

Secondi

Italian meal structure

November 2021. "Tipologie di secondi piatti nella cucina italiana" (in Italian). Retrieved 13 November 2021. "Tipologia dei secondi piatti nella cucina italiana" - Italian meal structure is typical of the European Mediterranean region and differs from that of Northern, Central, and Eastern Europe, although it still often consists of breakfast (colazione), lunch (pranzo), and supper (cena). However, breakfast itself is often skipped or is lighter than that of non-Mediterranean Europe. Late-morning and mid-afternoon snacks, called merenda (pl.: merende), are also often eaten.

Full meals in Italy contain four or five courses. Especially on weekends, meals are often seen as a time to spend with family and friends rather than simply for sustenance; thus, meals tend to be longer than elsewhere. During holidays such as Christmas and New Year's Eve, feasts can last for hours.

Today, full-course meals are mainly reserved for special events such as weddings, while everyday meals include only a first or second course (sometimes both), a side dish, and coffee. The primo (first course) is usually a filling dish such as risotto or pasta, with sauces made from meat, vegetables or seafood. Whole pieces of meat such as sausages, meatballs, and poultry are eaten in the secondo (second course). Italian cuisine has some single-course meals (piatto unico) combining starches and proteins.

Most regions in Italy serve bread at the table, placing it in either a basket or directly on the table to be eaten alongside both the first and second courses. Bread is consumed alongside the other food, and is often used at the end of the meal to wipe the remaining sauce or broth from the dish. The expression "fare la scarpetta" is used to encourage a diner to use the bread to absorb the remaining food on the plate.

Five Seconds

Five Seconds (Italian: Cinque secondi) is an upcoming Italian film co-written and directed by Paolo Virzì. It stars Valerio Mastandrea, Galatea Bellugi - Five Seconds (Italian: Cinque secondi) is an upcoming Italian film co-written and directed by Paolo Virzì. It stars Valerio Mastandrea, Galatea Bellugi, Ilaria Spada, Anna Ferraioli Ravel, and Valeria Bruni Tedeschi. It will receive a theatrical release in Italy on 30 October 2025.

Juventus FC

sostenibilità (2016, p. 7) Hazard & Gould 2001, p. 209. Giovanni De Luna. 100 secondi: Nasce la Juventus. RAI Storia (in Italian). Event occurs at 0:01:13. Archived - Juventus Football Club (Italian pronunciation: [juˈvɛntus]; from iuventʰs, Latin for 'youth'), commonly known as Juventus or colloquially as Juve (pronounced [ˈjuˈvɛ]), is an Italian professional football club based in Turin, Piedmont, who compete in Serie A, the top tier of the Italian football league system. Founded in 1897 by a group of Turinese students, the club played in different grounds around the city, and plays now in Juventus Stadium.

Nicknamed la Vecchia Signora ("the Old Lady"), it has won 36 official league titles, 15 Coppa Italia trophies and nine Italian Super Cups, being the record holder for all these competitions; they also hold two Intercontinental Cups, two European Cup / UEFA Champions Leagues, one European Cup Winners' Cup, three UEFA Cups (Italian record), two UEFA Super Cups and one UEFA Intertoto Cup (Italian record). Consequently, the side leads the historical Federazione Italiana Giuoco Calcio (FIGC) classification, whilst on the international stage the club occupies the sixth position in Europe and the twelfth in the world for most confederation titles won with eleven trophies, as well as the fourth in the all-time Union of European

Football Associations (UEFA) competitions ranking, having obtained the highest coefficient score during seven seasons since its introduction in 1979, the most for an Italian team in both cases and joint second overall in the last cited.

Founded with the name of Sport-Club Juventus, initially as an athletics club, it is the second oldest of its kind still active in the country after Genoa's football section (1893) and has competed every season of the premier club division (reformulated in different formats until the Serie A inception in 1929) since its debut in 1900 with the exception of the 2006–07 season, being managed by the industrial Agnelli family almost continuously since 1923. The relationship between the club and that dynasty is the oldest and longest in national sports, making Juventus one of the first professional sporting clubs ante litteram in the country, having established itself as a major force in the national stage since the 1930s and at confederation level since the mid-1970s, and becoming, in a nearly stable basis, one of the top-ten wealthiest in world football in terms of value, revenue and profit since the mid-1990s, being listed on the Borsa Italiana since 2001.

Under the management of Giovanni Trapattoni, the club won 13 trophies in the ten years before 1986, including six league titles and five international tournaments, and became the first to win all three seasonal competitions organised by the Union of European Football Associations: the 1976–77 UEFA Cup (first Southern European side to do so), the 1983–84 Cup Winners' Cup and the 1984–85 European Champions' Cup. With successive triumphs in the 1984 European Super Cup and 1985 Intercontinental Cup, it became the first and thus far only in the world to complete a clean sweep of all five historical confederation trophies; an achievement that they revalidated with the title won in the 1999 UEFA Intertoto Cup after another successful era led by Marcello Lippi, becoming in addition, until 2022, the only professional Italian club to have won every ongoing honour available to the first team and organised by a national or international football association. In December 2000, Juventus was placed seventh in the FIFA's historic ranking of the best clubs in the world, and nine years later was ranked second best club in Europe during the 20th century based on a statistical study series by the International Federation of Football History & Statistics (IFFHS), the highest for an Italian club in both.

The club's fan base is the largest at the national level and one of the largest worldwide. Unlike most European sporting supporters' groups, which are often concentrated around their own club's city of origin, it is widespread throughout the whole country and the Italian diaspora, making Juventus a symbol of anticampanilismo ("anti-parochialism") and italianità ("Italianness"). Juventus players have won eight Ballon d'Or awards, four of these in consecutive years (1982–1985, an overall joint record), among these Michel Platini as well as three of the five recipients with Italian nationality as the first player representing Serie A, Omar Sívori, and the former member of the youth sector Paolo Rossi; they have also won four FIFA World Player of the Year awards, with winners as Roberto Baggio and Zinedine Zidane, a national record and third and joint second highest overall, respectively, in the cited prizes. Finally, the club has also provided the most players to the Italy national team—mostly in official competitions in almost uninterrupted way since 1924—who often formed the group that led the Azzurri squad to international success, most importantly in the 1934, 1982 and 2006 FIFA World Cups.

Emilian cuisine

Emilian cuisine consists of the cooking traditions and practices of the Italian region of Emilia. As in most regions of Italy, more than a cuisine, it - Emilian cuisine consists of the cooking traditions and practices of the Italian region of Emilia. As in most regions of Italy, more than a cuisine, it is a constellation of cuisines that, in Emilia, represents the result of nearly eight centuries of autonomy of the Emilian cities, from the time of the municipalities to the unification of Italy.

Lombard cuisine

www.buonalombardia.regione.lombardia.it. Il cuoco perfetto. Vol. 2. I secondi con la carne. La Spezia-Milano: Fratelli Melita Editori – Editoriale del - Lombard cuisine consists of the cooking traditions and practices of the Italian region of Lombardy. The historical events of its provinces and of the diversity of its territories resulted in a varied culinary tradition. First courses in Lombard cuisine range from risottos to soups and stuffed pasta (in broth or not), and a large choice of second-course meat or fish dishes, due to the many lakes and rivers of Lombardy.

The cuisine of the various Lombardy provinces have the following traits in common: prevalence of rice and stuffed pasta over dry pasta, both butter and olive oil for cooking, dishes cooked for a long time, as well as the widespread use of pork, milk and dairy products, and egg-based preparations, as well as the consumption of polenta, common to the whole of northern Italy.

Måneskin

original on 20 October 2021. Retrieved 16 June 2021. "I Måneskin sono primi e secondi nella Viral 50 di Spotify negli Stati Uniti". Rolling Stone Italia (in - Måneskin is an Italian rock band formed in Rome in 2016.

The band is composed of lead vocalist Damiano David, bassist Victoria De Angelis, guitarist Thomas Raggi, and drummer Ethan Torchio. Performing in the streets in their early days, Måneskin rose to prominence after coming in second in the eleventh season of the Italian version of X Factor in 2017. Their international breakthrough occurred when the foursome won the Eurovision Song Contest 2021 for Italy with the song "Zitti e buoni".

Måneskin has released three studio albums, *Il ballo della vita* (2018), *Teatro d'ira: Vol. I* (2021), and *Rush!* (2023), plus an extended play *Rush! (Are You Coming?)* (2023), and 13 singles, which have topped Italian and European music charts. They have received 34 platinum and seven gold certifications from FIMI, and had sold over a million records in Italy before their post-Eurovision breakthrough. Previously, the band's most successful Italian single was "Torna a casa". In 2021, Måneskin became the first Italian rock band to reach the top 10 on the UK Singles Chart, with the songs "Zitti e buoni", "I Wanna Be Your Slave" and a cover of The Four Seasons' "Beggin'" reaching the top 10 on the Billboard Global Excl. U.S. chart, receiving multiple international certifications for sales of over three million copies internationally, and four million in total. They received their first Grammy nomination in the Best New Artist category at the 2023 Grammy Awards.

As of 2022, Måneskin have sold an estimated 40 million copies worldwide and garnered four billion streams across all streaming platforms, and six diamond, 133 platinum, and 34 gold certifications.

Città di Castello

Umbria Province Perugia (PG) Frazioni see list Government • Mayor Luca Secondi (Baron of Monte Ruperto) (PD) Area • Total 387.53 km2 (149.63 sq mi) Elevation - Città di Castello (Italian pronunciation: [tʰitʰta ddi kasʰtʰllo]); "Castle Town") is a city and comune in the province of Perugia, in the northern part of Umbria. It is situated on a slope of the Apennines, on the flood plain along the upper part of the river Tiber. The city is 56 km (35 mi) north of Perugia and 104 km (65 mi) south of Cesena on the motorway SS 3 bis. It is connected by the SS 73 with Arezzo and the A1 highway, situated 38 km (23 mi) west. The comune of Città di Castello has an exclave named Monte Ruperto within Marche.

Zurich German

adopts external influences. The second-generation Italian immigrants (secondi) have had a crucial influence, as has the English language through the - Zurich German (natively Züritüütsch [ʔtsyrytʔtʔ] ; Standard German: Zürichdeutsch) is the High Alemannic dialect spoken in the Canton of Zurich, Switzerland. Its area covers most of the canton, with the exception of the parts north of the Thur and the Rhine, which belong to the areal of the northeastern (Schaffhausen and Thurgau) Swiss dialects.

Zurich German was traditionally divided into six sub-dialects, now increasingly homogenised owing to larger commuting distances:

The dialect of the town of Zurich (Stadt-Mundart)

The dialect spoken around Lake Zurich (See-Mundart)

The dialect of the Knonauer Amt west of the Albis (Ämtler Mundart)

The dialect of the area of Winterthur

The dialect of the Zürcher Oberland around Lake Pfäffikon and the upper Tösstal valley

The dialect of the Zürcher Unterland around Bülach and Dielsdorf

Akin to all Swiss German dialects, it is essentially a spoken language, whereas the written language is standard German. Likewise, there is no official orthography of the Zurich dialect. When it is written, it rarely follows the guidelines published by Eugen Dieth in his book *Schwyzertütschi Dialäktschrift*. Furthermore, Dieth's spelling uses a lot of diacritical marks not found on a normal keyboard. Young people often use Swiss German for personal messages, such as when texting with their mobile phones. As they do not have a standard way of writing they tend to blend Standard German spelling with Swiss German phrasing.

The Zurich dialect is generally perceived as fast spoken and less melodic than, for example, Bernese German. Characteristic of the city dialect is that it most easily adopts external influences. The second-generation Italian immigrants (secondi) have had a crucial influence, as has the English language through the media. The wave of Turkish and ex-Yugoslavian immigration of the 1990s is also leaving its imprint on the dialect of the city.

Francesco Totti

Retrieved 20 October 2015. Pinci, Matteo (21 April 2016). "Totti, 22 secondi per segnare 7900 giorni dopo il primo gol"; la Repubblica (in Italian) - Francesco Totti (Italian pronunciation: [franʔtʔesko ʔtʔtti]; born 27 September 1976) is an Italian former professional footballer who played solely for Roma and the Italy national team. He was a technically gifted and creative offensive playmaker who could play as an attacking midfielder or as a forward (second striker, lone striker, or winger).

Totti spent his entire career at Roma, winning a Serie A title, two Coppa Italia titles, and two Supercoppa Italiana titles. A prolific goalscorer, he is the second-highest scorer of all time in Italian league history with 250 goals, and is the sixth-highest scoring Italian in all competitions with 316 goals. Totti is the top goalscorer and the most capped player in Roma's history, holds the record for the most goals scored in Serie

A while playing for a single club, and also holds the record for the youngest club captain in the history of Serie A. During his career at Roma, Totti has been referred to as Er Bimbo de Oro (The Golden Boy), Er Pupone (The Big Baby), L'Ottavo Re di Roma (The Eighth King of Rome), L'Imperatore (The Emperor) and Il Capitano (The Captain) by the Italian sports media. In 2013, the New York Times described him as a "Roman god in his game."

Totti experienced global success on the world stage winning the 2006 FIFA World Cup and appearing in the finals of UEFA Euro 2000 with Italy. Totti was selected in the All-Star team for both tournaments; he also represented his country at the 2002 World Cup and Euro 2004. In 2007 due to recurring physical problems, Totti announced his international retirement to focus solely on club play with Roma.

Regarded as one of the greatest players of his generation, and one of the greatest Italian footballers of all time, Totti won a record eleven Oscar del Calcio awards from the Italian Footballers' Association: five Serie A Italian Footballer of the Year awards, two Serie A Footballer of the Year awards, two Serie A Goal of the Year awards, one Serie A Goalscorer of the Year award, and one Serie A Young Footballer of the Year award. He also won the 2007 European Golden Shoe and the 2010 Golden Foot. Totti was selected in the European Sports Media team of the season three times. In 2004, he was named in the FIFA 100, a list of the world's greatest living players as selected by Pelé, as part of FIFA's centenary celebrations. In 2011, Totti was recognised by IFFHS as the most popular footballer in Europe. In 2015, France Football rated him as one of the ten-best footballers in the world who are over age 36. Following his retirement in 2017, Totti was awarded the Player's Career Award and the UEFA President's Award.

Cuisine of Basilicata

The cuisine of Basilicata, or Lucanian cuisine, is the cuisine of the Basilicata region of Italy. It is mainly based on the use of pork and sheep meat - The cuisine of Basilicata, or Lucanian cuisine, is the cuisine of the Basilicata region of Italy. It is mainly based on the use of pork and sheep meat, legumes, cereals and vegetables, with the addition of aromas such as hot peppers, powdered raw peppers and horseradish. The local gastronomy is, for historical-cultural reasons, typically peasant, based on simple recipes and on the culture of reuse, in particular of meat and bread.

Some dishes have undergone variations and enrichments in modern times, losing the connotations of "poor" cooking which characterized them in the past. The most ancient manuscript available about Lucanian cooking dates back to 1524, by Antonio Camuria from Lagonegro, cook at the service of the Carafa family.

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