

## GENERAL TERMS

<b>mangiare/bere</b> to eat/to drink	<b>cameriere/cameriera</b> waiter/waitress	<b>forchetta</b> fork	<b>secondo piatto</b> main course: usually meat or fish	<b>al sangue/cottura media/ben cotto</b> rare/medium/well done
<b>colazione</b> breakfast	<b>pane e coperto</b> standard fee for bread and place setting	<b>cucchiaio</b> spoon	<b>contorno</b> side dish	<b>piccante</b> spicy
<b>pranzo</b> lunch	<b>aperto/chiuso</b> open/closed	<b>bicchiere</b> glass	<b>dolce</b> dessert (literally "sweet")	<b>affumicato</b> smoked
<b>cena</b> dinner	<b>prenotazione</b> reservation	<b>tazza/tazzina</b> cup/espresso cup	<b>bollito/lesso</b> boiled	<b>forno</b> oven
<b>ristorante/trattoria</b> formal/casual restaurant	<b>piatto</b> plate, dish, or course	<b>tovagliolo</b> napkin	<b>fritto</b> fried	<b>fatto in casa</b> homemade
<b>enoteca</b> wine shop (often sells by the glass and bottle, with food)	<b>coltello</b> knife	<b>menu a prezzo fisso</b> set-price menu	<b>arrosto</b> roasted	<b>caldo/tiepido/freddo</b> hot/warm/cold
<b>conto</b> check		<b>antipasto</b> appetizer	<b>alla griglia</b> grilled	<b>in umido</b> stewed
		<b>primo piatto</b> first course: soup, risotto or pasta	<b>vegetariano</b> vegetarian	

## STAPLES

<b>pane/panino</b> bread/sandwich or roll	<b>pollo</b> chicken	<b>prosciutto crudo/cotto</b> salt-cured (e.g., Parma) ham/cooked ham	<b>vongole</b> clams	<b>patate</b> potatoes
<b>sale/pepe/peperoncino</b> salt/pepper/hot pepper	<b>manzo</b> beef	<b>salame</b> salami	<b>cozze</b> mussels	<b>cavolo</b> cabbage
<b>olio di oliva</b> olive oil	<b>vitello</b> veal	<b>salsiccia</b> sausage	<b>gamberi</b> shrimp	<b>cime di rapa</b> broccoli rabe
<b>aceto</b> vinegar	<b>tacchino</b> turkey	<b>pesce</b> fish	<b>aragosta/astice</b> spiny/clawed lobster	<b>latte intero/latte parzialmente scremato</b> whole milk/skim milk
<b>pasta fresca/di grano duro</b> freshly made pasta/durum wheat flour pasta	<b>agnello/abbacchio</b> lamb/spring lamb	<b>merluzzo/baccalà/stoccafisso</b> fresh cod/salt cod/stockfish	<b>frutti di mare</b> seafood	<b>burro</b> butter
<b>pasta ripiena/all'uovo</b> stuffed pasta/egg pasta	<b>maiale/cinghiale/maialino</b> pork/wild boar/suckling pig	<b>sgombro</b> mackerel	<b>verdure</b> vegetables	<b>formaggio/formaggio fresco/stagionato</b> cheese/fresh cheese/aged cheese
<b>riso</b> rice	<b>bistecchina/bistecca</b> beef, veal, or pork chop/steak	<b>branzino/spigola</b> sea bass	<b>insalata</b> salad greens, or salad	
<b>carne</b> meat	<b>salumi</b> cured meats	<b>pesce spada</b> swordfish	<b>pomodori</b> tomatoes	
		<b>polpo</b> octopus	<b>peperoni</b> bell peppers	
		<b>calamaro</b> squid	<b>melanzane</b> eggplants	
			<b>cipolle</b> onions	
			<b>funghi</b> mushrooms	

## POPULAR DISHES

<b>bruschetta</b> toasted bread typically seasoned with garlic, olive oil, and salt	<b>tortellini/agnolotti/cappelletti/ravioli</b> stuffed pasta	<b>saltimbocca</b> veal cutlets topped with prosciutto and sage
<b>antipasti misti/affettati misti</b> mixed appetizers/mixed cured meats	<b>risotto</b> rice cooked with meat, fish, or vegetables	<b>cacciucco/brodetto/cioppin</b> hearty fish stews
<b>ragù alla bolognese</b> meat sauce made with ground beef	<b>insalata di riso/pasta fredda</b> chilled rice salad/pasta salad	<b>scampi alla piastra</b> grilled shrimp scampi
<b>sugo all'amatriciana</b> zesty tomato sauce with <i>guanciale</i> /pancetta	<b>minestra/zuppa/minestrone</b> soup/thick, hearty soup/hearty vegetable soup	<b>frittura di pesce</b> mixed fried fish
<b>pesto</b> Ligurian pasta sauce with garlic, basil, pine nuts, grated cheese, and olive oil	<b>gnocchi</b> bite-size potato dumplings	<b>insalata caprese</b> tomatoes and mozzarella, seasoned with olive oil, salt, and basil
<b>spaghetti alle vongole</b> spaghetti with clams	<b>involtino</b> a thin slice of meat rolled around a filling	<b>melanzane alla parmigiana</b> eggplant parmesan
<b>spaghetti alla carbonara</b> spaghetti with eggs, cheese, and <i>guanciale</i> /pancetta	<b>grigliata mista di carne/di pesce</b> mixed grilled meats/fish	<b>caponata</b> Sicilian-style stewed eggplant
<b>pappardelle alla lepre/al cinghiale</b> wide tagliatelle with hare/wild boar	<b>costoletta alla milanese/alla bolognese</b> breaded, fried veal chop/veal Parmesan	<b>patate fritte/patate arrosto/purea di patate</b> fried potatoes/roasted potatoes/mashed potatoes
		<b>polenta</b> cornmeal mush

## DRINKS AND DESSERTS

<b>acqua naturale/gassata</b> still/sparkling water	<b>limoncello</b> lemon liqueur	<b>frutta fresca/secca</b> fresh/dried fruit	<b>biscotti di Prato</b> almond biscotti	<b>crostata alla frutta</b> short-bread tart topped with fresh fruit
<b>vino bianco/rosso/rosato</b> white wine/red/rosé	<b>bottiglia</b> bottle	<b>fragole al limone/al vino</b> strawberries with lemon juice/wine	<b>gelato/sorbetto/granita</b> ice cream/sorbet/shaved ice flavored with syrup	<b>torta</b> cake
<b>spumante</b> sparkling wine	<b>caraffa</b> carafe	<b>noci/nocciole/castagne</b> walnuts/hazelnuts/chestnuts	<b>budino</b> pudding	<b>macedonia</b> fruit salad
<b>passito/vinsanto</b> sweet dessert wines	<b>birra in lattina/in bottiglia/alla spina</b> beer, canned/bottled/on tap		<b>zuppa inglese</b> English trifle	<b>pera al vino</b> pear simmered in spiced wine
<b>amaro</b> after-dinner digestive	<b>birra chiara/rossa/scura</b> lager/red ale/stout			<b>amaretti</b> almond macarons