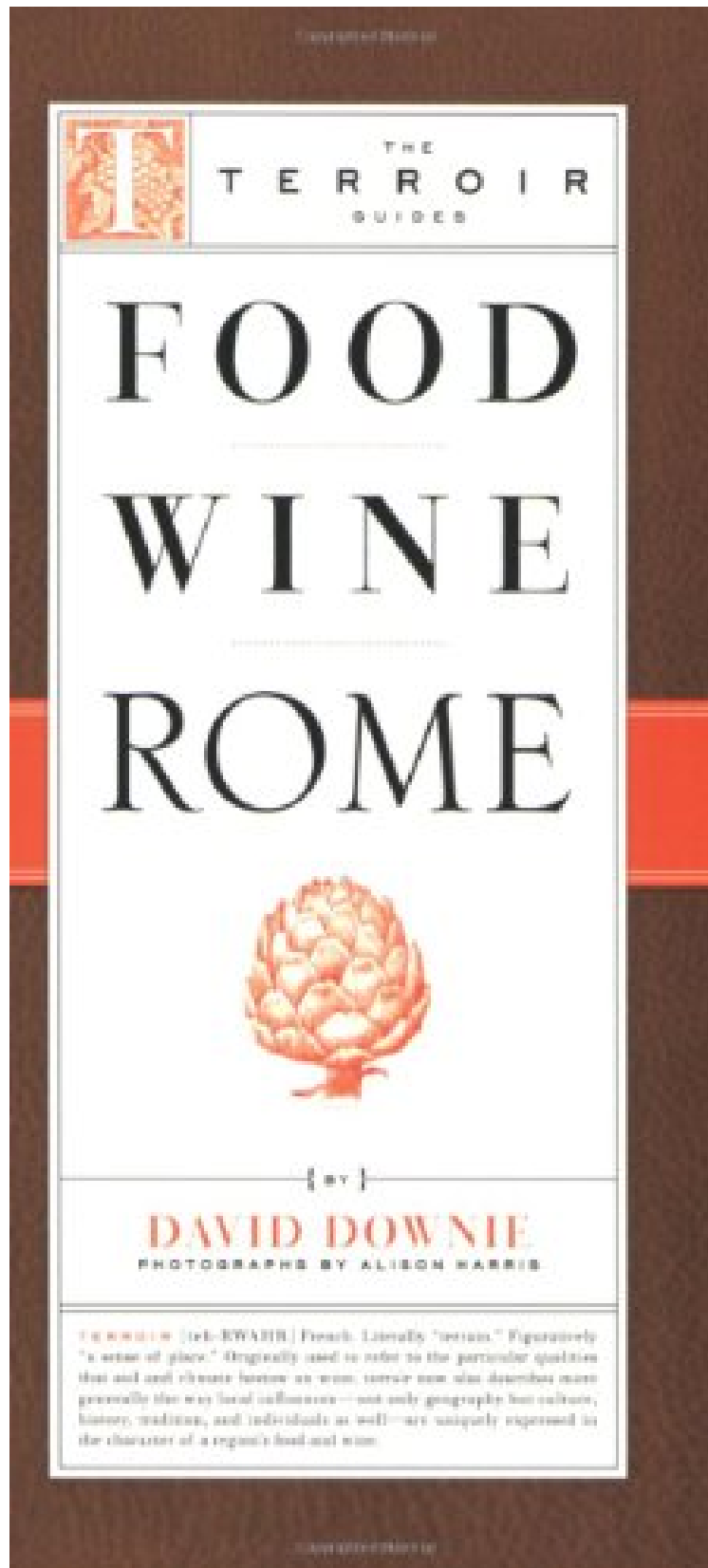


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David Downie

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David Downie : Food Wine Rome (Terroir Guides) before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Wine Rome (Terroir Guides):

5 of 5 people found the following review helpful. Food Drink RomeBy Candlewood ArtThis wining and dining (and a great deal more) guide to Rome came to me highly recommended by a friend, an old Rome hand who knows the city like the proverbial palm of his hand. The guide seems not to be corrupted by favoritism or "payola" but to be a book of serious appraisal by an American who's lived in Rome long enough and eaten out sufficiently ubiquitously to rank as an authority. Three of us have just returned from the city after a month there and we followed the author's advice for about six of his favorite eateries -- some I'd already known from years past and two altogether new to me. I know Rome from much exposure over the past 60 years-plus but hadn't been there for five years and so was curious. I can attest to the author's up-to-date exposure, his caution, frankness, and his evident expertise in matters culinary and oenophilic.If this is a book to be taken on a trip by plane, however, its format and weight(above all its weight) must be changed to be made available in an alternate version. Beautifully produced and bound, it simply weighs too much for a paperback intended as a handy pocketable vedemecum for present-day luggage restrictions and carrying about the city. To make it simple: print it on lighter "India" paper. That will affect the beauty of the glossy illustrations but it'll be worth it. I'd like to thank the author for his introduction to a trattoria I'd never entered before though it was forever on my way to the Piazza del Popolo. I have been made selfish enough not to want to divulge its name here other than to second the author's recommendation: (to paraphrase) if you can eat at only one trattoria during your visit to Rome, make it this one. That is very high praise indeed! We went there thrice; it was a revelation to this ancient sybarite.One of my best purchases in many a moon.0 of 0 people found the following review helpful. Great book, but strangely organized.By Benjamin W.This is an excellent guide to the food in Rome. The restaurant selections are stellar, the descriptions are spot on, and it's probably the best guide out there for food and wine.That being said, the organization is odd, and it's a book you really have to read, rather than an easy reference. It lists recommended restaurants, which are typically less well-known to the tourist community, as well as listing their more famous counterparts.If you want to explore the food culture of Rome, I would highly recommend this book. If you're looking for something aimed more towards the average tourist and less towards the food-obsessed, Time Out is probably a better bet.2 of 2 people found the following review helpful. The Essence of RomeBy Vly SummitI was lucky enough to be in Rome this spring with David Downie's "Food Wine Rome" in hand. With it, my husband and I were able to learn not only about which plain-looking but divine trattorias to go to but to understand the traditions guiding the quality of the food served. Our previous experience in Italian cuisine had been in Emilia Romagna, so it would have been easy (and unsophisticated) for us to think of Roman food as simple and simply good. But, like everything else in Rome, there is a layered and living history to the food, and the people who make and serve it. The pleasures of Rome--in restaurants, trattorias, bars, shops, bakeries--are all part of its united tradition. The photographs by Alison Harris show the places and people as they are--simply beautiful, each in its own way. The amazing thing about the writing in "Food Wine Rome" is that without being pedantic or fussy, David Downie imparts an enormous amount of information you can trust as being reliably researched and true. We've given this book to many friends and relatives. It's the perfect present for those going to Rome, in Rome, or remembering that beautiful city.

Food Wine Rome is a tightly focused guidebook and traveler's companion to the culinary delights of Rome. For each neighborhood, listings are in three categories: 1) dining: restaurants, trattorie, osterie; 2) gourmet shopping: bakeries, markets, salami makers, cheesemongers, and more; 3) wine: shops and wine bars. A dozen or more sidebars add entertaining and informative bits of city lore, culture, customs, quotes, and anecdotes to bring alive the city's historic culinary richness: the Roman love affair with artichokes; the watermelon festival held for years on August 24, when giant, ripe watermelons would be released into the river upstream and Roman kids would dive into the river to grab them; Lucullus' Kitchen Garden; the Cacio e Pepe Family of Pastas; the cult of the strawberries of Nemi (one of whose devotees was Caligula); Papal cuisine; the Renaissance of Rome's wines; Holy Water and the Aqueducts; Spring Fever (lamb, favas, artichokes, zucchini flowers); and dozens more.A glossary of essential Roman/Italian food terms helps make shopping, marketing, and eating fun and rewarding. It is illustrated with scores of atmospheric photographs and an overall map of central Rome, plus detailed maps for each of Rome's nine central neighborhoods, so that readers can find addresses immediately.

"...an invaluable key to the city's authentic quaffs and cuisines. Eschewing eateries that are likely to be visited by the typical bus-group turiste, Downie walks readers through bountiful food markets, into artisanal-food shops and to the

front doors of Rome's temples of food and drink. The reviews in this highly informative restaurant guide, accompanied by Alison Harris's photographs, also celebrate the people, customs and tastes that tempt so many travelers to eat as discriminating Romans do." --Town Country

"Italian food guru David Downie wrote the recently published Food Wine Rome. It's an insightful and lovingly written guide to my former home town one of Italy's great food capitals. He starts out with some important definitions of classic Roman treats like local bitter vegetables, goes into 33 ways to order some of the best coffee you will ever drink and highlights some of the region's top wine producers...The bulk of Downie's book focuses on restaurants, wine bars and food shops of this food-crazed town." --The Examiner (San Francisco)

"Getting to the heart of regional cuisine can be a tall order, but The Terroir Guides ably examine the interplay between markets, local food artisans, winemakers, and chefs on a town-by-town basis, taking the reader from field to plate and making a great companion for any food-obsessed tourist...packed with local history, food lore, and useful translations." --Sherman's Travel

"When I travel, food is naturally a primary focus, but most guidebooks provide minimal information in that realm. Thankfully, The Little Bookroom is publishing Terroir Guides, a series for the foodie traveler that focuses entirely on culinary delights. The third in the series, Food Wine Rome, just came out this month...Even though I'm not actively using the guide on the ground, it's a fun, informative read that's prompting me to plot out all the gastronomic destinations for my next visit." --Cravings

"I love The Terroir Guides. They give me everything I want. They're a tactile pleasure, compact, meaty. They're lovely to look at, elegantly laid out, mutedly and tastefully colored...positively overflowing with the Who, What, Where and How even an intrepidly independent traveler should know...The Little Bookroom has a knack for putting guidebooks into print that are as useful as they are beautiful." --Wine News

About the Author David Downie is a native San Franciscan, but has called Paris home since 1986. His travel, food, and arts features have appeared in more than fifty magazines and newspapers worldwide. His recent nonfiction books include Food Wine The Italian Riviera Genoa, Food Wine Burgundy, Enchanted Liguria, Paris, Paris: Journey into the City of Light, and the critically acclaimed Cooking the Roman Way. He is also the author of a classic thriller set in Paris titled Paris City of Night. Alison Harris has worked throughout the world shooting photos for travel books, cookbooks, advertising campaigns, book covers, and magazine stories. Her latest books, Markets of Paris, The Patisseries of Paris, Chic Shopping Paris, Food Wine The Italian Riviera Genoa, and The Hidden Arcades of Paris (Spring 2009) are published by the Little Bookroom.