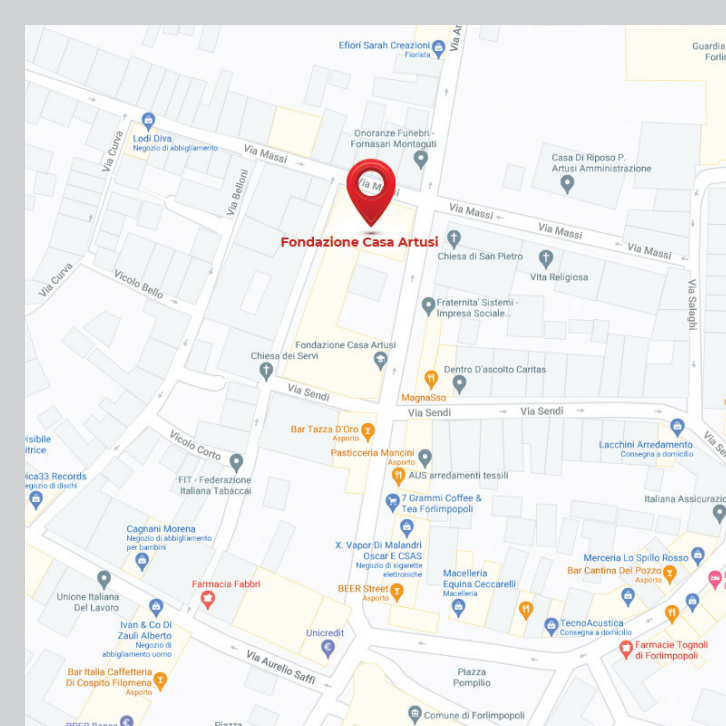


IN CUCINA
MANGIAR BENE
METODO PER LE FAMIGLIE
COMPILATO
DA
PIETRO DEGRINO ARTUSI
(790 ricette)



CASA/ARTUSI

IGIENE - ECONOMIA
LA SCIENZA
L'ARTE DI M
MANUALE PRAT
PELI

IAT HUB - DEL TURISMO DI FORLÌ

for more information:
Galleria del Municipio, Piazza Aurelio Saffi
+39.0543.712362
www.scoprirforli.it
iat@comune.forli.fc.it

The Building

Casa Artusi, the first centre of gastronomic culture dedicated to Italian home cooking is located in the heart of Forlimpopoli, birthplace of Pellegrino Artusi. It was opened in 2007.

Inside the former convent of the Church dei Servi, a monumental complex of extraordinary beauty that occupies 2800 metres squared, the structure is divided into different spaces, traceable to the different expressions of gastronomic culture.

Library, cooking school, museum, restaurant, wine cellar, events venue, shop. Casa Artusi is the living museum of home cooking.



"Cooking school"



"Gastronomic Library"



"Aprons of Casa Artusi"



"Cappelletti in broth"



"Practical cooking classes"

The History

Pellegrino Artusi, recognised as father of modern cuisine and great communicator of the Italian language, was born in Forlimpopoli on 4 August 1820 and died in Florence in 1911. Bourgeois literate and hailing from a family of merchants, he travelled throughout Italy for tourism and work and at the age of 30 settled in Florence where he dedicated himself to his book entitled "La Scienza in cucina e l'Arte di mangiar bene".

Published in 1891 for 15 editions with 790 recipes accompanied by thoughts and curiosities of Italy at the table, it enhances local diversities and makes the Artusian manual immortal.

CASA ARTUSI FORLIMPOPOLI

Via Andrea Costa, 23/31 – Forlimpopoli

Per informazioni su orari:

Tel. + 39 0543 743138 + 39 349 8401818

info@casartusi.it

www.casartusi.it



"Translated manual of Pellegrino Artusi"