

Nome.....

Classe.....

La Cucina Italiana 1

Go to www.euroclub-schools.org. Enter the **Italian Zone**. Click on **Melissa's Italian Kitchen**. Go to **Spaghetti al Sugo di Pomodoro**.

Can you find the answers to these questions?

1. What is *il sugo di pomodoro*?

2. In Italy, pasta is usually served for which course of a meal?

3. Write the Italian name given to:

a. tomatoes that have been passed through a sieve or blender.

b. tinned plum tomatoes

4. If pasta is *stracotta* what does it mean?

5. If pasta is *al dente* what does it mean?

6. Write the following ingredients in English: *prezzemolo* -

aglio -

olio d'oliva -

una cipolla -

sale grosso -

sale fino -

7. Which kind of salt is added to the water in which pasta is cooked?

8. What could you say in Italian to tell everyone to come to the table?

9. Cooked pasta is mixed with the sauce in a big pan or bowl. What is this known as?

10. What is it known as when Italians use bread to finish eating sauce on their plate?

11. What should you say in Italian before eating a meal?

12. Which cutlery is used to eat long pasta like *spaghetti*?

13. Name an Italian type of parmesan cheese that is considered excellent quality.

14. What could you say in Italian if a meal is good?

15. Name bread that is lightly toasted and that can be served with the tomato sauce on top.
