



Food and Wine
Foreign Rights

2023



- **Pages** 224
- **Size** 26,2 x 19,3
- **Hardcover**

Michele Milani

Wild

Photographs By Davide Dutto

40 Wild Game Recipes created by Italy's greatest chefs

Release date: October 2023

Wild Game - the fruit of ethically- and sustainably-practiced hunting - has always provided the truest, most genuine meat: that of animals that have roamed free and therefore have lean, tasty meat. In fact, wild game is one of the cornerstones of the great Italian cuisine, especially in those regions where the practice of hunting has a long history. In "Caccia gourmet" the "fur" and "feather" meats are dignified by the recipes of a great specialized cooks like Igles Corelli and many of his friends, the leading chefs of our country.

Michele Milani is a man of communication and food - the Mi-Com agency belongs to him, the production of some of Gambero Rosso Channel's highly successful programs, such as "Giorgione - Orto e cucina" is his - and the forerunner of "fair" hunting, managed together with the Park Authorities and with respect for the environment.

Massimo Bottura and Isa Mazzocchi, Gianfranco Vissani and Mauro Uliassi, Heinz Beck and Fabrizia Meroni, Enrico Crippa and Maria Grazia Soncini: Italy's greatest chefs interpret one of the undisputed protagonists of Italian cuisine, wild game.

Davide Dutto is a leading food photographer. For EDT he has produced the images of contemporary Piedmontese Cuisine.



- **Pages** 248
- **Size** 23 x 17,4
- Hardcover

Andrea Coppola

Trattoria Italia

Photographs By Francesca Fumagalli

A trip through the home cooking of the most authentic-Italian tables

With 100 recipes

The trattoria is the incarnation of traditional Italian cooking. And in Italy “traditional” means “regional”, since our country is extremely biodiverse and has a widely varying gastronomic history. Therefore above all *Trattoria Italia* pays homage to the restaurants which have always defined Italian cookery with recipes which are local, simple, rustic, but above all good. In a journey through all the regions of the Good Country the authors met innkeepers and cooks, both male and female, who are the custodians of the skills which have been sent down through the generations. But *Trattoria Italia* is also – no, above all – a recipe book which brings together the signature dishes of twenty Italian trattorias, each of which recommends a complete menu, from appetizers to dessert: so five recipes for each restaurant, for twenty regions, for a total of eighty preparations ranging from bagna cauda to aubergine parmigiana, from frico to bombette. Appealing graphics which alternate photographs and illustrations.

Andrea Coppola, born in 1974, from Turin, with a past as a comic-book illustrator, follows his passions which go from design to cookery, architecture, art and wines. From 2012 he has been the chief of a tavern in Turin and a historic vermouth bar. He loves travelling and the place where he feels most at ease is at the dining table. This is his first book.

Francesca Fumagalli, born in 1983, Florentine in origin, photographer of reportage, lifestyle and food, constantly on the go to tell stories. She works with many travel magazines. Her portfolio: fumagalliph.myportfolio.com



- **Pages** 280
- **Size** 20,5 x 13,4
- Softcover

Luca Iaccarino

Appetites

Preface by Mario Calabresi

Being a waiter in the world's most famous restaurant and having lunch with children in the school cafeteria; entering the belly of a ship's kitchens and reaching an altitude of four thousand meters, among the Peruvian peasants; inventing the "gourmet diet" and trying to find out how much an eel suffers; tasting thirty-nine dishes in a row and practicing meditation; getting hypnotized by the sound in HD of a Korean girl sipping noodles, and ending up in the middle of the illicit trafficking of the most expensive food.

Appetites brings together thirty articles on food in order to talk about life: work and pleasure, the sacred and death, creativity and crime. Never before have we been defined so much by what we eat as we are today: affections, sex, education, and even our relationship with technology pass through our taste buds. So here are thirty raw, firsthand stories, no filters, no pretensions. Thirty reports that are both accurate and entertaining at the same time: after all, what is food, if not edible happiness? Appetites is a collection of Luca Iaccarino's best writings published in various newspapers («La Repubblica», «D - La Repubblica delle donne», «Il Corriere della sera», «Cartography»...).

Luca Iaccarino, a gastronomic critic and journalist, writes for «Il Corriere della Sera» and «D - La Repubblica delle donne». Among his books, *Dire Fare Mangiare (Say, Do, Eat) (ADD)*, *Cibo di strada (Street Food) (Mondadori)*, *Il gusto delle piccole cose (The Craving for Small Things) (Mondadori)*, *Qualcuno sta uccidendo i più grandi cuochi di Torino (Someone is Killing Turin's Greatest Chefs) (EDT)*.



- **Pages** 200
- **Size** 23 x 17,4
- **Hardcover**

Matteo Baronetto

Contemporary Piedmontese Cookery

Preface by Fulvio Pierangeli

With Photos By Davide Dutto

45 Iconic recipes interpreted

by the cook of the Del Cambio Restaurant in Turin

The cookery of Piedmont is deeply loved in Italy and all over the world. Russian salad and agnolotti, bagna cauda and fritto misto, gran bollito and tajarin, panna cotta and bunet are examples of dishes which can be found not only on the tables of Turin and Alba, but also in Rome and even in Singapore. The reason for this good luck is a crossover which rarely happens, even in a generous land like the Buon Paese (Good Country): not just the best products – meat and cheese, truffles and Barolo – but a popular tradition which over the centuries has been mixed with that of courtly tables, with French influences.

So Piedmontese cuisine is genuine but technical, tempting but refined, as we can read in the recipe book “Cucina Borghese semplice ed economica” (“Middle-class cookery, simple and economic”), the manual written by Giovanni Vialardi in 1873: from Biella di Salussola, Vialardi had become cook to Carlo Alberto and was to stay with the Savoy family until 1853 under Vittorio Emanuele II; on retiring, he wrote the manual which would be considered the foundation of modern Piedmontese cookery.

Now, almost one hundred and fifty years after that publication, chef Matteo Baronetto gives his blessing to the passage from the modern to the contemporary. Piedmontese cookery has naturally evolved, changing its techniques, making the preparations lighter, improving the ingredients. Traces of this process can be found in recipe books which include Piedmontese dishes, but Baronetto is looking for a fusion which has never been tried: the codification of today’s Piedmontese cookery, which respects the past but weaves it with the present. Baronetto knows well

what it means to be face to face with history: since 2014 he has been at the helm of the Del Cambio restaurant, founded in 1757 in Turin, and which was the favourite of Camillo Benso Count of Cavour, one of the most historic and most fascinating venues in the world, an address which has succeeded in placing side by side the classic room with one conceived by Michelangelo Pistoletto, ancient recipes and present-day sensitivity.

It took one of the most sensitive cooks in Italy to have the respect and humility to touch one of the great gastronomic heirlooms of the planet and bring it up to date. While being aware that the cuisine of Piedmont cannot be rewritten. It is updated. And it is handed down to the next generation.

Matteo Baronetto (Avigliana, 1977) He is one of the great Italian Michelin-starred chefs. Since 2014 he has been the chef of the Del Cambio restaurant in Turin (one Michelin star), after ten years working with Carlo Cracco, well known in the kitchens of Gualtiero Marchesi. He is one of the most refined interpreters of Italian cuisine.



- **Pages** 240
- **Size** 27,6 x 21,5
- **Hardcover**

Eleonora Guerini

The Big Illustrated Book of Italian Wine

illustrations by Fernando Cobelo, Bebbe Conti and Rebecca Valente

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 (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.

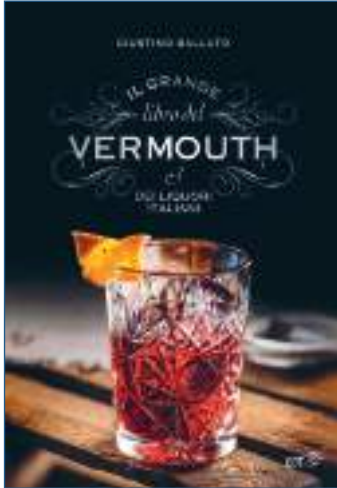
Beppe Conti is a graphic designer and collage artist from Turin. His work - or rather, what he considers to be the best part of his work - is to express concepts by mixing images through the use of collage. He combines various digital techniques with analogic elements, mixing vintage pictures, textures 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.



- **Pages** 200
- **Size** 26,6 x 20,4
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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

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- **Pages** 96
- **Size** 18 x 12,5
- **Softcover**

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Stefano Cavallito

Eight Short Lessons on Understanding Italian Cooking

And yet the Italians are (relatively) unacquainted with food. 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.

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 Vizzari, *Young and bold – (almost) true portraits of the cooks who are revolutionizing Italian cuisine*.



- **Pages** 224
- **Size** 26,2 x 19,3
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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.

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.



Allacarta Foreign Rights 2023

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.

COVER TO
BE DEFINED

Luca Iaccarino

Someone is Killing the Greatest Chefs in Italy

Release date: June 2024

«The body of the great Antonino was found afloat in the water of Lake Orta, right in front of his Moorish-style restaurant, immersed in the mist. The autopsy reads: killed by punches». Massimo's body was found hanging on a wall of his house-museum in the countryside just outside Modena, smeared with custard, like splashes from his friend Damien Hirst's paintbrush. Martina was fished out of the nets in front of her beloved Salina, among the flickering squid that she would have served that same evening on the terrace at the top of the island. Six years after the terribly good and exquisitely heinous events the chronicles of which ended up in *"Qualcuno sta uccidendo i più grandi cuochi di Torino"* (Someone is killing the greatest chefs in Turin), the nightmare has returned, and has spread all over the "Beautiful Country" (Italy), as contagious as appetite: someone is killing the greatest chefs of Italy. Once again, the inadequate young precarious food critic who had already solved the Piedmontese case (a conspiracy of the vegan multinational Kaiser Soja against the most carnivorous regional cuisine in Italy), assisted again by the greatest chef in the world, the Catalan Fernando Acurio will be investigating. This time they will be uncovering an even more complex plan aimed at annihilating New Italian Cuisine. "Someone is Killing the Greatest Chefs in Italy" is a gastro-comic thriller in which the great chefs sacrifice themselves for a good cause: taking the reader on a journey across the country to show him how Italian cuisine can be contemporary, fun, and certainly good. A fun and entertaining book that will appeal to those who love cuisine and cooks. And to those who, instead, would like to kill them all.



Luca Iaccarino

Someone is Killing the Greatest Chefs in Turin

- **Pages** 144
- **Size** 18 x 12,5
- Softcover

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.

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).



- **Pages** 152
- **Size** 18 x 12,5
- Softcover

Michele Rumiz

The Cave at the Centre of the World

A gastronomic trip from the bosphorus to deepest anatolia – to describe (among other things) the huge changes that are sweeping through contemporary Turkey

Istanbul, 2014. The city is a building site, silent and wounded, where the noise of the bulldozers still resounds, the bulldozers that demolished Gezi Park a year ago, thus ending the dreams of a Best Youth. In Cihangir, the bohemian quarter, among the maze of lanes — Rumiz meets Fatih, a young researcher who is waiting for his visa for the United States, and Nilhan, a journalist who has problems finding his bearings in a country he does not recognise any more. So begins a walk in the footsteps of an ancient cheese-making tradition – cheese matured in sheepskins – which brings us to the heart of Anatolia where we find a cave, which will turn out to be “the centre of the world”. And right here, waiting for Rumiz is İlhan Koçulu, legendary character, the object of a thousand tales and an eminent figure among Turkish cheeses.

He it is who guides Rumiz along the second part of the trip, as far as his den, at Kars. Among the highland areas which mark the border with the Caucasus, the author will make the acquaintance of a timeless Turkey, dynamic and rarious. The story ends with the return to Istanbul, five years after the Anatolian adventure. A last meeting with his travel companions will give the cue for reflection on the fears and expectations of this Country-Continent balanced between Europe and the Middle East.

Michele Rumiz is the director of Slow Food Travel – the Slow Food project which promotes sustainable models of holiday destinations for fine wine and food buffs. Expert connoisseur of the culture and gastronomy of the Balkans and Anatolia, he has for many years been involved, on behalf of Slow food, in the development of community and value-chain projects in the agro-food sector.



- **Pages** 192
- **Size** 18 x 12,5
- Softcover

Enrico Pandiani

The Gourmet Always Dines Twice

A gastronomic novel in Paris by Enrico Pandiani

What happened to the beautiful cook Ami? Monsieur Pélardon is desperately looking for her, but she seems lost in the immensity of Paris. Uncontrolled rumors say that she has left gastronomy, and that she has ended up in a clinic. It will be up to improvised investigators Bamalou and Mamirolle to search for her in all the bistros she is wont to frequent.

The investigation is perfect for the two, who are passionate about food: Bamalou is pudgy, ill-dressed and bulimic, and could not hope for anything better than a chase between a bar à vin (wine bar) and a restaurant; Mamirolle - elegant and always armed with a doctor's bag full of sharp knives - is an aesthete, one who loves beautiful eye-catching dishes. The two have a trail to follow: the small drawings that Ami seems to have left behind. With a succession of situations, even comic ones, and twists and turns, the two friends manage to get to the bottom of the story in a totally unexpected way.

And in these meanderings, they linger in the places they search, thus building a tasty map of the tastiest of cities.

Enrico Pandiani (Turin, 1956) made his debut in 2009 with *Les italiens*, winner of the 2009 Premio Belgioioso Giallo, with which he inaugurated the saga of Police Commissioner Jean-Pierre Mordenti.

Among the founders, along with a group of other writers, of the Torinoir association, he is considered one of the best Italian authors of detective novels.

In addition to the adventures of "*Les Italiens*," edited by Rizzoli he created the Zara Bosdaves series and authored other novels, such as *Polvere* (DeA Planeta).



Paolo Di Paolo

The Marseilles Experiment

- **Pages** 128
- **Size** 18 x 12,5
- Softcover

«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»

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?'

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.



- **Pages** 120
- **Size** 18 x 12,5
- Softcover

Giovanna Casadio

Where We Look is Who We Are (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.

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).



- **Pages** 176
- **Size** 18 x 12,5
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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!"

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.



Paolo Cognetti

All My Prayers Face West

- **Pages** 120
- **Size** 18 x 12,5
- Softcover

“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 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.



Piersandro Pallavicini

To London with my Daughter (and Harry Styles)

Discovering the great Italian cuisine of the future

- **Pages** 144
- **Price** € 8,90
- **Size** 18 x 12,5
- Softcover

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.

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.



- **Pages** 160
- **Size** 18 x 12,5
- Softcover

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.

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.



- **Pages** 120
- **Size** 18 x 12,5
- Softcover

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.

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*, *Bruca 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.



- **Pages** 110
- **Size** 18 x 12,5
- Softcover

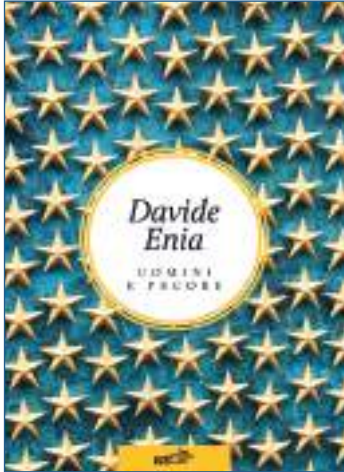
Andrea Bajani

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.

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.



- **Pages** 108
- **Size** 18 x 12,5
- Softcover

Davide Enia

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 Ciro, a young dispatcher who arrived in Rome two days before the Allied Forces, and found love in the city. And then there is Giovanni, Ciro'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 Ciro 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.



Marco Malvaldi

The Tortilla Family

- **Pages** 120
- **Size** 18 x 12,5
- Softcover

«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!