



Pinot, Pasta, and Parties

Dee Dee Sorvino , Paul Sorvino

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***Goodfellas* star Paul Sorvino and Emmy-award winner Dee Dee Sorvino create delicious, authentic Italian recipes in this entertaining cookbook.**

Dee Dee and Paul Sorvino do their best to make everyday a party. They celebrate life and being with each other in big and small ways as often as they can. They believe that the best way to celebrate or to solve the problems of the world is with a nice glass of wine and bountiful meal. No subject is taboo at their lively dinner table-especially when cocktails are served!

Providing a glimpse into their bi-coastal life and tales of Paul's acting career, this authentic Italian cookbook offers 80 recipes with menus for relaxed entertaining. From a *Goodfellas*' feast to a picnic with an Italian accent, from an abundant buffet to elevated Italian street fair food, the Sorvinos know how to turn out meals that are as delicious as they are fun. Their easy-to-prepare, mouthwatering recipes range from regional Italian classics to new takes on traditional food. Stuffed clams oreganata, unique bruschetta combinations, pasta e faigioli, pizza salumeria, farfalle with asparagus and pancetta, Pauls' famous meatballs and spaghetti sauce, chicken scarpiello, panzanella, grilled figs with honey and walnuts are just a few of the outstanding recipes found in ***Pinot, Pasta, and Parties***. The food is so good at the Sorvinos' that theirs is the place of choice for casual get-togethers wherever they are.

Pinot, Pasta, and Parties Details

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From Reader Review Pinot, Pasta, and Parties for online ebook

The Vineyard Trail says

I have found an incredible treasure from Dee Dee and Paul Sorvino with their masterpiece cookbook, Pinot, Pasta and Parties. I am of Italian descent, on my mother's side, and within moments of perusing the pages of this book I found the foods, flavors and memories of my childhood. I can still smell the sauce my grandpa used to cook all day on the stove, or the aroma of ricotta seasoned with parsley and Parmesan cheese and oh, the smell of bread as it baked in the oven. Everyone gathered in that "oh so Italian way" to debate the state of the world and passionately share how they would solve all of everyone's problems.

There are many Italian cookbooks out there, but what makes this one so special and why it's become my go-to book are the stories, entertaining tips, menus and most importantly, how well the meals turn out. The instructions for preparation are very easy, the meals are delicious and the passion Dee Dee and Paul have for cooking and spending time with friends shines through. Paul's pizza dough recipe has even replaced my grandfather's; the one I have used for years! Complete with entire menu suggestions, each section provides a story and commentary from Paul and Dee Dee giving this book incredible personality. This is followed by a menu to help you build the meal and each section is kicked off by Dee Dee's favorite cocktail. It is so descriptive and vibrant that at times, it almost feels like you are standing in Paul Sorvino's kitchen, cooking with him. Everything is so wonderful that it was hard to choose, but my favorites are: Cocktail = The Golden Winner; Dinner = Northern Chicken Cacciatore; Dessert = Tiramisu; Appetizer = Stuffed Artichokes; Overall favorite menu = Renaissance.

You can see some pics and read the full blogpost over at the vineyard trail:
<http://www.theyardtrail.com/pinot...>

Sarah says

This cookbook is absolutely gorgeous! Immediately the pictures grabbed my attention and then I started reading the ingredients. I felt that this cookbook was way out of my league, but I persevered on and continued to read. I found that there are many recipes in this cookbook that I could actually cook, but a majority would require a lot of ingredients that I don't carry in the cupboard on a regular basis. This book will instantly make you feel 10 pounds heavier because of the deliciousness, especially when you get to different desserts. I found that I could see many of friends who are chefs would love this book, especially since they love authentic Italian recipes. This book is filled with recipes that are mouth watering and I CANNOT wait to make their marinara sauce! It sounds exquisite! If you love to cook or know someone who does, this book is for you! You won't be disappointed. The pictures are gorgeous. The recipes offer step by step ingredients and you are sure to have a full and satisfied stomach afterwards! Thank you to the generous publishers at Center Street for providing me a complimentary copy for my honest review. A favorable review was not required. I give this book 5/5 stars and the opinions expressed here are my own.

Jaina Rose says

This review is also available on my blog, a href="http://ireadtilldawn.blogspot.com/201... Till Dawn.

I basically only like to eat meat and carbs.

At least, that's what my parents say. Whether that's true or not may be up for debate, but it's a definite fact that all of my favorite foods consist of pastries, pastas, and meats. This means that Italian is favorite style of cooking (followed closely by mediterranean, of course!), and that *Pinot, Pasta, and Parties* is perfect for me.

I mean, come on. It's a cookbook full of recipes for foods like "Chicken Parmigiana Sticks with Marinara Sauce," "Calzones with Spinach-Ricotta filling," "Lentil Soup," and "Bruschetta with Caramelized Onions, Mushrooms, and Roasted Garlic." Just flipping through the cookbook's pages made me starving. I put scraps of paper between the pages to mark my favorite recipes, and wound up marking about twenty of them. Then I showed some of them to my mom and she thought they looked amazing too. She usually finds it slightly annoying when I get cookbooks for review, because she never uses them and they take up space in her kitchen, but not this one—her eyes lit up as soon as I said the words "Italian cookbook!"

There are full-color pictures of almost all the foods, though a few don't have pictures (or feature pictures of the authors instead of the food, which is a little odd). A handful of recipes, though, get two-page spreads to show how tasty they look. It seems a little random in which foods get no pictures and which ones get big spreads. The recipes are not sorted by type, but rather they're organized into ten multi-course meals (which are essentially chapters). Each meal is supposed to have some sort of theme, related to either a location or to patriotism, and some of the connections made sense. Others just seemed like they were filler to complete the full meal. But anyway, I thought it was an interesting way of organizing things. Each meal chapter starts with an intro from the authors, talking about their lives and inspiration for the food, and then more or less features foods for the following traditional Italian courses: *Aperitivo* (small bites served with drinks), *Antipasto* (appetizer), *Primi* (pasta course), *Secondi* (main course), *Contorni* (side dishes), *Insalata* (salad), and *Dolce* (dessert).

Whew, I'm stuffed just thinking about all that food! Anyway, mixed into each chapter are also tips about some of the techniques needed to make the recipes featured in them. It's a good thing everything's listed in the table of contents, because otherwise it would be basically impossible to ever find anything in the cookbook.

Anyway, the recipes are amazing. You can probably skip the intro texts for each chapter, in which the authors alternately talk about how much in love they are (he at 75, on his third wife, and she at 50 years old) and humble-brag about all of their accomplishments, but the recipes look so amazing. I can't wait to try them out!

Disclaimer: I received a complimentary copy of this book from the publisher in exchange for an honest review.

Michelle Bowles says

The first thing that grabbed my attention was the beautiful pictures. The book was really a pleasant surprise. You get a wonderful experience from the commentary shared between Dee Dee and Paul. I learned so much about him beyond his acting. The recipes were amazing. It is definitely one that I will use to make future meals. I think I gained 20 pounds reading it.
