



BEYOND PASTA

Understanding Italian American Culinary Culture in Federal Hill

Chufan He | MDES 2021 | THESIS BOOK

Beyond Pasta

Understanding Italian American culinary culture in Federal Hill

A thesis submitted in partial fulfillment of the requirements for the degree Master of Design in Interior Studies [Exhibitions & Narrative Environments] in the Department of Interior Architecture of the Rhode Island School of Design

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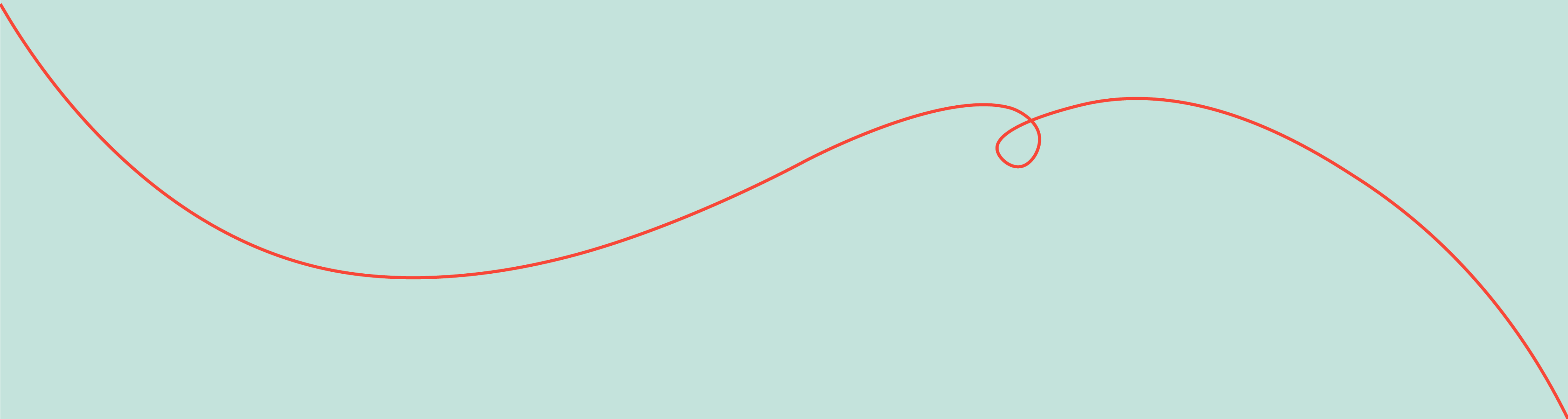
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INTRODUCTION



Abstract

Nuances of culture are lost from an outside perspective. This one – sidedness perception brings confusion and can lead to stereotypes. As a “Country of immigrants” it is crucial to break stereotypes born in America to understand the complexity and uniqueness of every immigrant’s culture. As for stereotypes of Italian culture in America, these are always related to food.

As an Italian American neighborhood with many layers of history, Federal Hill has experienced several transitions. At the beginning of the 20th century, the Fabre Line offered the only transatlantic route which brought a large number of Italian immigrants to New England. Providence was one of the most popular ports, and many immigrants settled in the area from 1900 onwards. The majority of these immigrants were escaping poverty, lack of access to education and food scarcity in Southern Italy. These new Italian Americans earned a livelihood by running restaurant

businesses or working in the garment industries. After a hundred years, the Italian-American story can be read as a successful, difficult, mutual cultural assimilation: Italian immigrants adjusted to American culture, and American culture adjusted to Italian Americans. Some restaurants in historically Italian neighborhoods maintain a traditional appearance and menu that tell the story of their immigrant roots, though few Italian Americans remain. Federal Hill, in Providence, RI, is one such neighborhood with few remaining Italian Americans, but many Italian restaurants. This thesis will start from Federal Hill, taking food as a tool to tell the Italian immigrants’ stories and break lingering stereotypes.

By creating a sensory experience through street installations centered in DePasquale Square, visitors are able to engage with the stories of those immigrants as they walk along the historic street. Some of their stories speak to larger historical moments; some of them are personal memories,

which would relate to the restaurant business they owned. All of the existing Italian restaurants would be part of this exhibition. Visitors can navigate the 18 Italian restaurants by the graphic that runs through the exhibition. The reorganization of DePasquale Square would bring a new center garden and create more space for the visitors to walk through at the same time. An archive of Italian American cuisine will anchor around the garden, with videos of the chefs from different Italian restaurants in the neighborhood cooking dishes. Color, sound, smell, all these sensory experiences will lead the visitors to the most important part in this neighborhood – taste.

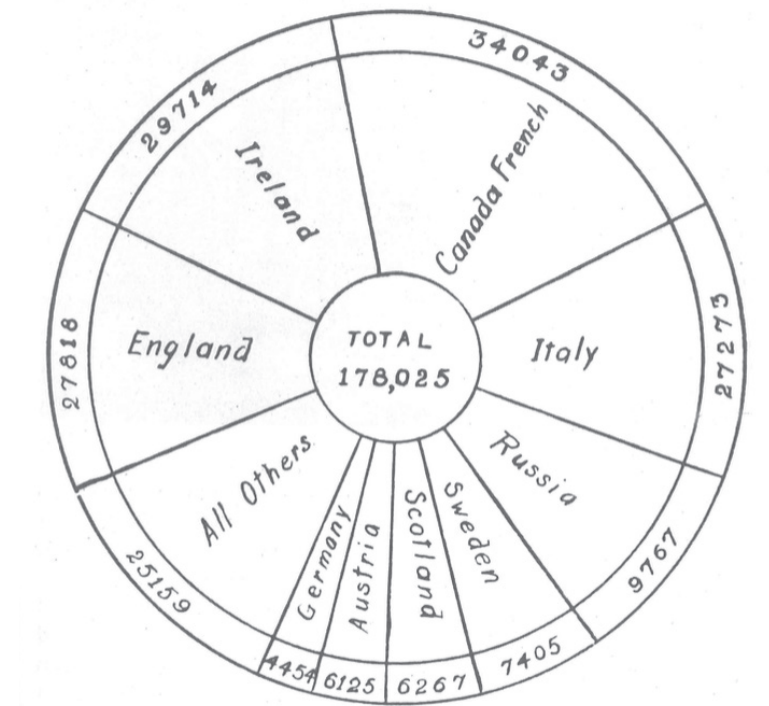


Fig1. Distribution of Foreign-Born Population in Rhode Island in 1910

Background of study

From June 1911, a large number of Italian began to arrive in Providence through the Fabre line – the only transatlantic route to Southern New England, these immigrants settled in the neighborhood now known as Federal Hill¹. During the last 100 years, most of them have moved out.

Built in 1981, DePasquale Square has been the center of Federal. I was always attracted by the vitality of DePasquale Square. When I pass by, especially when the weather is nice, the square is full of people eating outside. Sometimes there are some old Italian men sitting in front of the restaurant, chatting in Italian, which creates a nostalgic moment for this historic neighborhood.

1. Eve Harene Dewan, The Heart of "Little Italy", Rhodetour. Accessed December 15, 2020. <https://rhodetour.org/items/show/68?tour=9&index=2>



Fig 2. An Italian farm woman near Providence, Rhode Island preparing spaghetti, Photo by Jack Delano

SITE ANALYSIS:THE HISTORICAL FEDERAL HILL



SITE OVERVIEW

Federal Hill is one of the most iconic “little Italy” in America. It was also known as “The Hill” referring to the Italian word “Colletto”. There are two explanations of the name, one was originated from its use during the Dorr Rebellion of 1841 when meetings took place at the “Federal house on the hill”. Another possible explanation for the name is that it developed during the Dorr Rebellion when Federal troops were called to suppress assemblages, at a time of martial law, and used the hill as a vantage point. It was thereafter referred to as Federal Hill¹.

Federal Hill was bounded by Route 95 and Downtown Providence. To the north and west it is bordered by the Route 6-10 connector. To the south it was once recorded in Italian Americans and Federal Hill: Rhode Island’s

Little Italy published in 2006 that it was bounded by Broadway, but from the official definition and all of the maps that can be found now is showing that it is bounded by Westminster Street.

Today, this neighborhood is particularly famous for its Italian cuisine. There are a variety of Italian restaurants, markets, bakeries and along Atwells Avenue. DePasquale Plaza is the heart of Federal Hill, built in 1981, the square has been used as an outdoor dining area, attracting different tourists every year.

1. Raben, Jonathan. “Federal Hill Today.” Italian Americans and Federal Hill. No ed. Providence: Seven Fishes Productions, 2006. 5, 6, 7. Print.2.



Historical Properties



Fig 3.

DePasquale Plaza

Between Atwells Avenue and Spruce Street, this area was originally an open-air market¹, with a large number of fruit stands and vendors for the residents to purchase. Redeveloped in 1981, this area became a center square in the neighborhood and was renamed as DePasquale Plaza.



Fig 4.

Monsignor Cavallaro Plaza

Galliano J. Cavallaro, Pastor Emeritus of Our Lady of Mount Carmel Church, Providence and former Director of the Diocesan Catholic, there is a statue in the center of the plaza in recognition for his many contributions to the Federal Hill Community².



Fig 5.

Church of the Holy Ghost Roman Catholic

In 1889, An Italian parish named Holy Ghost was incorporated in the Federal Hill. It was Scalabrini Fathers, a society from Northern Italy that provided priests to Italian immigrant neighborhoods all over the world³, ministered to the parish from then to now, although most of the current parishioners are not Italian.



Fig 6.

Cappelli Block

Cappelli Block was completed in 1909 by Antonio Cappelli, one of the earliest Italian arrivals on the hill. Located at 263 Atwells Avenue, facing DePasquale Plaza, It was a historic mixed-use commercial and residential building. Commercial activities were situated on the ground floor; offices and apartments were located above¹.



Fig 7.

Our Lady of Mount Carmel Roman Church

Our Lady of Mount Carmel Roman Church is famous for the iconic square arcaded bell tower. The Church was established in December, 1920. Its elaborate facade was designed by O'Malley and Fitsimmoris of Pawtucket².



Fig 8.

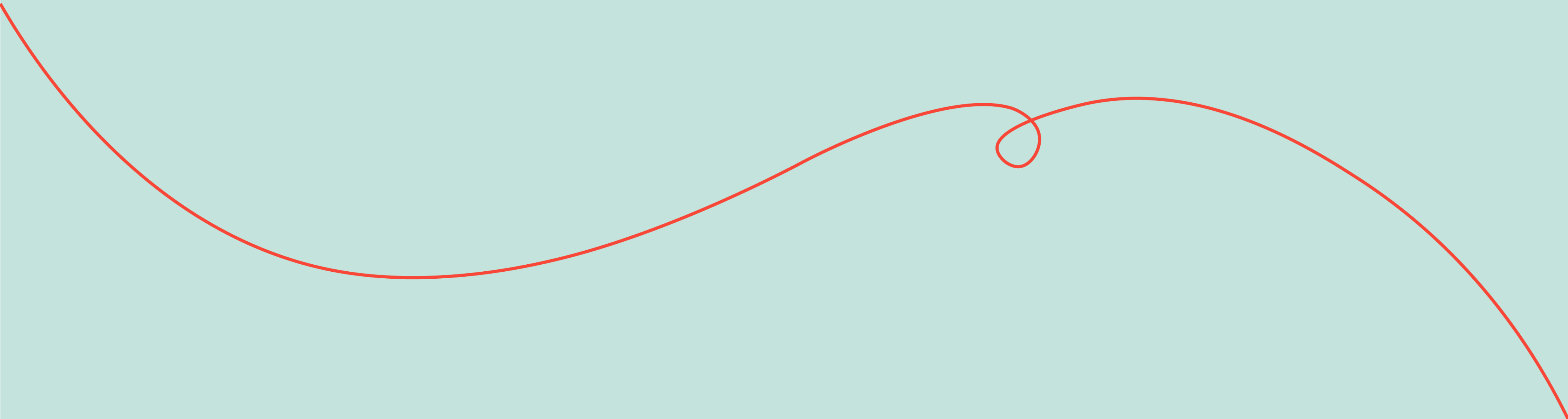
La Pigna Archway

La Pigna Archway is the gateway to the Federal Hill which separates it to downtown. This 25 feet archway contains one of the most common arch motifs in Italy- pinecone³, showing the hospitality of Italian.

1. Muratore, Joseph R. "The Landmarks of Federal Hill: A Walking Tour of Federal Hill. DePasquale Plaza" The Echo [Providence] 14 Oct. 1982: pp. 16-18. Print
 2. Muratore, Joseph R. "The Landmarks of Federal Hill: A Walking Tour of Federal Hill. The Reverend Monsignor Galliano Cavallaro Plaza" The Echo [Providence] 14 Oct. 1982: pp. 16-18. Print
 3. Raben, Jonathan D. 2006. Italian Americans and Federal Hill : Rhode Island's "Little Italy." 1st ed. Seven Fishes Productions.

1. "NRHP nomination for A.F. Cappelli Block". Rhode Island Preservation.
 2. Muratore, Joseph R. "The Landmarks of Federal Hill: A Walking Tour of Federal Hill. Our Lady Of Mt. Carmel CHURCH Brayton Avenue" The Echo [Providence] 14 Oct. 1982: pp. 16-18. Print
 3. Muratore, Joseph R. "The Landmarks of Federal Hill: A Walking Tour of Federal Hill. Pine Cone Arch" The Echo [Providence] 14 Oct. 1982: pp. 16-18. Print

FROM ITALY TO PROVIDENCE



FABRE LINE: FROM EUROPE TO PROVIDENCE

The Fabre Line was a French shipping line which was the only transatlantic route to southern New England¹. Formed in 1881, it began operating a small fleet of sailing ships from 1865. From 1911-1934, Fabre Line steamships began trans-Atlantic service to India Point in Providence, Rhode Island. Fabre brought almost 12,000 mostly Italian and Portuguese immigrants to Providence's Lonsdale Dock between June 30 1912 and June 30, 1913. It was so popular that Fabre built an additional pier in 1914.



Fig 9. SS Providence of the Fabre Line



Map of India Point Park



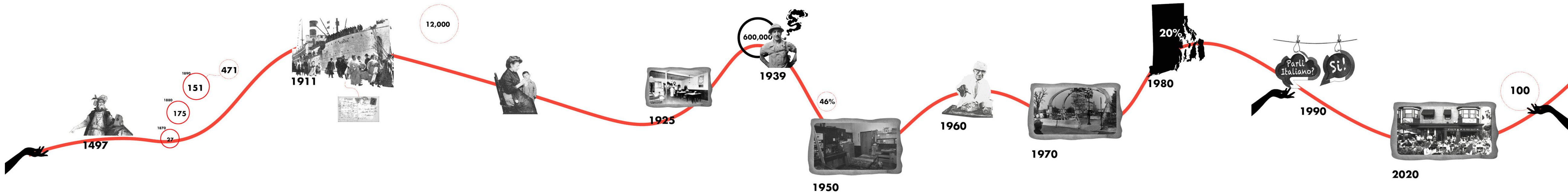
Fig 10. Figure 11. India Point Park



Fig 11. Steerage passengers on board

¹Eve Harene Dewan, The Heart of "Little Italy", Rhodetour. Accessed December 15, 2020. <https://rhodetour.org/items/show/68?tour=9&index=2>

**TIMELINE OF ITALIAN IMMIGRANTS
IN FEDERAL HILL**



INTERACTIVE INFLUENCE



AMERICAN-ITALIAN OR ITALIAN-AMERICAN?

Fettuccine Alfredo

Alfredo di Lelio was an owner of a restaurant on the Via della Scrofa in Rome¹. His wife was pregnant with their second child, and the pregnancy caused her terrible nausea. Unable to keep much down, Alfredo made her a dish of plain pasta, tossed the fresh-made pasta with butter and Parmesan. His wife ate the dish regularly that Alfredo added it to the restaurant's menu later. The dish didn't gain attention until 1920, when two famous American actors, Douglas Fairbanks and Mary Pickford, visited the restaurant while on their honeymoon². Back in Italy the only place you'll find alfredo sauce is at the competing Alfredo restaurants, where the Fettuccine Alfredo is mixed tableside.

Spaghetti and meatballs

The origin of spaghetti and meatballs started with Italian immigrants coming to America in 1880 to 1920³. The majority of immigrants were extremely impoverished. Since meat is much cheaper, as they also earned more in America, they were able to buy more meat. In Italy, Spaghetti is not served topped with meatballs in sauce. If pasta and meatballs are served in the same meal, the two ingredients will be served separately – the spaghetti as a first course and the meatball (polpettone or polpetta) as the second course⁴.



Fig12. Fettuccine Alfredo



Fig13. Spaghetti and meatballs

Tetrazzini

Tetrazzini is an American dish that is inspired by Italian. It's a dish of spaghetti covered with creamed chicken and mushrooms and topped with a generous sprinkle of Parmesan cheese¹. The dish is named after the Italian opera star Luisa Tetrazzini. It is widely believed to have been invented between 1908–1910 by Ernest Arbogast, the chef at the Palace Hotel in San Francisco, California, where Tetrazzini made her American debut at the Tivoli as Gilda in Rigoletto on January 11, 1905².



Fig14. Tetrazzini

1. "The Origins Of Fettuccine Alfredo." HuffPost. Accessed December 15, 2020. https://www.huffpost.com/entry/the-origins-of-fettuccine_b_4590831.

2. "True Origin Of Fettuccine Alfredo, The Italian Dish That Continuously Transcends Borders." Cookist. Accessed December 15, 2020. <https://www.cookist.com/true-origin-of-fettuccine-alfredo-the-italian-dish-that-continuously-transcends-borders/>.

3. Larson, Sarah. "A History Of Spaghetti And Meatballs." Escoffier Online. Accessed December 15, 2020. <https://www.escoffieronline.com/a-history-of-spaghetti-and-meatballs/>.

4. "Italian Food Rule – No Meatballs On Top of Spaghetti", Tuscantraveler. Accessed December 15, 2020.

1. "History of Chicken Tetrazzini." Accessed December 15, 2020. <https://americanprofile.com/articles/history-of-chicken-tetrazzini/>

2. "Tetrazzini." Wikipedia. Accessed December 15, 2020. <https://en.wikipedia.org/wiki/Tetrazzini>

Garlic bread

Garlic bread has a topping of garlic and butter or olive oil and at times even clarified butter is used. During this process the bread is usually roasted or toasted and tends to bring out the flavor of the garlic. The types of breads that are used for the recipe are either Italian bread or the baguette. This process of preparing bread with garlic flavor is similar to that of Bruschetta, which is believed to be the origin of bread¹. Even though “Italian garlic bread” is usually found in American restaurants and grocery stores in frozen food aisles, it’s not part of the authentic Italian cuisine.

Penne alla Vodka

Penne alla Vodka was popular in the early 80s in Italy before its popularity in the US². The origin of this popular dish is uncertain and controversial: Italy and the United States claim both its creation. There are two explanations to support the creation of this dish in the United States. The first one maintains the creation by Luigi Franzese, the Italian American chef of Orsini Restaurant in New York. Another theory gives the paternity of Penne alla Vodka a graduate of Columbia University named James Doty³. Nowadays it’s not easy to find penne alla vodka on menus in Italy, but you will see it practically everywhere on menus in Italian-American restaurants.



Fig 15. Garlic Bread



Fig 16. Penne alla Vodka

Chicken Parmesan

Chicken Parmigiana has its origins in the United States, where it was popularized among Italian-American communities. It may have evolved from eggplant Parmesan¹, which is a Southern Italian dish of fried eggplant with tomato sauce and cheese. Immigrants from Sicily started to make a variation with chicken as settled in America. The dish became popular around 1958 in the U.S., and the “New York Times” first featured a recipe in 1962. It is now shortened as “Chicken Parm.”²

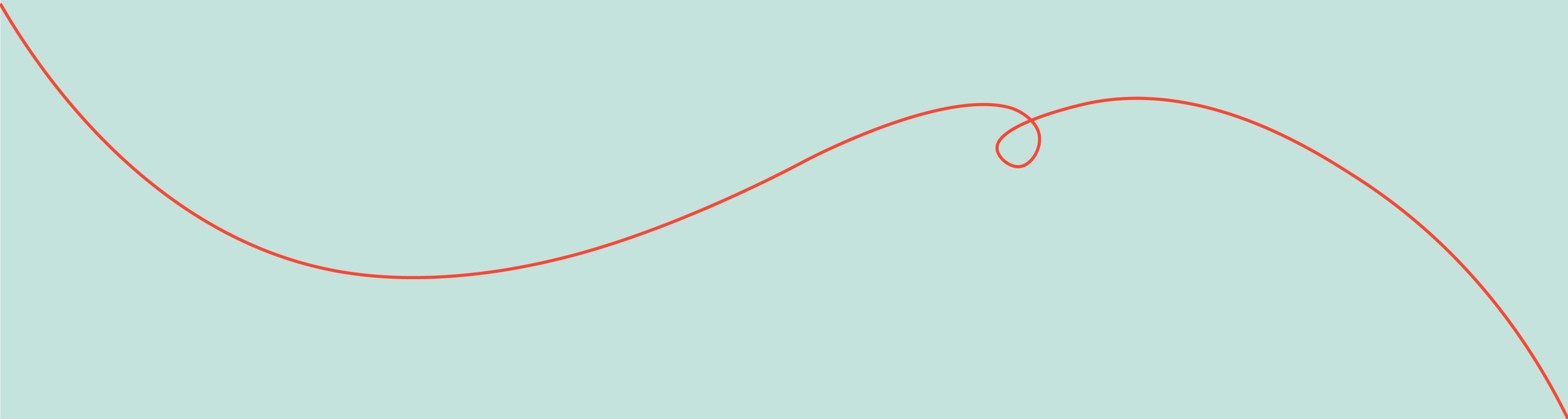


Fig 17. Chicken Parmesan

1. “About Garlic Bread.” ifood.tv. Accessed December 15, 2020. <https://ifood.tv/bread/garlic-bread/about2>.
2. “Penne Vodka History: Is It from Italy or America?” FOODICLES, Accessed December 15, 2020. <https://foodicles.com/penne-vodka-history/>.
3. “PENNE ALLA VODKA RECIPE & HISTORY – ALL YOU NEED TO KNOW!” philosokitchen, Accessed December 15, 2020. <https://philosokitchen.com/penne-alla-vodka-recipe-history/>.

1. “Chicken Parm and Spaghetti and Meatballs Are Not Real Italian Food.” Los Angeles Times. Accessed December 15, 2020. <https://www.latimes.com/food/la-fo-italian-food-chicken-parm-katie-parla-20190610-story.html>.
2. “Origins of Chicken Parmesan”, thecookful. Accessed December 15, 2020. <https://thecookful.com/origins-chicken-parmesan/>

CASE STUDY: ITALIAN RESTAURANTS IN FEDERAL HILL



18 ITALIAN AMERICAN RESTAURANTS IN FEDERAL HILL

Southern Italian immigrants brought with them a cuisine that differed from that of Northern Italy¹. Among many other differences, in the north, butter, cream and meat were more likely to be used, while in the south, olive oil, beans and fish were more common. Providence as a part of New England that has various kinds of fresh seafood, has offer a good condition to accommodate southern Italian cuisine.



Italian American restaurants in Federal Hill

	spaghetti& meatballs	chicken parmesan	garlic bread	fettucine alfredo	penne alla vodka	bruschetta
andino's Italian Restaurant			✓	✓		✓
Angelo's Restaurant		✓	✓			
Anthony's Authentic Italian cuisin ✓				✓	✓	
Bacco Vino&Contorni						✓
Camille's		✓				
Caserta Pizzeria						
Cassarino's Restaurant		✓				✓
Costantino's Venda Bar&Ristorante						
Davinci		✓		✓		
Enoteca Umberto						✓
Massimo Ristorante						✓
Pane e Vino						
Pizzeria Gusto						
Rome Ristorante			✓			
sicilia's Pizzeria						
Siena					✓	
Tavolo Wine Bar&Tuscan Grille						

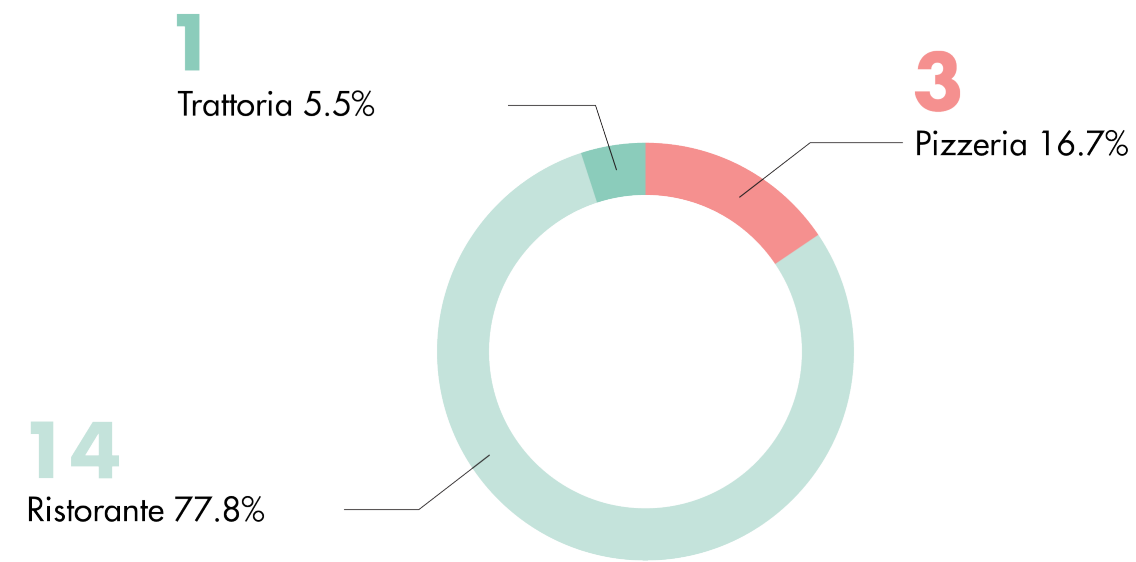
Menu Comparison of most popular dishes in 18 Italian restaurants in Federal Hill

1. Raben, Jonathan D. 2006. Italian Americans and Federal Hill : Rhode Island's "Little Italy." 1st ed. Seven Fishes Productions.

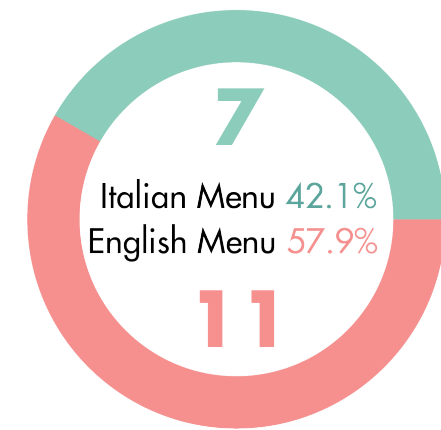
In Federal Hill, there is 18 Italian restaurants analyzed, 3 of them are Pizzeria(specialized in pizza), 1 of them is Trattoria(focus on homemade cuisines), others are Ristorante(general restaurant).Almost none of them would call themselves “an Italian American restaurant”, although all of the owners now are third-generation Italian immigrants.

In the 18 analyzed restaurants, 7 of them have an Italian menu. Compared with the real southern Italian menu, there is nearly no difference between them, from meal structure to name. Only two of them use the Primi(first course) and Secondi(second course) structure. Usually they started with Antipasti(appetizer) , followed by Insalata(salad),Contorni(sides), and Pasta finally end up with Dolce(dessert), some of them have Pesce(fish) and Carne(meat) menu, others just combine these into Entrees. There is very little Italian American dishes on their menu, although some of them add few New England dishes written in English.

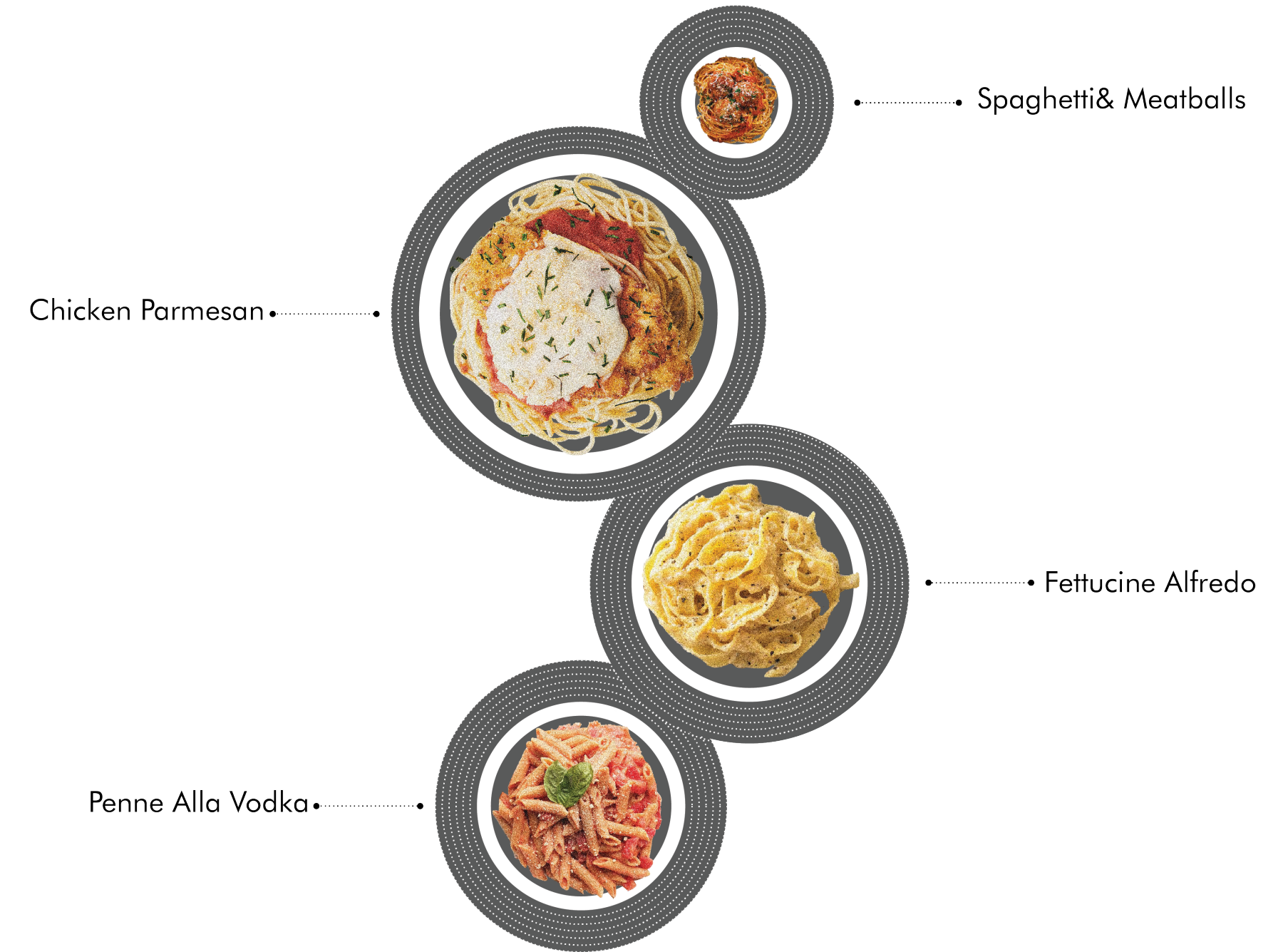
The other restaurants have an English menu. Although they have some traditional Italian dishes, they have some Italian-American dishes like garlic bread, chicken parmesan and Fettuccine Alfredo, which is more accommodating to American cuisine. These restaurants are more likely to be Italian-American restaurants. Interestingly, there is only one restaurant that has Spaghetti & Meatball, which is considered to be the most popular Italian-American dishes.



Type of different restaurants



Language used in menu



Most popular dishes in Federal Hill

COMPARISON OF MENUS IN FEDERAL HILL AND PALERMO

In order to find the difference of the menu structure between immigrants-owned restaurant and the authentic Italian restaurant, I made a comparison of menu between certain restaurants in Federal Hill and Italy. Considering the seafood feature of Providence, Palermo in Sicily might be a good choice for the comparison, which diet is also based on seafood.

The left one(fig 21.) is the menu of Camille's In Federal Hill, the right one(fig 22.) is the menu of Badalamenti Cucina e Bottega in Palermo.

The structure of the menu is different, Camille use the Antipasti, Insalata, Contorni, Pasta and Dolce structure(also common used in restaurants in Italy today) while Badalamenti Cucina e Bottega use the more classic and simple Primi and Secondi structure. Except the Italian dishes wrote in Italian, Camille also offered some American dishes in English like Lobster Mac n' Cheese and New England baked Cod. It also offers some gluten free dishes which accommodate people with gluten allergies.

Above all, Camille's as a typical Italian restaurant in Federal Hill has adapted the American taste and the New England seafood feature, although it offers various "real Italian food".

Fig 18. Menu of an Italian restaurant in Palermo, Sicily, Italy

DINNER LUNCH		DINNER LUNCH		FRUTTI DI MARE - SEAFOOD	
APPETIZERS		ANTIPASTO FREDDO - COLD APPETIZERS		POLLO - CHICKEN	
Clams on the 1/2 shell (S)	12	Formaggi e Salami Platte	24	Pollo Scarpinella	24
Fresh lobster, cocktail sauce, horseradish, lemon		Creamy Burrata resting in chilled yellow plum tomato puree		Bone in (two wings) 1/2 chicken marinated with citrus, olives and herb; pan roasted tossed with lemon butter, Italian sausage, herbs and roasted garlic served over baby spinach with potato	
Colossal Shrimp Cocktail (S)	17	Calamari Fritti	11	Pollo alla Marinata e Francese	20
Cocktail sauce, horseradish, lemon		Wild mushroom salad, crostini, sea bean puree, baby greens and heirloom tomato		Boneless chicken breast sautéed with Cremini mushrooms in Marsala wine demiglace, or egg battered and sautéed in lemon white wine butter sauce with herbs served with whipped potato and vegetable	
Soufflé	12	Pasta Fagioli	9	Pollo alla Marinata e Francese	20
Small salad, classically prepared		Buffalo mozzarella, fresh tomato, blood orange vegetables, basil pesto sauce, arugula, olive oil, basil leaves, and aged balsamic vinegar		Chicken cutlet topped with house gravy, mozzarella cheese, and romano served with choice of penne, linguine or capellini	
The best on The Hill	14	Barbecue Q-tips	15	Filetto di Manzo	19
		Braised in house made sauce and baked with seasoned crumble		5 oz Filet mignon pan roasted, topped with herb butter	
Zuppa di Vongole	13	Liternese	10	Caprese e Risotto	18
Liternese, sausage, cannellini beans, Pomodoro fresh cream		Golden eggplant layered with blended cheeses and Pomodoro		Far-seared sea scallops, asparagus roasts, lemon butter	
Langagne di Melanzane	10	Flat Breads		Viteallo alla Milanese	18
Golden eggplant layered with blended cheeses and Pomodoro		Arugula	11	Fresh lobster, blended cheeses, tomato, prosciutto bread crumbs	
		Cornmeal onion, leeks, roasted garlic, gorgonzola, mozzarella, fresh thyme			
		Margherita	12		
		Fresh tomato, mozzarella, basil, garlic oil, Parma Prosciutto			
		Lily	11		
		Combed onion, leeks, roasted garlic, gorgonzola, mozzarella, fresh thyme			
		Classic	12		
		Mixed greens with bibb, tomato, house vinaigrette			
		Canter	10		
		Classically prepared, ricotta crostini			
		Pickled Beet	12		
		Red and yellow beets, watercress, walnuts, gorgonzola, and Champagne vinaigrette			
		Chopped Antipasto	14		
		All your favorites chopped and tossed with vinaigrette			
		Pecan Crusted Chicken	14		
		Watercress, gorgonzola, lardons, Peppas, cucumber, pomgranate seed, raspberry Degen dressing			
		Scampi Rossa	15		
		Garlic shrimp, capers, lemon, and San Marzano tomato and seasoned crumble			
		Gnocchi al Formo	11		
		Handmade dumplings baked with pink vodka sauce, Pecorino, fresh mozzarella			
		Ravioli Fra Diavolo	12		
		Three cheese ravioli, spicy Pomodoro sauce, sliced garlic			
		Risotto alla Bottegna	12		
		Wagon wheel pasta, traditional Northern Italian three meat sauce			
		Filetto di Manzo	19		
		5 oz Filet mignon pan roasted, topped with herb butter			
		Caprese e Risotto	18		
		Far-seared sea scallops, asparagus roasts, lemon butter			
		Viteallo alla Milanese	18		
		Lobster Mac n' Cheese	19		
		Fresh lobster, blended cheeses, tomato, prosciutto bread crumbs			
		ADD-ONS			
Salmon	8	Petite Filet Mignon	12		
Shrimp	4.00	Mozzballi	4		
4.00 ea		Sausage	4		
Chicken	5				

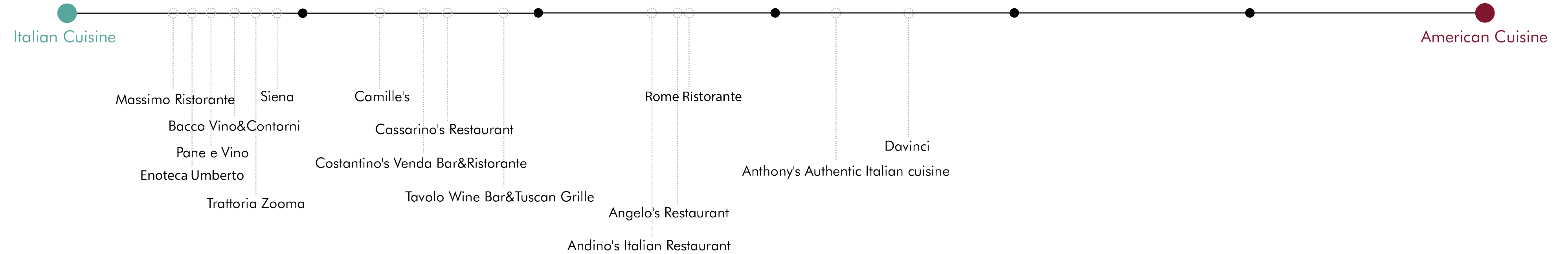
Fig 19. Menu of an Italian restaurant in Federal Hill, Providence, United States

ANTIPASTI	SECONDI
TORTINO DI ZUCCHINETTE AL CORE DI GRAPPA CRIOCATTA E GAMBRI BIANCHI IN VELLUTATA DI PASTA ALLO ZUCCHINO	MEDAGLIONI DI FILETTO IN UMIDO NERO DI VINO ROSSO BIANCHI CON CAROTE TRAVESE DI SALSA DI MELA E TIME E BRANZONI DI VINO NERO DI VINO
PIRE DI BUCCA BIRRI ALLE DUE RICOTTE DI LEGGERO PASTO ALLA TAVOLIERA	PIGALLIA RYB EYE SELEZIONATI LUMI AL SALE AFFUMICATO
IL TAGLIERE DI SALUMI E FORMAGGI FREDDI CON CONFEZIONE DI OLIVIERI	SALMONE IN PANINO DI BISE FINE CON SALSA ALLA VIOGRET
TORTINO DI MELANZANE SU VELLUTATA DI POMODORO, CROSTINI DI MANGIOLINO E PULCINA DI BIANCO	TRANCIO DI PESCE SECONDO FILETTO DEL COTONO IN SCOTE COTTURA CON CROSTINI E PROFUMI MEDITERRANEI
SARABANINA DI PESCE CON GAMBRI E CALAMARI SU ZUPPETTA DI CROCE PICCANTE	SCOTTATA DI TONNO IN CROCE DI KATARI CON BRANZONI DI CAPPES, SEDANO, OLIVE E CROCE DI ARROCCO
TARTARE DI CHIANINA SU FETTU DI PROSCIUTTO AL TAGLIO E CARNELE DI TARTUFO NERO ESTIVO	TRINCI DI PESCE LOCALE IN SCOTE DI VINO ROSSO, GAMBRI E POMODORO
CRUDI DI MARIE TARTARE DI GAMBRI CON PASTA FRESCA, TARTARE DI TONNO, GAMBRI, MARIANO E SALSA AFFUMICATA E FREDDO CON AGGIUNTA DI SCAMPINO MARINATO E DORICCA FINO BIANCO	GAMBRI IN SCOTE DI MELANZANE IN UNO DI KATARI CON BRANZONI DI ACETO BALSAMICO E SALSA DI VINO AL PIRE
PRIMI RISOTTO DI GRAGNANO ALLA CARBONARA CON RUCOLA E TUONO NERO DI MERO E UOVO BICO	CONTROFILETTO DI AGNELLO IN BRANZO DI BISE FINE CON SALSA AL PIRE ROSSI
RAVOLI CON RIBINI DI PIRE, ARROCCO E CROCE ALIARI SALSA AL POMODORO D'ESTIVO E RUCOLA DI COTONE DI ZUCCHETTI, CROSTINI DI MELANZANE E SCAMPINO DI RICETTA	DESSERT CANNOLI SICILIANO COSTA PRODUCTIONS
TAGLIERE SALUMI AL TARTUFO NERO ESTIVO E GAMBRI BIANCHI DI SCICCA	TORTINO CON CROCE ROSSO E CROCE DI CROCCATO PIRENOSTO ARROCCO FINO
BUSIATE FRESCHE CON ZUCCHINETTE OPPURE DI POMODORO, PIRE FINA E LAMBERI	CHEESE CAKE FREDDA FRUTTI DI BOSCO, FRAGOLE E CROCCATO PIRENOSTO
BUSIATE FRESCHE CON CECI SALSA DEL TAVOLIERO, CROCCO E CROCCATO TAVOLIERO	PANNA COTTA FRUTTI DI BOSCO, FRAGOLE E CROCCATO PIRENOSTO
LINGUINE DI GRAGNANO CON SCAMPINO FORNITO DI PASTA E CREMA DI ZUCCHINO	TARTALLETTA DI PASTA FROCCA CON CREMA CHANTILLY E FRUTTA FRESCA
SPAGHETTI CHITARRA DI GRAGNANO CON POMODORO AL PIRE ROSSO E SCAMPINO DI RICETTA	RAVASCISE IN BRANZO DI PIRENOSTO FREDDO, POMODORO SECCO, UZUMACI E CROCCATO PIRENOSTO
SPAGHETTI CHITARRA DI GRAGNANO CON ROCI FRESCHE	LA PASTA DI GRAGNANO LA PASTA DI GRAGNANO È UNO DEI PRODOTTI PIÙ IMPORTANTI DELLA REGIONE SICILIANA. È UN PASTO SECCO, A FORMA DI TUBO, CON UN DIAMETRO DI 1,5 MM. È UN PASTO SECCO, A FORMA DI TUBO, CON UN DIAMETRO DI 1,5 MM. È UN PASTO SECCO, A FORMA DI TUBO, CON UN DIAMETRO DI 1,5 MM.

THE AXIS OF AUTHENTICITY

By the dishes these restaurants offers, I arrange them in the axis, the more Italian-American dishes they offers, they are more tend to be American cuisine which is in the right part. In contrast, if there is few or even no Italian-American dishes, they are more tend to be Italian cuisine which is in the left part.

In general, the restaurants that are using an Italian menu seems to be more close to the authentic Italian cuisine.



A FAMILY BUSINESS: ANGELO'S CIVITA FARNESE

Angelo's Civita Farnese is one of the most historical Italian restaurants in Federal Hill which has been run for nearly 100 years. Farnese is a tiny town located 125 miles northwest of Rome, the original owner Angelo Mastrodicasa started the restaurant as a "working man's" restaurant in 1924. The current owner Bob Antignano is the third-generation Italian immigrants. In 1965, they moved for its final time to its current location at 141 Atwells Avenue¹.

Interior Design

The interior style of the restaurant now still keeps a retro, classic and old-school vibe. Using black and white checkerboard floor, dark brown wood and burgundy red sofa, the space can definitely take you back to the last century. The warm light also helps to create a cozy and relaxing atmosphere for customers. Interestingly, they still keep the Michael Thonet style chair and the white rectangular table that they use a few decades ago. It seems like time has frozen in this restaurant and nothing has ever changed.

1. "History of Angelo's Civita Farnese". Accessed December 15, 2020. <https://www.angelosri.com/history>



Fig 20. The chef is showing the food



Fig 21. Original interior design of the restaurant



Fig 22. Current interior design of the restaurant



Fig 23. Facade of Angelo's Civita Farnese



Fig 24. Facade of Angelo's Civita Farnese

Menu Analysis

Part of the recipe they have today is exactly the same as the original one¹. Meatball with French Fries is one of them, which offered blue collar families a meal with reasonable price and held them over a bit longer until their next meal during the Great Depression. They also offered half sized meal for families that can not afford a full size meal during that time. Jamie Antignano, daughter of the current owner, "We want to be the best quality and the best price, and fast service. We pride ourselves on greeting you at the door and knowing your order when you sit down."

Except the traditional meal, they have also added some new dishes to the menu to accommodate the new circumstances. Spaghetti donuts is one of them, using their original sauce, cheese, pasta and egg to create a creative and phenomenal dish which would attract young customers. As an restaurant run in America, they also offers the new classical Italian-American dish like Penne alla Vodka and Alfredo which suit American

tastes. Health is another element that is considered in their updated menu. On the healthy side, there is another new dishes named Harvest Chicken which is made of a baked chicken cutlet with some green, tomatoes and balsamic around it.

Their chef has worked with them for more than forty years, all of the food is fresh every single day.



Starters

Granma's Pastine Soup ⁹⁶
Our signature soup consisting of a chicken broth base and pastine / 4.10

Rabe Rolls
Sautéed Rabe, Sweet Italian sausage, and sharp provolone cheese rolled into a thin crust wrapper and deep fried. Served with a side of Angelo's house gravy / 6.99

Fried Pumpkin Ravioli
Four jumbo pumpkin ravioli fried to golden perfection drizzled with a cinnamon maple sauce / 6.99

Tradizionale Calamari
Tender Calamari rings breaded and fried then blended together with hot pepper rings, olives, roasted red peppers and spices, topped with pecorino romano cheese / 12.35

Breaded Mozzarella
Fresh mozzarella breaded and fried to a soft center. Served with a side of Angelo's house gravy / 8.25

Aged Provolone
Served with Black Olives / 6.7

Salads

Add Grilled Chicken to any salad / 3
Dressings: Homemade Italian, Balsamic Vinaigrette, Ranch, and Maple Balsamic Vinaigrette (50)

House Salad ⁹⁶
A bed of lettuce and mixed greens with tomatoes, cucumbers, olives, and shredded carrots / 6.25

Snail Salad
Thinly sliced snails, chopped celery, black olives, hot pepper rings, onions, and spices served over a bed of lettuce / Market Price

Burrata & Prosciutto
A ball of fresh burrata on a bed of arugula served with thinly sliced San Danielle Prosciutto topped with a fig balsamic glaze drizzle / 11.99

Stringbean Salad ⁹⁶
Stringbeans mixed with oil, garlic, parsley, salt and pepper. Served cold / 6.15

Autumn Salad
A bed of lettuce and mixed greens topped with roasted butternut squash, goat cheese, and craisins served with a side of housemade maple balsamic dressing / 10.5

Pasta

Pasta Served with House Gravy ⁹⁶
Spaghetti, Penne, or Fettuccine / 10.30
Cavatelli or Cheese Ravioli / 11.30

Baked Macaroni ⁹⁶
Penne tossed with beef Bolognese sauce, pecorino romano, and mozzarella cheese then baked until bubbly perfection / 15.20

Grilled Veggie Lasagna
Fresh grilled carrots, zucchini, squash, and eggplant layered between lasagna noodles with ricotta, mozzarella, and pecorino romano cheeses and our homemade veggie sauce / 15.45

Pesto Chicken
Penne tossed with fresh grilled chicken in a light nut-free pesto sauce / 16.75

Juliet's Chicken Broccoli Alfredo
Penne pasta sautéed in our homemade alfredo sauce with grilled chicken and broccoli / 17.99

Pasta Aglio Olio ⁹⁶
Pasta sautéed in oil with sliced black olives and fresh garlic / 12.15
Aglio Olio Alice / 13.55

Cacio e Pepe
Spaghetti sautéed in roasted black pepper and fresh Pecorino Romano cheese / 12.35

Lasagna
Lasagna noodles layered with our homemade beef Bolognese sauce and ricotta, mozzarella, and pecorino romano cheese / 14.45

Gluten Free Penne
A gluten free penne covered in Angelo's house gravy / 14.40
(While this is a gluten free item, Angelo's kitchen is NOT gluten free and any substitutions or additions to this item may contain gluten)

Other Homemade Sauces - Additional Charge
Bolognese, Pink Vodka, Alfredo, Vegetarian Sauce, & Pesto
Add-Ons: Two Meatballs / 4 Three Sausage / 4.5
Grilled Chicken / 3 Chopped Broccoli / 2.5

The Classics

Veal & Peppers ⁹⁶
Our award winning stewed veal with sweet peppers in it's own sauce / 16

Tripe ⁹⁶
Light and tender, simmered for hours, just like Granma used to make / 9.25

Braciola ⁹⁶
Our own hand-cut beef braciola, rolled with spices, served over pasta / 15.4

Il Farnese Sandwich
Our stewed Veal & Peppers with melted mild provolone cheese, finished in it's own sauce / 11.85

Angelo's Meatballs & French Fries ⁹⁶
A 1924 original - four homemade meatballs with a little side of french fries - ask your server for the history behind the dish! / 7.35
Sausage & French Fries 7.75 Combo & French Fries 7.75

Before placing your order, please inform your server if a person in your party has a food allergy.
Split Plate Charge for any item / 2



Entrees

All entrees are served with your choice of pasta (spaghetti, penne, or fettuccine) or a side salad. French fries, stringbean salad, broccoli, cheese ravioli, and cavatelli are available at an additional charge.

Chicken Parmesan
Only the finest, freshest chicken breast, butterflied, hand pounded, breaded, and fried, finished with melted mozzarella cheese and Angelo's house gravy / 14.40

Eggplant Parmesan
Our original pan fried eggplant recipe (not deep fried), finished with melted mozzarella cheese and Angelo's house gravy / 13.35

Veal Parmesan
Tender veal cutlet, hand pounded, breaded, and fried until golden brown, finished with melted mozzarella cheese and Angelo's house gravy / 19.95

Fried Chicken
Four pieces (leg, thigh, breast, and wing) of honey battered chicken, fried to a golden brown / 16.50

Harvest Chicken
A breaded chicken cutlet baked to a golden brown, topped with mixed greens, roasted butternut squash, and balsamic vinaigrette
**Excludes a side / 14.95*

Sandwiches

Meatball Parmesan / 8.4
Sausage Parmesan / 8.99
Eggplant Parmesan / 8.25
Chicken Parmesan / 10.30
Veal Parmesan / 12.65
Veal & Pepper / 11.45

Add Ons: Onions, Tomatoes, Fried Peppers / .75 each

⁹⁶ Menu Item Available in our Original Half Order ⁹⁶ Original 1924 Menu ⁹⁶ Vegan Menu Item

Angelo's is taking steps to reduce unnecessary waste and will no longer be providing plastic straws or bread at the table. We will, however, absolutely provide a straw or bread upon request.
Before placing your order, please inform your server if a person in your party has a food allergy.
Split Plate Charge for any item / 2

Beverages

Wine

House Burgundy 4/10/19
Gabbiano Chianti 7.5/20
J. Lohr Merlot 8/21
Stemmari Pinot Noir 7.5/20
Reunite Lambrusco 7.5 (187 Btl)
Mondavi Cabernet Sauvignon 7.5/20
House Wine Rosé 7.5/20
J. Lohr Chardonnay 8/21
Ecco Domani Pinot Grigio 7.5/20
Overstone Sauvignon Blanc 7.5/20
Astoria Prosecco 10 (187 Btl)
Barefoot White Zinfandel 7.5 (187 Btl)
Barefoot Pink Moscato 7.5 (187 Btl)
Limoncello 4
Sambuca 6.5

Soft Drinks

Bottled Water
San Pelegrino Sparkling Water
San Pelegrino Lemon Soda
San Pelegrino Orange Soda
Iced Tea
Lemonade
Diet Cola
Lemon Lime Soda
Orange Soda
Ginger Ale
Rootbeer

Non-Alcoholic

Heineken Zero / 5
Ginger Beer / 4.5

Seasonal Cocktails

Full Bar Available
Sangria- Autumn, Red, or White (16oz Fouches or Carafes Available)
Aperol Spritz Spiced Pear Spritz Homemade Stoli Doll
Limoncello Margarita Cranberry Moscow Mule

<p>Don't Forget to Take Home Food & Drinks For Later</p> <p>Apple Crisp House Sauce Frozen Bag of Veal & Peppers 3lb Frozen Chicken Parmesan 4 lb Frozen Meat Lasagna 2 lb Frozen Eggplant Parmesan Quarts of Sangria & more!</p>	<p>NEW Home Delivery Service NEW</p> <p>Every Tuesday we are delivering your favorite Angelo's cold & frozen food plus 40+ other products right to your door!</p> <p>Check out our website for more details and for our delivery schedule!</p>
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1. "Antignano of Angelo's Civita Farnese Celebrates 95 Years of Italian Classics on Federal Hill".golocalprov.Accessed December 15, 2020. <https://www.golocalprov.com/live/antignano-of-angelos-civita-farnese-celebrates-95-years-of-italian-classics>.

Fig 25. The present menu

DESIGN METHODOLOGY



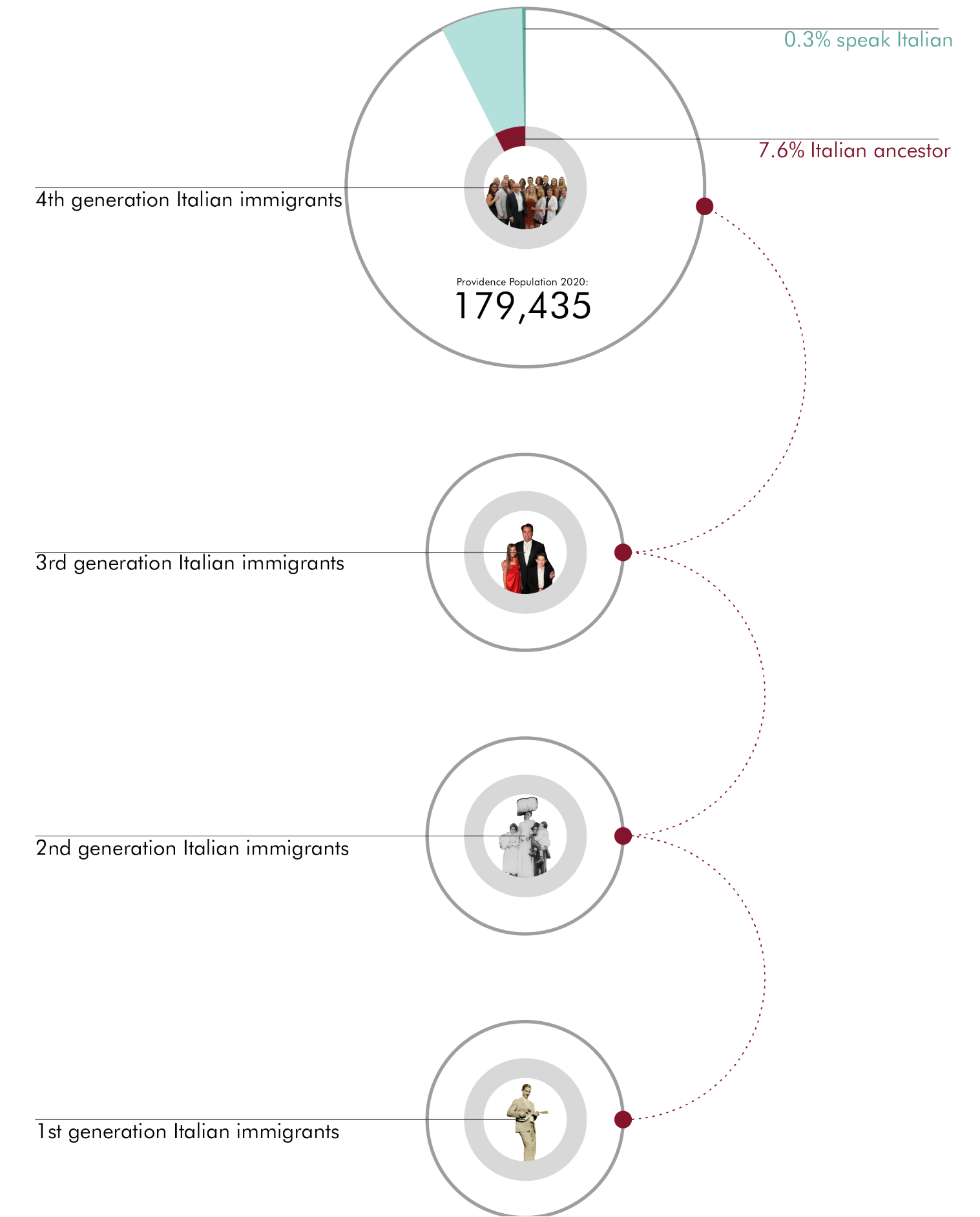
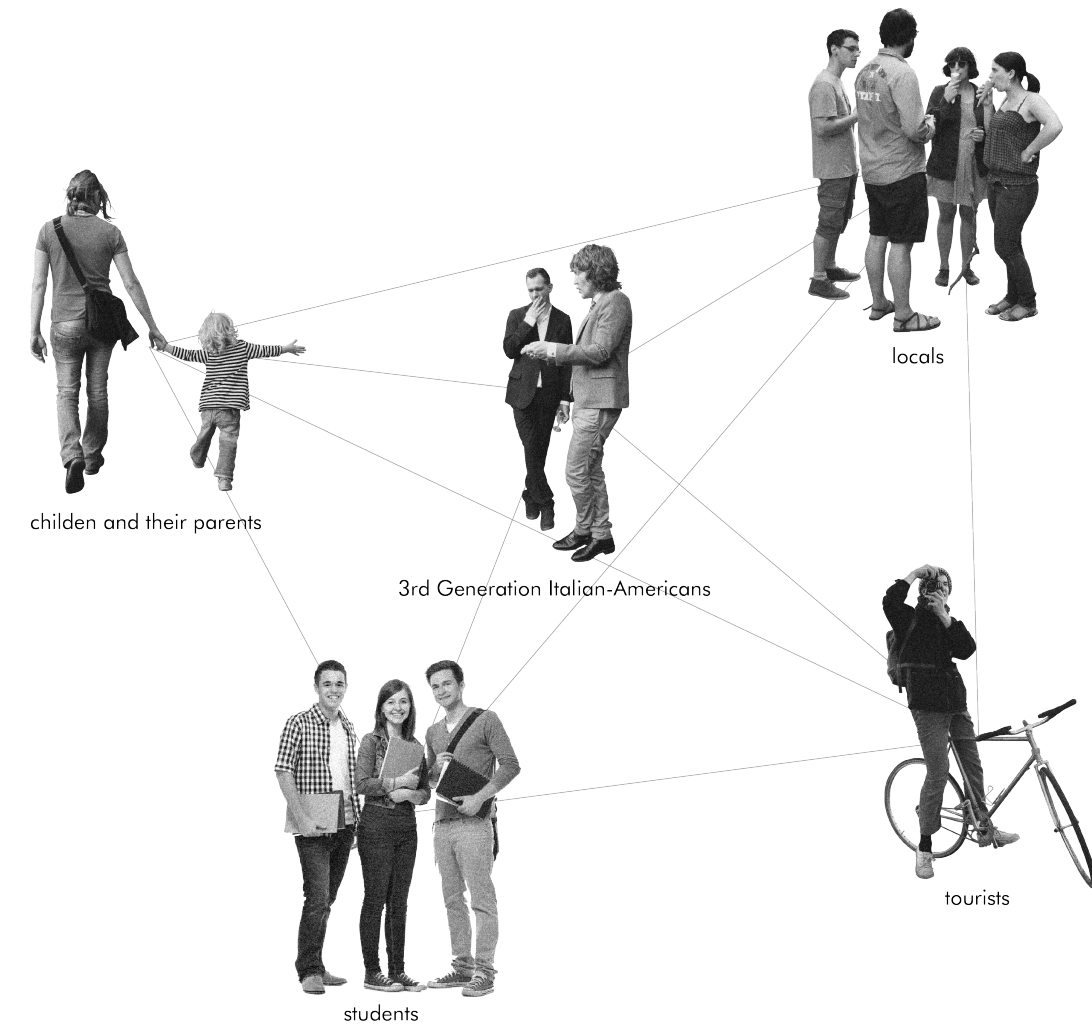
SUPERPOSITION

Visitors can engage with the exhibition as well as the remaining architecture as they walk along Atwells Avenue. The remaining Italian atmosphere would help them to understand the complicated stories of this immigrants community.



THE CAPPELLI BLOCK, ATWELL'S AVENUE.

USER GROUP AND TARGET PEOPLE



CONCEPT DIAGRAM

As one of the most common element associated with the 'Italian being', food can be used as a tool to tell these immigrants' stories.

The intention of this exhibition is to tell these immigrants stories, break stereotypes born in America to understand the complexity and uniqueness of every immigrant's culture.

The design concept is to create a gradient neighborhood, all the scattered points would lead to the center - DePasquale Square, visitors would get a progressive experience when they walk along the street.

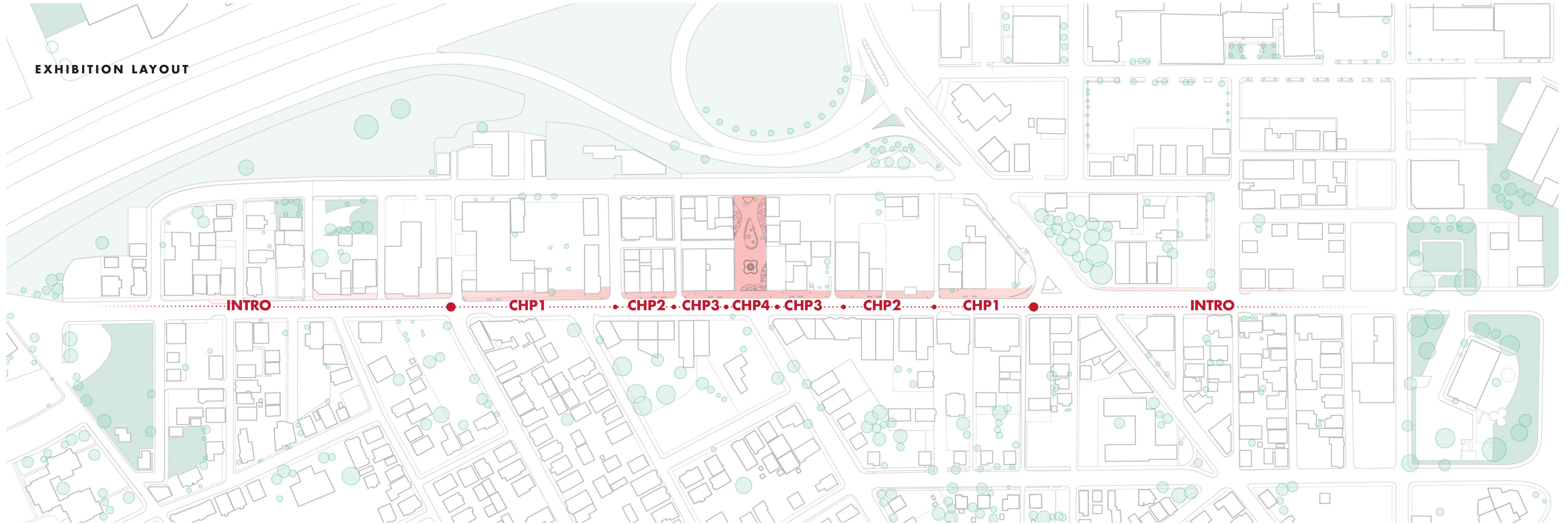


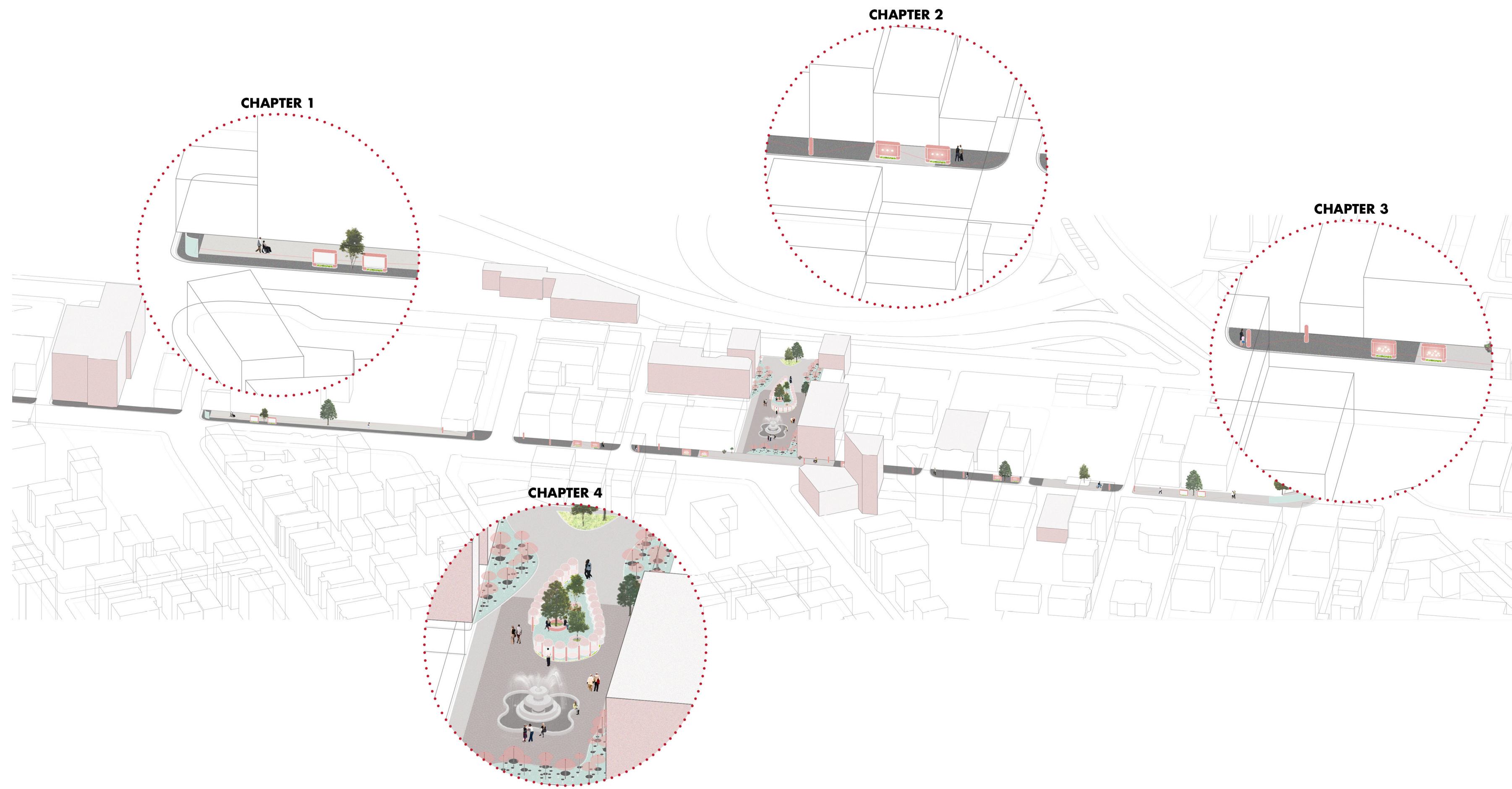
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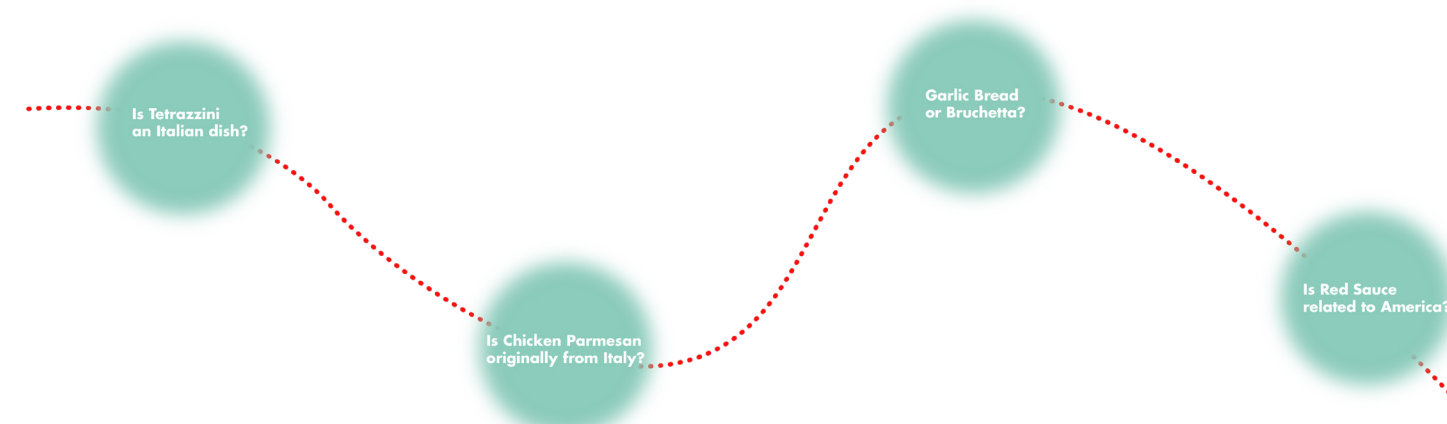
Concept Diagram 2

EXHIBITION LAYOUT





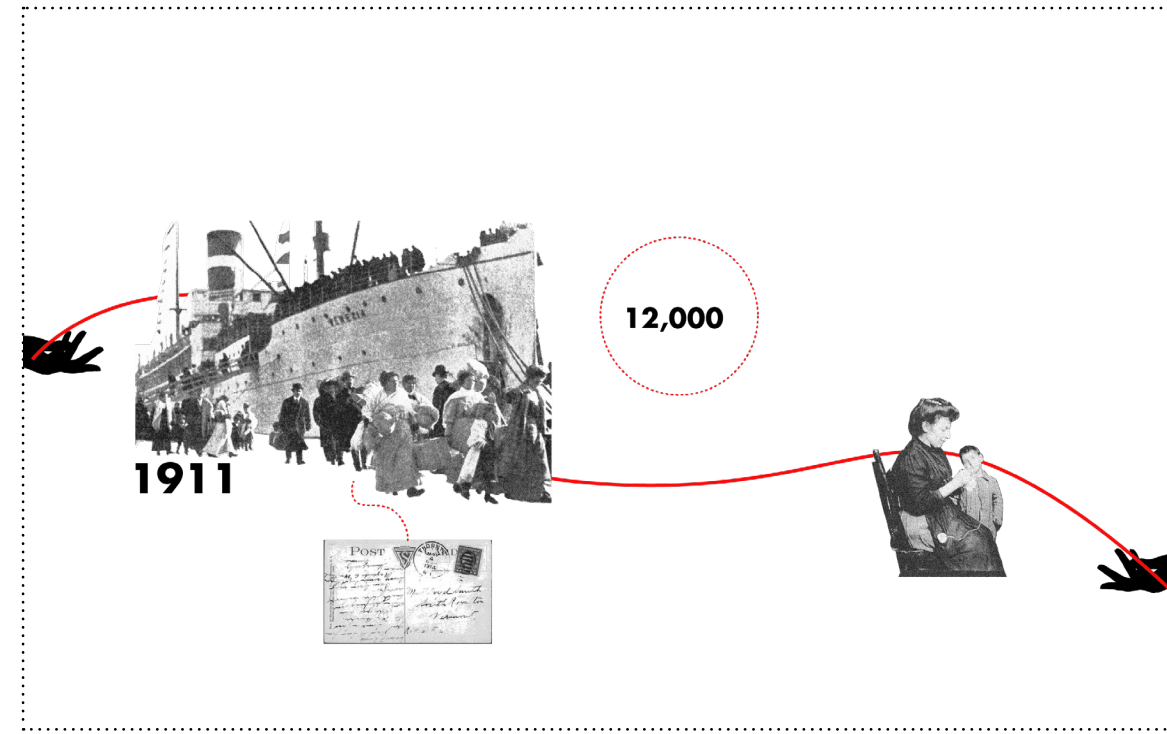
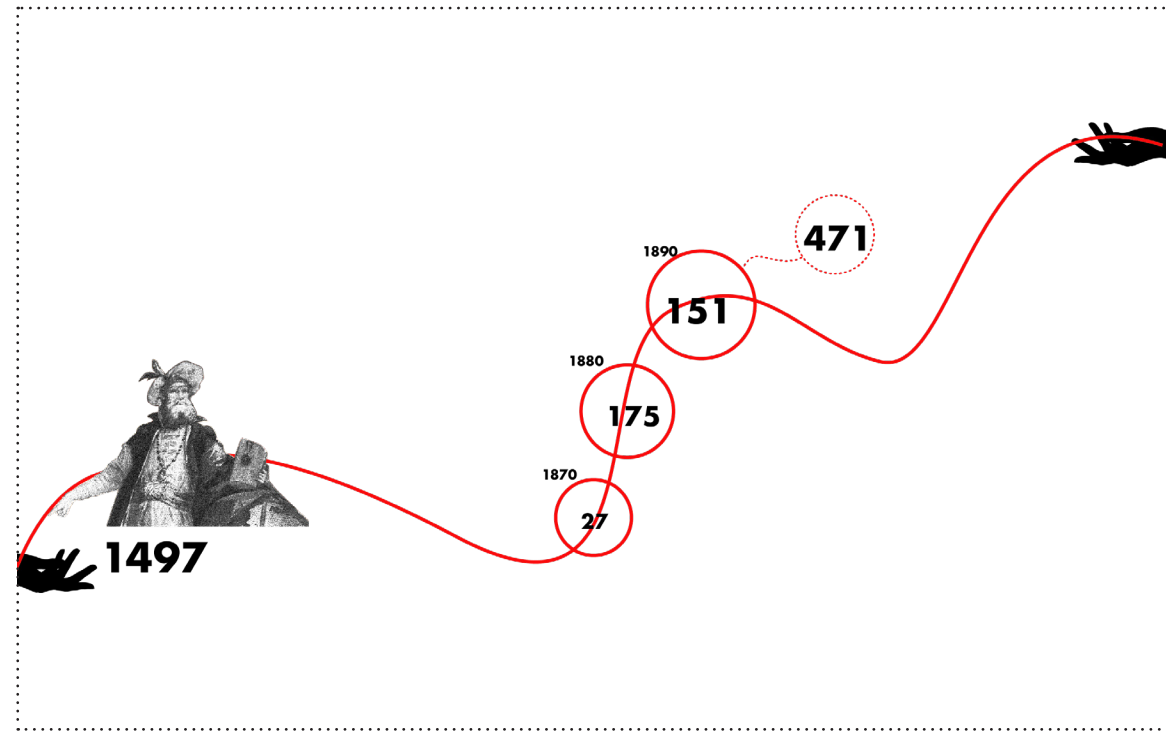
INTRO CHAPTER



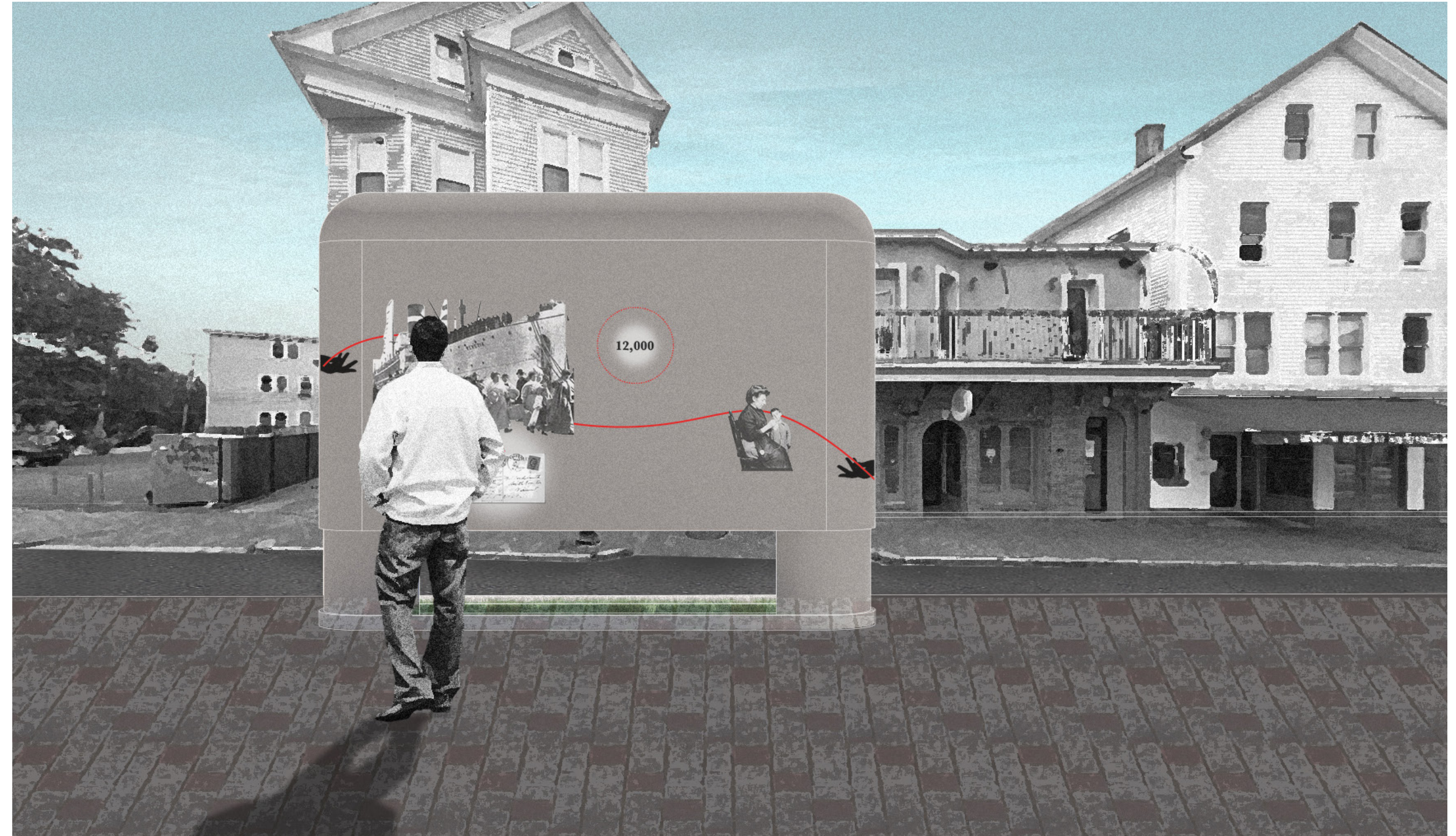
Intro Chapter Graphic on the floor



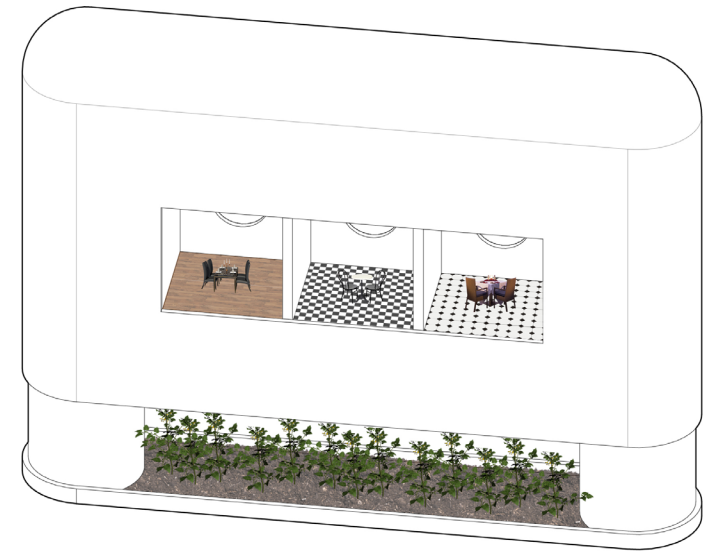
CHAPTER 1 - FROM ITALY TO PROVIDENCE



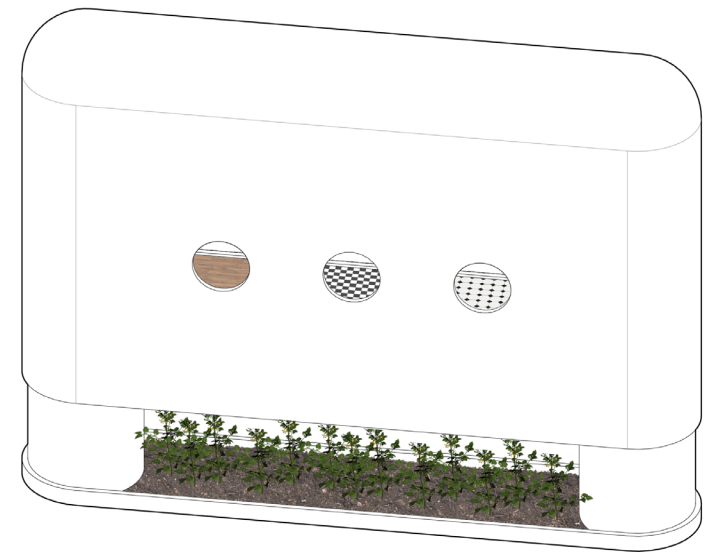
Interactive Timeline



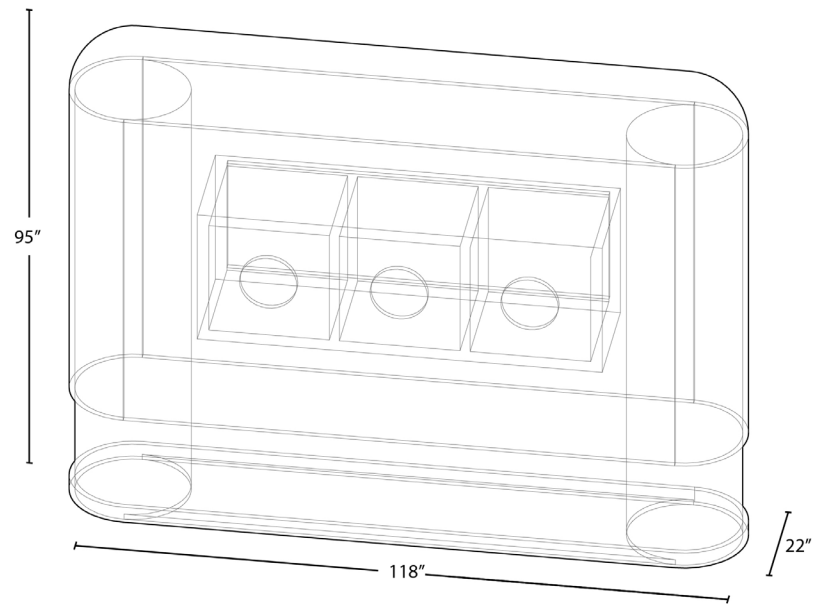
CHAPTER 2 - FROM RISTORANTE TO TRATTORIA



Sidewalk



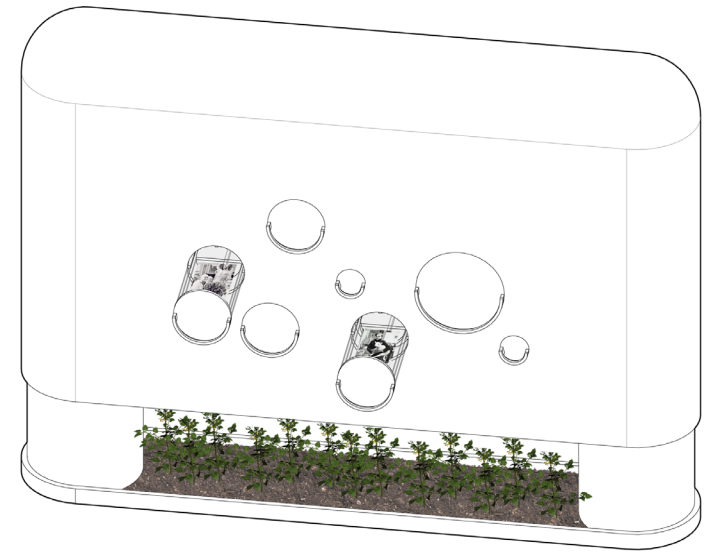
Street



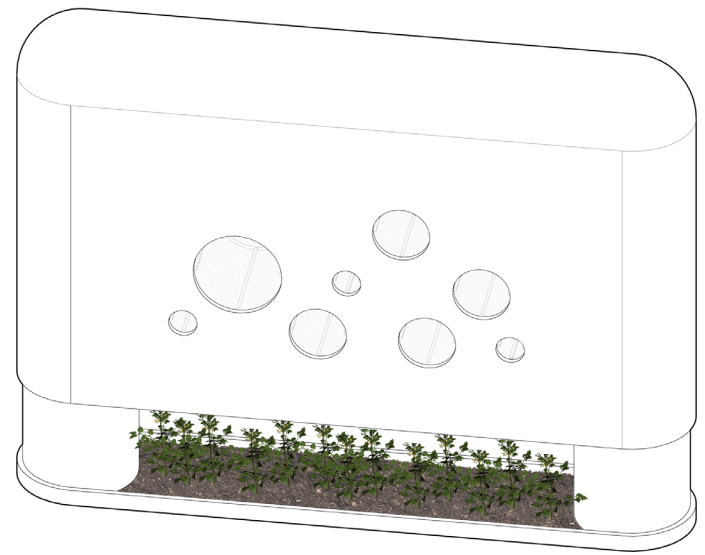
Projection Mapping of the most iconic restaurants' interior



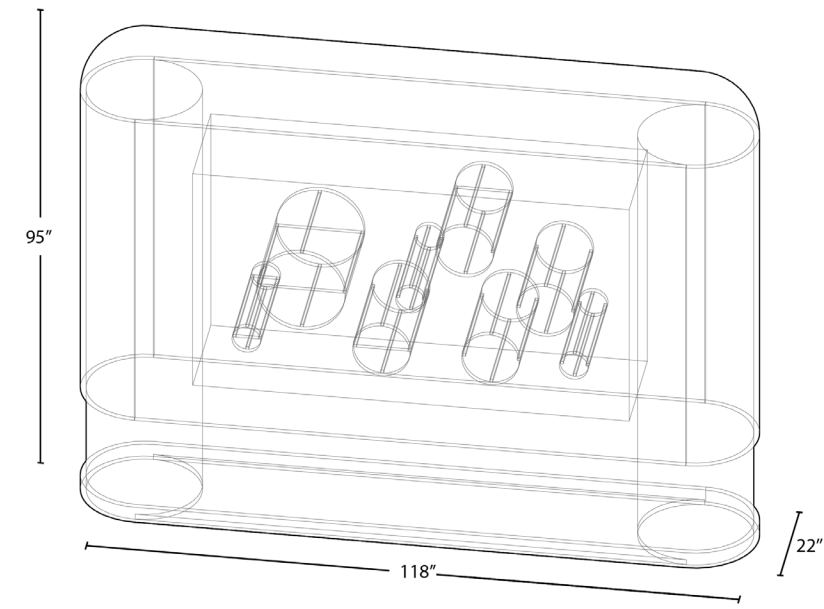
CHAPTER 3 - FROM STORY TO story



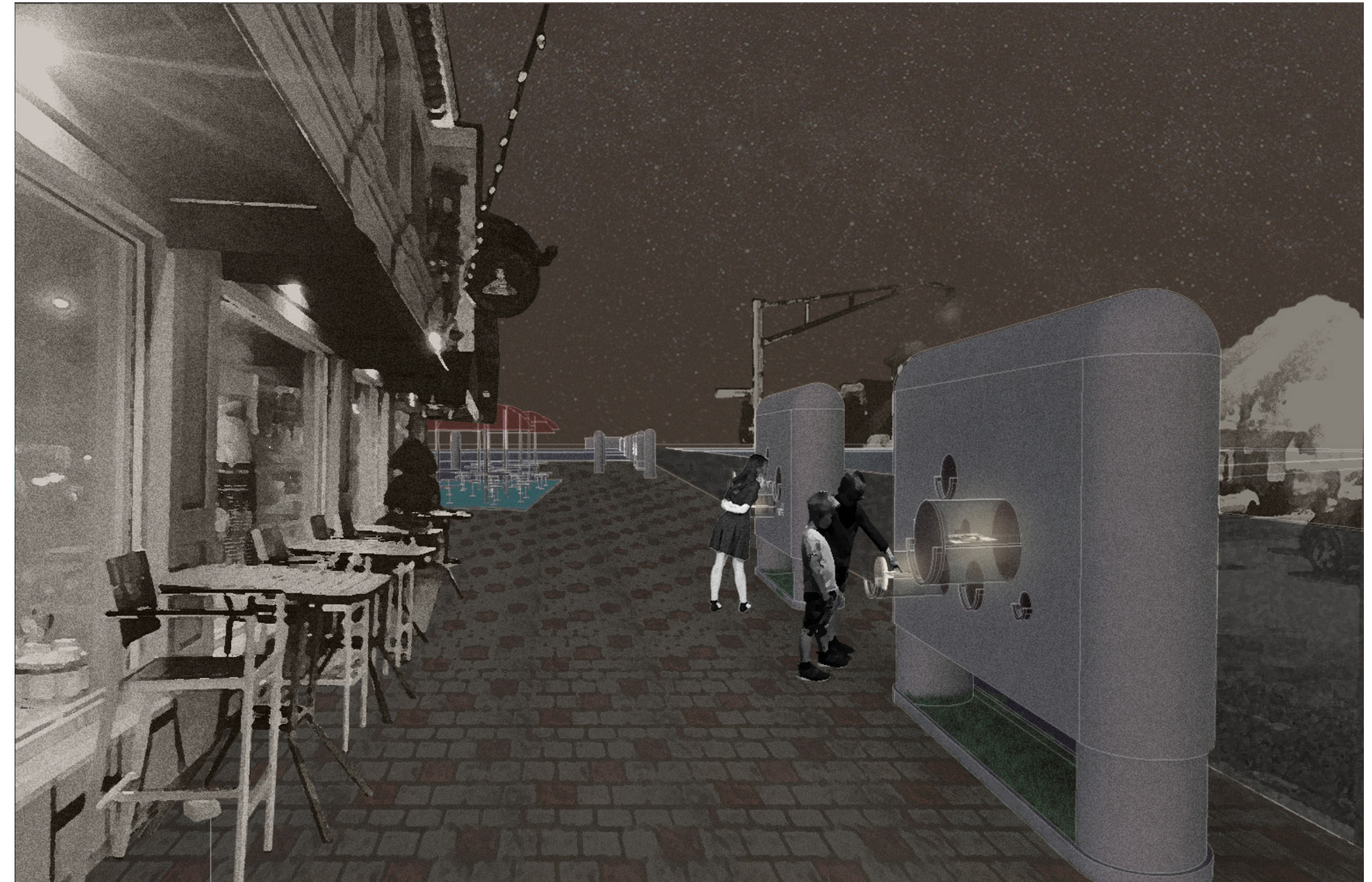
Sidewalk



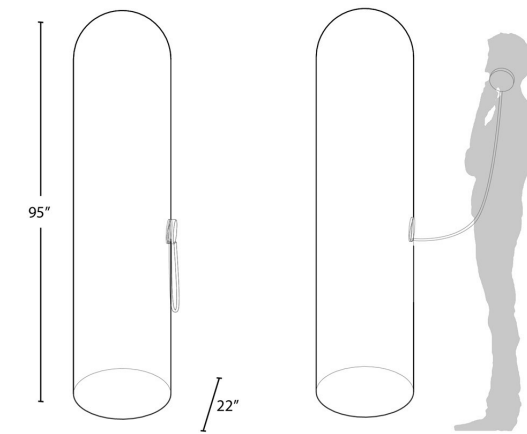
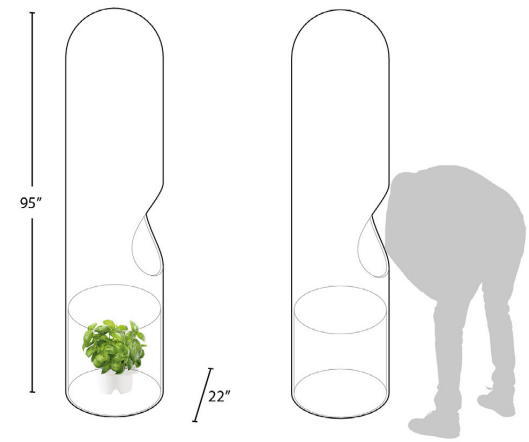
Street



Different Stories of Italian Immigrants



OLFACTORY AND SOUND INSTALLATION





Spaghetti and Meatballs



Garlic Bread



Baked Ziti



Chicken Parmigiana



Fettuccine Alfredo



Penne alla Vodka



Cioppino



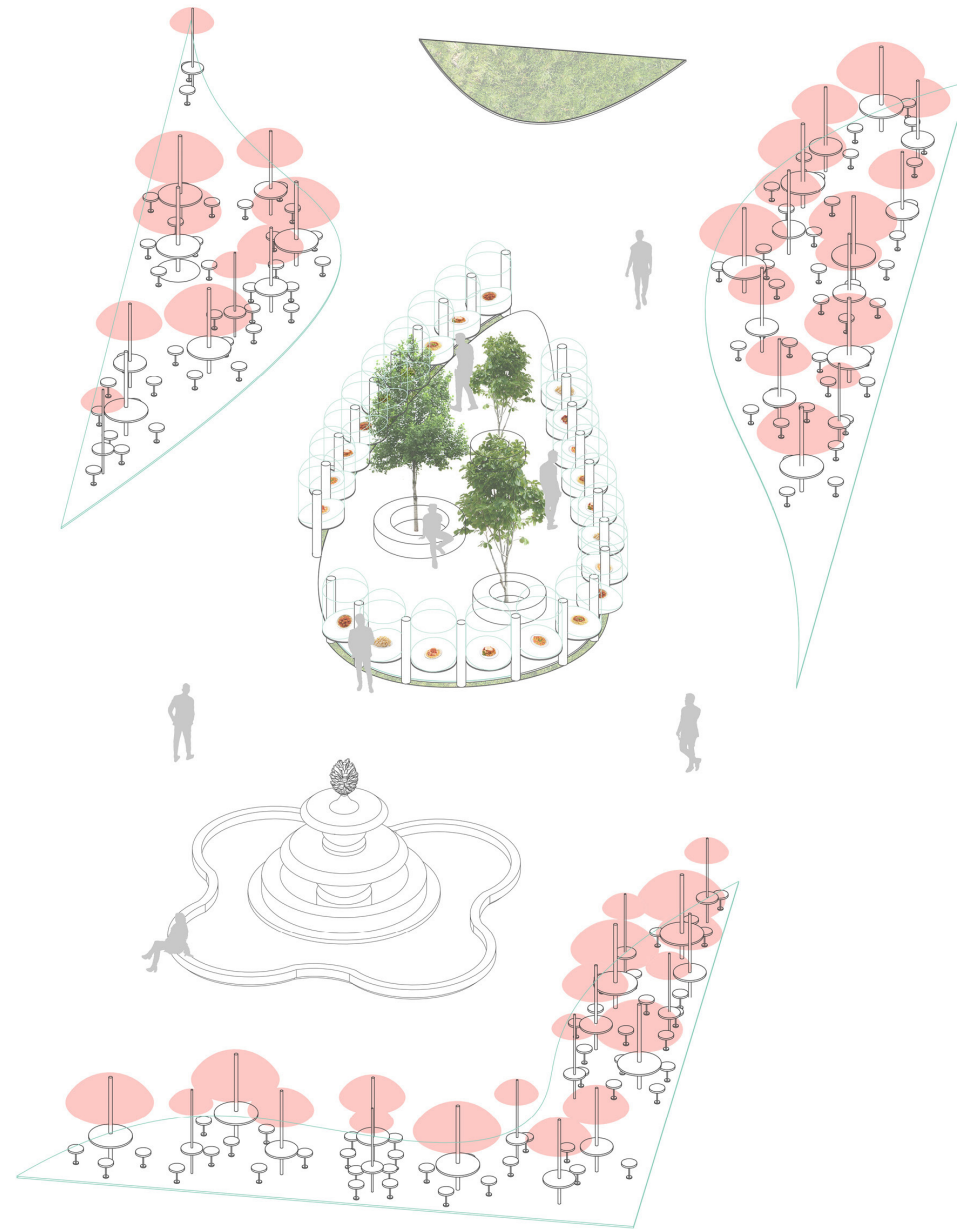
Muffuletta



Neapolitan Ice Cream



Pizze Pockets





PRECEDENT: TULIP – YOUR PLACE AT THE TABLE

This is an example of an “urban table” in downtown Montreal¹. The layout is designed to offer pedestrian a space to promenade or to sit and relax while respecting current sanitation and social distancing norms. Meanwhile, located in a park which had received multiple prizes for its ecological qualities, the design is integrated into the environment, tree is another important element which create a shady environment along the table. Both adults and children are invited to explore this with curiosity and joyce.

This installation fuzzy the boundary of an outdoor dining furniture and urban installation. It is not only functional but also artistic. The integrated design also provide some inspiration for an outdoor exhibition.



Fig 26. Children play with the installation

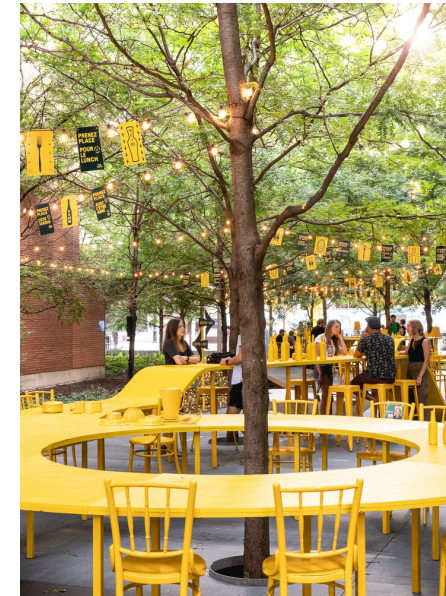


Fig 27. Integrated design of the Installation and the environment

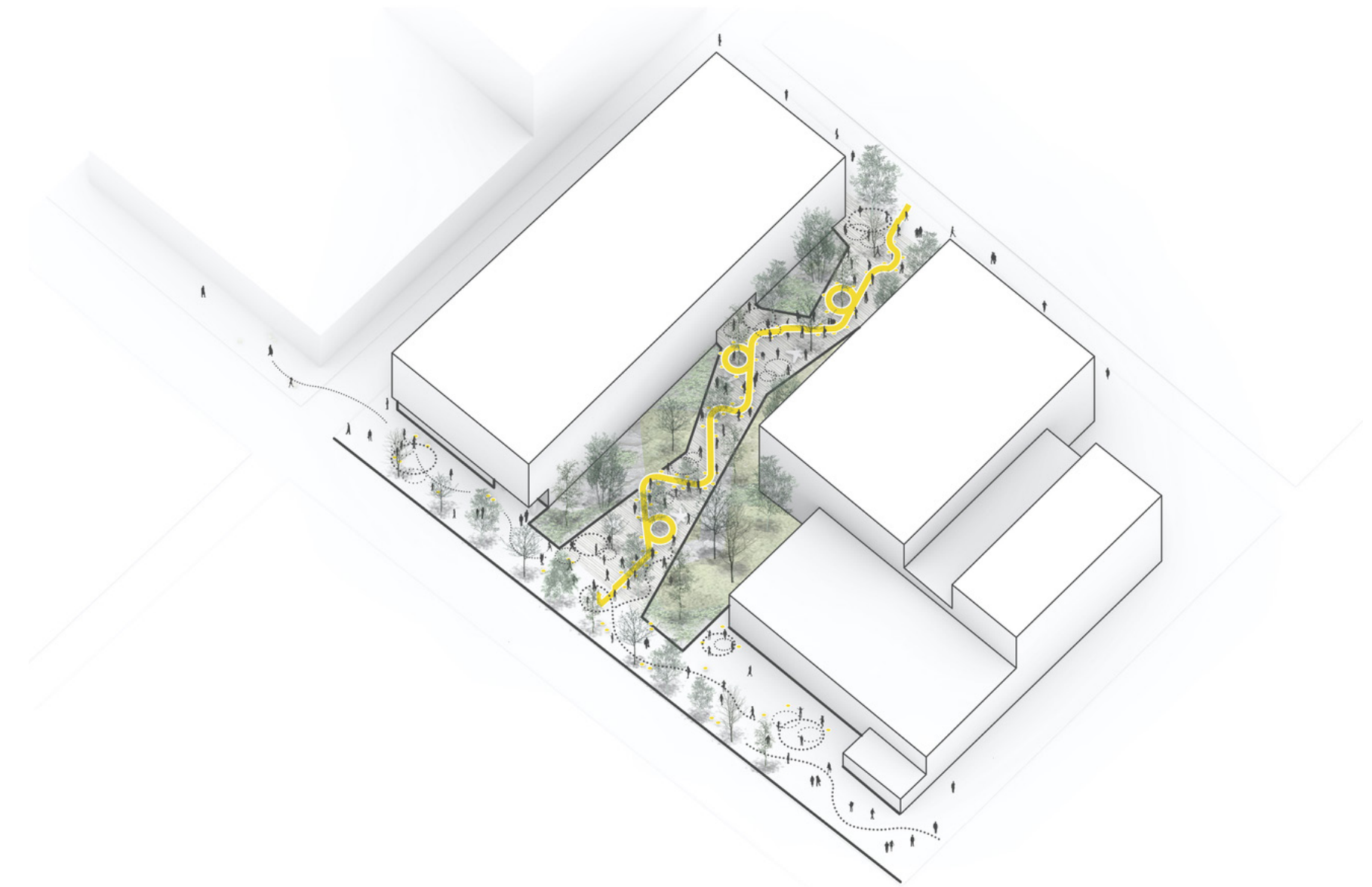


Fig 28. Axonometric drawing

1. “TULIP – Your Place at the Table / ADHOC Architectes.” ArchDaily. Accessed December 15, 2020. <https://www.archdaily.com/947544/tulip-nil-your-place-at-the-table-adhoc-architectes>.

Precedent: How Wine became Modern

How Wine Became Modern¹ explores the visual culture of wine and its stunning transformation over the last three decades. Designed in collaboration with renowned architects Diller Scofidio + Renfro, the exhibition combines historical artifacts, architectural models, design objects, newly commissioned artworks, and enticing installations, including a “smell wall,” to probe many aspects of wine culture, among them the globalization of wine, concepts of terroir, wine in popular media, and new strategies in label, glassware, and winery design.

This project shows some potential in using olfactory which is equally important as vision in an exhibition.



Fig 29. A floor-to-ceiling mural depicting the 1976 'Judgment of Paris'



Fig 30. A “smell wall” that allows visitors to inhale from flasks of wine

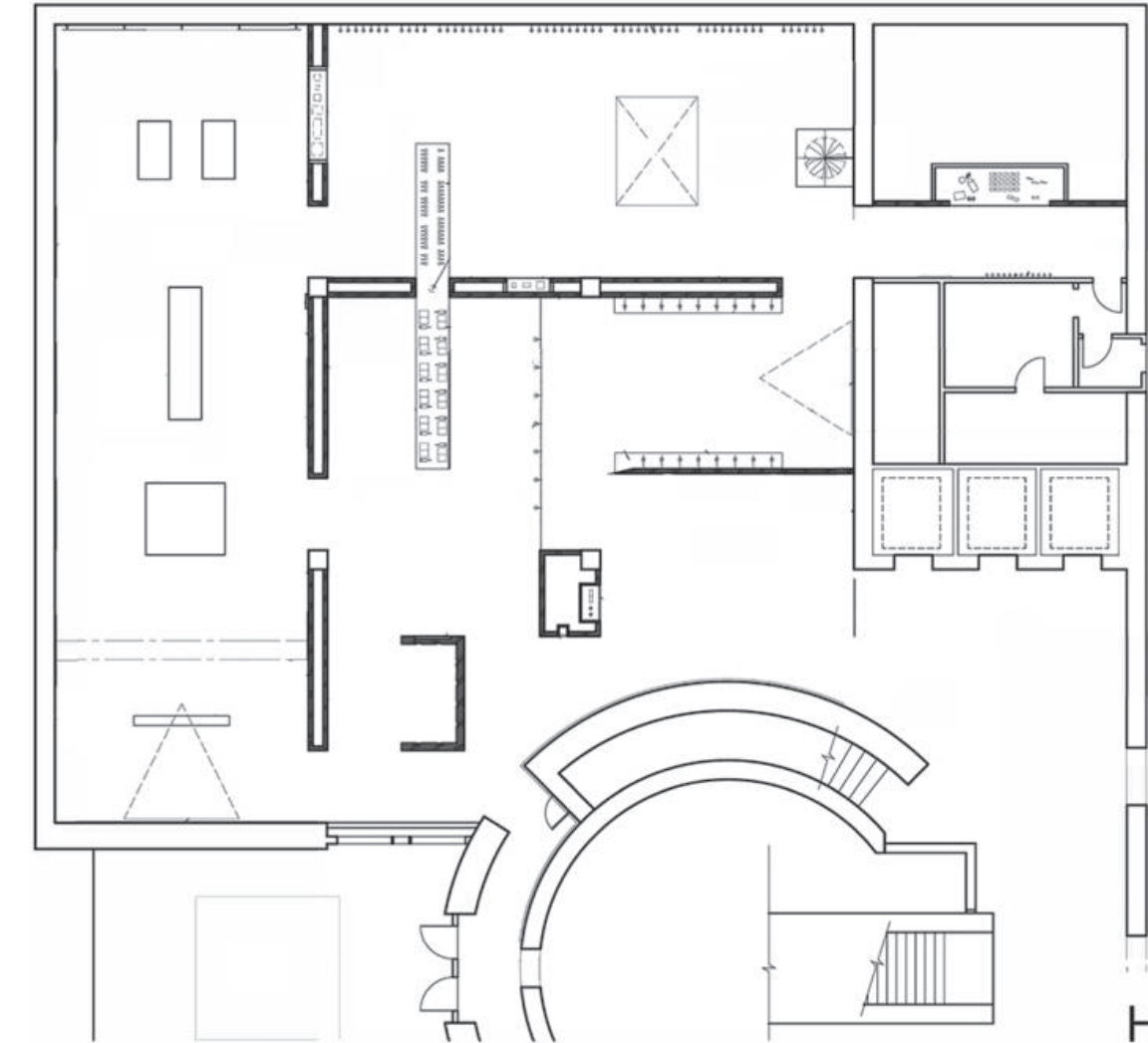


Fig 31. Plan of the exhibition

1. "How Wine Became Modern." DS+R. Accessed December 9, 2020. <https://dsrny.com/project/how-wine-became-modern>.

Precedent: Museum of food and drink

MOFAD is a non-profit museum in New York¹, seeking to change the way people think about food and drink and educate the public and encourage an appreciation of culinary history and anthropology. The museum's work explores "the ways food and beverage impact our culture, politics, economy, history, and more." From a mobile museum to a physical museum, MOFAD had a lot of exhibitions including cereal puffing machine, Chinese American restaurant and flavor. MOFAD brings the world of food and drink to life with exhibits you can taste, touch, and smell.

As a museum of food, MOFAD has explored various of ways to tell a story of food, by using vision, hearing, smell, touch and even taste, the interactive exhibits can arouse both children and adults' interests.



Fig 32. Smell installation from the exhibition FLAVOR: MAKING IT AND FAKING IT



Fig 33. Taste installation from the exhibition FLAVOR: MAKING IT AND FAKING IT



Fig 34. A rendering of the exhibit BOOM! THE PUFFING GUN AND THE RISE OF CEREAL at Times Square.

1. "About MOFAD", MOFAD. Accessed December 15, 2020. <https://www.mofad.org/about-mofad>

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This article illustrates the history, recipe and the variations of garlic bread.

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This article and video showcase the origin and development of the classical Italian family restaurant.

"Chicken Parm and Spaghetti and Meatballs Are Not Real Italian Food." Los Angeles Times.Accessed December 15, 2020. <https://www.latimes.com/food/la-fo-italian-food-chicken-parm-katie-parla-20190610-story.html>.

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"About MOFAD", MOFAD. Accessed December 15, 2020.<https://www.mofad.org/about-mofad>

This website showcases the highlights of the exhibition of Chinese

Eve Harene Dewan, The Heart of "Little Italy", Rhodetour.Accessed December 15, 2020.<https://rhodetour.org/items/show/68?tour=9&index=2>

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"History of Chicken Tetrazzini." Accessed December 15, 2020. <https://americanprofile.com/articles/history-of-chicken-tetrazzini/>

This article showcases the origin of chicken Tetrazzini.

"How Wine Became Modern." DS+R. Accessed December 9, 2020. <https://dsrny.com/project/how-wine-became-modern>.

This article showcases the multi sensory exhibition about the history and development of wine.

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This article discusses the rule of authentic Italian cuisine and the right way to eat these dishes in Italy.

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Raben, Jonathan D. 2006. Italian Americans and Federal Hill : Rhode Island's "Little Italy." 1st ed. Seven Fishes Productions.

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This article illustrates the origin and the story of Tetrazzini.

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IMAGE CREDITS

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Fig 3. "Providence Preservation Society." Guide to Providence Architecture. Accessed December 15, 2020. <https://guide.ppsri.org/property/de-pasquale-square>.

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Fig 5. "Providence Preservation Society." Guide to Providence Architecture. Accessed December 15, 2020. https://guide.ppsri.org/architectural_style/italian-romanesque-revival.

Figure 6. "Cappelli_Block".wikipedia.Accessed December 15, 2020.https://en.wikipedia.org/wiki/A.F._Cappelli_Block#/media/File:A.F._Cappelli_Block,_Providence_RI.jpg

Fig 7. "Providence Preservation Society." Guide to Providence Architecture. Accessed December 15, 2020. <https://guide.ppsri.org/property/our-lady-of-mount-carmel-roman-catholic-church>.

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