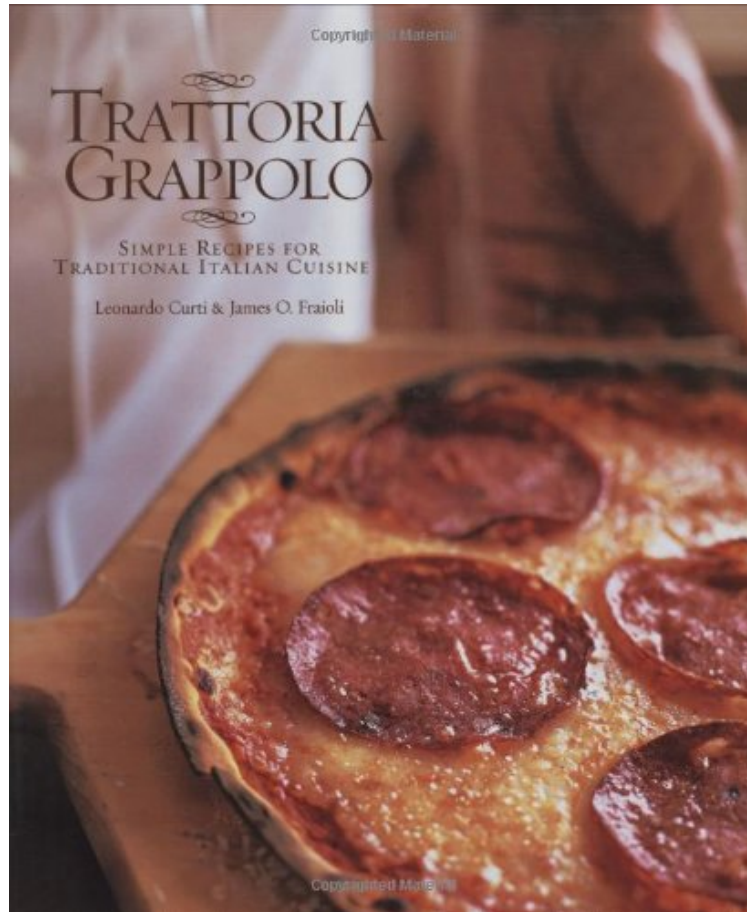


[Download] Trattoria Grappolo: Simple Recipes for Traditional Italian Cuisine

Trattoria Grappolo: Simple Recipes for Traditional Italian Cuisine

Leonardo Curti, James Fraioli

**Download PDF / ePub / DOC / audiobook / ebooks*



DOWNLOAD



READ ONLINE

#1254016 in Books Gibbs Smith 2007-08-08Original language:EnglishPDF # 1 10.00 x 1.03 x 8.50l, 2.86

#File Name: 1423602153224 pages | File size: 60.Mb

Leonardo Curti, James Fraioli : Trattoria Grappolo: Simple Recipes for Traditional Italian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Trattoria Grappolo: Simple Recipes for Traditional Italian Cuisine:

0 of 0 people found the following review helpful. Wonderful recipes with Wine PairingsBy Susan E. LesterTrattoria Grappolo is located in a small strip mall in the small CA Central Coast town of Santa Ynez. Dining there is reminiscent of eating in a family-run restaurant in Italy. The tables are close, the conversations are animated, and the wait-staff dances from table to kitchen as lithely as cats. This cookbook pulls all of that atmosphere and flavor into the larger culinary world so you can enjoy perusing it at your leisure. Not only does it make the most of seasonal flavors, each recipe is accompanied by a suggested wine pairing to heighten your dining experience.A beautiful book filled with deliciousness! A gift any home chef would appreciate.0 of 0 people found the following review helpful. Simply the best Italian cookbook!By Mary AnnFor the past 3 years I have taken my husband to Solvang for a few days on his birthday and have always made a point of making reservations for Trattoria Grappolo located next door in the Santa

Inez Valley. It is the most amazing Italian restaurant outside of Italy. The dishes are so delicious that it takes me back to our visit to Italy and the delicious meals we especially enjoyed in Tuscany. The chef, Leonardo Curti, is so talented! We've enjoyed this restaurant so much that we recently brought several of our friends with us! How excited was I to find out that this talented chef has published a book with simple and delicious recipes from his restaurant. I purchased one on our recent trip and I have since bought two more for Mother's Day gifts! 0 of 0 people found the following review helpful. I can testify to the excellent recipes. There are suggested wine pairings from the ...By Pamela Wheless Since I have been to the brothers' restaurant many times, I can testify to the excellent recipes. There are suggested wine pairings from the Central Coast area. Every recipe I have tried is excellent.

Capturing the essence of traditional Italian cooking, Chef Leonardo Curti, along with brothers Chef Alfonso and Chef Georgio Curti, team up with award-winning cookbook author and *Touring Tasting Magazine* wine editor James O. Fraioli to take home cooks on a rare odyssey into one of the world's most coveted food wine cultures. Peek inside the kitchens of celebrity-studded restaurant Trattoria Grappolo and discover a prized collection of delicious, simple-to-prepare recipes from one of Central California's most venerated restaurants. Trattoria Grappolo is the best in Italian cooking with the simplest of ingredients, and also share a long list of suggested wine pairings from over 75 participating wineries. Included are recipes for antipasto, salads and soups, breads and pizzas, handcrafted pastas, entrees, desserts, and more.

From Publishers Weekly Curti, executive chef and cofounder of Santa Ynez, Calif., bistro Trattoria Grappolo, aims to share his expertise in both his native Italian cooking and the California wine he serves alongside it. Unfortunately, the text introducing each chapter offers little insight into the ingredients, significance or origins of the dishes. Individual recipe introductions would be helpful in explaining the inclusion of American-inflected dishes like Insalata di Pollo, a salad of fried chicken, Romaine lettuce and gorgonzola cheese, in a cookbook of traditional Italian cuisine. The recipes themselves are a solid mix of familiar (Angel Hair with Fresh Tomato and Basil; Roasted Chicken with Fresh Lemon and Herbs) and intriguing (Risotto with Lamb Ragu; Grilled Lobster with Sage and Cannellini Beans). Each concludes with a very specific local wine-pairing suggestion, and a final section features sourcing information. With so many Italian cookbooks on the market, this one is most likely to appeal to fans of the restaurant—and, perhaps, fans of celebrities like Bo Derek and Ellen DeGeneres, whose gushing blurbs adorn the cover. Over 50 color photos. (Sept.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Inside Flap Trattoria Grappolo Simple Recipes for Traditional Italian Cuisine Leonardo Curti James O. Fraioli Trattoria Grappolo captures the best in authentic Italian cooking with simple, readily available ingredients. Featuring fresh antipasti, house-baked breads and pizza, handcrafted pastas and seafood delights, among other mealtime delectables, the recipes here are sure to satisfy the most discerning palates. More than that, Trattoria Grappolo is a culinary adventure into Calabria, Italy, and Central California's Santa Ynez Valley, offering suggested wine pairings from more than 75 participating wineries. Here are answers to the most commonly asked questions about today's international rainbow of wines. Capturing the essence of traditional Italian cooking, chef Leonardo Curti, along with brothers Alfonso Curti and Georgio Curti, teams up with award-winning cookbook author James O. Fraioli to create a cookbook that will take home cooks on a rare odyssey into one of the world's most coveted food and wine cultures. James O. Fraioli is a food enthusiast and world traveler, as well as a professional writer, photographer and filmmaker by trade. For the past fifteen years, James has been searching the globe for the most exciting stories-and recipes-to share with the public. During his illustrious travels, James has worked with various restaurants, food festivals and luminary chefs, including Emeril Lagasse, Jacques Pepin, Roy Yamaguchi, and Martin Yan. James has penned numerous books, including the award-winning *Ocean Friendly Cuisine: Sustainable Seafood Recipes from the World's Finest Chefs*, which has gone on to appear in the *New York Times*, in the White House, and on the Food Network's *Essence of Emeril*. He is also a contributing writer and photographer for eighteen magazines. Chef Leonardo Curti is the executive chef and co-proprietor at the acclaimed Trattoria Grappolo bistro in Santa Ynez, California. Born in Calabria, Italy, Leonardo learned his culinary skills in Tuscany before relocating to Los Angeles, where he worked as a chef at Cicada Restaurant and founded Pane Caldo in Beverly Hills. Leonardo's gastronomic journey then led him to Aspen, where he joined the legendary Farfalla Restaurant. In 1997, Leonardo opened Trattoria Grappolo in Santa Ynez and hasn't looked back. Today, the casual bistro continues to serve authentic, traditional Italian fare for lunch and dinner. Aside from the restaurant, Leonardo runs a full catering company and teaches private cooking classes. He has also launched a new line of pasta sauces. From the Back Cover "The hardest thing about not living in Santa Ynez anymore is not being able to dine at Trattoria Grappolo every day . . . some of the best food we have ever eaten in our lives." -Ellen DeGeneres Portia deRossi "The entire Santa Ynez Valley rejoiced when the Curti Brothers arrived and opened our favorite restaurant . . . thank you . . . thank you!" -David Crosby "Trattoria Grappolo is an enriching environment of food with heart." -Kevin Willenborg, Winemaker, Firestone Vineyards "Leonardo's food is irresistible, as is his charm. The menu is interesting and inventive, and well worth exploring. The penne pasta with mushroom and sausage is to die for, and the cioppino will make you smile." -Cheryl Ladd Brian Russell "How lucky we are to have

Grappolo's in our own backyard . . . what a delight to experience such delicious food and wonderful atmosphere without having to travel endless hours and through the fog of jet lag." -Bo Derek "The food, the service, and the wonderful atmosphere at Trattoria Grappolo makes such a lasting impression, you can't wait to return." -Kelly LeBrock