

Sit 14 – At the pizza restaurant

Pizza restaurants (pizzeria) are more informal places. Nevertheless, generally waiters use formal speech when they talk to customers. When the customers are young however, informal language is often used. This happens in the dialogue, where four young guys go to a pizzeria. They order takeaway pizzas, as many people do nowadays during the week (especially students or families). One of the four guys in the dialogue is a foreigner, so he needs some help to understand the names of pizza types and the differences between them.

In the drill, you'll find more short dialogues, to learn specific terms and expressions.

Siete in quattro?	Are you four people?	
Vorremmo prendere	We would like to have	
Vorrei	I would like	
Ho voglia di	I feel like	
Prendo	I'll have	
da asporto	Takeaway	
Pizza	Pizza	F
Scegliere	To choose	
vediamo	Let's see	
vedi	You see	Informal
sono indeciso	I can't make up my mind	
tra	Between	
non lo so	I don't know	
pensavo	I thought	
semplice	Simple	
hai ragione	You're right	Informal
straniero	Foreigner	
non c'è	There isn't	
pomodoro	Tomato	M
salame	salami	M
basilico	basil	M
origano	origan, oregano	M
mozzarella	mozzarella cheese	F
foglia	leaf	F
ricetta	recipe	F
bruschette	seasoned toasted bread	F PLURAL
paratine fritte	fried chips, French fries	F PLURAL
che differenza c'è tra oppure	What's the difference between or	

saporito	salty	
piccante	spicy, hot	
sia ... che	both ... and	
Avete già scelto?	Have you chosen already?	
Impari presto	You learn soon	
Sapete già...?	Do you already know...?	
Vi serve...?	Do you need ...?	
Inventato/a	Invented	<i>Inventato M, inventata F</i>
Conto	Bill	<i>M</i>
Bandiera	Flag	<i>F</i>
verde	green	
Regina	Queen	<i>F</i>
diavolo	devil	<i>M</i>
onore	honour	
Tra quanto tempo	How long do we have to wait...?	
Al massimo	At most, no longer than ...	

When you eat your meal at a pizzeria, it is very common to order starters or snacks aside. A bruschetta is a slice of bread, which is generally seasoned with olive oil and fresh tomato with oregano. Differently, it can be seasoned with melting mozzarella, soft sausages or ham slices. A plate of bruschette miste generally contains three or four slices of toasted bread with different seasoning.

Margherita is the most popular pizza; tomato sauce, mozzarella cheese and one basil leaf

Bianca is a pizza with no tomato sauce.

Quattro stagioni: tomato sauce and mozzarella, plus four ingredients (mushrooms, artichokes, sliced ham, black olives)

Capricciosa: the same as above, but the ingredients are mixed together

Diavola: tomato sauce, mozzarella, spicy (hot) salami

Quattro formaggi: 4 kinds of Italian cheese (mozzarella, parmigiano, fontina, gorgonzola) are chopped and melted on the pizza.