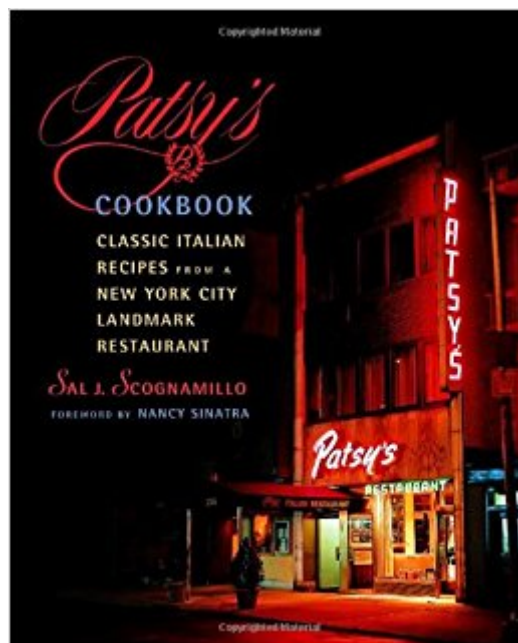




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Patsy's Cookbook: Classic Italian Recipes From A New York City Landmark Restaurant



Synopsis

From the Restaurant That Frank Sinatra Made Famous Of the thousands of restaurants in New York City, very few withstand the tests of time – and only one can lay claim to being Frank Sinatra’s favorite. And where Frank went, his friends followed – from close pals such as Tony Bennett and fellow Rat Packers Dean Martin and Sammy Davis Jr. to the show-biz colleagues they brought in. Established nearly sixty years ago, Patsy’s has long been a celebrity favorite and a New York institution. Why? Great food, family friendliness, and a welcoming atmosphere that makes you feel like you’ve come home. And the fare is the classic southern Italian cuisine that’s become America’s comfort food: Mussels Arreganata, Fettuccine Alfredo, Rigatoni Sorrentino, Chicken Parmigiana, Veal Marsala, Shrimp Scampi, Tiramisù . . . a greatest hits of Neapolitan-influenced dishes. And Patsy’s Cookbook provides more than recipes: also in the mix are anecdotes from family and friends, including the occasion when Pablo Picasso tried to give Patsy a painting; the time that the restaurant opened on Thanksgiving Day just for Frank Sinatra; Aunt Anna’s rather unorthodox autograph request of Sean “P. Diddy” Combs; and the story of the roast suckling pig delivered to Jackie Gleason’s hotel suite. Here is a remarkable collection of 100 perfectly executed, delicious recipes, heartwarming stories of a successful family business, and entertaining celebrity tales, capturing the full experience of a New York City institution. Patsy’s Cookbook is an invitation to join the extended family that’s proud to call Patsy’s their second home.

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Customer Reviews

Patsy's, on New York's 56th Street, was founded in 1944 by the author's grandfather Pasquale (Patsy) and grandmother Concetta. Fans like Frank Sinatra, Al Pacino, Rosemary Clooney and, recently, Alec Baldwin, Jennifer Lopez, Sean "Puffy" Combs and Rudy Giuliani have frequented the restaurant because of Patsy's unpretentious Neapolitan roots. In one sidebar Aunt Anna recites her recipe for Frittata with Leftover Pasta; another relates a Quick and Easy Lobster Fra Diavolo (although the sauce, while you can buy it, remains a guarded secret). The introduction is devoted to Old Blue Eyes, with Frank's Clams Posillipo and Frank's Veal Cutlets Milanese, describing the time he and Sammy Davis Jr. competed tap dancing and singing. The book covers traditional courses, beginning with Asparagus Rolls and Mussels Arreganata and ends with Maddalena Raspberry Cookies and Tiramisu. The extensive vegetables chapter includes Vegetable Napoleon, Fried Zucchini Blossoms, Zucchini a Scapece, and White Bean and Scallion salad. Soups include the homey Pasta e Ceci, while pastas provide a basic palette of sauces along with variations such as Farfalla Papalina and Risotto Fruitti di Mare. Scognamillo (Patsy's grandson and current chef) shares recipes for Chicken Piccata, Steak Alla Patsy and Sal's Chilean Sea Bass with Eggplant and Olives (the "best sea bass in New York City" according to Tony Bennett). Directions are simple and well adapted to home cooking; the book will please both old and new fans alike. Copyright 2002 Cahners Business Information, Inc.

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unorthodox autograph request of Sean P. Diddy Combs; and the story of the roast suckling pig delivered to Jackie Gleason's hotel suite. Here is a remarkable collection of 100 perfectly executed, delicious recipes, heartwarming stories of a successful family business, and entertaining celebrity tales, capturing the full experience of a New York City institution. Patsy's Cookbook is an invitation to join the extended family that's proud to call Patsy's their second home.

Live near this restaurant went in to eat, took the book and the Chef that wrote this came to my table to meet me, signed it, even gave me a bottle of their spaghetti sauce! Great evening, great book, awesome food and restaurant a famous institution here. Get to Patsy's in Manhattan you ever come to visit, it's on W. 56th Street and well worth it. It was Frank Sinatra's favorite restaurant in the city, they even took me upstairs and showed me where he used to "hold court".

OK.....I admit that I have never been to Patsy's yet, BUT that doesn't disqualify me from knowing this cookbook. It's the best; why, do you ask? Well, I'd be delighted to compose for you. I am Italian.....pure 100%, on both sides, and with enough background to talk about everything that means anything to our culture. I grew up in the 60's and 70's when Frank and Dean were THE only reason for watching TV. I know that it was a turbulent decade, full of discovery and change and restlessness. But some things felt OK and this book tells you about it. On Sundays, the whole extended family would gather at "Nonni's" house (grandparents). Because of the value and love of our food prepared in its purest form, it took about 14 calls between my mom, her sisters, and my Nonna, to figure out who was bringing what (and with 8 daughters, Illinois Bell made a huuuuuge profit from them). The food was simple and fresh and magic. This is "Patsy's Cookbook" whole purpose. The stories that accompany the book are a blast from the past. The pictures that accompany the stories and recipes are even better because if you close your eyes and think about it, you can picture yourself walking down the street, seeing the restaurant sign, and looking forward to opening the door and having all the scents and aromas hit you full force. All the "regulars" and the stars that have dined there get a good mention; the engagements that were proposed there; the celebrations that were created there. I'm looking forward to going to New York and Patsy's is on the top 10 list of restaurants to experience. Maybe it's just me, but I know it'll be a very welcoming and comfortable place. The book is broken down into 8 main sections of recipes, preceded by: Foreword by Nancy Sinatra Preface Introduction Section One--APPETIZERS: stuffed artichokes/asparagus rolls/Joe's eggplant sandwich/figs with prosciutto and mascarpone/roasted portobello mushrooms and asparagus/portobello tower/seasoned bread crumbs/mussels arreganata/roasted red bell

peppers/peppers siciliano/palle di riso (rice balls)/shrimp with sauteed fennel over mesclun salad/tomato bruschetta/vegetable napolean

Section Two--SALADS AND VEGGIES: basic vinaigrette/white bean and scallion salad/green bean, potato, and tomato salad/chopped salad/fennel and endive with blood orange segments/mesclun salad with vinaigrette/ricotta salata salad/asparagus parmigiano with basil/broccoli rabe affogato/eggplant parmigiana/cavolfiore fritto/sauteed mushrooms with cognac and cabernet sauvignon (fantastic!)/baked mushrooms with zucchini stuffing/sauteed spinach/fried zucchini blossoms (this was a summer staple as the blossoms were blooming)/zucchini a scapece/Grandma Josie's zucchini pie

Section Three--SOUPS: pasta e ceci/escarole in brodo/pasta con lenticchie/minestrone/pasta e piselli/stracciatella/zucchini and egg soup

Section Four--PASTA, RISOTTO, AND SAUCES: tomato sauce/fettucine alfredo/fettucine tossed with fresh tomatoe and basil/bucatini all'amatriciana/penne bolognese/linguine with artichoke hearts and olives/prosciutto and lemon sauce over linguine/linguine napolitano/orecchiette with broccolini and sausage/penne with roasted eggplant/rigatoni with chicken and mushrooms/farfalla papalina/rigatoni sorrentino/timballo di maccheroni alla Paatsy's/spaghetti frutti di mare/Aunt Anna's Genovese sauce/pesto/risotto con funghi (very deelish)/risotto frutti di mare

Section Five--CHICKEN: chicken cardinale/spicy lemon chicken (great for a good meal at the last minute)/chicken parmigiana/chicken piccata/chicken with mushrooms and red peppers/chicken portobello/scaloppine di pollo zingara/rollatini di petto di pollo e spinaci/herb-roasted chicken/chicken livers with peppers/chicken veneziana

Section Six--MEATS: filet mignon barolo/manzo alla siciliano/steak alla Patsy's/roasted rack of lamb/hot sausages San Gennaro/pork tenderloin with port/pork chops with vinegar peppers/pezzatino di vitello/braciolettini di vitello/veal marsala (a very elegant dish to prepare)

Section Seven--FISH AND SHELLFISH: Sal's Chilean sea bass with eggplant and olives/cassuola di calamari/fillet of sole arreganata/trota alla giardino/roasted striped bass with orseradish crust/prosciutto-wrapped monkfish/salmon with herb sauce/sauteed shrimp wiwth cognac and dijon mustard/calamari salad/shrimp Milanese/shrimp scampi/swordfish steaks arreganata/marinated tuna steaks with cilantro sauce

Section Eight--DESSERTS (always the best section of any cookbook): Michele's cheesecake/warm chocolate cake/chocolate mousse/tiramisu (yes!)/Maddalena raspberry cookies/lemon granita/coffee granita with whipped cream/fresh figs poached with vanilla and brandy/Macedoine of oranges with Sambuca/peaches in Asti Spumante/pears poached with pear liqueur/lemon ricotta torte/zabaglione/walnut-filled crepes

Acknowledgements
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Conversion Chart
Patsy's Sauces (which you can purchase)

The book was written on the encouragement and accolades that friends and customers gave to the Scognamillo family. Everything here is simple to find and buy, and all are

fairly easy to prepare depending on how fancy you wish to be. I have tried a little of everything and my tastebuds have been most content. Bon appetito!!

Love this book !

I feel like this book taught me how to cook! I've even been fortunate enough to have supper at Patsy's and Sal Scognamillo could not have been a more gracious host! Best martini ever there!

Great stories about the relationship between Patsy and F. Sinatra and Great homemade Italian recipes. Buy it!!!!

This cookbook has easy-to-follow recipes for delicious Italian dishes, mixed with personal stories about the Chairman of the Board, Frank Sinatra. It's not only a cookbook, but a great book to read for any Sinatra fan.

Brought back wonderful memories! Ate there weekly during the seventies while living in NY. The epidemic of comfort food!

I loved the stories in the cookbook. However the recipes were a little harder to make than I expected. Still a good read.

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