**ITALIAN COOKING**

***Alla Bolognese***: Means in the style of Bologna, and usually refers to a slow-cooked meat sauce with vegetables and tomato.

***Alla Caprese***: In the style of Capri, meaning made with tomato, basil, olive oil and mozzarella cheese.

***Alla Genovese***: In the style of Genoa, which means "with basil, garlic and oil."

***Al Dente***: Italians cook pasta "al dente," which means "to the tooth," meaning that it still has a little bite.

***Antipasto***: A little something that is served before the meal, or as an appetizer.

***Bruschetta***: Toasts, usually served with a topping of some sort as an antipasto. While the two words may be used interchangeably, bruschetta are typically larger pieces of toasts, while crostini are typically smaller.

***Gnocchi***: Dumplings. We're most familiar with those made with potatoes and flour, but, in Italy, they are also made with semolina, ricotta or breadcrumbs.

***Marinara***: A tomato sauce with garlic, olive oil and oregano.

***Pesto***: A famous green sauce from Genoa, made with basil, olive oil, pine nuts and pecorino, traditionally mashed together in a mortar and pestle.

WRITE 5 OTHER ITALIAN CULINARY WORDS AND THEIR DEFINITIONS( INCLUDING DESSERTS!)