



Lidia Bastianich

Chef · TV Personality · Author · Restaurateur

Lidia's Bio

Lidia Bastianich is one of the best-loved chefs on television, a best-selling cookbook author, restaurateur, and owner of a flourishing food and entertainment business. Lidia has married her two passions in life – her family and food, to create multiple culinary endeavors alongside her two children, Joseph and Tanya.

Her cookbooks include *Lidia's Favorite Recipes*, *Lidia's Italy in America*, *Lidia Cooks from the Heart of Italy* and *Lidia's Italy* – all companion books to the award-winning television series, *Lidia's Italy in America* and *Lidia's Italy* as well as *Lidia's Family Table*, *Lidia's Italian- American Kitchen*, *Lidia's Italian Table* and *La Cucina di Lidia*. Lidia is the chef/owner of four acclaimed New York City restaurants - Felidia, Becco, Esca and Del Posto, as well as Lidia's Pittsburgh and Lidia's Kansas City. She is also founder and president of Tavola Productions, an entertainment company that produces high-quality broadcast productions.

Along with her son, Joe Bastianich, Mario Batali, and Oscar Farinetti, the team opened Eataly, the largest artisanal Italian food and wine marketplace in New York City. The partners have transformed a 42,500 square- foot space in the

enrichment through food, making culinary classes, at La Scuola di Eataly, a defining focus of Eataly.

Lidia's first children's book, *Nonna Tell Me a Story: Lidia's Christmas Kitchen*, was inspired by her five



grandchildren. The second installation in the series, *Lidia's Family Kitchen: Nonna's Birthday Surprise*, is due out in the spring of 2013.

QVC that combines the beauty of Italy with practical functionality. Designed in collaboration with her daughter Tanya, Lidia's Kitchen line includes high quality everyday items such as ceramic serving ware, stone bakeware, and utensils. These signature wares will give her fans another opportunity to bring a piece of Lidia to their everyday lives.

Along with her daughter Tanya, and son-in-law Corrado Manuali, Lidia launched Nonna Foods as a platform to distribute an array of both existing and new LIDIA'S food products. The line highlights a passion for all things pasta, with seven original varieties of homemade pasta sauce, and eight different cuts of pasta, sold nationally. Together with her son Joseph, Lidia also produces award-winning wines at Bastianich Vineyard in Friuli and La Mozza Vineyard in Maremma, Italy.

Lidia gives freely of her time and knowledge, and is active member of society who participates in community service activities and special events on behalf of several foundations and Public Television.

Tanya's Bio

Tanya Bastianich Manuali, PhD, has been immersed in Italian culture her entire life. Tanya graduated from Georgetown University summa cum laude with a Bachelor of Arts in art history. Her junior year was spent abroad in Florence, Italy, studying Italian Renaissance art history, which was to become her passion.

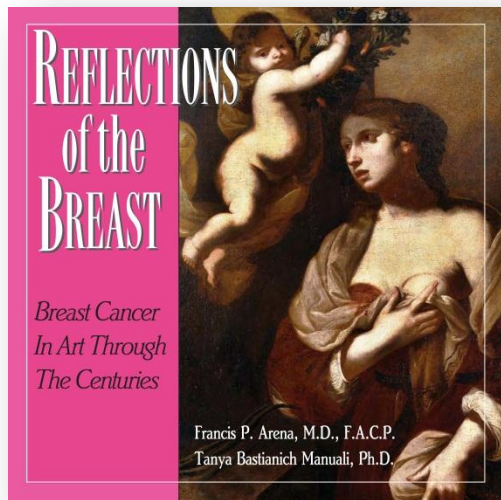
She continued her studies with a full scholarship for a Masters program from Syracuse University, specializing in Italian Renaissance art history.

This two year program, which took place in Florence Italy, was the beginning of Tanya's six-year sojourn in Italy, in particular, living in the cradle of the Renaissance, Florence. Tanya continued her studies with a merit based scholarship at Oxford University (UK), again focusing on Italian Renaissance art history. She completed her Ph.D. in 2000 and began teaching in Italy for Boston College and Syracuse University.

In 1996 Tanya launched, together with her mother Lidia and partner Shelly Burgess Nicotra, Esperienze Italiane, a small upscale travel company focusing on Italian food, wine, and art. Tanya is a partner with Lidia and her brother Joseph in Felidia, Becco, Lidia's Kansas City and Lidia's Pittsburgh. She oversees the development of Lidia's Kitchen, a tabletop and cookware line exclusively for QVC and together with Corrado, her husband, they own Nonna Foods which produces products such as LIDIA'S Sauce and LIDIA'S Pasta. Tanya co-authored *Lidia's Italy in America*, *Lidia's Italy* and *Lidia Cooks from the Heart of Italy: A Feast of 175 Regional Recipes*, all published by Alfred A. Knopf.



Tanya's latest publication, *Reflections of the Breast: Breast Cancer in Art Through the Centuries*, which she co-authored with Dr. Francis Arena. She is a driving force in the production of both *Lidia's Italy in America*, and *Lidia's Italy*, the Public Television series and lives with her husband and children, Lorenzo and Julia, in Long Island.



Lidia's milestones

Major TV Appearances

- THE DR. OZ SHOW (NBC – 2012)
- Kitchen Boss with Buddy Valastro (TLC – 2012)
- The Chew (ABC- 2012)
- The Nate Berkus Show (NBC – 2011)

2012

- Lidia Celebrates America: *Holiday Tables and Traditions* nominated for Outstanding Documentary by The James Beard Foundation
- PBS primetime special Lidia Celebrates America: *Weddings- Something Borrowed, Something New* airs nationally
- Lidia's Favorites (Forthcoming cookbook Fall 2012)

2011

- Series premier of *Lidia's Italy in America* airs on Public Television Companion cookbook, *Lidia's Italy in America* released in October
- Rebranding of Nonna Foods product line into LIDIA'S pasta and sauces
- PBS primetime special *Lidia Celebrates America: Holiday Tables and Traditions* airs nationally
- Lidia LIVE 10-city tours launches

2010

- Opened Eataly on August 31
- Released first children's book, *Lidia's Christmas Kitchen: Nonna Tell me a Story* (Running Press), on October 12
- Launched exclusive line for QVC, Lidia's Kitchen, on October 24

2009

- Released *Lidia Cooks from the Heart of Italy* on October 20 (Knopf)
- *Lidia's Italy* awarded Best Cooking Television Series at the James Beard Awards
- Named "Humanitarian of the Year" at the National Italian American Foundation's 34th Anniversary Gala in Washington, D.C.
- Joined other celebrity chefs on the eve of Inauguration Day in preparing private dinners organized by Alice Waters, benefiting local food banks
- Headlined Puerto Rico's Plaza Food Fest and made other live appearances on PR's public television station and the cooking show, Operacion Chef on Telemundo
- *Lidia's Italy* premieres on XYZ Channel throughout Australia and is also shown in New Zealand, Middle East and Canada
- Featured in UNIFEM's "End Violence Against Women" national campaign

2008

- "Lidia's Italy" television show nominated for an Emmy award for Best National Cooking Show
- *Lidia's Italy* (Knopf) cookbook nominated for a James Beard Award for Best International Cookbook
- Re-launched LidiasItaly.com, in addition to "Lidia's Blog" and new monthly newsletter
- Cooked exclusively for Pope Benedict the XVI and leading cardinals on his first coveted visit to the United States
- Featured in *Gourmet magazine's* ad campaign, Cook for the Cure, with her mother, Erminia

2007

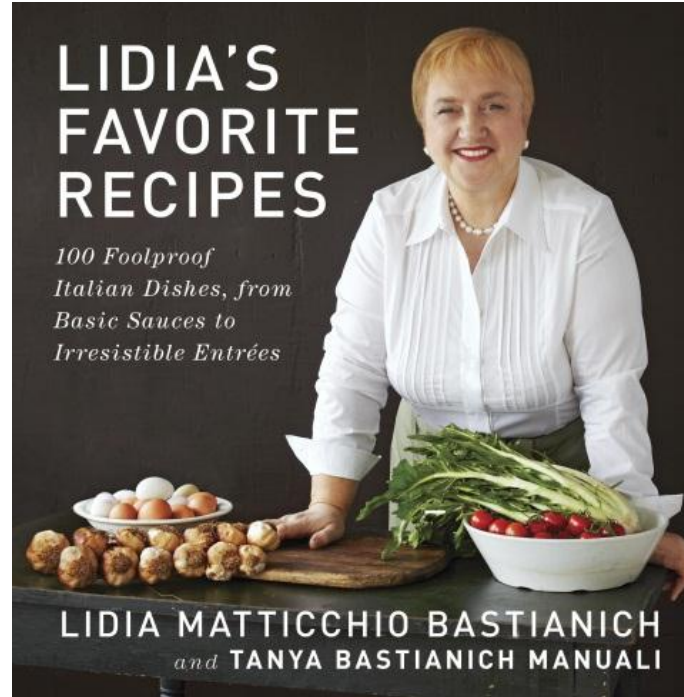
- Named one of New York's most influential business women by *Crain's New York*
- Served as Grand Marshal for Columbus Day parade and festivities
- Released the James Beard-nominated cookbook, *Lidia's Italy*

Lidia's Favorite Recipes

Knopf, October 2012

From one of the most popular cookbook author/chefs at work today comes her most accessible—and affordable—cookbook to date. This book is a gathering of the recipes that have become Lidia's go-to meals: the best, the most beloved, and the most delicious dishes in her repertoire.

Lidia Bastianich gives us a fresh look at her favorite dishes—those that have made it to her table time and time again, including more than 100 of her signature recipes—revised to be more concise and clear, but just as soul-satisfying as ever. From Baked Clams Oreganata, Smothered Escarole, and Spaghetti with Quick Garlic Tomato Sauce to Braised Beef Rolls, Sole Meuniere, and Plum Tart, each recipe includes new information about the affordability and seasonality. Beautifully illustrated throughout with full-color photographs, *Lidia's Favorites* will give both new cooks and long-time fans something delicious to celebrate.

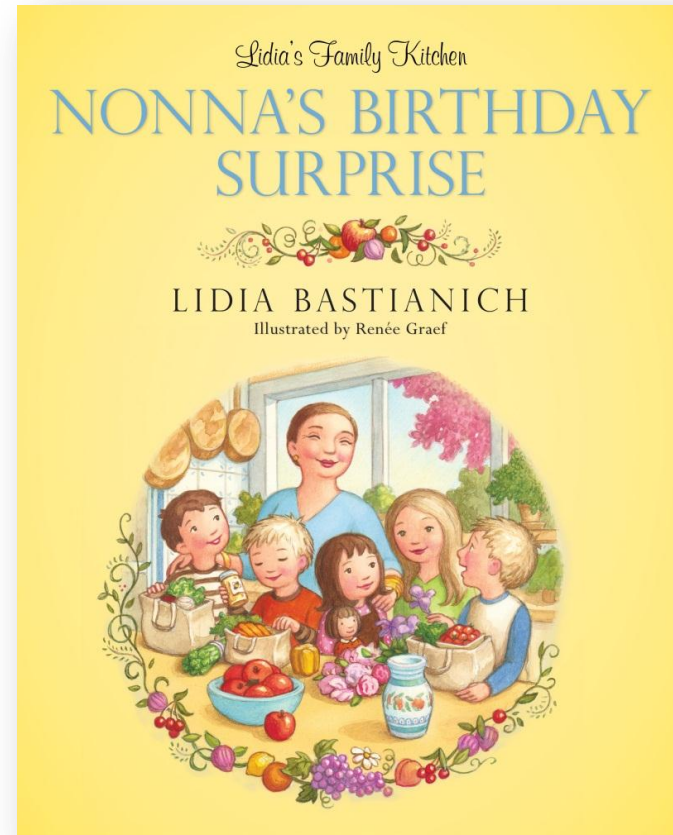


Lidia's Family Kitchen: Nonna Mima's Birthday Surprise

Coming spring 2013!

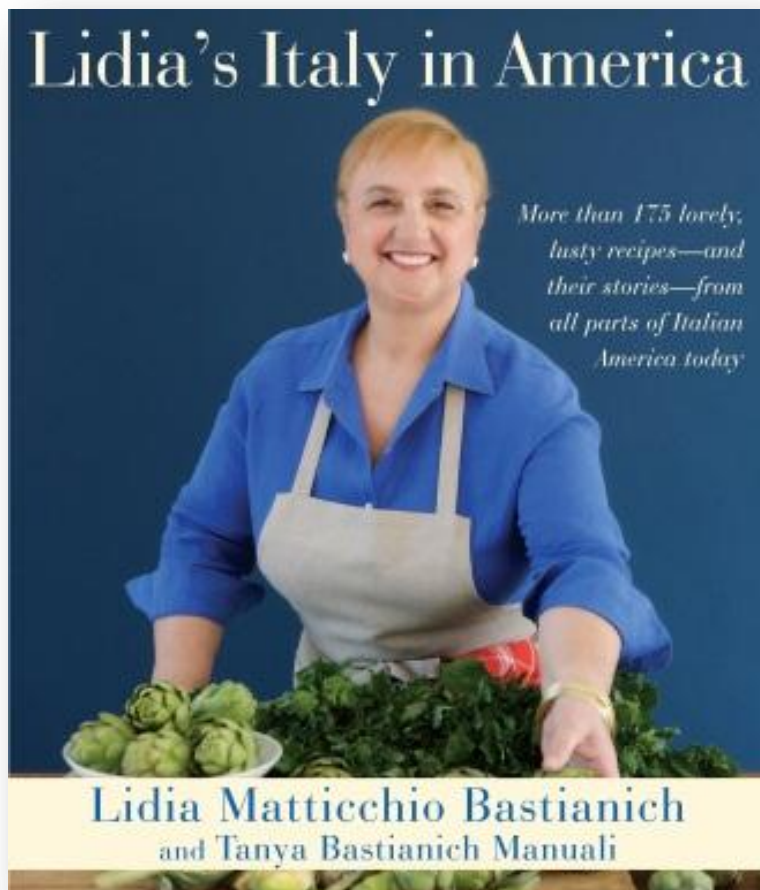
It's time to celebrate Nonna Mima's birthday, and Lidia and her grandchildren are cooking up a surprise! Lidia shares stories about growing up in Italy and mouthwatering memories of her favorite dishes prepared with ingredients from her family's garden. Soon the kids are eager to go to the farmers' market and create their own seasonal feast!

With recipes for winter, spring, summer, and fall, America's beloved Italian-American chef Lidia Matticchio Bastianich highlights the fruits and vegetables that thrive during each season and fun, safe ways kids can help cook. Buon appetito!



Current Public Television Series and Companion Book

Knopf, October 2011

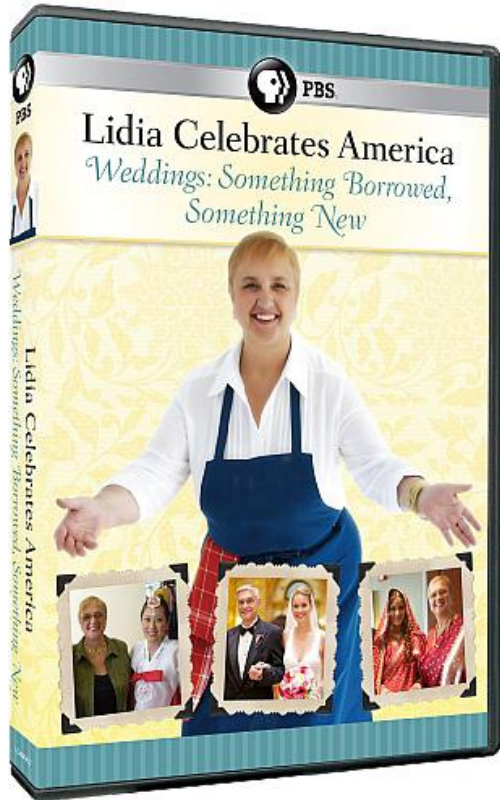


The Book: In *Lidia's Italy in America*, Lidia takes us on a road trip into the heart of Italian American cooking today. This book showcases industrious Italian-American cooks from all over the country—farmers, housewives, butchers, fishermen, and food entrepreneurs—and gives recognition to those who have honored the traditions of their homeland in a delicious new style.



The Series: In September of 2011, the brand new series *Lidia's Italy in America* debuted on Public Television with 26 episodes. Nominated for an Emmy in 2008, and the 2009 winner of James Beard award for Best Television Show, *Lidia's Italy* stands out among the rest! In August 2009, Entertainment Weekly named Lidia's Italy one of the best cooking shows on television. Lidia's Italy released 26 additional episodes on September 5th 2009, and the final 26 episodes began airing in September of 2010.

Lidia Celebrates America



Lidia Celebrates America is not a cooking show. It is a fascinating celebration of the rich diversity of cultures across the United States. This series is at once utterly familiar-families rejoice in the birth of a baby, celebrate a holiday, and dance at a wedding. At the same time it is surprisingly mysterious, exploring America's most intimate traditions and ceremonies-a Korean-American wedding, a young girl's Quinceañera; a Juneteenth celebration, also known as freedom day among African-Americans in the South; or an Italian-American Christmas Eve Feast of the Seven Fishes. Through these stories and others, *Lidia Celebrates America* creates a unique window on the ethnic, cultural, and religious rituals Americans observe and the foods that are so deeply connected to them.



There are few better ways to foster understanding than to sit down at the table and share cultural and culinary traditions. In this series, viewers will follow celebrity chef and restaurateur Lidia Bastianich into the homes of American families at some of the most meaningful times in their lives.

Most immigrants didn't come to America empty-handed. They brought with them family recipes and centuries-old cooking traditions. Viewers will not only learn how to cook these foods, but will witness the process by which families pass their traditions on to the next generation, preserving their cultural heritage and strengthening their family bonds.

Lidia Celebrates America: 2012

Lidia Celebrates America: Holiday Tables and Traditions December 2011

This visually striking episode tells the stories of four very different ethnic holidays celebrated in the US. Opening with an Italian-American Christmas Eve, the first segment features Lidia's own family joined by actors **Mo'Nique** and **Stanley Tucci**. From there, Lidia brings viewers to a traditional Mexican-American Christmas in San Antonio, complete with several generations of the Cortez Family (now legends in this quintessentially Texan city). With February comes the Chinese-American New Year, celebrated by Lidia in San Francisco with the Fong-Torres family. The episode concludes with a Passover Seder enjoyed with food writer **Ruth Reichl** and the Russ family of the world famous Russ & Daughters appetizing food store in New York City.

Lidia Celebrates America: Weddings: Something Borrowed, Something New April 2012

Attend an Indian-American wedding near Chicago with Lidia and Indian celebrity chef and author **Maddur Jaffrey**. Accompany Lidia to her own niece's Irish/Italian-American wedding in New York City. Head south to Louisiana for a Nigerian wedding in the heart of Louisiana, and then back up north to a Korean-American wedding in Queens with PBS host and *Survivor* winner **Yul Kwon**. Along the way you'll meet fashion icon **Isaac Mizrahi** and actor **Mario Cantone**!



Lidia Celebrates America: 2013

Lidia Celebrates America: Rites of Passage

April 2013

Working with director/filmmaker Robert Tate, these stories explore four different rites of passage. The first features a Greek Orthodox Baptism of three triplets in Campbell, Ohio, where Lidia observes the traditions, music, and food that accompany this emotional celebration. Lidia also heads to a Navajo House Blessing in Utah to take part in a house-moving ceremony that goes back centuries; Lidia learns about native foods, Navajo dance and music, and even meets medicine man! [The third and fourth stories will likely celebrate young girls coming of age, juxtaposing a traditional Southern Cotillion in Nashville with a Latin Quinceanera in the Miami. The final story lines and celebrities for these segments are still being finalized.]

Lidia Celebrates America: Celebrating Independence

July 2013

This episode features four segments celebrating diversity and food traditions in America. We begin on the 4th of July at the home of Thomas Jefferson. There we follow a number of new citizens as they are sworn in and become citizens in time. Olympic gymnast **Nadia Comăneci** joins us to discuss her becoming an American citizen. Our second celebration is for independence and Bastille Day, where Lidia spends the day with **Jacques Pepin**. Jacques and Lidia hunt for frogs, and then host a Bastille Day party for roughly 50 French-Americans playing the traditional French lawn bowling game *petanque*. We then celebrate the national anthem with noted singer **Martha Wainwright**. We then celebrate Philippines Independence Day with comedian **Mapa**. And we conclude the special with a celebration of Juneteenth in Galveston, Texas. Together with actress **Alicia Keys**, Lidia celebrates freedom from slavery in the US. Famed opera singer **Renée Fleming** joins us to celebrate independence. The program concludes with *America the Beautiful* to conclude the program.



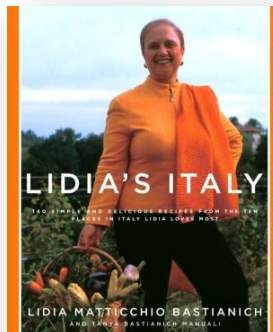
Additional television series and companion books



Lidia Cooks from the Heart of Italy

Knopf, October 2009

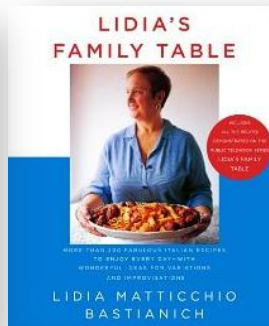
Companion book to public television series, *Lidia's Italy*.



Lidia's Italy

Knopf, April 2007

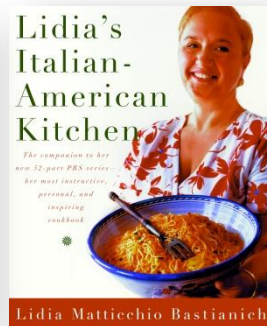
Companion book to public television series, *Lidia's Italy*.



Lidia's Family Table

Knopf, November 2004

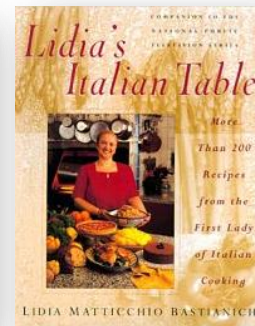
Companion book to the American Public Television series of the same name, produced by Tavola Productions in 2005.



Lidia's Italian-American Kitchen

Knopf, October 2001

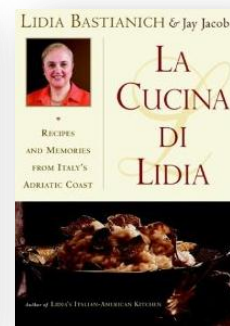
Companion book to the series produced by A La Carte Communications in 2001.



Lidia's Italian Table

William Morrow, September 1998

Companion book to the series produced by A La Carte Communications.



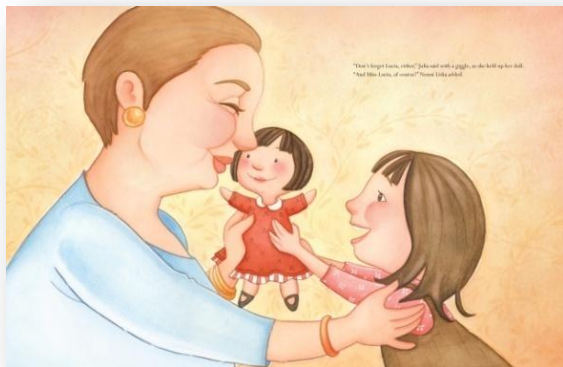
La Cucina di Lidia,

Doubleday, 1990

Co-written by Jay Jacobs.

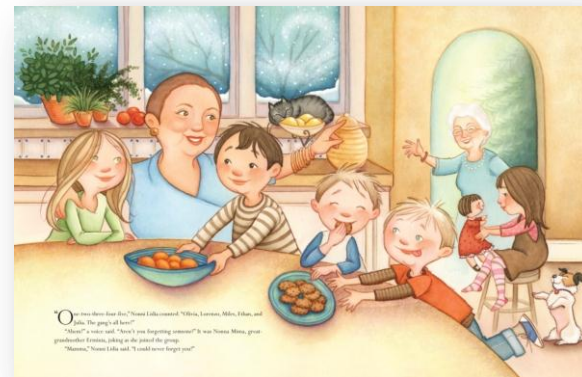
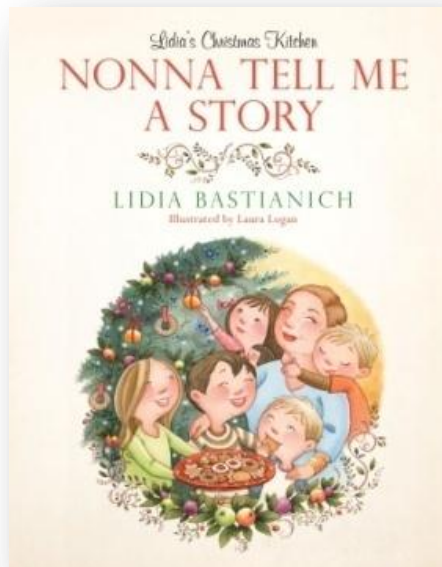
Nonna Tell Me A Story: Lidia's Christmas Kitchen

Running Press Kids, 2010



Nonna Tell Me A Story not only tells the story of how Lidia's family used what they grew and had at their home to create a warm holiday, but it also allows families to participate in her traditions with recipes and tips for trimming the tree included in this beautifully illustrated book.

In her debut children's picture book Lidia welcomes families into her home, intimately recounting her holiday traditions. When her grandchildren ask her to tell them a story about her Christmases as a little girl in Istria, Lidia shares how her family didn't have very much while she was growing up, but what they did have were the simple delights of family, cooking, and working together—all characteristics which still bring Lidia fulfillment today.



In this touching, and uniquely illustrated new picture book, Lidia weaves a story that will undoubtedly be enjoyed by families for many Christmases to come.

She hopes that this book will spark families to gather and tell their own stories, and even create new holiday memories. This book also inspired a PBS Christmas Special and companion DVD.

Lidia's Kitchen for QVC



Every week Lidia Bastianich, invites viewers into her kitchen. Now she wants to bring some of her kitchen into the homes of her loyal fans. Lidia has combined the beauty of Italy and the functionality of her own cooking style to create Lidia's Kitchen, a cookware and tabletop extravaganza for the home.

The shapes designed by Lidia, in collaboration with her daughter Tanya, are her own favorites and allow for easy family style

serving. These pieces include a wonderful large shallow serving bowl, matching smaller sized bowls, oval platters and a rectangular tray that provides the perfect plate to display sweet treats. Another favorite is the set of bakers, in small, medium, and large. Ideal for baked pastas, meats, or vegetables.

Lidia has designed cookware that is created with simple, easy cooking in mind, while keep a keen eye out for style and functionality. The beautiful items in Lidia's Kitchen are high quality and extremely affordable and frequently appears on QVC. Bring a little bit of Lidia and Italy home to your family and friends!



Nonna Foods



What I do best is prepare freshly cooked Italian meals. However, jarred or canned tomato sauce has always been a part of the Italian culture; families would jar their own tomatoes to capture their sweetness and flavors of summer for the gloomy winter days.

To have a sauce in a jar taste as fresh as the ones I remember from childhood has always been something of a challenge for me. I strongly believe that in order to get the best final product, you should use the freshest, highest quality ingredients possible. The sauces include sweet tomatoes, plenty of fresh basil and extra virgin olive oil.

It took me many months and trials to reach a final product that satisfied me. I still taste every new batch produced and believe that these sauces are truly unprecedented. My sauces are all natural, gluten free, and kosher. Lidia's pasta is made in Italy and is made from

only the best wheat, which is milled on the premises. Immediately following the milling process, the wheat is transformed into a rich, and supple dough, and subsequently shaped using bronze dies, and then allowed to dry very slowly. The use of bronze dies creates small 'nooks and crannies' on the surface of the pasta which allows for optimum absorption of the sauce. It is a simple, but highly sophisticated, process that brings to the table the freshest possible product.

My sauces and pasta can be purchased nationally at your favorite food store, or by visiting us on the web at www.lidiasitaly.com. Pasta varieties include capellini, spaghetti, fettuccine, ziti, linguine, penne rigate, fusilli, rigatoni, and farfalle. The varieties of sauces are: Marinara, Tomato Basil, Tuscan Arrabbiata, Vodka, Garden Style, Chunky Eggplant, and Artichoke Marinara.



Lidia's Restaurants: *Felidia*

Following over a decade of success and encouragement from the press and her customers at her Queens, New York restaurants (Buonavia and Villa Secondo), Lidia Bastianich purchased a brownstone on East 58th Street in Manhattan and transformed it into her flagship restaurant, Felidia. Converted into a warm but elegant space with Italian features Lidia's flagship restaurant boasts brick walls, terracotta floors, mahogany panels in the bar, and elegant private dining rooms upstairs. Felidia's menu began as a

collection of many of Lidia's recipes from Istria and Friuli Venezia Giulia, such as *pasutice all'istriana* (fresh pasta with seafood sauce), *krafi* (Istrian wedding pillows stuffed with rum, raisins and three different Italian cheeses), *frico* (Montasio cheese crisp), *polenta e cacciagione* (polenta with wild game) and *insalata di polipo* (warm octopus and potato salad).

In 1995, Fortunato Nicotra arrived in New York City to work for celebrity chef Lidia Bastianich

as the Executive Chef of Felidia. Just 3 months after his arrival, the restaurant earned three stars from Ruth Reichl from the *New York Times*. Again in 2006, Frank Bruni wrote a second raving review with a three-star rating. *Wine Spectator* named Felidia one of the "Top Ten Italian Restaurants in the United States" in 1998, and in 2008 Jerry Shriver of *USA Today* named it number #2 in his end of year round up of restaurants around the world.



Executive Chef
Fortunato Nicotra

Lidia's Restaurants: Becco

The name Becco is derived from the Italian verb “beccare” in Italian, which means to peck, nibble or savor in a discriminating way.

Lidia Bastianich & her son, Joseph, opened Becco in the theater district in 1993. It is best

known for its acclaimed \$17.95 pre fix lunch menu and a \$22.95 pre fix dinner menu that includes a large assortment of Italian antipasti or a classic Caesar salad together with unlimited tableside servings of our 3 daily pasta preparations. Becco also offers an extensive a la carte

menu including chicken, fish, veal, & pork entrees & a wide selection of Italian wines, all priced at \$25.00 per bottle. Becco also has an extensive reserved wine list with bottles ranging from \$30 to \$2000 dollars.



Executive Chef
William Gallagher

Lidia's Restaurants: Del Posto

Del Posto is the ultimate expression of what an Italian restaurant should be. Partners, Joe Bastianich, Lidia Bastianich, and Mario Batali represent a convergence of different styles and experiences. The restaurant concept generated at Del Posto can best be described as trans-generational: an expression of the evolution of cuisines, menus, service, and ambiance that have characterized the history of the Italian dining experience in this country.



Executive Chef
Mark Ladner

Del Posto creates the highest quality dining experience in what is one of the greatest indoor spaces in New York City. Without projecting stilted formality, Del Posto creates an ambiance filled with warmth buoyancy and lightheartedness of the Italian spirit.



Lidia's Restaurants: Lidia's Kansas City

Lidia and Joseph Bastianich opened Lidia's Kansas City together in a former railroad house just north of Kansas City's historic Union Station. Designed by acclaimed New York architect David Rockwell, the restaurant evokes the feel of an Italian farmhouse despite its tremendous size.

Lidia's Kansas City features a daily tasting of three fresh, homemade pastas, modeled on the popular pasta service at the Bastianich family's Becco in New York. Or diners can choose entrees such as a roasted veal shank featured a rich sauce lightened with fresh

orange and carrot juices; frico or envelope of Montasio cheese with a variety of fillings or the beautiful grilled salmon served over braised lentils with a zesty chive-mustard sauce. Lidia's Kansas City is proud to offer two wine lists—one with wines at \$28.00 a bottle and a second with premium vintages.



Executive Chef
Cody Hogan

Lidia's Restaurants: Lidia's Pittsburgh

Lidia's Pittsburgh opened in the Strip District in March of 2001, only four years after she and her son Joseph opened the popular Lidia's Kansas City, their first venture outside of Manhattan. Acclaimed New York architect David Rockwell designed the space, and the menu concept is a combination of the New York restaurants, Felidia and Becco.

The daily tasting of three pastas, modeled after the Becco New York City concept is a Pittsburgh favorite in addition to hearty and traditional Italian main courses such as the roasted veal shank with fresh orange and carrot juices and the beautiful grilled salmon over braised lentils with a zesty chive-mustard sauce.



Executive Chef
Jeremy Voytish

Eataly

Eataly, the largest artisanal Italian food and wine marketplace in the world, premiered in New York on August 31, 2010. Two years after Oscar Farinetti opened his groundbreaking food and wine market in Turin, Italy, he teamed up with Mario Batali, Joe Bastianich, and Lidia Bastianich to transform a



42,500 square-foot space in the Flatiron District into New York City's premier culinary mecca.

The marketplace located at 200 Fifth Avenue (the former Toy Building) is the city's ultimate destination for food lovers to shop and taste and savor – an extravaganza that will include a

premier retail center for Italian delicacies and wine, a culinary educational center, and a diverse slate of boutique eateries. This gourmand's delight will feature cured meats and cheeses, fruits and vegetables, fresh meats, fresh fish, handmade pasta, desserts and baked goods and coffees.

Eataly -- at its essence -- embodies the philosophy and commitment of artisanal products that represent the finest quality, sustainability, affordability, and responsibility -- all of these are cornerstones of the Batali-Bastianich brand. Each retail is paired with its own dedicated restaurant, including a wood-fired pizza and pasta bar, a cheese and salami counter, a beef restaurant, a vegetable restaurant, a crudo and seafood bar, and a classic Italian bar serving gelato, espresso, and wine. There is a separate wine shop, bakery and

patisserie. On the roof is a 4,500 square foot open-air rooftop beer garden serving pizza and sausages.

Education is also a defining focus of Eataly and Lidia is the Dean of Studies at the culinary school, on premises. There are events year-round with food and wine courses, demonstrations and lectures from renowned chefs and food and wine producers from the best farms in the world.



Lidia's Wineries: Bastianich and La Mozza

In 1997 Lidia and Joseph Bastianich Founded Azienda Agricola Bastianich in the prestigious area of the Colli Orientali region of Friuli in Northeastern Italy, in the towns of Buttrio/Premariacco and Cividale, in the province of Udine, about one hour from Venice. Colli Orientali is acknowledged as one

BASTIANICH
VITICOLTORI FRIULANI

of Friuli's best terroir and is renowned for producing wines of impeccable finesse and power. The wines produced are Vespa Bianco (a blend of Chardonnay, Sauvignon and Picolit); Sauvignon, Rosato (made with 100% Refosco), and Plus, produced only from old Friulano vines. They most recently launched Adriatico, a line of three varietally-labeled wines from three different countries on the northern tip of the Adriatic Sea. The line consists of Friulano from their vineyards in Friuli, Ribolla Gialla from the Brda region of Slovenia and Malvasia Istriana from Croatia's Istrian peninsula. The reds are Vespa Rosso (Merlot, Refosco and Cabernet

Sauvignon and Cabernet Franc) and Calabrone (only produced in outstanding vintages and produced from a percentage of appassimento (Merlot, Refosco, Pignolo and Schioppettino). The wines have received 5 "Tre Bicchieri" Awards from the Gambero Rosso in the first 7 years since the winery was founded. Maurizio Castelli and Emilio Del Medico are the winemakers.

In 2001 Lidia Bastianich, Joe Bastianich and Mario Batali joined forces to create La Mozza, a 100 acre property located in the Maremma region of Tuscany near Scansano – approximately 45 minutes southwest from



www.bastianich.com



Montalcino. Only two wines are produced, "I Perazzi", a DOCG Morellino di Scansano (called "one of the greatest values in Italian wine" by Antonio Galloni in The Wine Advocate) and the Super-Tuscan "Aragone". The Maremma area allows more freedom of expression than some of the other regions in Tuscany and the goal of Aragone has been to produce a unique "Super-Med" blend by incorporating Mediterranean varietals such as Alicante, Carignano and Syrah. Gabrielle Gadenz and Maurizio Castelli are the winemakers.

Lidia's Online Presence

Lidiasitaly.com is home to hundreds of Lidia's favorite recipes and features daily cooking tips, interviews with Lidia and the family, and clips from her shows. Home to Lidia's blog, Lidia's website is a rich resource for anyone looking to learn more about cooking, Italian culture, gardening, and nutrition. Weekly updates allow visitors to travel alongside Lidia on her research trips to Italy, behind the scenes on set, and even to family dinners!

The screenshot shows the homepage of Lidia's Italy. The header features a large image of tomatoes with the text "LIDIA'S Italy" and the tagline "everyone to the table to eat". Below the header is a navigation bar with links: recipes, blog, where's lidia?, restaurants, videos, community table, shop. A search bar is also present. The main content area includes a section for "Lidia's Kitchen: exclusively on QVC" with a QVC logo and text stating "QVC IS A SERVICE MARK OF ER MARKS, INC. THE QVC.COM DOMAIN NAME IS REGISTERED TO QVC, INC.". Below this is a section titled "what's new on lidia's italy" with a sub-section "about lidia" featuring a photo of Lidia Bastianich and a bio. Another sub-section "recipe of the day" features a photo of a dish and the title "King Crab Salad with Citrus Fruit". A "today's tip" section features a photo of green dumplings and the title "Shucking Hard Shell Clams". At the bottom, there is a section for "lidia's free newsletter" with a sign-up form and a "submit" button. The footer includes the "Lidia" logo and the "ESCA" logo.

The screenshot shows Lidia Bastianich's Facebook profile. The header features a large photo of a plate of pasta and a glass of red wine. Below the header is a profile picture of Lidia Bastianich and her name "Lidia Bastianich" with 43,377 likes and 758 talking about this. The profile is set to "Public Figure" with a bio stating "Lidia has married her two passions in life -- her family and food." Below the bio are tabs for "About", "Photos", "Likes", "Lidia's Recipes", and "Events". The "Likes" tab is currently selected, showing a thumbs-up icon and the number "43,377".

Follow Lidia on Twitter and like her on Facebook! Lidia and her team keep her pages buzzing with daily updates and plenty of news from her public television series, restaurants, and QVC line.

