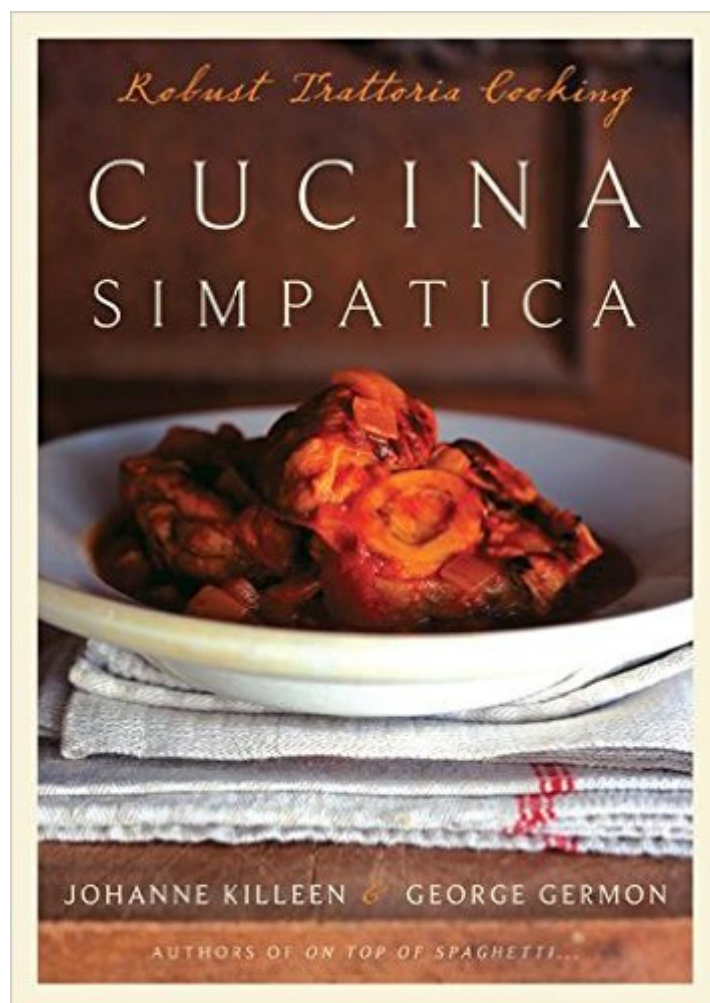


The book was found

# 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

Hardcover: 221 pages

Publisher: HarperCollins; 1st edition (May 8, 1991)

Language: English

ISBN-10: 0060161191

ISBN-13: 978-0060161194

Product Dimensions: 6.8 x 0.8 x 9.8 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â See all reviews Â (25 customer reviews)

Best Sellers Rank: #88,967 in Books (See Top 100 in Books) #84 in Books > Cookbooks, Food & Wine > Italian Cooking #196 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference #284 in Books > Cookbooks, Food & Wine > Regional & International > European

## 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 Conchigliette 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.

[Download to continue reading...](#)

Cucina Simpatica: Robust Trattoria Cooking From Al Forno Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes La Cucina: The Regional Cooking of Italy Designing for Scalability with Erlang/OTP: Implement Robust, Fault-Tolerant Systems The Pasta Bible: A Complete Guide To All the Varieties and Styles of Pasta, with Over 150 Inspirational Recipes From Classic Sauces to Superb Salads, and From Robust Soups to Baked Dishes. Sicilia in Cucina: The Flavours of Sicily Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Tamalitos: Un poema para cocinar/A Cooking Poem (Bilingual Cooking Poems) Blank Cookbook Recipes & Notes: Recipe Journal, Recipe Book, Cooking Gifts (Floral) (Cooking Gifts Series) Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) Easy Campfire Cooking: 200+ Family Fun Recipes for Cooking Over Coals and In the Flames with a Dutch Oven, Foil Packets, and More! Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Instant Pot Complete How To Guide (For Beginners): Cooking Time Guide With Lots Of Interesting Recipes For Easy Pressure Cooking Secrets of Fat-free Greek Cooking: Over 100 Low-fat and Fat-free Traditional and Contemporary Recipes (Secrets of Fat-free Cooking) The Cooking of Spain and Portugal, plus accompanying Recipes: The Cooking of Spain and Portugal (Time-Life Foods of the World) Whole Cooking and Nutrition: An Everyday Superfoods Approach to Planning, Cooking, and Eating with Diabetes Cooking with Beans and Legumes: Simple Recipes for Cooking Delicious, Healthy Meals with Beans and Legumes Cooking Light Annual Recipes 2016: Every Recipe! A Year's Worth of Cooking Light Magazine

[Dmca](#)