

Cosa Si Mangia

Siena

town square, unfurls before the Palazzo Pubblico with its tall Torre del Mangia. This is part of the site for the Palio horse race. The Palazzo Pubblico - Siena (see-EN-?, Italian: [ˈsjɛˈna, ˈsjeˈna] ; traditionally spelled Sienna in English; Latin: Saena Iulia) is a city in Tuscany, in central Italy, and the capital of the province of Siena. It is the twelfth most populated city in the region by number of inhabitants, with a population of 52,991 as of 2025.

The city is historically linked to commercial and banking activities, having been a major banking centre until the 13th and 14th centuries. Siena is also home to the oldest bank in the world, the Monte dei Paschi, which has been operating continuously since 1472 (1472). Several significant Mediaeval and Renaissance painters were born and worked in Siena, among them Duccio di Buoninsegna, Ambrogio Lorenzetti, Simone Martini and Sassetta, and influenced the course of Italian and European art. The University of Siena, originally called Studium Senese, was founded in 1240, making it one of the oldest universities in continuous operation in the world.

Siena was an important city in medieval Europe, and its historic centre is a UNESCO World Heritage Site, which contains several buildings from the 13th and 14th centuries. The city is famous for its cuisine, art, museums, medieval cityscape and the Palio, a horse race held twice a year in Piazza del Campo.

Triestine dialect

signora Nina, che il sole mangia le ore! Non per Voi, mi pare, signor Bortolo che siete qui sempre in gamba a raccontarci una cosa e l'altra, tutto di tutti... - Triestine (Triestine: triestin, Italian: triestino, Slovene: tržaščina) is a dialect of Venetian spoken in the city of Trieste and the surrounding areas.

The lexicon of Triestine is mostly of Latin origin. However, there are also words taken from other languages. As Trieste borders with Slovenia and was under the Habsburg monarchy for almost six centuries, some words are of German and Slovene origin. Due to extensive immigration to the city in the late 18th and 19th centuries, some words also came from other languages, such as Greek and Serbo-Croatian.

Italian language

/d/ spelt with c or g before the letters i and e : mancia [ˈmantʃa], mangia [ˈmandʃa]. The letter h is always silent: hotel /oˈtɛl/; hanno they have; - Italian (italiano, pronounced [itaˈljaˈno] , or lingua italiana, pronounced [ˈliŋwa itaˈljaˈna]) is a Romance language of the Indo-European language family. It evolved from the colloquial Latin of the Roman Empire, and is the least divergent language from Latin, together with Sardinian. It is spoken by 68 to 85 million people, including 64 million native speakers as of 2024. Some speakers of Italian are native bilinguals of both Italian (either in its standard form or regional varieties) and a local language of Italy, most frequently the language spoken at home in their place of origin.

Italian is an official language in Italy, San Marino, Switzerland (Ticino and the Grisons), and Vatican City, and it has official minority status in Croatia, Slovenia (Istria), Romania, Bosnia and Herzegovina, and in 6 municipalities of Brazil. It is also spoken in other European and non-EU countries, most notably in Malta (by 66% of the population), Albania and Monaco, as well as by large immigrant and expatriate communities in the Americas, Australia and on other continents.

Italian is a major language in Europe, being one of the official languages of the Organization for Security and Co-operation in Europe and one of the working languages of the Council of Europe. It is the third-most-widely spoken native language in the European Union (13% of the EU population) and it is spoken as a second language by 13 million EU citizens (3%). Italian is the main working language of the Holy See, serving as the lingua franca in the Roman Catholic hierarchy and the official language of the Sovereign Military Order of Malta.

Italian influence led to the development of derivated languages and dialects worldwide. It is also widespread in various sectors and markets, with its loanwords used in arts, luxury goods, fashion, sports and cuisine; it has a significant use in musical terminology and opera, with numerous Italian words referring to music that have become international terms taken into various languages worldwide, including in English. Almost all native Italian words end with vowels, and the language has a 7-vowel sound system ("e" and "o" have mid-low and mid-high sounds). Italian has contrast between short and long consonants and gemination (doubling) of consonants.

List of Italian supercentenarians

Retrieved 4 February 2025. "Chi è la donna più longeva d'Italia, 114 anni, e cosa mangia"; La Cucina Italiana. 7 January 2025. Retrieved 4 February 2025. Maglov - Italian supercentenarians are citizens, residents or emigrants from Italy who have attained or surpassed 110 years of age. As of January 2015, the Gerontology Research Group (GRG) had validated the longevity claims of 151 Italian supercentenarians, the majority of whom were women. The oldest Italian ever is Emma Morano, who was also the last living person born before the year 1900. As of 1 September 2025, the oldest living person in Italy is Lucia Laura Sangenito born on 22 November 1910 in Campania, aged 114 years, 283 days.

Genoese dialect

the length of o and ó. ò and ö are read as o in Italian like in the word cosa; the length of ö is double ò. u is read as a French u with the exception - Genoese, locally called zeneise or zeneize (Ligurian: [zeʔnejze]), is the prestige dialect of Ligurian, spoken in and around the Italian city of Genoa, the capital of Liguria.

A majority of remaining speakers of Genoese are elderly. Several associations are dedicated to keeping the dialect alive, examples of which are A Compagna in Genoa and O Castello in Chiavari.

Written literature has been produced in Genoese since the 13th century, and the orthography has evolved in-step with the language. There are currently two spelling systems in common use, with varying degrees of standardisation. One, proposed in 2008 by the cultural association A Compagna, attempts to closely match in writing the pronunciation of the now-extinct variant of Genoese which used to be spoken in the Portoria neighbourhood of Genoa. Another spelling system was proposed by a group of writers, journalists and academics by standardising the traditional orthography of 19th- and 20th-century Genoese newspapers. This is the spelling used, amongst others, by the academic world as well as by Il Secolo XIX, the largest print newspaper in the region.

Genoese has had an influence on the Llanito vernacular of Gibraltar.

Vittorio Sgarbi

ISBN 978-88-9344-028-8. With Michele Ainis. Rinascimento: con la cultura (non) si mangia, Collana Le boe, Milan, Baldini & Castoldi, 2017, ISBN 978-88-9388-057-2 - Vittorio Umberto Antonio Maria

Sgarbi (born 8 May 1952) is an Italian art critic, art historian, writer, politician, cultural commentator, and television personality. He is president of the Museum of Modern and Contemporary Art of Trento and Rovereto. Appointed curator of the Italian Pavilion at the 2011 Venice Biennale, Sgarbi is also a columnist for *il Giornale* and works as an art critic for *Panorama* and *IO Donna*. A popular eclectic and mediatic phenomenon, Sgarbi is well known for his glib, verbal aggressiveness, and insults, which often led to libels.

A multi-time member of the Italian Parliament, Sgarbi is best known for his mayoralty terms in several cities (San Severino Marche, Salemi, Sutri, and Arpino) across different Italian regions (Marche, Sicily, and Lazio). He is also well-known for his many party switches, starting in the Italian Socialist Party in 1990, before switching to the Italian Liberal Party in 1992 and joining Silvio Berlusconi and his centre-right coalition party *Forza Italia* in 1994, and to other minor liberal and centre-right parties, including founding its own parties in 1999, 2012, and 2017 (The Liberals Sgarbi, the Party of the Revolution, and Renaissance). In 2018, he returned to the 2013-refounded *Forza Italia*. After a failed Senate bid in 2022, he was appointed undersecretary for culture in the Meloni Cabinet.

Francesco Guccini

mangia "come un bove"; è ingrassato e non-scrive più. Giubilei, Franco (6 February 2010). "Guccini: ho scritto un'autobiografia perché il cerchio si chiude"; - Francesco Guccini (Italian: [fran?t?esko ?ut?t?i?ni] ; born 14 June 1940) is an Italian singer-songwriter, actor, and writer. During the five decades of his music career he has recorded 16 studio albums and collections, and 6 live albums. He is also a writer, having published autobiographic and noir novels, and a comics writer. Guccini also worked as actor, soundtrack composer, lexicographer and dialectologist.

Guccini moved to Pàvana during World War II, then returned to Modena where he spent his teenage years and established his musical career. His debut album, *Folk beat n. 1*, was released in 1967, but his first success was in 1972 with the album *Radici*. He was harshly criticised after releasing *Stanze di vita quotidiana* and answered his critics with the song "L'avvelenata". His studio albums production slowed down in the nineties and 2000s, but his live performances continued being successful.

His lyrics have been praised for their poetic and literary value and have been used in schools as an example of modern poetry. Guccini has gained the appreciation of critics and fans, who regard him as an iconic figure. He has received several awards for his works; an asteroid, a cactus species and a butterfly subspecies have been named after him. The main instrument in most of his songs is the acoustic guitar.

A leftist, although not a communist, Guccini dealt with political issues and more generally with the political climate of his time in some songs, such as "La locomotiva" or "Eskimo".

No Cav

Toscana";. "La marmettola avvelena i corsi d'acqua delle Alpi Apuane, che cosa si aspetta per intervenire?";. 19 September 2016. "Una terra dei fuochi sulle - No Cav is an Italian protest movement that arose in the early 21st century, criticising the Carrara marble and carbonate quarries in the Apuan Alps.

Casa Sollievo della Sofferenza

HCV treatment. At the International Live Congress (ILC) 2019, Alessandra Mangia, MD, Chief of Liver Unit at IRCCS-Ospedale Casa Sollievo Della Sofferenza - Casa Sollievo della Sofferenza (English: "Home for the Relief of Suffering") is a private scientific research hospital in San Giovanni Rotondo, Italy, founded by

Saint Pio of Pietrelcina, and administered by Vatican City. Inaugurated on 5 May 1956, the hospital has adopted modern technologies and is often considered as one of the most efficient scientific research hospitals in Europe. The building is situated at the highest part of the town, on the top of the hill, giving the location an identity of a hospital-town. Casa Sollievo della Sofferenza has two major activity wings. One of which is an internationally regarded hospital for the relief of suffering and the other is a state-of-the-art scientific research centre which had received the status of a Scientific Hospitalization and Treatment Institute (IRCCS), an institute of national interest, by the decree of Italian Ministry of Health in 1991. The research centre is also home to the Genomic and Genetic Disorders Biobank which is part of the Telethon Network of Genetic Biobanks and conducts basic and pre-clinical research and clinical trials in collaboration with pharmaceutical companies. It is first in the world to run non-profit clinical trials. The hospital has established Institute for Stem-cell Biology, Regenerative Medicine and Innovative Therapies (ISBReMIT) that will be the first factory of GMP neural stem cells in Europe for producing bio-drugs and cell-drugs. ISBReMIT has a dedicated area for the start-ups and spin-offs in biotechnology. Casa Sollievo della Sofferenza also houses a large out-patient clinic, a hospital-school for the children suffering from cancer and other genetic disorders, a reception centre which is a hotel complex, and a social-assistance residence for elderly. Casa Sollievo della Sofferenza also owns two agricultural companies-Masseria Calderoso and Posta La Via. It also hosts one spiritual centre, prayer group and a church. In front of Casa Sollievo della Sofferenza there is Sanctuary of Saint Pio of Pietrelcina, named after the founder of this hospital and research centre. In 2023, it was featured on the list of World's Best Smart Hospitals 2023.

Italian cuisine

November 2021. Retrieved 13 November 2021. "Perché la vigilia di Natale non si mangia carne?" (in Italian). 24 December 2015. Archived from the original on - Italian cuisine is a Mediterranean cuisine consisting of the ingredients, recipes, and cooking techniques developed in Italy since Roman times, and later spread around the world together with waves of Italian diaspora. Significant changes occurred with the colonization of the Americas and the consequent introduction of potatoes, tomatoes, capsicums, and maize, as well as sugar beet—the latter introduced in quantity in the 18th century. Italian cuisine is one of the best-known and most widely appreciated gastronomies worldwide.

It includes deeply rooted traditions common throughout the country, as well as all the diverse regional gastronomies, different from each other, especially between the north, the centre, and the south of Italy, which are in continuous exchange. Many dishes that were once regional have proliferated with variations throughout the country. Italian cuisine offers an abundance of taste, and is one of the most popular and copied around the world. Italian cuisine has left a significant influence on several other cuisines around the world, particularly in East Africa, such as Italian Eritrean cuisine, and in the United States in the form of Italian-American cuisine.

A key characteristic of Italian cuisine is its simplicity, with many dishes made up of few ingredients, and therefore Italian cooks often rely on the quality of the ingredients, rather than the complexity of preparation. Italian cuisine is at the origin of a turnover of more than €200 billion worldwide. Over the centuries, many popular dishes and recipes have often been created by ordinary people more so than by chefs, which is why many Italian recipes are suitable for home and daily cooking, respecting regional specificities, privileging only raw materials and ingredients from the region of origin of the dish and preserving its seasonality.

The Mediterranean diet forms the basis of Italian cuisine, rich in pasta, fish, fruits, and vegetables. Cheese, cold cuts, and wine are central to Italian cuisine, and along with pizza and coffee (especially espresso) form part of Italian gastronomic culture. Desserts have a long tradition of merging local flavours such as citrus fruits, pistachio, and almonds with sweet cheeses such as mascarpone and ricotta or exotic tastes as cocoa, vanilla, and cinnamon. Gelato, tiramisu, and cassata are among the most famous examples of Italian desserts, cakes, and patisserie. Italian cuisine relies heavily on traditional products; the country has a large number of

traditional specialities protected under EU law. Italy is the world's largest producer of wine, as well as the country with the widest variety of indigenous grapevine varieties in the world.

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