

ITALIAN CUISINE TRIVIA QUIZ



(www.TriviaChamp.com)

1> Which great Italian wine owes its existence to a beautiful woman?

- a. Chianti
- b. Barolo
- c. Donnafugata
- d. Est! Est! Est!

2> When you buy pasta, you should check the label to make sure that it ...

- a. Is made from durum wheat flour
- b. Is made without eggs
- c. Contains no salt
- d. Is pressed through Teflon dies

3> Which cheese is made from buffalo milk?

- a. Mozzarella
- b. Romano
- c. Gorgonzola
- d. Ricotta

4> Which of these will you [probably] not find in Florence?

- a. Spaghetti all'amatriciana
- b. Spaghetti con le polpette
- c. Spaghetti alle vongole
- d. Spaghetti al sugo di carne

5> Burrata is?

- a. Butter stirred until creamy

- b. A buttery sauce with a little cheese
- c. A fresh, soft, mild cheese
- d. A creamy dessert

6> What are grissini?

- a. An Italian biscuit
- b. Crisp bread sticks
- c. Fish stew
- d. An anchovy type of fish

7> What do many Italians dip their bread into?

- a. Caffelatte
- b. The drippings on their plate
- c. Wine
- d. Olive oil seasoned with herbs

8> Which of these liqueurs involves ladybugs?

- a. Alchermes
- b. Limoncello
- c. Sambuca
- d. Nocino

9> Why does the Italian Government prohibit making grappa at home?

- a. To keep people from blinding themselves
- b. To keep people from blowing up their homes
- c. To prevent pollution
- d. Because home distillers don't pay taxes

10> Naples's signature pizza is called Margherita. In reference to whom or what?

- a. Margherita di Savoia
- b. Margherita flowers
- c. Saint Margherita
- d. Relatives named Margherita

11> What is the most commonly used herb in Italy?

- a. Basil
- b. Parsley
- c. Garlic
- d. Oregano

12> When an Italian calls and says, "I'm coming over. Put the water on," that means?

- a. Set a pot of water to boil for pasta.
- b. Draw a nice warm bath.
- c. Turn on the sprinklers and water the lawn.
- d. Prime the coffee machine.

13> What is the one dish almost all Italian men know how to make?

- a. Spaghetti Aglio e Olio
- b. Bruschetta
- c. Grilled sausages
- d. Granita al Limone

14> Il Re dei Vini e' il Vino dei Re [The King of Wines and the Wine of Kings] refers to?

- a. Barolo
- b. Chianti Classico
- c. Amarone della Valpolicella
- d. Cirò

15> Sopressata is?

- a. A fine-grained pork salami
- b. A Venetian salami with a pork filet
- c. A slightly gelatinous, large Tuscan sausage
- d. Any of a variety of raw pork

16> The residents of which city were once referred to as "Mangiafoglie"?

- a. Neapolitans
- b. Florentines
- c. Milanese

d. Romans

17> Which of these pizzas is not standard throughout Italy?

- a. Napoli
- b. Contadina
- c. Margherita
- d. Capricciosa

18> Where should you head to enjoy a perfect Caponata?

- a. Campania
- b. Sicily
- c. Tuscany
- d. Calabria

19> If you ask for manicotti in an Italian restaurant [in Italy] you'll likely get an odd look. What should you ask for?

- a. Cannelloni
- b. Crespelle
- c. Cannoli
- d. Tortelli

20> Which cookbook author is widely credited with having established modern Italian cuisine?

- a. Olindo Guerrini
- b. Pellegrino Artusi
- c. Ada Boni
- d. Ippolito Cavalcanti

Answers:

- 1> Chianti - Named for the wife of Baron Bettino Ricasoli, who has produced Chianti that has won gold medals.
- 2> Is made from durum wheat flour - Durum wheat contains gluten. It helps prevent pasta from becoming soft and mushy while cooking.
- 3> Mozzarella - The best mozzarella comes from the region of Campania, and is made from buffalo milk.
- 4> Spaghetti con le polpette - A common assertion is that spaghetti with meatballs is an Italian American thing. Not true.
- 5> A fresh, soft, mild cheese - It's like mozzarella on the outside and filled with cream and cheese.
- 6> Crisp bread sticks - Grissini originated in Torino, where they are about 1 finger thick & 2 feet long.
- 7> The drippings on their plate - Mopping up the drippings is called 'fare la scarpetta'. It's the best part of the meal!
- 8> Alchermes - It is a deep ruby color derived from cochineal dye extracted from ladybugs.
- 9> To keep people from blinding themselves - It's made by extracting the alcohol[therein lies the danger]from the marks left in the vat.
- 10> Margherita di Savoia - She was the daughter of the Duke of Genova. She married her cousin Umberto, who became King in 1878.
- 11> Parsley - Parsley finds its way into just about everything.
- 12> Set a pot of water to boil for pasta. - You can time things so the pasta will be almost ready when they arrive.
- 13> Spaghetti Aglio e Olio - Even people who have a hard time boiling water can do this.
- 14> Barolo - It's a Piemontese wine made from the Nebbiolo grape.
- 15> A slightly gelatinous, large Tuscan sausage - It is made by stuffing the pig's head with cuttings, meat, and spices.
- 16> Neapolitans - The term means 'leaf-eaters' because of their predilection for greens, especially in soups.
- 17> Contadina - This is a pizza made by the Pizzeria Giancarlo on Via Pisana in Florence.
- 18> Sicily - Sicily's signature dish is an eggplanty delight now spread throughout the Peninsula.
- 19> Cannelloni - Manicotti translates to 'cooked hands' and they aren't on the menu.
- 20> Pellegrino Artusi - He wrote La Scienza di Cucina e l'Arte di Mangiar Bene (The Science Of Cookery And The Art Of Eating Well)