

The Italians

This book investigates the relationship between the ideas of nation and race among the nationalist intelligentsia of the Italian Risorgimento and argues that ideas of race played a considerable role in defining Italian national identity. The author argues that the racialization of the Italians dates back to the early Napoleonic age and that naturalistic racialism—or race-thinking based on the taxonomies of the natural history of man—emerged well before the traditionally presumed date of the late 1860s and the advent of positivist anthropology. The book draws upon a wide number of sources including the work of Vincenzo Cuoco, Giuseppe Micali, Adriano Balbi, Alessandro Manzoni, Giandomenico Romagnosi, Cesare Balbo, Vincenzo Gioberti, and Carlo Cattaneo. Themes explored include links to antiquity on the Italian peninsula, archaeology, and race-thinking.

What does it mean to be Italian? Is it pausing to enjoy an aperitivo or gelato? A passeggiata down a laneway steeped in history? An August spent tanning at the beach? This book is a celebration of the Italian lifestyle – an education in drinking to savour the moment, travelling indulgently, and cherishing food and culture. A lesson in the dolce far niente: the sweetness of doing nothing. We may not all live in the bel paese, but anyone can learn from the rich tapestry of life on the boot. From the innovation of Italian fashion and design, the Golden Age of its cinema to the Roman Empire's cultural echoes (and some very good espresso), take a dip into the Italian psyche and learn to eat, love, dress, think, and have fun as only the Italians can.

Walk down the altar or dielf it were up to me, the choice would be easyDieBut I have to live. I won't let my son be raised by the devil that killed his father.Enzio Lanza owns my dead husband's life. He even has his face.My husband's twin killed his own brother and inherited his kingdom, his wife and child included.I will marry the monster that ripped my family and heart apartI will teach my boy how to finish what his father started before he was shot by his own twin brotherWe will have our revenge, one kill at a timeI'll leave Enzo Lanza to the end, and I won't make it quick.The Italian Marriage is a forbidden dark Italian Mafia arranged marriage standalone.Get your copy of this revenge enemies to lovers mafia romance now.Because you have to.

A gripping revisionist history that shows how ordinary Italians played a central role in the genocide of Italian Jews during the Second World War In this brief history of Italy's role in the Holocaust, Simon Levis Sullam presents an unforgettable account of how ordinary Italians actively participated in the deportation of Italy's Jews between 1943 and 1945. While most historians have long described Italians as relatively protective of Jews during this time, *The Italian Executioners* tells a very different story, recounting in vivid detail the shocking events of a period during which Italians set in motion almost half the arrests that sent their Jewish compatriots to Auschwitz. With a historian's rigor and a novelist's gift for scene-setting, Levis Sullam dismantles the seductive myth of the "good Italians" who sheltered Jews from harm. In collaboration with the Nazis, and with different degrees of involvement, the Italians were guilty of genocide.

This book offers a unique and fascinating examination of British and Irish responses to Italian independence and unification in the mid-nineteenth century. Chapters explore the interplay of religion, politics, exile, feminism, colonialism and romanticism in fuelling impassioned debates on the 'Italian question' on both sides of the Irish Sea.

One of the Wall Street Journal's "Six Books to Read This Winter" *The Italian Party* by Christina Lynch is a delicious and sharply funny page-turner about "innocent" Americans abroad in 1950s Siena "Imagine Beautiful Ruins plus horses; Toujours Provence with spies, a mystery and sex. *The Italian Party* is a fizzy, page-turning delight that begs for a Campari and soda!" —Julia Claiborne Johnson, author of *Be Frank With Me* "Tremendous fun! Wives with big secrets, husbands with bigger ones, swirling around a 1950s Siena teeming with seduction and spycraft." —Chris Pavone, New York Times bestselling author of *The Travelers* and *The Expats* Newly married, Scottie and Michael are seduced by Tuscany's famous beauty. But the secrets they are keeping from each other force them beneath the splendid surface to a more complex view of Italy, America and each other. When Scottie's Italian teacher—a teenager with secrets of his own—disappears, her search for him leads her to discover other, darker truths about herself, her husband and her country. Michael's dedication to saving the world from communism crumbles as he begins to see that he is a pawn in a much different game. Driven apart by lies, Michael and Scottie must find their way through a maze of history, memory, hate and love to a new kind of complicated truth. Half glamorous fun, half an examination of America's role in the world, and filled with sun-dappled pasta lunches, prosecco, charming spies and horse racing, *The Italian Party* is a smart pleasure.

This is the first comprehensive book on the Arthurian legend in medieval and Renaissance Italy since Edmund Gardner's 1930 *The Arthurian Legend in Italian Literature*. Arthurian material reached all levels of Italian society, from princely courts with their luxury books and frescoed palaces, to the merchant classes and even popular audiences in the piazza, which enjoyed shorter retellings in verse and prose. Unique assemblages emerge on Italian soil, such as the *Compilation of Rustichello da Pisa* or the innovative *Tavola Ritonda*, in versions made for both Tuscany and the Po Valley.

Examines the character and history of the Italian people.

The Italian Table delivers both parts of the fantasy and reality of Italian meals as they would be eaten on location. Combining menus and recipes with visual experience and inspiration--as well as insight into the traditions of the food and celebrations--it serves as a practical resource that gives home cooks and hosts step-by-step guidance on how to re-create these fabulous meals at their own tables. Menus and recipes include: Eating in the Market in Florence with Coward's Spaghetti and Pappa al Pomodoro; A Sunday Lunch in Emilia-Romagna with Ricotta and Swiss Chard Tortelli, Vegetable Pie, and Stuffed Pork Roast; and A Table by the Sea in Positano with Mozzarella on Grilled Lemon Leaves, Squid and Walnut Salad, and Jackie O's Spaghetti. With a resources section for Italian ingredients; headnotes brimming with interesting history, recipe shortcuts, and serving suggestions; and menu introductions detailing what to drink, how to

set the table, and how to time the preparation and the party itself, this is an essential guide for home cooks and those who love to entertain.

This pioneering study approaches the new printed-book industry in Renaissance Italy from the perspective of its publishers and booksellers, analyzing their responses to the challenges of production and their creative approaches to the distribution and sale of their merchandise.

This uncensored language guide has everything you need to speak real Italian - from cool lingo to hard-core insults. The book features phrases on love, sex, the body, partying, fashion, and extreme sports, as well as language used on the Internet, in text-messaging, email, and more.

The Italian diaspora throughout the world navigate and negotiate various complex and multidirectional language dynamics. In order to account for the sociolinguistic processes that have taken place, this book provides a detailed observation of these linguistic dynamics from the point of view of the Italian diaspora in Bedford, in the UK. This study on the language behaviour of three generations of Italian residents in Bedford provides empirical data on, and highlights the importance of, the sociolinguistic examination of English in service encounters. What comes to light in most of the cases analysed, is that audience design has a proven influence on the choice of language and repertoire within the speech of the Bedford Italian community. There are not only switches from one language to another, but also style shifts in the linguistic repertoire. Throughout this study, it becomes clear that speakers freely use the two languages available to their speech community, and, thanks to their active and passive repertoire, they apply a range of linguistic resources from both Italian and English. The volume also uncovers some especially interesting traits in 3rd generation speech, involving in particular a rather widespread use of mixed pronunciation. Upon moving past the initial assumption that the adoption of this mixed pronunciation is used to show the younger generation's sense of belonging to the BI community, a quite different reason emerges. Closer analysis reveals that, due to an increasing feeling of 'non-Britishness', this linguistic choice may be linked to a deliberate and conscious attempt on their part not to accommodate to British culture, and in so doing to distance themselves further from it. Preface by David Britain.

Join the bestselling author of *Ciao, America!* on a lively tour of modern Italy that takes you behind the seductive face it puts on for visitors—*la bella figura*—and highlights its maddening, paradoxical true self. You won't need luggage for this hypothetical and hilarious trip into the hearts and minds of Beppe Severgnini's fellow Italians. In fact, Beppe would prefer if you left behind the baggage his crafty and elegant countrymen have smuggled into your subconscious. To get to his Italia, you'll need to forget about your idealized notions of Italy. Although *La Bella Figura* will take you to legendary cities and scenic regions, your real destinations are the places where Italians are at their best, worst, and most authentic: The highway: in America, a red light has only one possible interpretation—Stop! An Italian red light doesn't warn or order you as much as provide an invitation for reflection. The airport: where Italians prove that one of their virtues (an appreciation for beauty) is really a vice. Who cares if the beautiful girls hawking cell phones in airport kiosks stick you with an outdated model? That's the price of gazing upon perfection. The small town: which demonstrates the Italian genius for pleasant living: "a congenial barber . . . a well-stocked newsstand . . . professionally made coffee and a proper pizza; bell towers we can recognize in the distance, and people with a kind word and a smile for everyone." The chaos of the roads, the anarchy of the office, the theatrical spirit of the hypermarkets, and garrulous train journeys; the sensory reassurance of a church and the importance of the beach; the solitude of the soccer stadium and the crowded Italian bedroom; the vertical fixations of the apartment building and the horizontal democracy of the eat-in kitchen. As you venture to these and many other locations rooted in the Italian psyche, you realize that Beppe has become your Dante and shown you a country that "has too much style to be hell" but is "too disorderly to be heaven." Ten days, thirty places. From north to south. From food to politics. From saintliness to sexuality. This ironic, methodical, and sentimental examination will help you understand why Italy—as Beppe says—"can have you fuming and then purring in the space of a hundred meters or ten minutes." An entertaining, page-turning overview of Italian-American history and culture From ancient Rome to modern America, we Italians have always been the friggin' best in art, science, culture and—Madonn'—food! Now, this fascinating collection of Italian history, people, facts and trivia will make you proudly say, "F*ck you, I'm Italian," including... Culture (from the Renaissance to *The Godfather*) Music (from Frank Sinatra to Lady Gaga) History (from gladiators to Rocky) Food (from sauce to cannoli) Family (from Sunday mass to Sunday dinner)

This gorgeous companion book to the PBS series illuminates an important, overlooked part of American history. In this richly researched, beautifully designed and illustrated volume, Maria Laurino strips away stereotypes and nostalgia to tell the complicated, centuries-long story of the true Italian-American experience. Looking beyond the familiar Little Italys and stereotypes fostered by *The Godfather* and *The Sopranos*, Laurino reveals surprising, fascinating lives: Italian-Americans working on sugar-cane plantations in Louisiana to those who were lynched in New Orleans; the banker who helped rebuild San Francisco after the great earthquake; families interned as "enemy aliens" in World War II. From anarchist radicals to "Rosie the Riveter" to Nancy Pelosi, Andrew Cuomo, and Bill de Blasio; from traditional artisans to rebel songsters like Frank Sinatra, Dion, Madonna, and Lady Gaga, this book is both exploration and celebration of the rich legacy of Italian-American life. Readers can discover the history chronologically, chapter by chapter, or serendipitously by exploring the trove of supplemental materials. These include interviews, newspaper clippings, period documents, and photographs that bring the history to life.

Italy has seduced generations with its sunshine, landscapes, art treasures and the warmth and vitality of its people, devoted to style, sensuality and the pleasures of life. The reality is less rosy. Italy is as exasperating as it is enchanting. Appalling public services, a rotten political class, the creeping tentacles of the Mafia, the all-forgiving Mother Church and infinitely indulgent 'mamma' have long prevented Italians facing up to their collective failings. In 'The New Italians', journalist Charles Richards paints a compelling group portrait of the country and people, spanning football to Freemasonry, kickbacks to kidnappings. He concludes that however much things change, the Italians will remain essentially the same, and pull through with their customary 'brio'.

Outside of Italy, the country's culture and its food appear to be essentially synonymous. And indeed, as *The Italian Way* makes clear, preparing, cooking, and eating food play a central role in the daily activities of Italians from all walks of life. In this beautifully illustrated book, Douglas Harper and Patrizia Faccioli present a fascinating and colorful look at the Italian table. *The Italian Way*

focuses on two dozen families in the city of Bologna, elegantly weaving together Harper's outsider perspective with Faccioli's intimate knowledge of the local customs. The authors interview and observe these families as they go shopping for ingredients, cook together, and argue over who has to wash the dishes. Throughout, the authors elucidate the guiding principle of the Italian table—a delicate balance between the structure of tradition and the joy of improvisation. With its bite-sized history of food in Italy, including the five-hundred-year-old story of the country's cookbooks, and Harper's mouth-watering photographs, *The Italian Way* is a rich repast—insightful, informative, and inviting.

In the late nineteenth and early twentieth centuries, tens of thousands of Southern Italians and Sicilians immigrated to the American Gulf South. Arriving during the Jim Crow era at a time when races were being rigidly categorized, these immigrants occupied a racially ambiguous place in society: they were not considered to be of mixed race, nor were they "people of color" or "white." In *Dixie's Italians: Sicilians, Race, and Citizenship in the Jim Crow Gulf South*, Jessica Barbata Jackson shows that these Italian and Sicilian newcomers used their undefined status to become racially transient, moving among and between racial groups as both "white southerners" and "people of color" across communal and state-monitored color lines. *Dixie's Italians* is the first book-length study of Sicilians and other Italians in the Jim Crow Gulf South. Through case studies involving lynchings, disenfranchisement efforts, attempts to segregate Sicilian schoolchildren, and turn-of-the-century miscegenation disputes, Jackson explores the racial mobility that Italians and Sicilians experienced. Depending on the location and circumstance, Italians in the Gulf South were sometimes viewed as white and sometimes not, occasionally offered access to informal citizenship and in other moments denied it. Jackson expands scholarship on the immigrant experience in the American South and explorations of the gray area within the traditionally black/white narrative. Bridging the previously disconnected fields of immigration history, southern history, and modern Italian history, this groundbreaking study shows how Sicilians and other Italians helped to both disrupt and consolidate the region's racially binary discourse and profoundly alter the legal and ideological landscape of the Gulf South at the turn of the century.

Italian nouns are keyed to lively pictures of familiar everyday situations and scenes.

After more than eight years of intensive research this is the

A guide to understanding the Italians which reveals their cultural curiosities and defining characteristics.

The Unification of Italy in the nineteenth century was the unlikely result of a lengthy and complex process of Italian 'revival' ('Risorgimento'). Few Italians supported Unification and the new rulers of Italy were unable to resolve their disputes with the Catholic Church, the local power-holders in the South and the peasantry. In this fascinating account, Martin Clark examines these problems and considers:

- The economic, social and religious contexts of Unification, as well as the diplomatic and military aspects
- The roles of Cavour and Garibaldi and also the wider European influences, particularly those of Britain and France
- The recent historiographical shift away from uncritical celebration of the achievement of Italian unity. Did 'Italian Unification' mean anything more than traditional Piedmontese expansionism? Was it simply an aspect of European 'secularisation'? Did it involve 'state-building', or just repression? In exploring these questions and more, Martin Clark offers the ideal introductory account for anyone wishing to understand how modern Italy was born. This new edition has been revised in the light of recent research and now has a greater emphasis on the 'losers' of the conflict, the impact of Unification on the South, and the complexity of the political realities of the times. It has also been updated with useful additional material such as a Who's Who and a plate section to go alongside its carefully chosen selection of original documents.

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Buon appetito! Everyone loves Italian food. But how did the Italians come to eat so well? The answer lies amid the vibrant beauty of Italy's historic cities. For a thousand years, they have been magnets for everything that makes for great eating: ingredients, talent, money, and power. Italian food is city food. From the bustle of medieval Milan's marketplace to the banqueting halls of Renaissance Ferrara; from street stalls in the putrid alleyways of nineteenth-century Naples to the noisy trattorie of postwar Rome: in rich slices of urban life, historian and master storyteller John Dickie shows how taste, creativity, and civic pride blended with princely arrogance, political violence, and dark intrigue to create the world's favorite cuisine. *Delizia!* is much more than a history of Italian food. It is a history of Italy told through the flavors and character of its cities. A dynamic chronicle that is full of surprises, *Delizia!* draws back the curtain on much that was unknown about Italian food and exposes the long-held canards. It interprets the ancient Arabic map that tells of pasta's true origins, and shows that Marco Polo did not introduce spaghetti to the Italians, as is often thought, but did have a big influence on making pasta a part of the American diet. It seeks out the medieval recipes that reveal Italy's long love affair with exotic spices, and introduces the great Renaissance cookery writer who plotted to murder the Pope even as he detailed the aphrodisiac qualities of his ingredients. It moves from the opulent theater of a Renaissance wedding banquet, with its gargantuan ten-course menu comprising hundreds of separate dishes, to the thin soups and bland polentas that would eventually force millions to emigrate to the New World. It shows how early pizzas were disgusting and why Mussolini championed risotto. Most important, it explains the origins and growth of the world's greatest urban food culture. With its delectable mix of vivid storytelling, groundbreaking research, and shrewd analysis, *Delizia!* is as appetizing as the dishes it describes. This passionate account of Italy's civilization of the table will satisfy foodies, history buffs, Italophiles, travelers, students -- and anyone who loves a well-told tale.

Jean Charles Leonard de Sismondi (1773-1842), whose real name was Simonde, was a writer born at Geneva. He is best known for his works on French and Italian history, and his economic ideas.

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward "Italian food" the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south. Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, meditatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the *Involtni alla Piazzetta* from farm-rich Campania, a taste of *Giurgiulena* from the sugar-happy kitchens of Calabria, a forkful of 'U Pan' Cuott' from mountainous Basilicata, a morsel of *Focaccia* from coastal Puglia, or a mouthful of *Pizz e Foje* from

quaint Molise, you'll discover what makes the food of the Italian south unique. Praise for Food of the Italian South "Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook."—Fine Cooking "Parla's knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can still find new material."—Publishers Weekly (starred review) "There's There's Italian food, and then there's there's Italian food. Not just pizza, pasta, and prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy... . . . and in this book."—Woman's Day (Best Cookbooks Coming Out in 2019) "[With] Food of the Italian South, Parla wanted to branch out from Rome and celebrate the lower half of the country."—Punch "Acclaimed culinary journalist Katie Parla takes cookbook readers and home cooks on a culinary journey."—The Parkersburg News and Sentinel

"An exotic touch of intrigue arises in THE ITALIAN TEACHER . . . deliciously ironic and deeply affectionate."—Ron Charles, The Washington Post A masterful novel about the son of a great painter striving to create his own legacy, by the bestselling author of The Imperfectionists. Conceived while his father, Bear, cavorted around Rome in the 1950s, Pinch learns quickly that Bear's genius trumps all. After Bear abandons his family, Pinch strives to make himself worthy of his father's attention--first trying to be a painter himself; then resolving to write his father's biography; eventually settling, disillusioned, into a job as an Italian teacher in London. But when Bear dies, Pinch hatches a scheme to secure his father's legacy--and make his own mark on the world. With his signature humanity and humor, Tom Rachman examines a life lived in the shadow of greatness, cementing his place among his generation's most exciting literary voices.

Explores the history, culture, and religion of the Italian people, shedding new light on many aspects of Italian life.

An Italian travelogue describes the trains that traverse the country, from the architecture of old train stations to the new high-speed railways, and portrays the author's memorable encounters along the way.

First published in 2001, this book retraces the chronological history of the Italian Diaspora community in Britain from its inception in the eighteenth century to the present. The author describes the immigrants' way of life, patterns of occupation, gender relations and modes of integration in the host country. In addition, the book focuses on the role of religion, an institution which has traditionally reinforced both Italian cultural identity and unequal gender relations. Until now, most ethnic studies have been carried out on racialized minorities - those with physical differences - and they have generally failed to emphasize the gender relations within minority communities.

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