

# Italy

# Overview

Capital: Rome

Official EU language: Italian

EU member country: since 1 January 1958

Currency: euro

Population: 58.8 million inhabitants (2023)

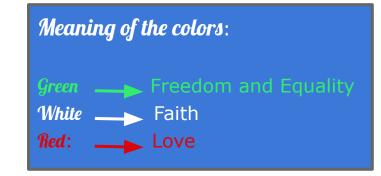




The Italian flag was created on 7 January 1797 when the Cispadane republic, a Napoleonic *sister republic* of Revolutionary France, official adopted the "**tricolour**".

It became one of the most important symbols of the Italian unification, which culminated on 17 March 1861.





# **Beauties of Italy**

Italy holds the record for **the most UNESCO heritage sites** in the world. There are currently 58 UNESCO sites in Italy, 53 cultural and 5 natural, and many others are under consideration.

# Siena

Siena, in Tuscany, is a medieval town famous for its "*Palio*", a passionate horse race in the heart of the city in the *Piazza del Campo*.





### Palermo

Palermo, in Sicily, has an immensely colourful history being occupied or influenced in turn by the Greeks, the Carthaginians, the Romans, the Arabs, the Normans, the Swabians (Friedrich II's tomb is in the Cathedral of Palermo), the Spanish, the Austrians and finally the Bourbons.

This cosmopolitan culture is reflected in the art, architecture, music and cuisine.



### Venezia

Venice, in Veneto, needs no introduction.

It is famous all over the world for its architecture characterized by canals and bridges.

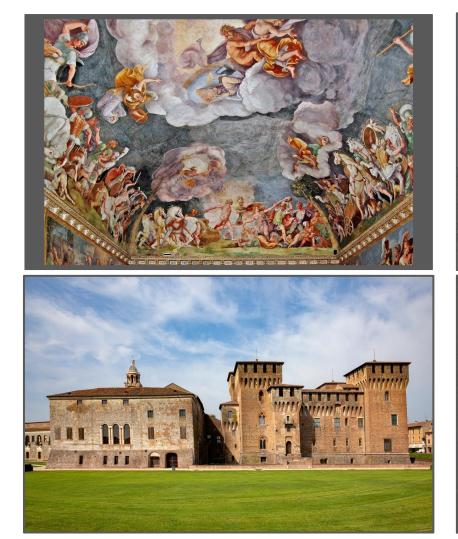


### Mantua

Mantua, Lombardy, is one of the most important art cities in Italy.

In the perfectly preserved historic centre the combination of Renaissance palaces, medieval buildings and neoclassical architecture creates a unique cityscape to be admired.









Italian cuisine has a reputation for being one of the world's best and...there's a lot more to Italian cuisine than just pasta!

In every country, city, region there are different dishes.

# For sure, the most famous is the **Neapolitan pizza**,

made with tomatoes, mozzarella cheese and fresh basil



#### Riso alla pilota

from Mantua

The "Riso alla pilota" is a typical Mantuan dish made with rice, sausage and Grana Padano.



#### Spaghetti alla Carbonara

from Rome

Spaghetti with eggs, Pecorino Romano cheese, black pepper and guanciale, a cuts of pork which is not to be confused with bacon.



#### Trofie al pesto

from Rome

**Trofie** is a typical Liguarian pasta.

The true **pesto genovese** is made of freshly-ground basil, Ligurian extra virgin olive oil, pine nuts, sea salt, and garlic.



### **Curiosity about Italy**

Gesticulating is a vital part of communication in Italy.

You don't really speak Italian if you don't use your hands too.

Try these...



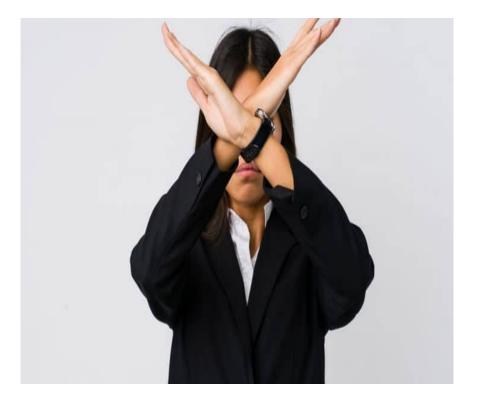








# A lot of money !



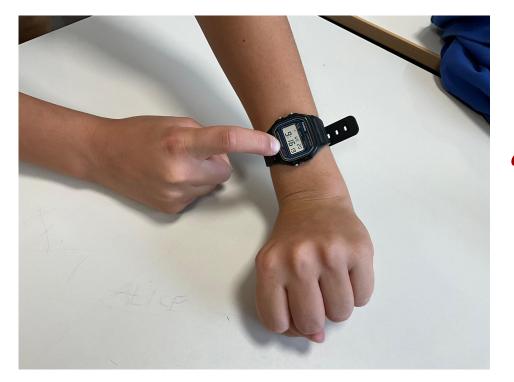
# Absolutely not!



# I don't care!







# You are late!



# Thanks!