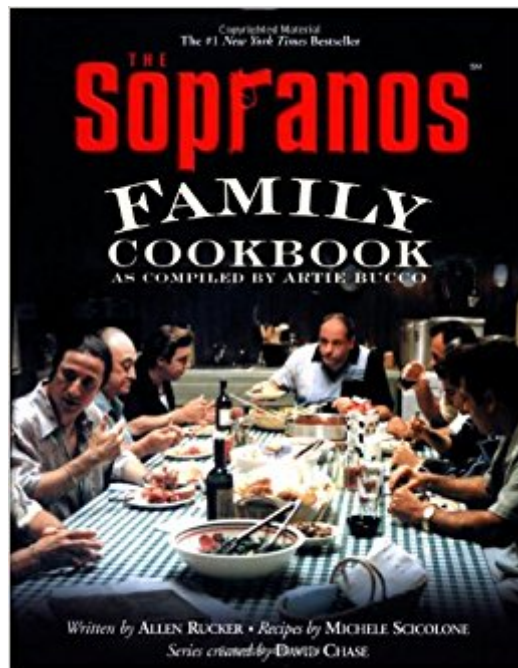




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# The Sopranos Family Cookbook: As Compiled By Artie Bucco



## Synopsis

Nuovo Vesuvio. The "family" restaurant, redefined. Home to the finest in Napolitan' cuisine and Essex County's best kept secret. Now Artie Bucco, la cucina's master chef and your personal host, invites you to a special feast...with a little help from his friends. From arancini to zabaglione, from baccala to Quail Sinatra-style, Artie Bucco and his guests, the Sopranos and their associates, offer food lovers one hundred Avellinese-style recipes and valuable preparation tips. But that's not all! Artie also brings you a cornucopia of precious Sopranos artifacts that includes photos from the old country; the first Bucco's Vesuvio's menu from 1926; AJ's school essay on "Why I Like Food"; Bobby Bacala's style tips for big eaters, and much, much more. So share the big table with: Tony Soprano, waste management executive "Most people soak a bagful of discount briquettes with lighter fluid and cook a pork chop until it's shoe leather and think they're Wolfgang Puck." Enjoy his tender Grilled Sausages sizzling with fennel or cheese. Warning: Piercing the skin is a fire hazard. Corrado "Junior" Soprano, Tony's uncle "Mama always cooked. No one died of too much cholesterol or some such crap." Savor his Pasta Fazool, a toothsome marriage of cannellini beans and ditalini pasta, or Giambott', a grand-operatic vegetable medley. Carmela Soprano, Tony's wife "If someone were sick, my inclination would be to send over a pastina and ricotta. It's healing food." Try her Baked Ziti, sinfully enriched with three cheeses, and her earthy 'Shcarole with Garlic. Peter Paul "Paulie Walnuts" Gualtieri, associate of Tony Soprano "I have heard that Eskimos have fifty words for snow. We have five hundred words for food." Sink your teeth into his Eggs in Purgatory-eight eggs, bubbling tomato sauce, and an experience that's pure heaven. As Artie says, "Enjoy, with a thousand meals and a thousand laughs. Buon' appetito!"

## Book Information

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## Customer Reviews

In what is quite possibly the most fun of all the Sopranos-themed titles being published in time for the show's September return, this tongue-in-cheek cookbook brings homestyle Soprano family cooking to the table. Artie Bucco, the character (played by John Ventimiglia) who is the chef at the show's Vesuvio restaurant, sets the tone of this book of insider "family" secrets by explaining his family's move from Campania, Italy, to New Jersey, then turns to various Soprano characters. (A brief chapter on Neapolitan cooking is explained by the Newark Public Library's Natalie del Greco, who offers recipes for a simple Marinara Sauce as well as a Sunday Gravy.) In a chapter entitled "The Soprano Family Tradition," Bucco listens as Corrado Soprano Jr., or Uncle Jun', reminisces about Newark's Little Italy (which at one time felt like an "Italian Disneyland") while whetting his appetite with thoughts of Pasta Fagiole and Panzerotti (Neapolitan Potato Croquettes). While the book's conceit is playfully written by Rucker (The Sopranos: A Family History) in the voice of each character, the recipes, by Scicolone (Italian Holiday Cooking), are solid and honest-to-goodness Italian-American dishes. In a conversation with Bucco, Carmela Soprano reveals her Sicilian upbringing through such recipes as `Shcarole and Garlic (sauteed escarole), while scale-tipping Bobby Bacala pontificates on the importance of sweets and offers his own way to make Cannoli. Even the godfather himself, Tony Soprano, lectures on the art of the grill (fans will remember his BBQ panic attack). In the end, readers are left with a book-filled with stills from Soprano episodes-that is alternately enticing and wonderfully tacky, just like the Soprano family members themselves. Copyright 2002 Reed Business Information, Inc.

"...a wonderful cookbook...simple, well done, and easy to make...this book deserves its own Emmy!"  
-- Frank Pellegrino, co-owner Rao's Restaurant and author of Rao's Cookbook  
"This is a fantastic 'celebrity' cookbook that really makes sense." -- David Rosengarten, publisher of The Rosengarten Report

I got this as a gift for my dad, who's a fantastic cook and a huge Sopranos fan. He loves all the recipes and the little notes from characters that the author stuck in between the recipes. The recipes have a pretty wide range of skill-level needed, but everyone over age 16 should be able to make most of the recipes in this book. Your skill level will make the dish better or worse than normal, but everyone should be able to at least get a decent meal out of it. The book is very large and the print

is big, so my older father can read it with ease (he normally has reading glasses). As an added bonus, my dad now makes amazing Italian meals from this book for our dinner when I come home:)

love this book BUT i wish it had times in it, like total time to prep and cook something. idk why it doesnt. also, there are a lot of articles and info about the show and characters in it... i never read any of it. maybe superfans of the show would be interested , but i just wanted the recipes. some are pretty simple.

I got this cookbook as a gift from a friend back in 2002 or so, and I love everything about this book. The stories are cute, and told in character. But the recipes are on point. Once I started reading what went into the recipes, I realized how authentic they were. I don't have to change a thing! I love this book so much, I bought it on my Kindle so I would always have it with me and I wouldn't have to worry about ruining it while cooking or getting the ingredients!

As I read through the recipes, I could hear the sound of my Nona's voice. The pronunciation of the words, the way I say them, to this day, made me giggle to myself. The recipes are damn close, some spot on to hers. Every Italian family has their own tweaks, but if you weren't lucky enough to have an Italian grandmother, this is a good substitute. Good hearty meals, and they call it Gravy! YES!!! Be prepared to by some yoga pants, but these delicious recipes are worth the extra time on the treadmill.

Hey , The Sopranos ! I watched the complete series and everyone gained a little weight ! These recipes are delicious , but fattening ! Be warned !

My all time favorite "go to" cook book. I can honestly say that I have cooked almost every recipe in this cook book and almost every one of them have been great. Although it says that the recipes are from the fictional character Artie Bucco, they recipes are actually from renowned cook book author Michele Scicolone. You will feel like you cook like an old Italian Grandmom!

I love watching the Sopranos on TV and I own all the episodes. I bought this book and the day it arrived I heard the news that Tony had died in Rome. It was sad, but I have this book and at least in part he still lives on. It is written like the Sopranos are a real live family. Makes it fun to read. The receipts look good, but I have not tried them yet, but I will real soon. I do not regret buying this cook

book and I will eat like a Soprano real soon. (ps Why did the stop making this show in the first place, best show ever on TV) God love you Tony Goodbye

I ordered this for my husband for Christmas. He was an avid Sopranos fan and loves to eat everything under the sun, including good Italian food (which is hard to find). We just got married and received a bunch of brand new cooking supplies, so I figured this would be the best way to get him into the kitchen. The only problem with this book is that he wants to make too many dishes all at one time. This book is not just a cookbook, but incorporates the Sopranos' giant family as though they were really involved.

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