

# From Polenta to Marinara: History of Italian Food



Prof. Roberto Scarcella-Perino

Thursdays, 11:00-12:15

Casa Italiana Zerilli-Marimò, Library (Room 203)

*Same as FOOD-UE 1052*

In this course we will cover the Italian varieties of food in their past and present forms. First, we will explore the history of food from past civilizations, leading up to World War I, just after the great immigration to the New World. Time periods examined will be ancient Rome, Medieval, Renaissance, Risorgimento, leading to the modern era. This course includes topics ranging from Pellegrino Artusi's famous cookbook in the context of Italian unification, the relationship between Italian Futurism and food.

The second part of the course will introduce students to the regional varieties of Italian food. We will examine the ways in which food shapes contemporary Italian society, from the more intimate family kitchen to the most elegant Italian restaurant in New York City. This class will be taught in English.

***\*\*\*This is a 2 credit class\*\*\****