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# Staten Italy: Nothin' But The Best Italian-American Classics, From Our Block To Yours



## Synopsis

The delicious Italian-American comfort food we all remember, love, and crave, from the owners of the legendary Artichoke Pizza. Authors Fran and Sal are two regular guys from the neighborhood, cousins and best friends, whose DNA reads garlic and oil (they're fifth generation in the food business) and whose six hugely successful restaurants, starting with the legendary Artichoke Pizza, have impressed critics, fellow chefs, and chowhounds alike. They have written a book celebrating big flavor, along with loving (and hilarious) family stories, and rooted in the great Italian-American tradition, handed down through the generations. The recipes are unfussy...simple and fast for school nights, fancier for weekends and holidays and offer readers a transporting, full-bodied take-away, rather than just a book about spaghetti and meatballs. Here you will find Eggs Pizziaola, Pork Cutlets with Hot Peppers and Vinegar, their famous Cauliflower Fritters, and many more authentic dishes served up with gusto.

## Book Information

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## Customer Reviews

The recipes I have tried thus far are excellent. The flavor in these is very rich and full. When I say rich, I mean RICH! This is no lean meal recipe book, but I think anyone looking at this will know that. I am not Italian, or from the northeast, but it certainly seems like these are authentic in nature. By the photos included, it certainly seems that they all eat like this their whole lives! The stories and background on the recipes enhances this book immensely. You will learn how to make a great "cooked sauce" and by golly you will know how three generations created that recipe. I like it. I will say that there is a downside to this book, which is why I docked it a star. The recipes are giant. You

have to really pay attention to the portion sizes on each recipe and plan accordingly. I started making a pot of cooked sauce and realized that I do not even own a pot big enough! Geez! In addition and quite the annoyance is the fact that these recipes jump around a lot. Most recipes involve multiple components, which have their own recipes. If you truly want to stick to the recipe, a lot of prep planning and digesting of multiple recipes is needed. An example is the glorious meatballs. You have 3-4 layers of recipes to follow. Breadcrumbs...cooked sauce...etc. It is not a big deal if you plan properly, but my first use of the book resulted in multiple spoiled pages with sauce and stains. In short, be prepared for a bit of planning, lots of ingredients, great food and to feed a lot of people!!

THIS IS SIMPLY "THE" MOST AMAZING COOKBOOK EVER MADE!!! EVERYTHING IS INCREDIBLY DELICIOUS!!! Easy to follow recipes. Great insights into cooking. AND GREAT LITTLE FAMILY STORIES BEHIND EACH RECIPE. All the recipes are either authentic old school Italian family recipes, or wonderful (AND ABSOLUTELY DECADENT) new ideas that should be winning awards!!! Guaranteed, this is the greatest cookbook you'll ever buy!!! Thomas Casale [www.JSKAUSA.com](http://www.JSKAUSA.com)

The book arrived today and I sat down and skimmed it! I love their writing style. Recipes sound wonderful and "down to earth"! I am anxious to try some of them! I was inspired to buy the book after one of the fellow's appearance on The Chew!

not what I thought it would be. The recipes are written by people who don't write recipes. As in the pizza recipe, they tell the proper amounts of ingredients. But when the dough has risen and it's time to make the pizza. They do not tell you to split the dough or say how many pizzas the recipe makes. That recipe should make 2 16-18 inch pizzas. Another but just a matter of taste, it seems they use a lot of salt in their recipes.

LOVE this book. Great recipes and the book is hysterical! I want to sit down one day and open it at page one and not stop till I'm done! Some people have said that it is too hard to follow. They must not have a basic understanding of cooking. As long as you know your way around a kitchen I don't think you will have a problem following the recipes.

A great cookbook for anyone who grew up Sicilian, or, like me, married into a Sicilian American

family...I could picture my father in law at the stove, making snails, or my mother in law teaching me how to stuff artichokes...Thanks for the memories, & the recipes!!!

If you're from Nu York, you better order da book as it's a keeper. It arrived today and as I browse through; I heard my tummy growl for some great eating ahead. I'm heading for the kitchen.....luv it!

If you're from the "neighborhood" you will love this book. And even if you're not from the neighborhood, you will love. I knew some of the people in this book and it sounds like my family also. I'm from Carroll Gardens and now live in Staten Island. My Mom still lives there. Get this book. Recipes are easy and delicious.

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