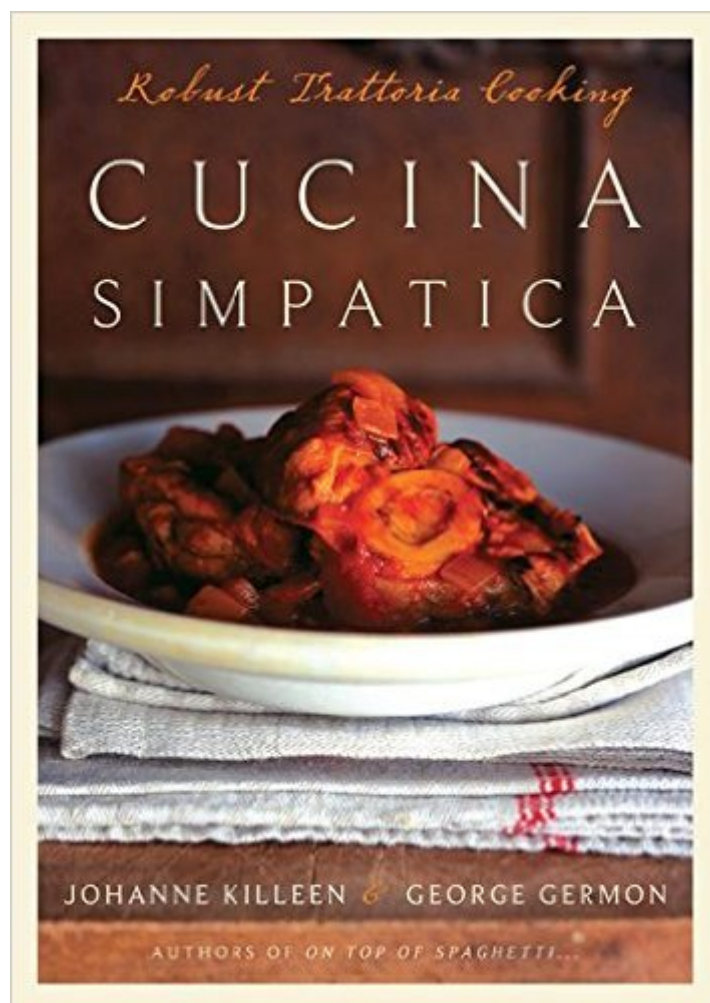


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Cucina Simpatica: Robust Trattoria Cooking From Al Forno



Synopsis

Cucina Simpatica brings to home cooks the luscious, lusty food of Al Forno, the acclaimed restaurant in Providence, Rhode Island. Since opening Al Forno in 1980, owners-chefs Johanne Killeen and George Germon have won a loyal following, rave reviews, and many awards for their superb food. The recipes reflect their down-to-earth style of hearty yet simple trattoria and Italian home cooking. Included are detailed instructions for making their renowned grilled pizza. While Cucina Simpatica is organized by coursesâ ”from starters, soups, salads, bruschetta, crostinis, and polenta to pizzas, pastas, grills, roasts, braises, vegetables, and dessertsâ ”the authors urge readers to be flexible and make their own choices. A grilled pizza accompanied by a small salad may suffice for dinner. Pasta can be served in small portions as a first course or in larger amounts as the focus of the meal. A platter of roasted vegetables makes a fine meatless meal. Cucina Simpatica inspires home cooks to prepare the rustic, robust Italian-style food from one of America's finest restaurants.

Book Information

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Customer Reviews

Great, simple recipes that come out right the first time, many have become staples at our house. Good book to plan meals for entertaining friends as well . The grilled pizzas are great (once you get the technique learned)! Also, try Rosemary Chicken, "Georges Pasta" (great as written in the book or made with ground turkey and without butter as a low fat daily meal), Pasta with lentils and prosciutto, or Delmonico steaks with home made catsup. You won't be disappointed!

Cucina Simpatica is not just another book of Italian cooking...it is a new way of looking at foods and ingredients. There is a magic in the way the chefs put together ingredients simply, yet with an outcome that is complex and tantalizing. This book has changed the way I feel about cooking; from a pastime to a passion. It is amazing how simple ingredients can transcend to a indelible masterpiece without any special training or tools. I have over 500 cookbooks in my collection, and if I had to get rid of

If you have sophisticated taste in food, love to cook, but don't have much time this is the book to add to your collection. Most recipes have only 5 or so ingredients and are simple to make, but they taste like you've been cooking for days! If you are in Providence, R.I. don't miss Al Forno, the restaurant that the authors own

I buy many cookbooks. If one recipe is delicious and worthy of repeating in my entertaining I consider it a good cookbook. This book has many recipes that I use over and over. They are easy to prepare and delicious to eat. The recipe for Polenta is the Best! I often buy this book to give as a gift...good reading and if you want great food to produce...

After eating at Al Forno's several times in the late 90's I bought the book. I was brought up in the restaurant business and new my way around the kitchen though my style was pretty basic. These recipes brought me into a more creative phase. I have made almost all of them. They are easy to follow with great tips and advice on how to succeed. My kids who are grown now, grew up eating Pasta in the Pink and Penne with tomato cream and 5 cheeses. Another favorite is the Chicken stuffed with bruschetta - made on the grill is best. Oh..and the grilled pizza! Have fun!

Great, simple recipes that come out right the first time, many have become staples at our house. Good book to plan meals for entertaining friends as well . The grilled pizzas are great (once you get the technique learned)! Also, try Rosemary Chicken, "Georges Pasta" (great as written in the book or made with ground turkey and without butter as a low fat daily meal), Pasta with lentils and prosciutto, or Delmonico steaks with home made catsup. You won't be disappointed!

There are great recipes in this book that have become favorites of my family. If I could only have 5 cookbooks, this would be one of the 5. The Red Pepper Pasta, Fig Crostata and Conchiglie al forno

with Mushrooms and Radicchio could not be lived without.

This is a fabulous cookbook. Many, many delicious recipes with easy to follow instructions. This book is a classic that you will use over and over again to prepare loads of great Italian foods.

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