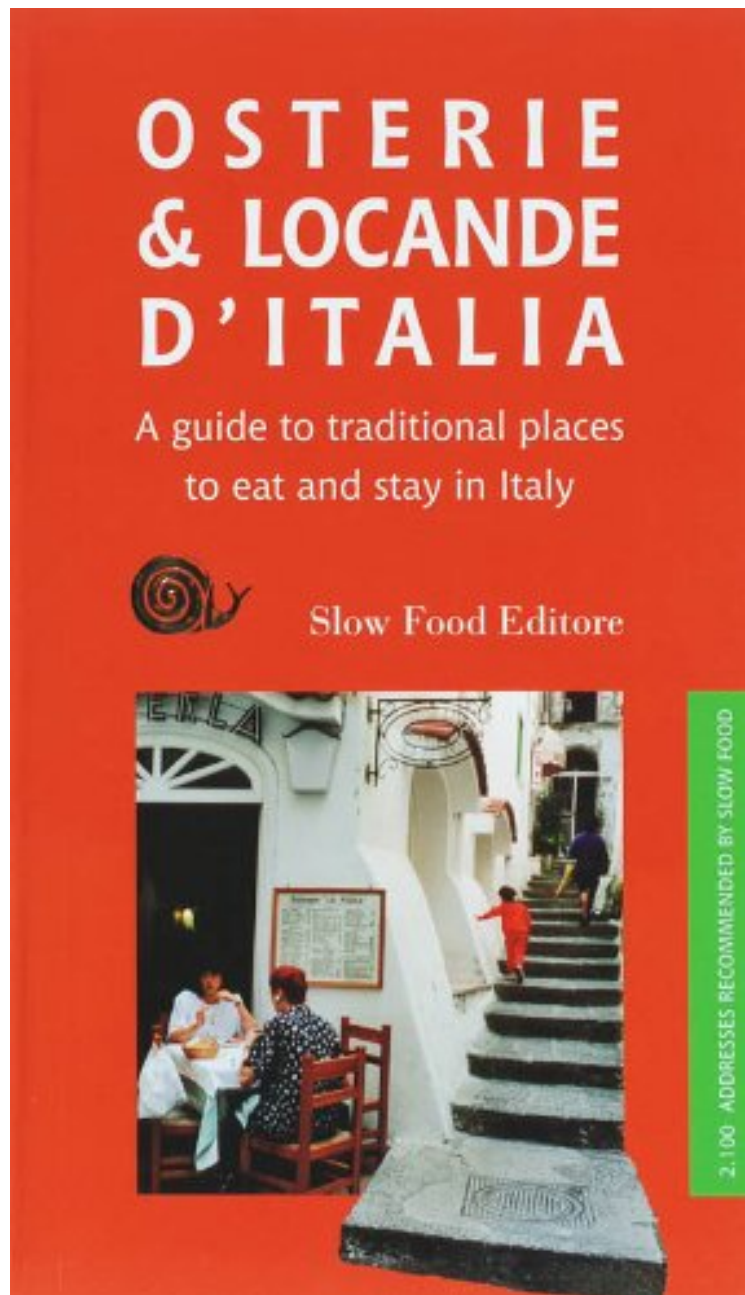


(Free) Osterie Locande d'Italia: A Guide to Traditional Places to Eat and Stay in Italy

Osterie Locande d'Italia: A Guide to Traditional Places to Eat and Stay in Italy

Slow Food Editore

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purchasing it in order to gauge whether or not it would be worth my time, and all praised *Osterie Locande d'Italia: A Guide to Traditional Places to Eat and Stay in Italy*:

1 of 1 people found the following review helpful. INDEED THE BEST ITALY GUIDE FOR FOOD I live on the east coast of the US and have the pleasure to visit relatives almost yearly in Italy. I use this guide like a bible. I have visited over 30 of these restaurants because now I search them out in my tattered book and 95% of the time I am blown away. Admittedly, it is not well organized book. Know that this book comes out in Italian every other year and It is organized in the oddest way... But the list of good restaurants has hardly changed from this version. Here is a true story about one such restaurant I went to (and I have many stories like it from restaurants from this book): I drove around in circles looking and looking for this one place and found it on a busy road; almost a highway. I drove by it twice and a taxi would have been better. It was dark, no sign and it was 6:30 PM. An old lady was ironing in the in front of one of the glass doors and when I tapped on the glass I under stood after the third time to come back in half an hour. So I went to the gas station next door and has a glass of coke so i could at least sit down sit down and watch the fast traffic in front of me. When thanked the guy in english for my coke an english couple who was sitting next to me in the gas stop realized i was American and asked what I was doing there. I told them i was waiting for the restaurant next door at which time they said: "who told you about this place?" and I mentioned the book. They said NEVER mention this restaurant to anybody! It will be over run with tourists if you do!... Interesting. Anyways, when I went back to the now opened restaurant half an hour later, I came in and realized the woman ironing was the cook and because I was one of the earliest in a stream of people coming in, also my waitress. I sat down to a table and was given the "menu" which was hand written in pencil on one piece of card board. I noticed all other menus were the same. All around me were Italian speakers (except the people I met next door that is) and no one around me could really help me as I pointed to food and they smiled. Wine? Two choices: a house white and red. I took red and ordered the gnocchi with wild boar. I also ordered two vegetables. Polite? not really, but not rude... I would say proud. By this time the restaurant was full but of course, there were not a lot of seats. As I waited for my food and dodged around a couple of kids and looked at pictures on the wall and learned that the restaurant was over 120 year old and run by her ancestors when it was a farmhouse restaurant. When the food came it was the best meal of my life. I had experienced Italy for the first time. Everything I ate was made by hand and that day by someone who has made it for decades. My eyes watered. The Italians around me noticed my eyes watering... me with my freshly ironed table cloth. They couldn't speak English but got the picture. When I ordered another dinner my helpful Italian neighbors realized I wasn't mistakingly wanting desert and tried to correct me I said no! I want another dinner! I the four tables around me giggled as I polished it off too . Well how to make friends with an italian cook! She smiled at me and laughed as if I was family. Deserts? not on the menu she she told me what they were. Again equally good. Slow, but made whipped and assembled while I waited. I have gone to countless restaurants I have found in this book with stories just like this one with two exemptions: First some have excellent and rare wine selections as the book points out. Secondly, although some are jam packed with Italians. Others in the smaller towns are holding on because they are unknown. Times are rough in some of these small towns and I feel it my obligation not only to have two entrees now and then but to spread the word. So to defy my gas station friends, and to clarify some of the lesser ratings on this book, I have begun to post on food critic sites and feel an obligation to keep them busier. (I have no relation to these restaurants) The guide book also gives certain icons for slow food awards, wines and local cheeses and the ones with slow food symbols are extra special. I was astounded by some of the lowest reviews written here and some things are true. It is as oddly organized as Italy is punctual. Also, some of the restaurants don't keep tourist hours and they are often not in the tourist hot spots. But if you are looking for memories of Italy, true Italy, this book is a gem. 1 of 1 people found the following review helpful. Restaurant review have to be updated. some of restaurant ...By Mariko Johansen Restaurant review have to be updated. some of restaurant we visited was closed business. I hoped when I ordered this book is new addition than I owned one, but it was same old one. I wish you list items that include the date of book published 0 of 0 people found the following review helpful. Superlative By Stacy B. Title Absolutely invaluable. This is THE book for foodies. We did not eat one bad meal. You must get this book.

This new guidebook combines for the first time in a single volume--and in English--two of the most popular Slow Food travel guides to Italy: *Osterie d'Italia* and *Locande d'Italia*. In the seventeen editions of the *Osterie d'Italia* guide that have been published to date, the book has done much to promote Italian regional cooking and has contributed to the revival of eating places that particularly reflect local flavor and character: restaurants, osterias, trattorias, and wine shops--all of which serve foods known for their quality, value, and faithfulness to tradition. The ambience and cuisine of each establishment is described in each brief review, with special emphasis on the most significant dishes of the relevant local tradition. The distinctive Slow Food symbol--the snail--is awarded to those places that best represent the ideals and philosophy of the international Slow Food movement. The guide also dedicates special sections to theme itineraries: from the ombre, or wine bars, of Venice to the street food stalls of Naples and the tripe sellers of Florence.

Added to this classic culinary guide for the first time are entries from *Locande d'Italia*, which features the best lodging establishments in Italy: B&Bs, small hotels, holiday or "agriturismo" farms, guest houses, and hostels. All the places profiled provide good, old-fashioned hospitality and reflect the unique character of Italy's diverse regions and landscape. Each entry discusses the history, local context, personnel, and amenities offered. With more than 2,100 entries, this new guide offers the most comprehensive resource available to dining and lodging in Italy. It is sure to prove an indispensable companion for tourists planning a trip to this country, with its rich, varied, and deeply rooted history and traditions. In addition, this first English edition of the book will be supplemented by a gastronomic glossary in which clear, concise definitions will help the reader find his or her way among the myriad dishes of Italian regional cuisine.