

## **An introduction to the «Atlas of language and texts of Italian gastronomic culture from the Middle Ages to the Unification» (*AtLaTIG*)**

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### *AtLiTeG: Middle Ages and Renaissance*

The communication will illustrate the AtLiTeG project (an acronym that means, in English, “Atlas of language and of texts of Italian gastronomic culture from the Italian medieval period to Unification”), which results from a national Italian research program. The speech will focus on the historical-linguistic and philological aspects of the constitution of the digital database, with particular attention to the medieval and to the early Renaissance section (that goes from the anonymous cookbook transmitted by the codex Riccardiano 1071 up to Banchetti, *composizioni di vivande e apparecchio generale* by Cristoforo Messi Sbugo, printed in Ferrara in 1549). The database is growing with the aim of documenting the history and the geography of Italian culinary texts, whose words represent a language for special purposes.

Urraci Giovanni & Iacolare Salvatore

### *AtLiTeG: From the late Renaissance to the Unification*

The communication will deal with various aspects of the Italian culinary language from the second half of the 16th century to the unification of Italy (1861). An overview of the texts collected within the AtLiTeG project will be offered, and we will address philological, linguistic, and lexicographic issues related to the constitution of a digital database.

The first part of the speech will focus on the influential cookbooks written by the major chefs of the late 1500s and 1600s: Scappi, Romoli, Evitascandalo, Stefani, Latini - to name a few. We will also survey some often-neglected minor treatises and we will examine the importance of non- canonical sources (namely plays, receipts of food expenses, letters, historical and geographical works, etc.) as witnesses of culinary culture and lexicon. Finally, we will discuss the different perspectives on food and cooking provided by the various types of sources, with specific attention to how they convey different experiences and expectations.

The second part of the speech will focus on texts printed between the early eighteenth century and Italy's unification (1861). Firstly, the reference corpus will be presented, which annexes, alongside great classics of the gastronomic tradition (such as *L'Apicio Moderno* by Francesco Leonardi), recipe books with a strong local connotation (e.g. *Il cuoco maceratese* by Antonio Nebbia or *Il nuovo cuoco milanese* by Giovan Felice Luraschi). Then, notes will be given about texts considered collateral to the main corpus (treatises, poetic texts) but particularly interesting for the history of the Italian gastronomic lexicon.