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Wine Bar Food: Mediterranean Flavors To Crave With Wines To Match



Synopsis

After the workday, in places like Seville, Milan, Barcelona, and other cities that dot the Mediterranean, people gravitate to wine bars to relax, meet friends, savor small dishes of flavorful food, and, of course, enjoy the local wines that perfectly complement the moment. In *Wine Bar Food*, acclaimed restaurateurs Cathy and Tony Mantuano show you how to re-create this irresistibly appealing part of the Mediterranean lifestyle at home. Organized by city, from Lisbon to Rome, and paired with accessible wines from each region, the delightfully unpretentious, simply prepared dishes can be shared as small plates by many or make a sit-down dinner for two or more. The 100 recipes emphasize flavor and ease of preparation over strict authenticity, so you'll be able to round up the ingredients effortlessly to create delicious meals any night of the week, including: Flaming Ouzo Shrimp (from Athens) Pork Ribs with Garlic, Chilies, and Tomato (from Naples) Pea, Bacon, and Pecorino Salad (from Nice) Amaretto Polenta Pound Cake (from Venice) Rich with great advice on affordable wine gems and recipes for some killer wine cocktails, *Wine Bar Food* has everything you need to make weeknight dinners and gatherings with friends simple, fun, and flavorful affairs.

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Customer Reviews

Husband-and-wife team Cathy and Tony Mantuano (chef-partners of the Spiaggia in Chicago, and authors of *The Spiaggia Cookbook*) share their delightful versions of wine bar recipes from across the Mediterranean. Each chapter focuses on a specific city (Rome, Seville, Nice and Lisbon, to

name a few) and includes fun, fresh cocktails as well as simple yet delectable small plates and regional wine suggestions. The authors encourage mixing and matching recipes from different cities, explaining the point is to bring a little bit of the wine bar lifestyle—good food, good wine and simple technique—into your home. The couple includes background information on each dish, giving the reader a distinct sense of each recipe, all written with clear and thorough instructions. From Venice there is Whipped Baccalà with Polenta Crostini, and Black Pasta with Scungilli. Cocktail recipes include Limoncello Martinis from Naples and Mediterranean Lemonade made with ouzo, anise-flavored liqueur from Athens. Unique dessert recipes round out the assortment of options such as Mascarpone-Filled Dates with Chocolate and Lavender Ice Cream Sandwiches. With excellent sections on cured meats, imported cheeses and specialty pantry items, this is a wonderful book for food and wine lovers alike. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

—Cathy and Tony's new take on the seemingly simple and yet immensely satisfying concept of food and wine pairings makes it easy for both the novice and the professional to get so much more than the sum of vino plus comestibles. Most interesting to me are the lesser known wines from the Iberian peninsula and the killer yet easy to make snacks that accompany them. I'll take one of everything, please.

—Mario Batali, author of *Molto Italiano*

—With the popularity of small plates growing every day, this book by Eteam Mantuano will help you fill your table like the finest chefs do in their kitchens.

—Bobby Flay, author of *Bobby Flay's Mesa Grill Cookbook*

—Having witnessed Chef Tony at work, I can safely say he is indeed a magician. Tony's approach is both elegant and breezy making this cookbook of secrets, also known as *Wine Bar Food*, a must-have addition to any kitchen. Plus, there are loads of delicious recipes for vegetarians like me.

—Todd Oldham, designer

—There is no better Italian restaurant in America than Spiaggia; Tony Mantuano has always been committed to the truest flavors and finest pairings of wine for his extraordinary cuisine. Now, with *Wine Bar Food*, he makes that same standard of inspired excellence available to home cooks and wine lovers everywhere.

—John Mariani, food and travel correspondent for *Esquire Magazine* and author of the *Dictionary of Italian Food and Drink*

—I can only imagine the fun Cathy and Tony Mantuano had bar-hopping their way through Mediterranean culinary capitals researching these mouthwatering recipes that transport your mind and taste buds all at once. These bar bites are for non-fussy cooks and guests who have the confidence to enjoy what is rustic and what is local.

—Danny Meyer, author of *Setting the Table*

I actually own a wine bar and when this book came out I decided to purchase it to see if it might be helpful in inspiring new dishes at our bar. Not only have I enjoyed reading it, but the recipes are well-designed, easily duplicable, and delicious. We have adapted several for our wine bar with more to come. In addition the wine recommendations are spot on.

This is a great book for folks that like to entertain and are looking for some new, exciting and delicious recipes to try out on friends. Most of the recipes you can easily double to make for a crowd. The Flaming Ouzo Shrimp is a real crowd pleaser and its entertaining as well AND it can be served hot or cold its delish either way. I have found most of the recipes to be fairly simple to make. So do try this book and WOW your friends.

This is a nice book with great recipes for appetizers and first courses and also great cocktail recipes. It also has great info on European wine bars. I got this little gem at areally good price and in gift-giving condition, although I wouldn't dream of giving this little jewel away!

Great

Fabulous book. Have made many recipes from it. Great gift.

Great for quick recipes and entertaining..recommend it highly. I work in a wine and cheese shop I used the cover recipe to serve my customers over the holiday..everyone loved it.

Tony is an excellant Chef if he is not the Top Italian Chef in the country he is a close 2nd to Robert Fedorkoat Ristorante Brissago in Lake Geneva. This is a must buy!!!

This is a beautiful book, I have not prepared anything from the recipes yet, but will do so after the holidays. I cook a lot and the recipes appear to be easy to follow.

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