

Il mio nome: .....



La mia classe: .....

### Investigazione: Il Cibo Spaventoso (Scary Italian Food Facts)

Go to [www.euroclub-schools.org](http://www.euroclub-schools.org). Enter the Italian Zone. Click on Scary Italian Restaurant. Click on the door to enter the restaurant. Click on the menu headings to discover the answers to the following questions.

1. What kind of cheese is *casu marzu*? **It is Pecorino cheese that has been deliberately made to develop maggots inside. It literally means 'rotten cheese.'**  
In which area of Italy is it produced? **Sardinia (Sardegna)**
2. Which sea creature has a name in Italian that means 'hedgehog of the sea'? **un riccio di mare - a sea urchin**
3. What kind of ham is *il violino di capra*? **goat ham**
4. Which Italian dessert is made from pig's blood? **il sanguinaccio dolce**
5. What are *i ciuffi di calamari*? **Squid tentacles. They look like tufts of hair. Ciuffi - tufts.**
6. If you are offered a steak called *il filetto d'asino* what kind of steak will it be? **A donkey steak.**
7. Find and write the following words in Italian:      the snails - **le lumache**  
Enjoy your meal! - **Buon appetito!**                      ostrich eggs - **le uova di struzzo**
8. Which sausage is made from a pig's head? **la coppa di testa**
9. What is *il cervello fritto*? **fried brain**
10. What is *la coratella d'agnello* made from? **It is a stew made from lamb's heart, lungs, liver, spleen, kidneys, windpipe and pancreas. Other ingredients are added, such as olive oil, wine, herbs, onions and artichokes.**
11. Which food is also known as 'pearls'? **Snail eggs - also known as le perle. -**
12. What kind of meat is *struzzo*? **ostrich**
13. Write the Italian words for 'donkey stew.' **stracotto d'asino**
14. What is interesting about the way in which 'goat ham' is sliced? **The ham is shaped and held like a violin when it is being sliced.**
15. Which kind of milk is used to make *casu marzu*? **sheep's milk**
16. Which kind of snail is nicknamed 'little nun' because it is black and white? **la monzetta**
17. At which time of year is *il sanguinaccio dolce* traditionally prepared? **Carnevale**
18. If you are offered a sandwich filled with *il lampredotto*, what would it be? **The filling is the fourth stomach of a cow.**
19. In which city are you most likely to be served *il lampredotto*? **Florence - Firenze**
20. What is *la salsiccia di polmone*? **Sausage made from pigs' lungs.**
21. In some parts of Italy, on which date is it the tradition to eat *il capitone*? **On Christmas Eve.**
22. What is *il capitone*? **It is a large, female eel.**
23. Name and describe a well known street food from Palermo, Sicily. **It is a sandwich filled with the spleen of veal. In Italian, it is known as il panino con la milza. In Sicilian it is called pani câ meusa. The spleen is first boiled then fried in lard prior to serving. You can add ricotta or thin strips of caciocavallo cheese to the filling.**
24. Which type of meat is *il cavallo*? **horse meat**
25. What is *il polpo*? **octopus**
26. What are *le polpette di polpo*? **Italian fish cakes made with octopus.**
27. Name a green sauce that is traditionally served with *il lampredotto*. **la salsa verde**
28. What happens to the top part of the bread bun in *un panino al lampredotto*? **It is dipped in the broth where il lampredotto was cooked.**
29. When Italians prepare octopus, what is the traditional method used to make the tentacles curly? **The octopus is dipped several times, in and out of the pan of boiling water.**
30. Is the street food 'o pere e' o musso served hot or cold? **cold** Which fruit juice is squeezed over it before serving? **lemon**

Your Opinion. *(Students write/say their own personal opinions.)*