

UNITÀ 5: B.1: vocabolario: IN TRATTORIA

On this sheet, write the vocabulary presented in Unità 5, section B.1 and explained in the “Lo sapevi che...?” box (both on p181), according to the given categories.

(The symbol ® with an item in italics indicate that the vocabulary is presented in an earlier unit in the text, and is therefore a review item.)

Types of eateries:

- 1) good restaurant / upscale restaurant:

- 2) family-style, less formal restaurant:

- 3) pizza shop/eatery: _____

- 4) cafeteria-type eatery:

Meal-related vocabulary:

- 1) meal: _____

- 2) lunch: _____

a) to have/eat lunch: _____

- 3) dinner: _____

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Parts of a full-course meal:

- 1) appetizer: _____

- 2) first course: _____

- 3) second (main) course: _____

- 4) side dish: _____

- 5) dessert: _____

Alcoholic beverages with a meal:

- 1) red wine: _____

- 2) white wine: _____

- 3) beer: _____

In a restaurant:

- 1) ® *customer*:

_____ / _____

- 2) waiter / waitress:

_____ / _____

- 3) menu: _____

- 4) bill/check: _____

- 5) cover charge: _____

- 6) service / service charge: _____

- 7) tip: _____

For taking notes during the vocab review during class:

1) “prezzo fisso”: _____

2) “bevande esclusa”: _____

ANTIPASTI:

1) *prosciutto e melone:*

2) *antipasto misto:*

3) *bruschetta:*

PRIMI:

1) *trenette al pesto:*

2) *gnocchi alla bova:*

3) *risotto ai frutti di mare:*

4) *spaghetti alle vongole:*

5) *tortellini in brodo:*

SECONDI:

1) *scampi alla griglia:*

2) *pollo allo spiedo:*

3) *calamari fritti:*

CONTORNI:

1) *patate al forno:* _____

2) *insalata mista:* _____

DOLCI:

1) *zuppa inglese:*

2) *tiramisù:*

3) *crostata di mele:*

4) *macedonia di frutta fresca:*
