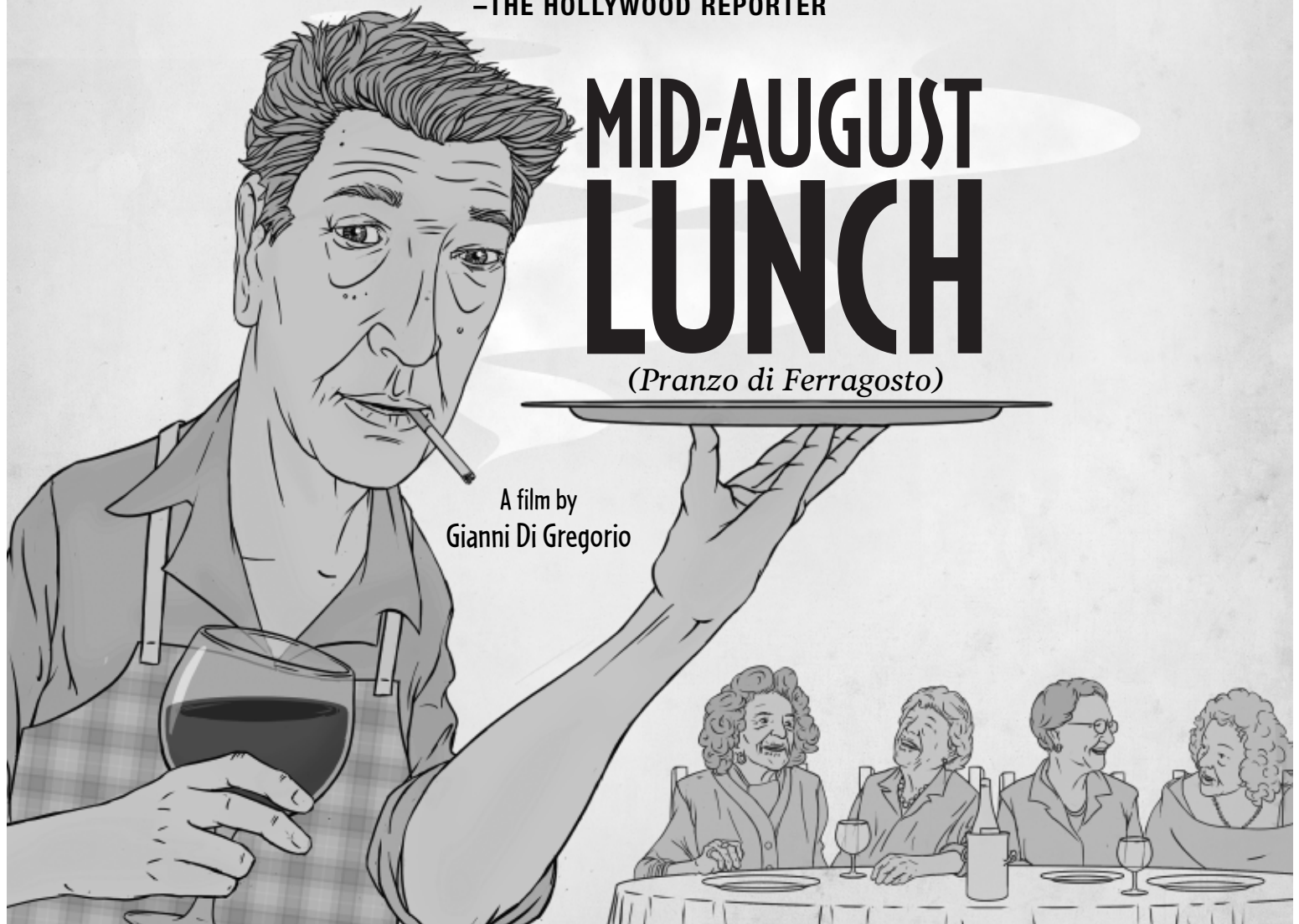


"A film of gentle wit with a wicked twinkle in its eye!"

—SIGHT AND SOUND

"A gem! Entirely irresistible!"

—THE HOLLYWOOD REPORTER



Writer-director Gianni Di Gregorio also stars in this captivating tale of a middle-aged man devoted to his elderly mother, with whom he lives in Rome's picturesque Trastevere neighborhood. Together they bemoan the letters from their building's management to make good on overdue payments; they'd much rather spend time debating *The Three Musketeers* or planning elaborate, tantalizing meals. The building manager twists Gianni's arm to allow his own elderly mother and aunt to move into their apartment during the Pranzo di Ferragosto, Italy's biggest summer holiday. One thing leads to another and soon the man finds himself running what feels like a boarding house for geriatrics. Wryly amusing and full of surprises, MID-AUGUST LUNCH has been a prize-winner at festivals throughout Europe (including Venice and London), where its sly humor and humanity have been warmly appreciated. —Karen Cooper, Director, Film Forum

A ZEITGEIST FILMS RELEASE

Watch the trailer at www.midaugustlunch.com

“★★★★! Contains enough warmth and humanity to fill a dozen multiplexes.”

– TOP CHEF JUDGE TOBY YOUNG IN THE LONDON TIMES



RECIPES FROM THE DIRECTOR OF **MID-AUGUST LUNCH**

FILETTI DI PERSICO CON PATATE

8 medium sized perch filets
2 lbs. potatoes, sliced very thin
2 tablespoons extra virgin olive oil
2 pinches of dried oregano
1 sprig Rosemary
Salt
pepper

Set the oven to 400 degrees. Oil a large baking tray very well. Line the tray with a single layer of the thin-sliced potatoes. Add salt and pepper and arrange 4 filets on top of the potatoes. After a further round of oil add the rest of the filets, salt, pepper, oregano and a sprig of rosemary. Cook for 30 minutes 20 or until the potatoes are well browned, not golden.

To go with this meal Gianni recommends white wine:
Chablis (from Burgundy), Pigato (from Liguria)

PASTA AL FORNO

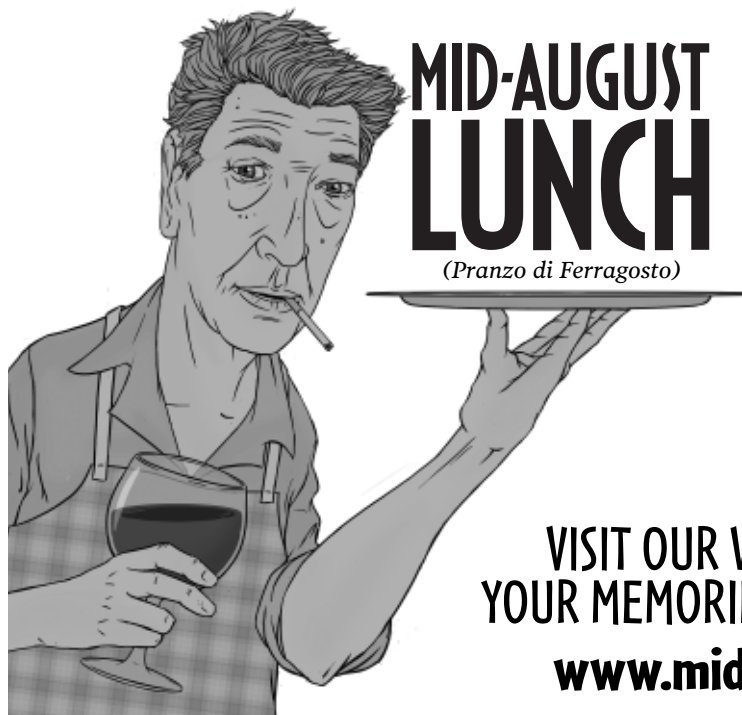
1 lb. mezze rigatoni
1 carrot, medium sliced
1 celery stalk, medium sliced
1 onion, thinly but not extremely thinly sliced
1/4 lb. of pancetta, diced
1 link of pork sausage
1/2 cup of white wine
2 cups of crushed tomatoes or 2 lbs. fresh tomatoes,
the best quality you can find
3/4 lb fresh mozzarella, sliced medium thickness
1/4 lb. grated parmesan
Fine bread crumbs, either fresh or from an Italian grocery
Salt

Set the oven to 400 degrees. Prepare the ragu: saute the celery, carrot and onion until the onion is softening; add the pancetta, sausage meat broken into pieces; and the white wine. When the wine is evaporated, add the crushed tomatoes and salt and cook over low heat for about 30 minutes. At the 15 minute mark start boiling the water for the pasta. If the sauce becomes too dry add a ladle of warm water.

Cook the pasta in abundant salted water for about 6 minutes. Drain, stop the cooking under a jet of cold water, and mix in a bowl with the ragu.

Take a 9" square baking tray, cover the surface with bread crumbs and pour half of the pasta mixture. Over that put a layer of mozzarella slices and a sprinkling of Parmesan. Add the rest of the pasta and the remaining Parmesan. Reduce oven to 375 degrees and bake for 30 minutes.

To go with this meal Gianni recommends red wine:
Ribolla gialla (from Friuli), Montefalco (from Umbria)



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www.midagustlunch.com

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