in the Figurative arts from the artistic lyceum Benedetto Alfieri, she then graduated in Painting and Illustration from the Academy of Fine Arts of Cuneo.

She is passionately interested in abandoned places and loves to be as active as possible in the social sphere. The environment, feminism and migration are themes which are particularly close to her heart but also stories linked to the land, the hills and the countryside. She works with mixed, mostly traditional techniques, even though she loves the fact that all this is contaminated with bright, digital colours.

## The Author

Eleonora Guerini, for years editor of the *Vini d'Italia* guidebook of the "Gambero Rosso", is one of the most influential wine experts in the country. She is definitely the greatest rocker among them. She studied oenology in the 90s, firstly in Turin and then in Burgundy. Nowadays she deals with strategies for a large Italian producer. She would live in Turin if she was not constantly moving around.

## Chianti Classico Riserva Levigne • Istine

### Long live the black cockerel

Everyone is more passionate about some things than others. Speaking of wines, I'm passionate about Chianti Classico. I don't know if it's because it was there that my long-lasting adventure at the Gambero Rosso began, that was the first area I started to explore having discovered the Vini d'Italia guidebook. Wild, airy and melancholic, luminous, sinuous, snaking and sharp, so elegant and irascible, it always seemed to me a sort of mirror to see myself in, where all my moods were condensed, depending on the moment. Especially the rock'n'roll mood. Angela Fronti is greatest rocker of producers and her wines communicate best all the ardour and drama of oaks in autumn. Did I fall in love first with her wines or with her? Difficult to say. Knee-high boots, a lightweight, breezy, colourful dress, an easy-going smile, the first image I have of her is on a dance floor, at the Chianti Classico Collection, the preview wine-tasting organized by the Consortium.

Dancing with Angela defined our relationship from the start, frank, natural, unfiltered. Moving and giving it our all, without social conditioning, light years away from the diktat of etiquette. Not being afraid of what you are, of what you feel. Not having to conform. Allowing yourself to be happy. Of course I had some knowledge of wines already, for a couple of years I had been keeping up with this new, little company, which had just appeared on the scene of a territory thick with prestigious names, large companies, nobility, deeply rooted in the conflict between Guelfs and Ghibellines. No strings attached, miles away from the mindset of the Nineties that bore witness to the region feeling shame for the most noble of grapes, the Sangiovese, Angela's wines reached their destination. And they started out from the only sensible topic in wine production: the land. If the sunlight does not penetrate the woods, and it is often a reflection that lights up the leaves, bounces off the banks and declines in the undergrowth, the wines can only be like this. Luminous but not glaring, with that chiaroscuro part always of central importance. Wines that say, come and look for me if you want to find me.

Istine produces its first three thousand bottles in 2009.

It is in Radda in Chianti, with vineyards spread over three different areas, Istine (between Radda and Castellina), Casanova dell'Aia (near Radda), Cavarchione (at Vertine, in the municipal area of Gaiole), for a total of around 20 hectares. 2012 saw the start of the project of a separate vinification of the Sangiovese which comes from the various vineyards, giving birth to three crus, over and above the Riserva, the destination of the best grapes of each vineyard.

**Region** Tuscany **Area** Località Istine, Radda in Chianti (SI) **Variety** Sangiovese **Price**\*\*\*\*\* Red I've tasted it!

## Fiano di Avellino Vigna della Congregazione • Villa Diamante - Expanding the concept of vineyard

Antoine Gaita was a large man, the son of emigrates to Belgium, a country where his surname, uncommon and from the area of Avellino, leapt forwards, like in a musical upbeat, as if projected upwards, heavenwards, to echo in a proud, sonorous "Gaità". An accent which helps to slim down a surname which otherwise would seem rather idle, sitting as if in an armchair, like a precious cigar in one's hands. Villa Diamante is like Gaità. An interpretation of Fiano di Avellino which distinguishes itself, like it always has, from the sharper, more pointed one. It is powerful, rich, we could even say prosperous (Gai...) But it is also well-balanced and energetic, able to take a leap and rise up over the orange zest, the smoky taste, the graphite (...tà). Tasting it is almost impossible. Its uniqueness, even though a certain unpredictability is never far away, always lays it bare. Antoine was a man who believed in the concept of the vine. It might seem obvious, which producer does not profess his faith in the vine these days. But for him it was different. Despite the tiny estate, the Montefredane hills express their erotic charge without reticence, and yet never brazenly. That loamy land, from the consistent rocky layer, which gave it the title of sassara (rocky land), like the woods behind the vine, have something dramatic and pulsating about them, like a beating heart. And Antoine believed in Fiano wine, even though his unbridled love for Pinot Nero initially brought him to plant that strange and foreign grape, late-maturing, which fits well, when all's said and done, right in that remote corner which is Burgundy. His reading of Fiano, a rich vine, multi-faceted, able to give a faithful translation of the territory of its origin – with a soul which is even international, in the sense that especially in the ageing (for which it is in a class of its own) we notice in it certain characteristics which could bring to mind other vines – has always been eccentric, being the first, in 1993, to pick up on the need to harvest it late, to keep it for a long time on fine sediment and put it on the market later, and then giving the wine an extra year to age in the bottle (yesssss, we've all got it now, but Gaità did it in the Nineties, second only to Guido Marsella). Antoine hasn't been around since 2015 and it can't be said that we don't miss a character of such charisma and calibre. But thanks to the special sensitivity of his wife Diamante, the wines of Villa Diamante are still as they were then.

Villa Diamante is composed of less than 5 hectares planted with vines on the Montefredane hill for a handful of bottles produced, around ten thousand per year, subdivided between Vigna della Congregazione, il Clos d'Haut, the grapes for which come from the upper part of the hill, and Taurasi Libero Pensiero.

## Terre di Pisa Veneroso • The Ghizzano Estate

### A burst of personality

Ginevra Venerosi Pesciolini is severely beautiful, aristocratic, a style of country chic and a decisive, determined temperament. For me it is she, and only she who is Ghizzano, even though I know that her father Pierfrancesco must take the initial credit for picking up the gauntlet of an oenological production of quality in the 80's, when, especially in areas not normally included in the better-known circuits, the tendency was either to abandon the countryside or have yields which were ungenerous at the very least. Ghizzano is a small hill village inland of Pisa and it has been a family possession since 1370. The family immediately planted vines and olives even though for over six hundred years it was considered exclusively a country house. And it is the result of successive candenced passages, I'm tempted to say calm and well pondered, year upon year, as the answer to a certain acquired, layered awareness. From the decision to make gradual modifications to the vines, the forms and intensity of cultivation and to rethink the oenological offering, the fruit of the new systems.

Thus it was that in 1985 Veneroso was born, from Sangiovese and Cabernet Sauvignon. Its name, which has always intrigued me, as if it was a syneresis of venerable and fascinating, refers to an ancestor who was particularly dedicated to the land. It is not an easily read wine and in my experience it takes some bottle to overcome the tannin of the Sangiovese which in this area is cruder and more severe than elsewhere. But it has a Mediterranean character, of medicinal herbs, intense and voluptuous, without ever becoming bombastic, a subtle acidity, which thins down the final notes and quarrels with the rigidity of the tannin. It is not Ginevra's wine in the sense that it was not she who invented it, she who came into the company only in 1993, but it is the one I associate most closely with her for its character. In just a few years she has taken over the company, as various new directions show, like the turn to organic in 2003, and then biodynamic in 2006, following an idea of wine as the fruit of a cultivation in harmony with natural forces, in a listening stance. Even the oenological choices follow this approach and, over the years, Ghizzano has slowly abandoned new wood, small wood, wood that tastes of wood, preferring containers which can give a more faithful expression of fruit and land.

The Ghizzano Estate is at Peccioli, in the Terre di Pisa denomination area. It is a property of 350 hectares, of which around twenty planted with vines, a further twenty with olives, 150 with cereals and 150 with woods and poplar plantations. Five labels are produced: besides Terre di Pisa Veneroso, also Terre di Pisa Nambrot, Red and White Ghizzano, San Germano.

**Region** Tuscany **Zone** Località Ghizzano, **Vine** Sangiovese 70% **Price** \*\*\*\*\* Rosso I tried it!

Peccioli (PI) Cabernet Sauvignon 30%



- **Issue** 2018
- **ISBN** 978-88-5924-738-8
- **Pages** 200
- **Price** € 30,00

Giustino Ballato

## The big book of Vermouth and Italian liqueurs

The first table book dedicated to Italian Vermouth: the best-loved, the most famous, the most often drunk of all the fortified wines in the world, the roots and preparation of which little however is yet known. Two hundred pages dedicated to the history of this drink, to the aromatic plants which contribute to its bouquet – information about them and their use and how to cultivate them in a do-it-yourself kitchen garden – to the basic preparation of Vermouth, cocktails, Italian liqueurs – they too are famous all over the world, from Fernet to Limoncello – explored in each phase of their production, from the greenhouse to mixology.

Giustino Ballato, from Turin, is one of the greatest experts of Italian vermouth.

### Contents

1. Introduction: Vermouth and the liqueur shop.  
An Italian story.
2. Making Vermouth  
Botanicals and ingredients  
3 “basic” recipes
3. Making liqueurs  
Botanicals and ingredients  
12 recipes
4. Cocktails based on Vermouth and liqueurs  
40 recipes
5. Making your own kitchen garden
6. Appendices



- **Issue** 2018
- **ISBN** 978-88-5924-804-0
- **Pages** 96
- **Price** € 10

#### INDEX

The importance of being Italian (for food products)

Is it all down to biodiversity?

What Massimo Bottura has that others don't have Why the world-famous Italian chef is the world-famous Italian chef

Italian cooking before Italy

But does Italian cooking really exist?

How to know restaurants (and how to behave)

Short reset course to learn table manners

The new Italian cuisine and nouvelle cuisine

Why we are all revolutionaries

The future for top gastronomy

Where are we going?

New ways to shop

From the producer to the consumer. Against large-scale distribution

Pasta forever

Phenomenology of the Italian dish par excellence

## Eight short lessons on understanding italian cooking

Edited by Stefano Cavallito

### 2018 is the year of Italian food.

And yet the Italians are (relatively) unacquainted with it. Although the last twenty years have seen an increase in awareness regarding consumption and nutrition, there is still a huge gap between the small number of informed, active citizens and the great majority of those who know little or nothing about our traditions, the problems linked to food production, the gastronomic prospects.

If many know a little it is due to the non-existence of concise, easy and simple instruments of diffusion. So here – following in the path of Carlo Rovelli's enormously successful booklet dedicated to physics, "Seven short physics lessons" – is a **slim little volume, simple to understand**, which in an apparently fragmentary way, jumps around from one theme to another.

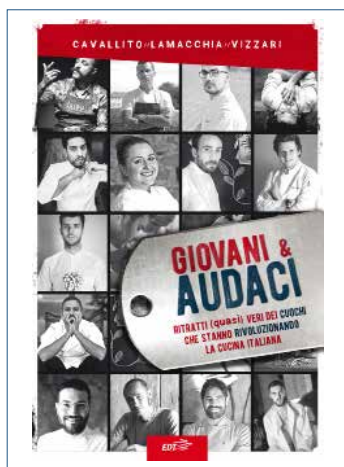
It is actually a way to keep the reader's attention alive and to treat all the basic themes of our cuisine: tradition, production, biodiversity, distribution (and its new methods), consumption, novelties in gastronomy.

With this aim, Stefano Cavallito, one of the best writers of Italian food criticism, has written this book.

### THE AUTHOR

**Stefano Cavallito** is a food critic. He writes for "La Repubblica" and the guidebook "Ristoranti d'Italia" by "L'Espresso". For EDT, along with Alessandro Lamacchia and Luca Iaccarino, he directs *I Cento*, the series of restaurant guidebooks, and has published, with Lamacchia and Paolo Vizari, *Young and bold – (almost) true portraits of the cooks who are revolutionizing Italian cuisine*.





- Issue 2016
- ISBN 978-88-5923-177-6
- Pages 224
- Price € 16,90

Stefano Cavallito  
Alessandro Lamacchia  
Paolo Vizzari

## Young and daring

**The lives, work and recipes of thirty cooks under the age of 30 who are changing Italian cuisine**

Discover the great Italian cuisine of the future

Italian cuisine is one of the most important in the world, this we know. There is traditional cooking, like granny used to make. Then classic cuisine, of the great chefs of the past. Then contemporary cooking, of the big names of the present, the famous people, who go on TV.

But who is writing the future of our cooking?

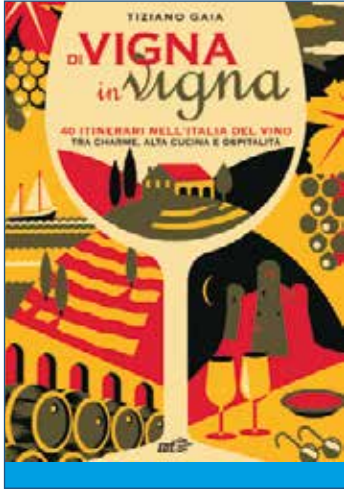
The answer is to be found in *Young and daring*: thirty cooks who are the vanguard of the vanguard, who take risks, dare, make mistakes, place bets, look ahead.

Thirty cooks to understand where Italian cookery is going, and with them, ten maestros who inspired the work. Their stories, the handbook of the virtues they incarnate, and, last but not least, their recipes so you can try being daring at home too.

A point of reference for food lovers.

### THE AUTHORS

Stefano Cavallito, Alessandro Lamacchia and Paolo Vizzari, write for the "Restaurants of Italy" guidebook of the "Espresso" and for the newspapers of the group. The former is in charge of the web pages of the guide, the other two, along with Luca Iaccarino, are also busy with the "I Cento" guidebooks edited by EDT.



- **Issue** 2015
- **ISBN** 978-88-5920-774-0
- **Pages** 344
- **Price** € 23.50

Tiziano Gaia

## From vineyard to vineyard The tourist's first guidebook to Italy's wine country

There are very few countries that compete with Italy's tradition in wine production. In the who's who of producers worldwide, Italy is among the leaders with names like Barolo, Barbaresco, Chianti, Chianti Classico, Brunello, Valpolicella, Franciacorta, Trento, to mention just a few.

But what makes Italian wines truly unique is Italy, or the things to be found around, alongside and in the middle of the vineyards: renaissance castles, mediaeval villages, abbeys, Roman ruins, aristocratic estates, unspoiled coves, breath-taking landscapes and snow-capped mountains.

Italy is the country with the largest number of UNESCO World Heritage sites – 50 to date – and, at the same time, many of the world's best wines.

And the best way to taste this nectar is by visiting the wine cellars directly. The cellars of Italy's wine producers range from the past to the future. There are those that are centuries old, seeped in history and tales of adventure; there are those that are hypermodern, designed by some of the world's most talented architects and which display works of contemporary art. Tasting wine in an Italian wine cellar is one of the most enchanting experiences a connoisseur can indulge in, there among the vines, surrounded by picturesque landscapes, in the company of the producer and his heritage.

Italian wine producers have finally understood that wine is not only a great tradition and a great product, but it is also an opportunity to capture the interest of tourists.

Wine-tasting amenities are only one way of enhancing what is on offer: guestrooms, or even a relais & chateaux, a restaurant serving typically local dishes, or a spa specialising in treatments based on distilled or wine spin-off products are all potential winners in attracting people from all over the world who are in search of the good life. It is also the chance for producers to look consumers in the face.

In Italy today, consumers can finally find fantastic offers, whether in the Langhe hills of Piedmont or in Tuscany's Chianti, a short distance from Sardinia's beautiful beaches, or close to the lakes of Lombardy, and a few miles from Switzerland. *Di vigna in vigna* (From vineyard to vineyard) is the guidebook for this kind of tourist, and it is the first complete guide to wine in Italy. It contains 40 itineraries from Veneto to Sicily, describing vineyards, boutique hotels, farmhouse accommodation, b&bs, inns and restaurants, spas, and themed attractions (from the museum of wine, to the museum of corkscrews, from the art collections of the more enlightened producers to the facilities designed by Renzo Piano or Mario Botta).

A guidebook with which to spend a month, or even just a week, on a new Grand Tour of Italy, exploring one of the forty areas described and trying some of the most wonderful Italian food and the best Italian wines.

# **Food-Allacarta**

**FOREIGN RIGHTS  
2020**



### **ALLACARTA SERIES**

Allacarta is a book series that explores the world starting from its food. And, rightly so, it has many flavors. As familiar as Sunday brunch. Exotic like a blind taste at a kiosk in a far away land. Probably spicy. Never dull.

Based on the hunger that great Italian authors have for food and stories, and on their special way of turning such a transversal, yet necessary, act like eating into a unique event.

Each one of these authors experienced, fork in hand, a place close to their heart. The story that came out, bite by bite, became a book, "Allacarta": nimble and funny, dedicated to the aficionados of good narrative and gourmand readers, it opens a window onto the world. A window through which you can finally experience also the flavors.



- Issue 2019
- ISBN 978-88-5924-752-4
- Pages 128
- Price € 12

Paolo Di Paolo

## The Marseilles Experiment

**NEW**

In Cours Julien there are so many ethnics restaurants that you can go on a world tour within this neighbourhood. Paolo Di Paolo combed through the restaurants with a researcher's (and stomach's) attitude.

He had a question in mind: how long does it take us to meet with the others.

Or, brutally speaking, how long does it take us to digest the Other?'

*«So, just remember you can find the keys in the Egyptian's bakery. Just so you don't mess things up. Go in, you can see it straight away, it's on the corner, I mean it's on the corner of two roads, what's the word, a crossroads, anyway you go in and ask for me. That is, say you're there on my account, and if it all goes as planned, the Egyptian, rolling his eyes, or in any case looking at you coldly, he'll leave you the keys. At that point, looking at the bakery, go right and go down that road called des Petites Maries, the door's a bit stiff mind you, don't give up, keep at it, you're a man, aren't you? Go in, on your right there's the kitchen, the bedroom's upstairs, the stairs are a bit steep and narrow, there's always someone who complains, but I think it's a bit silly to complain for so little. I mean, for eleven narrow steps, or maybe twelve, there's worse»*

### THE AUTHOR

Paolo di Paolo, born in 1983, is an Italian writer, novelist, literary critic and journalist. A very talented young writer, he was discovered by Dacia Maraini. His first book was published when he was 18. He won many Italian book awards and he was shortlisted for the 2013 Italian Premio Strega.

His books have been translated in many European languages.



- **Issue** 2018
- **ISBN** 978-88-5924-753-1
- **Pages** 120
- **Price** € 8,90

Giovanna Casadio

## **Dove si guarda è quello che siamo**

(A Mammacaura)

A Mammacaura is dedicated to Sicily: a trip through legends and flavours from Palermo to Trapani.

Mammacaura is the paste of chalk and seaweed which waterproofs the Sicilian salt works: producing it is an ancient art which is handed down from one generation to the next. It is both cradle and memory. And it is fragile, so much so that during the salt harvest expert hands are required so that it won't be broken.

But "the warm mother" is also the whole of Sicily, a land of stories and journeys, fragrances and flavours. This is the world that Giovanna Casadio travels through, meeting stories, foods, people, legends. In four movements – Wind, Salt, Water and Island – the author moves from Palermo to Trapani, but at the same time, slowly, she gets into the soul of the things of Sicily, she places her own words on it. Like salt on the Mammacaura.

### THE AUTHOR

Giovanna Casadio, a parliamentary journalist, was born in Trapani. After her degree in Philosophy and History of literary criticism she moved to Milan where she began to work as a journalist with the Mondadori group. She lives in Rome. For years she has been one of the main characters of political communication for "La Repubblica". She has published with Laterzi the interview books Credit where it's due (with Rosy Bindi) and The duties of freedom (dialogue with Emma Bonino).



- Issue 2018
- ISBN 978-88-5924-686-2
- Pages 176
- Price € 8,90

Alessio Romano

## Love and salt cod

“Tell me what you know about fado music..”

“Fado is the successful attempt to find the perfect mix of poetry and music. But one aspect is also connected with food: it’s the last sense, sound, which makes a dish perfect, a dish which already has taste, smell, appearance and is hot or cold, but which does not make any sound.”

Among the many virtues of Lisbon – the incredible light; the crucible of lives, races, sounds; art; the enormous ocean – more than anything else, it is the food which makes you fall in love. Or at least this is what young Alessio Romano thinks as he leaves his house in rua do Recolhimento, ready for the encyclopaedic effort of tasting every nuance of Portuguese cuisine, starting from its main dish: salt cod. But an unforeseen fall from tram number 28 gives the story a different twist from the start. Romano falls in love with Beatriz, the waitress, in search of whom he tramps round every corner of every bairro of the town, consoled with glasses of vinho verde and by the life bursting out of his constantly renewed travelling companions. A spinning wheel of exciting experiences which always start at the dinner table, with a steaming plate, a good story, and a “Silencio! Que se vai cantar o Fado!”

### THE AUTHOR

Alessio Romano (Pescara, 1978) has already written two novels: *Paradise for All* (Fazi, 2005), which was hailed as one of the best debuts of the year, and *Only cigars when it’s a holiday*, published in 2015 by Bompiani. He spends his days among good cookery and good reads, so a grilled kebab keeps company with John Fante, and vice versa.





- Issue 2017
- ISBN 978-88-5924-014-3
- Pages 144
- Price € 8,90

Luca Iaccarino

## Someone is killing the greatest chefs in Turin

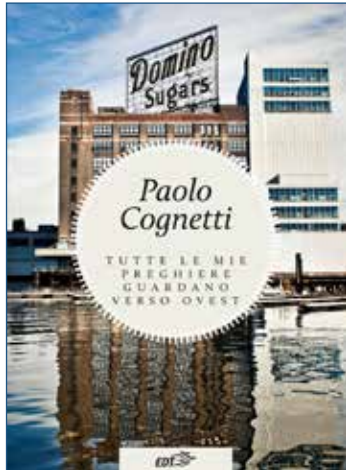
Turin is magic. The squares that look like designs by De Chirico, the labyrinth of streets that drove Nietzsche crazy, the monument of the Mole Antonelliana that looks like a needle in a pin cushion, the snake-like river Po at the foot of the hill, the shady arcades, the blocks of flats in the suburbs and a total of three skyscrapers: one in fascist style, one a bank, and one unfinished.

In this magic, delicious city, Luca Iaccarino wanders around, an intrepid food writer, on the lookout for the best and most fashionable, for the *osteria* (taverns) bursting with good humour and the local bourgeois where you can still find that metallic smell which reminds you of FIAT managers, of Corso Marconi. Among the crazy mess of the market stalls at Porta Palazzo and the rarefied, hard-to-find rooms, Iaccarino meets and tells us about the best hosts, the most famous cooks. The only problem is that someone is killing them. One by one.

The cook at the del Cambio was found freeze-dried. Old Giuseppe, from the bottle shop at Porta Pila, drowned in a barrel. Who is killing the greatest chefs in Turin? Iaccarino, who is just as indolent as police Commissioner Santamaria, but not as wily, is wondering about this. His minimal enquiry turns out to be a way to discover a Turin which is magic but above all, delicious.

### THE AUTHOR

Luca Iaccarino writes about food and reviews restaurants for La Repubblica and other publications and guidebooks. He is the food editor for EDT and has published quite a few books, the latest of which is "The Taste of Little Things" (Mondadori), and the one he is fondest of: "Speak Do Eat" (ADD).



- **Issue** 2014
- **ISBN** 978-88-5920-450-3
- **Pages** 120
- **Price** € 7,90

Paolo Cognetti

## Tutte le mie preghiere guardano a ovest (All my prayers face west)

“This city keeps on eating all the time, so we will have to investigate the very nature of such bottomless hunger.”

New York’s relationship with food is a story of obsession: in the city that never sleeps, you can always eat. Paolo Cognetti begins his journey wandering in the streets of the Big Apple helped only by his internal compass, in search of the source of that bottomless hunger.

The story that stems from the author’s explorations is both personal and urban; it accompanies the reader through the city’s four cardinal points: one for every chapter of the book. To the east we find the Lower East Side and the culinary traditions of Italian, Jewish, and Chinese migrants who tried to preserve their cultural identities through food as well. The West Side, with its an Anglo-Saxon, Irish, and German traditions, with its diners and steakhouses, tastes like meat in general and like hamburgers in particular.

The southern part of New York is a territory unto itself, made of pieces of Africa and of Latin America transplanted into the Bay.

And, finally, there is what everybody is looking for: the North. Here, in front of a lobster, Paolo Cognetti finds the roots, the origins, and the real reason behind every relocation. What is the flavor of achieved freedom?

The answer is a story that alternates the delicacies and difficulties of a city that sometimes welcomes and other times rejects. One step at a time, this story will take you closer and closer to the core of the Big Apple.



- **Issue** 2017
- **ISBN** 978-88-5922-529-4
- **Pages** 144
- **Price** € 8,90

Piersandro Pallavicini

## To London with my daughter (and Harry Styles)

*To discover the great Italian cuisine of the future*

Take a father who's a fan of progressive music and a daughter who's in love with pop; take a writer whose idols are Peter Gabriel and Caravan and a young girl who's crazy about One Direction; take a fifty-year-old who adores the smell of vinyl and an adolescent who's used to the music that comes from Spotify. To sum up: take a father and a daughter. Send them to London for a tête-à-tête holiday "just the two of us", trying to combine the tastes and fun activities of two generations. Then ask them to taste all tastable food, from traditional meat pies to dark beers (only for grown-ups), from tea for little misses to ethnic delights. Mix it all together with the unique appeal of the English capital, with its rituals, traditions, its culture. Fine: if you've done all this, you'll get "To London with my daughter (and Harry Styles)", a trip through the hippest city in the world which has the warmth of a pub, the sound of a club and the sweetness of a short holiday for a dad and his daughter.

### THE AUTHOR

Piersandro Pallavicini is a chemist and novelist. In this second role he has written "Our Mother that will be in heaven", "Atomic Dandy", "African Inferno", "Novel for a lady", "An Italian comedy" and the new "The chemistry of beauty". All with the Feltrinelli publishing house.



- Issue 2016
- ISBN 978-88-5923-291-9
- Pages 160
- Price € 8,90

Cristiano Cavina

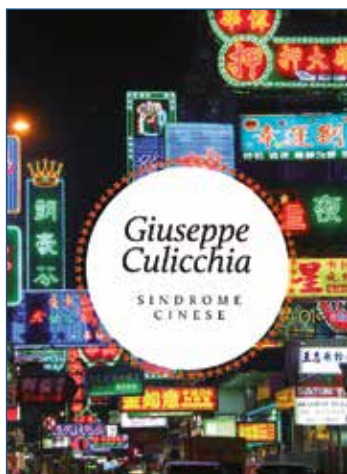
## Beautiful Naples

At long last the pizza chef-author  
in the city of pizza

What is a writer from Romagna doing in the Spanish Quarters and in the lanes of Naples? He's looking for the best pizza in the world. This is intrinsically risky, because in Italy there is nothing more divisive than the choice of pizza, maybe only football. But it gets interesting if the writer in question is one of the lightest and yet intense pens of his generation and a pizza chef who goes a long way back. That's right: Cristiano Cavina has spent a large part of his life – and he still spends many weekends – in front of the oven in his uncle Antonio's pizzeria. Which brought him to write "Teach yourself pizza" (Marcos y Marcos), an autobiographical manual dedicated to the world-famous Italian dish.

### THE AUTHOR

**Cristiano Cavina** is from Casola Valsenio, on the Tuscan-Emilian Apennines. He has lived there all his life and he loves it with all his soul, so much that he is one of the entertainers at the traditional events in his village. He has always written about his area, in "Just great" ("Alla Grande"), "The forgotten fruits" (I frutti dimenticati), "Digging a hole" ("Scavare una buca"), all published with Marcos y Marcos. Since he was a boy, when he can, he helps his uncle in the family pizzeria, the Lighthouse (Il Faro), at Casola of course. He loves pizza, but not Neapolitan pizza.



- Issue 2015
- ISBN 978-88-5920-776-4
- Pages 120
- Price € 7,90

Giuseppe Culicchia

## The China Syndrome

In the belly of the dragon: going to Beijing, amongst noodles and skyscrapers, to discover our planet's most ravenous country.

Beijing is the world. The soon-to-be-world, whether we like it or not. It's the heart of turboeconomy, it's a time-lapse city where skyscrapers rise right under your eyes. Look away for a second and when you look back you'll find a store that wasn't there before. In Beijing everything grows: your kid' toys, your iPhone, stock prices, the food you eat. Right, the food. Super-luxury, and taverns out of Blade Runner. The Crystal for Neo-Billionaires, and meat rotting in the open air. Not to mention the secret - and forbidden - communist canteen. All this is narrated by Giuseppe Culicchia, who is second to none when it comes to saying things straight out.

### THE AUTHOR

**Giuseppe Culicchia** was born in Ciriè (Turin) in 1965. He was scouted by Vittorio Tondelli in 1990 while working in a local bookshop. Since then he has published numerous essays and novels – among these *Tutti giù per terra*, *Brucia la città*, *Venere in metrò* and *Ma in seguito a rudi scontri*, his latest work. He is columnist for *La Stampa* and cooperates with the Turin International Bookfair. He has translated a number of important authors, from Mark Twain to Brett Easton Ellis. He feels perfectly at home in Turin, but this does not keep him from travelling around the world.



- Issue 2014
- ISBN 978-88-5920-449-7
- Pages 110
- Price € 7,90

Andrea Bajani

## E bellissimo il vostro pianeta (Your planet is beautiful)

“Two thousand years ago, the expression ‘civis Romanus sum’ (I am a citizen of Rome) was spoken with great pride. Nowadays, in the free world, this honor goes to ‘Ich bin ein Berliner’.”

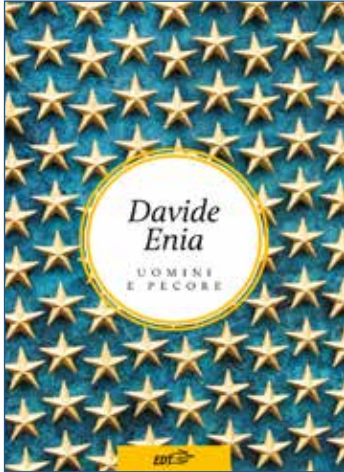
Kennedy spoke those words in 1963, and now so does Andrea Bajani, the Italian author who recently moved to the German capital. The challenge he undertook was not an easy one: trying to understand the German world through its food.

Berlin isn't as sweet as its Pfannkuchen, or as scrumptious as its Bratwurst: it is much more. It's blonder than its blondest beers, and it offers more vegetarian restaurants than any other world capital. Berlin is the key to get to the heart of German cuisine.

Andrea Bajani explored all of this, fork in hand. With his compelling style, he tells us a story of hunger and retaliation, culture and colors, as he dismantles piece by piece all the stereotypes of German cuisine.

### THE AUTHOR

Andrea Bajani has published several books with Einaudi: *Presente*, *Ogni promessa* (published in English as *Every Promise*), *Lavoro da morire*, *Cordiali saluti*, *Domani niente scuola*, *Se consideri le colpe*, *Mi spezzo ma non mi impiego*. He writes articles for *L'Espresso* and *Vanity Fair*. After years living between Rome and Turin, he recently moved to the German capital.



- Issue 2014
- ISBN 978-88-5920-451-0
- Pages 108
- Price € 7,90

Davide Enia

## Uomini e pecore (Men and sheep)

“You know what? We need stronger guts that could stomach any possible regret.”

Pasta alla carbonara: a dish that symbolizes Rome’s cuisine. Yet, it there is no mention of it in any cookbook until 1944. And so the carbonara was born during the war.

World War II also marks the beginning of *Uomini e pecore* (“Men and Sheep”), a novel that combines history and small, private stories, ranging in style it extends through the centuries.

There is Decimus Junius Brutus, a Roman commander who knows all the names of his legionaries by heart. There is also a young dispatcher who arrived in Rome two days before the Allied Forces, and found love in the city. And then there is Giovanni, the dispatcher’s grandson, with a passion for poetry and slow-cooked meals. Through his grandfather’s memoirs and through his tireless chronicles, we discover an extraordinary story. A tale that begins in Cassino in the winter of 1944 with donna Gomena’s eggs and the bacon brought by the Americans, and that arrives in the pantry of a Jewish household in Rome, where the dispatcher seeks refuge from the enemy raids.

This book is a poignant yet lighthearted story about the threads woven into the tapestry of life over time. It is also a love declaration to three traditional Roman dishes: pasta alla carbonara, carciofi alla giudia (fried artichokes), and coda alla vaccinara (oxtail stew).

A small cross-section of the beauty of Rome. And the proof (as if we needed one) that food can sometimes save one’s life.



- Issue 2014
- ISBN 978-88-5920-448-0
- Pages 120
- Price € 7,90

Marco Malvaldi

## La famiglia Tortilla (The tortilla family)

In terms of cured ham, the Spanish jamón ibérico is to the Italian San Daniele like a saber is to a foil. They both belong to the same category, but they are not used the same way.

For the Malvaldi family, Barcelona is like an old friend: they love its ancient marvels and its recent exploits equally. Its sweet notes and its savory ones.

This trio of tireless tasters is comprised of: Marco (the chemist, the brain, the dessert enthusiast), Samantha (the savory chemist), and Leonardo (their 4 year old son, the explorer of Iberian cuisine for kids). The team will accompany you among saber slashes of jamón ibérico and Catalan eccentricities. It will be a quest to relish the real fun that is Barcelona's cuisine: try everything, and don't forget to spice it up.

The Malvaldis were thrilled by the challenge of writing this book. They walked, and then they walked some more to build an appetite, giving them the excuse to eat and eat, always stopping in different places for their meals. As they explored the city's cuisine, their interest and their appetite for it grew as well.

Marco Malvaldi, with the lighthearted style that characterizes his prose, would define their escapades in La Boqueria and La Rambla as an ode to the joy that is eating well and sharing the experience. The crime-writer sets his murder mysteries aside and fully dedicates himself to a meticulous analysis of Barcelona's ravenous gastronomic landscape. As they would say at BarLume: excellent job!