

## Cocktail E Aperitivi Ediz Illustrata

*With everything from the top brands to the best recipes, this is the gin lover's perfect guide! Gin is the main ingredient in some of today's trendiest cocktails. This volume is entirely dedicated to the popular liquor--its history, its production, its various flavorings. Davide Terziotti, an expert in the field, provides profiles of 30 main brands, outlining their characteristics, aromas, and main botanicals. For each, he provides an ideal recipe, and the final section offers a selection of classic and innovative cocktails, with instructions on their preparation. Throughout, Fabio Petroni's splendid still lifes illustrate the masterly text.*

*Peaky Blinders Cocktail Book serves up 40 step-by-step cocktail recipes inspired by the critically acclaimed BBC period crime drama.*

*The first overview on fabric sculptor Marion Baruch, from the 1960s to today This richly illustrated edition presents a broad span of Romanian artist Marion Baruch's (born 1929)*

*oeuvre, spanning her painting, textile art, photography, installations and graphics. It includes focus texts by curators, friends and art historians from the artist's circle.*

*The Body Where I was Born*

*the complete guide for the perfect mix  
The Mixellany Guide to Vermouth & Other  
Aperitifs*

*Epoca*

*An Illustrated Guide to Cinematic  
Mixology*

*Giornale della libreria*

*This artist book features all Novembre's works from his interiors for fashion boutiques to his design products for Cappellini.*

*A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In *Spritz*, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy,*

*and document the spritz's revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.*

*Be inspired 365 days a year No two days of the year will ever be the same again—with this book you can create a brand-new cocktail every day! We've traveled the globe and pulled together a compendium of quirky happenings, anniversaries, and even some traditional events to raise a glass to and toast. From our vast knowledge of the cocktail world we've paired each day with an appropriate cocktail. Celebrate Walt Whitman's birthday with a Grassy Finish, Groundhog Day with The Fog Cutter, and Star Wars Day with a Darth Jäger. You'll be more the merrier you did! Difford's Guide was established in 2001 and is now recognized as the world's cocktail expert. With an exhaustive cocktails website and the well-known Difford's Guide Cocktails Encyclopedia, consider it the last call for cocktail lovers everywhere.*

*Cocktail Codex*

*Architecture Design*

*Diana rivista venatoria quindicinale*

*IBA 2020. The New Cocktails. The Official List*

*A Comprehensive Guide to Knives from Around the World*

### *The Tarot Garden*

A novel in which fate is the true protagonist. There is simply no other way to interpret the events that influence Anna and Marco first and then, even more deeply, their children.

The topic of twins, a recurring one in literature, is developed in a modern context with the war in the Middle East, NGOs and more serving as a background. In fact, Marco's beautiful daughters, Alessandra and Alessia, are twins and they will remain involved in a deep, life-changing relationship with Andrea, Anna's son. The Venetian atmosphere is the main setting for this story: the mountains, but especially Venice itself, the place where Andrea and Alessandra's strange chance encounter takes place.

The Tarot Garden, situated in Italy, is a sculpture park, planned and created by Niki de Saint Phalle. It is her very personal vision of the personalities of the tarot-game: the world, the fool, the hermit, death, the wheel of fortune.

Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

Let's Hope for the Best

Liquid Intelligence: The Art and Science of  
the Perfect Cocktail

Low Alcohol Cocktails. New Frontiers in  
Mixology

The Perfect Drink for Every Day of the Year  
Creative and Classic Gins

40 Cocktails Selected by the Shelby Company  
Ltd

***Gin & tonic, the long drink of the 80's, is hipper than ever. Cocktail bars and restaurants are creating astonishingly varied gin menus, and the present trend in the flourishing market is a mark of this true revival. Gin is in.***

***This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best***

***breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.***

***This book covers all the essential blending techniques, and has information on buying, using and maintaining juicers and blenders. There are also troubleshooting tips, advice on choosing the perfect ingredients, decorating and garnishing drinks, followed by 500 fabulous recipes. It is the only guide to juices and blended drinks that you will ever need.***

***Cocktails in Venice. Tales of a Barman***

***A Facsimile of the 1913 Edition***

***Jerry Thomas' Bartenders Guide***

***Botany at the Bar***

***Gin***

***Straub's Manual of Mixed Drinks***

**Discover 130 recipes that unlock the secrets of New York's cult food establishments. Learn the secret to creating the perfect BLT, make the ultimate cheeseburger or for something a little sweeter, indulge in a cinnamon roll, smoothie or famous New York cheesecake. Brimming with delicious food and gorgeous photography of the city that never sleeps, you'll feel like a local.**

**Mr. Jacques Straub was the manager of the famed Pendennis Club of Louisville, Kentucky, and later the wine steward of the Blackstone Hotel in Chicago until Prohibition. According to *The Hotel Monthly* (1920), "Notwithstanding Mr. Straub's knowledge of wines and liquors, he never drank. He was a most abstemious man in this respect, but his judgment from smell and taste was**

**always infallible." Straub's Manual of Mixed Drinks contains nearly 700 clear and accurate directions for mixing all kinds of popular and fancy drinks that were served in the best hotels, clubs, buffets, bars, and homes of the early twentieth century. You'll find recipes for such classics as the Mint Julep and the Absinthe Drip alongside some more unusual selections, including the Tit Float, topped with whipped cream and a cherry, and the Diarrhea Mixture, made with peppermint and blackberry brandy—is it a cocktail or a cure? This facsimile of the 1913 edition of Straub's Manual of Mixed Drinks is part of the Classic Cocktail Guides and Retro Bartender Books series published by Kalevala Books.**

**Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid**

**Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.**

**Fabio Novembre**

**A Globe-Trotting Journey Through the World of Beer**

**L'Italia che scrive rassegna per coloro che leggono**

**Peaky Blinders Cocktail Book**

**Love in the Venetian Province**

**The Art and Science of Making Bitters**



**The food art of Marti Guixe.**

**Reporter Willie Black investigates when a student, who attends the same university as his daughter, is murdered, embarking on a one-man crusade to identify the killer even after the police and his bosses consider the case closed.**

**A guidebook to everything bitters--the history, science, and plants behind them--with 75 botanical recipes. Not only are bitters the backbone to every great cocktail, these plant-packed elixirs have long been used to support health and well-being, add flavor, and stimulate the senses. Take a trip around the world with ingredients like saffron, grapefruit, hibiscus, and lemongrass and then bring them home to your kitchen. Be your own alchemist and mixologist, with recipes for creating bitters, syrups, shrubs, and cocktails. With these unique flavor combinations of spices, roots, fruits, and flowers, your drinks will never be the same.**

**The Complete Encyclopedia of Knives**

**How to Mix All Kinds of Plain and Fancy Drinks**

**Oregon Hill**

**Manuale della pesca a mosca ...**

**Tradition in Evolution. The Art and Science in Pastry**

**Food Designing**

The first novel to appear in English by one of the most talked-about and critically acclaimed writers of new Mexican fiction.

From a psychoanalyst's couch, the narrator

looks back on her bizarre childhood—in which she was born with an abnormality in her eye into a family intent on fixing it. In a world without the time and space for innocence, the narrator intimately recalls her younger self—a fierce and discerning girl open to life's pleasures and keen to its ruthless cycle of tragedy. With raw language and a brilliant sense of humor, both delicate and unafraid, Nettel strings together hard-won, unwieldy memories—taking us from Mexico City to Aix-en-Provence, France, then back home again—to create a portrait of the artist as a young girl. In these pages, Nettel's art of storytelling transforms experience into inspiration and a new startling perception of reality. "Nettel's eye...gives rise to a tension, subtle but persistent, that immerses us in an uncomfortable reality, disquieting, even disturbing—a gaze that illuminates her prose like an alien sun shining down on our world." —Valeria Luiselli, author of *Sidewalks and Faces in the Crowd* "It has been a long time since I've found in the literature of my generation a world as personal and untransferable as that of Guadalupe Nettel." —Juan Gabriel Vásquez, author of *The Sound of Things Falling* "Nettel reveals the subliminal beauty within beings...and painstakingly examines the intimacies of her soul." —Magazine *Littéraire* "Guadalupe Nettel's storytelling power is majestic."—*Typographical Era* In *Praise of Natural Histories* "Five flawless stories..."

—The New York Times “Nettel’s stories are as atmospheric and emotionally battering as Checkhov’s.”—Asymptote

I tekst og farvefotos fortælles historien om knive fra hele verden, fra flinteknive i bronsesalderen til knive i vore dage.

Libro/ricettario contenente molte ricette, con le dosi i procedimenti e storia di molti cocktail famosi e non solo. Potra essere utile per implementare le vostre dink list oppure come supporto per le vostre serate tra amici, dove potrete servire ottimi cocktail.

Catalogo dei libri in commercio

Fundamentals, Formulas, Evolutions

Cocktails of the Movies

Marion Baruch

Il Pirata

500 Juices & Smoothies

*A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach*

*that's always imbued with distinctly British wit and eccentricity.*

*'I think the world should read it' LISA TADDEO, AUTHOR OF THREE WOMEN A*

*Guardian Book of the Year After the unexpected death of her partner,*

*Carolina Setterwall found herself bereft and rudderless at thirty-six,*

*faced with the seemingly impossible task of raising her son alone. In this*

*remarkable Swedish memoir about grief and guilt, memory and intimacy, she*

*explores the nature of bereavement itself - the difficulty of learning to*

*live with the ones we love, and the trials of living without them. 'The*

*most compelling book I've read in years' The Times 'It's impossible not*

*to draw comparisons with Karl Ove Knausgaard. I absolutely loved it'*

*Evening Standard 'Every spare,*

*controlled sentence has the ring of truth. Gripping' Daily Mail*

*From the authors of the bestselling and genre-defining cocktail book Death &*

*Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks*

*that employs the authors' unique "root cocktails" approach to give drink-*

makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE “There are only six cocktails.” So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to

*try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker*

*The Only Healthy Drink Compendium  
You'll Ever Need*

*National Geographic Atlas of Beer  
Negroni Cocktail. An Italian Legend  
Cocktails from Around the World*

*New York Cult Recipes  
Gin & Tonic*

***Now available in a new expanded and updated edition, Cocktails of the Movies serves up the 72 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and***

*easy-to-follow recipes. From Marilyn's Manhattan in Some Like It Hot to The Dude's White Russian in The Big Lebowski, there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.*

*Genova straordinaria 2008. Ediz. italiana e inglese*

*365 Days of Cocktails*

*L'Italia che scrive*

*Spritz*

*Italy's Most Iconic Aperitivo Cocktail, with Recipes  
Cocktail E La Loro Storia*