

6th Annual “Week of Italian Cuisine in the World” University of Wisconsin-Madison



Virtual Public Lecture (in English)

Prof. DAVID GENTILCORE (Ca' Foscari University of Venice)

Americans in Italy or How Three Plants from the New World Changed Italian Cuisine

Welcoming remarks by Dr. Thomas Botzios (Consul General of Italy) and
Prof. Grazia Menechella (University of Wisconsin-Madison)

**November 16, 2021
11:00 am-12:00 pm(CT)
Zoom**

[Register for the event here](#)

Canadian by birth, after a long career in the UK, **David Gentilcore** recently moved to Italy, where he is Professor of Early Modern History at Ca' Foscari University of Venice and PI for the European Research Council advanced grant “The Water Cultures of Italy, 1500-1900”. As a historian, he has always been interested in how ideas and practices intertwine in past societies. He is the author of numerous books and scholarly articles. His exploration of the impact of the Columbian exchange in Italy, funded by the Leverhulme Trust (UK), appeared as two books: *Pomodoro! A History of the Tomato in Italy* (New York, 2010) and *Italy and the Potato: a History, 1550-2000* (London, 2012), both translated into Italian. This was followed by the “Rough Skin” project on maize and the pellagra epidemic in nineteenth-century Italy, funded by the Economic and Social Research Council (UK). His most recent books are *Food and Health in Early Modern Europe* (London 2016) and a volume of essays (co-edited with Matthew Smith), *Proteins, Pathologies and Politics. Dietary Innovation and Disease from the Nineteenth Century* (London, 2018).

For more information, contact Prof. Grazia Menechella at gmeneche@wisc.edu.

