

SIMONE CINOTTO
PROFESSOR OF MODERN HISTORY
UNIVERSITÀ DI SCIENZE GASTRONOMICHE
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Fields of Expertise

Food History; Modern and Contemporary Italy; U.S. History; Transatlantic Studies; Migration History; Consumer History; History of Private Life and Emotions; Colonialism and Empire; Nationalism and Fascism.

Education

Ph.D. in U.S. History, History Department, University of Genoa, 2001.

M.A. degree in History, School of Arts and Sciences, University of Turin, 1995.

Selected Grants, Fellowships, Awards

Coordinator of the National Interest Research Project (PRIN) 2017-2024 “Transatlantic Transfers: The Italian Presence in Postwar America,” Local Research Unit, 121,000 euros financed.

PNRR-NODES 2023 "Circular Economy for Wine," 50,000 euros financed.

PRIN PNRR 2022 “Representation of Food in the Italian Media System: Stardom, Material Culture, Taste (1954-1990),” 60,000 euros financed.

John G. Cawelti Award for the best Textbook/Primer (*Making Italian America: Consumer Culture and the Production of Ethnic Identities*), Popular Culture Association and American Culture Association, 2015.

Best Food Book (*The Italian American Table: Food, Family, and Community in New York City*), *The Atlantic*, 2014.

Research Grant of the Institut Européen d’Histoire e des Cultures de l’Alimentation / European Institute for the History and Culture of Food (“Consuming the Culinary Other: Italian Cookbook Writers and the Transnational Formation of Taste in Postindustrial America”), Tours, France, 2010.

David Thelen Award of the Organization of American Historians (OAH) for the best article written in a language other than English (“Leonard Covello, the Covello Papers, and the Food Habits of Italian Immigrants in New York”), 2008.

Bellonci Foundation Prize, “Narrare la Storia” (“A Nation in the Mirror: Luchino Visconti’s *Rocco and His Brothers* and Italian Society at Mid-Twentieth Century”), Rome, 2002.

Alberto Aquarone Award for the best M.A. Thesis in U.S. History (*The Social Identity of Italian Immigrants in American Film*), Roma Tre University, Lois Roth Foundation, and National Republican Endowment, 1997.

Affiliated Scholar, Department of History, Indiana University (USA).

Resident Fellow, Italian Academy for Advanced Studies in America, Columbia University (USA), 2004-2005.

Tiro a Segno Visiting Professor in Italian American Studies, Department of Italian Studies, New York University (USA), 2008-2009 and Summer School 2010.

Visiting Professor, Collins Living-Learning Center, IU Food Institute, Department of History, Indiana University (USA), 2017.

Erasmus Visiting Professor, Heidelberg Center for Ibero-American-Studies, Universität Heidelberg (Germany), 2023.

Erasmus Visiting Professor, American Studies Program, Institute of English Studies, University of Warsaw (Poland), 2021-2022.

Erasmus Visiting Professor, Centre for Migration and Diaspora Studies, University of London SOAS (United Kingdom), 2015-2021.

Fulbright Distinguished Lecturer in Italian Studies, Northwestern University (USA), 2015-2016 (declined).

Visiting Scholar, History Department, Columbia University (USA), 1998, 2000, 2005, 2007.

Visiting Scholar, Center for European and Mediterranean Studies, New York University (USA), 2013-2015.

Visiting Scholar, Department of Nutrition and Food Studies, New York University (USA), 2019.

Visiting Scholar, Department of Hebrew and Judaic Studies, New York University (USA), 2016-2018.

Scholar-in-Residence, Historical Society of Pennsylvania, Philadelphia (USA) 1998, 2000, 2009.

Visiting Scholar, Institute for European Studies, Cornell University (USA), 2000.

Visiting Lecturer, Kobe University (Japan), 2017.

Fulbright Research Scholar, New York University (USA), 2003-2004 (declined).

Summer Institute in American Studies, Western Michigan University (USA), 1999.

Publications

Books

Gastrofascism and Empire: Food in Italian East Africa, 1935-1941 (New York: Bloomsbury, 2024). ISBN: 9781350436831.

Food History: Cultures of Food in the Modern World, with Gabriele Proglgio (New York: Routledge, 2025). Forthcoming.

Storia dell'alimentazione: Le culture del cibo nel mondo moderno e contemporaneo, with Gabriele Proglia (Milano: Mondadori, 2024). Forthcoming.

Nascita di una superpotenza culturale: Le origini transatlantiche del Made in Italy, with Giulia Crisanti (Milano: Mimesis, 2024). Forthcoming.

Food Mobilities: Making World Cuisines, ed. with Daniel Bender (Toronto: University of Toronto Press, 2023). ISBN: 9781487509026 hardcover – 9781487526498 paperback.

Un oceano di stile: Produzione e consumo di Made in Italy negli Stati Uniti del dopoguerra, ed. with Giulia Crisanti (Milano: Mimesis, 2023). ISBN: 9788857598550.

Gastrofascismo e Impero: Il cibo nell'Africa Orientale Italiana, 1935-1941 (Milan: Mimesis, 2022). ISBN: 9788857591674.

Global Jewish Foodways: A History, ed. with Hasia Diner. Foreword by Carlo Petrini (Lincoln, NE: University of Nebraska Press, 2018; Paperback 2019). ISBN: 9781496202284 hardcover – 9781496213938.

Making Italian America: Consumer Culture and the Production of Ethnic Identities, ed. (New York: Fordham University Press, 2014). ISBN: 978-0823256235 hardcover – 978-0823256242 paperback.

The Italian American Table: Food, Family, and Community in New York City (Urbana, Ill.: University of Illinois Press, 2013). ISBN: 9780252037733 hardcover – 9780252079344 paperback.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California (New York: New York University Press, 2012; Paperback 2014). ISBN: 978-0814717387 hardcover – 978-1479832361 paperback.

Terra soffice uva nera: Viticoltori piemontesi in California prima e dopo il Proibizionismo (Turin: Otto, 2008). ISBN: 9788895285061.

Then the Rice Fields Emptied Out: History, Memory, and Representations of the Italian Rice Region in the Great Transformation, 1945-1965, ed. (Vercelli: Mercurio, 2006). ISBN: 9788886960847.

La civiltà del grasso: Prodotti tipici e cultura del maiale nel Piemonte orientale (Vercelli: Mercurio, 2005). ISBN: 8886960743.

Villaggi globali: Storia locale e storia dell'emigrazione, ed. (Biella: Fondazione Sella, 2005).

Comunicare il passato: Cinema, giornali e libri di testo nella narrazione storica, a cura di, con Marco Mariano (Torino: L'Harmattan, 2004). ISBN: 8888684824.

Una famiglia che mangia insieme: Cibo ed etnicità nella comunità italoamericana di New York, 1920-1940 (Torino: Otto, 2001). ISBN: 8887503249.

Reviews of Books in Academic Journals

Gastrofascismo e Impero

Journal of Modern Italian Studies, DOI: 10.1080/1354571X.2023.2245241 (Patrizia Sambuco)

Global Jewish Foodways

- American Jewish History*, Vol. 104, no. 1 (2020): 150-152 (Jonathan Deutsch)
Food, Culture & Society, Vol. 23, no. 4 (2020): 543-544 (Helena Nichols)
Global Food History, Vol. 5, no. 1-2 (2019): 133-135 (Jordan D. Rosenblum)
Journal of American History, Vol. 106, no. 4 (2020): 1035-1036 (Deborah Dash Moore)
Journal of Jewish Identities, Vol. 13, no. 2 (2020): 262-264 (Rachel B. Gross)

Making Italian America

- Altreitalia*, No. 52 (2016): 171-172 (Stephen Fielding)
Ethnic and Racial Studies, Vol. 38, no. 13 (2015): 2458-2460 (James S. Pasto)
Italian Americana, Vol. 34, no. 1 (2016): 97-101 (Andrea Ciribuco)

The Italian American Table

- Altreitalia*, No. 51 (2015): 114-115 (Elisabetta Vezzosi)
Food, Culture & Society, Vol. 19, no. 3 (2016): 628-630 (Marisa Tramontano)
Gastronomica, Vol. 14, no. 4 (2014): 93 (Fabio Parasecoli)
Hospitality & Society, Vol. 6, no. 1 (2016): 83-90 (Michael A. Di Giovine)
Italian Americana, Vol. 35, no. 1 (2017): 94-96 (Salvatore Musumeci)
Journal of American Ethnic History, Vol. 35, no. 3 (2016): 104-105 (Ann Marie Nicolosi)
Journal of American History, Vol. 101, no. 4 (2015): 1308 (Gary R. Mormino)
Journal of Modern Italian Studies, Vol. 21, no. 1 (2016): 159-161 (Davide Girardelli)

Soft Soil, Black Grapes

- Agricultural History*, Vol. 89, no. 1 (2015): 154-155 (Erica Hannickel)
Altreitalia, No. 48 (2014): 120-121 (Carol Lynn McKibben)
American Historical Review, Vol. 119, no. 1 (2014): 193-194 (Mark I. Choate)
Enterprise & Society, Vol. 16, no. 3 (2015): 700-702 (Tommaso Caiazza)
Food, Culture & Society, Vol. 18, no. 1 (2015): 192-196 (Krishnendu Ray)
Italian Americana, Vol. 32, no. 1 (2014): 120-122 (Laura Ruberto)
Journal of American Ethnic History, Vol. 34, no. 2 (2015): 115-116 (April Merleaux)
Journal of American History, Vol. 100, no. 3 (2013): 884-885 (David Vaught)
Journal of Modern Italian Studies, Vol. 18, no. 5 (2013): 683-685 (Elizabeth Zanoni)
Journal of Wine Economics, Vol. 8, no. 1 (2013): 124-128 (Zachary Nowak)
Rural Sociology, Vol. 79, no. 1 (2014): 135-137 (William H. Friedland)

Una Famiglia che Mangia Insieme

- Forum Italicum*, Vol. 36, no. 2 (2002): 514-515 (Stefano Luconi)

H-Net: H-Italy (2002) <http://www.h-net.org/reviews/showrev.php?id=6693> (Rachel Eden Black)
Italian Americana, Vol. 23, no. 1 (2005): 108-109 (Ferdinando Fasce)
Journal of American Ethnic History, Vol. 24, no. 1 (2004): 139-141 (Rudolph J. Vecoli)
Journal of American History, Vol. 91, no. 2, (2004): 667-668 (Betty Boyd Caroli)

Guest Editor for Journal Special Issues

Journal of Modern Italian Studies Vol. 29, no. 2 (2024), Special issue on “Transatlantic Literary Transfers in the Second Italian Renaissance: The Circulation of Italian Culture in the U.S.A. in the Postwar Era.”
Italian American Review Vol. 13, no. 1 (2024), Special issue on “Transatlantic Modern Consumerisms: Italian Goods and Commercial Cultures in Postwar America, 1949-1972.”
Quaderni Storici Vol. 51, no. 1 (2016), Special issue on “Food, Migration, and Mobility.”
Voices in Italian Americana Vol. 21, no. 1 (2010), Special issue on “Italian American History and Consumer Culture.”

Articles

“Transatlantic Literary Transfers in the Second Italian Renaissance: The Circulation of Italian Culture in the U.S.A. in the Postwar Era,” *Journal of Modern Italian Studies* Vol. 29, no. 2 (2024).
“Transatlantic Modern Consumerisms: Italian Goods and Commercial Cultures in Postwar America, 1949-1972,” *Italian American Review* Vol. 13, no. 1 (2024).
“The Fascist Breadbasket: Food, Empire, and Modernity in Italian East Africa, 1935-1941,” *Journal of Modern Italian Studies* Vol. 8, no. 3 (2023): 296-322. DOI:10.1080/1354571X.2022.2145760.
“Biografia di una città: I musei di storia di New York,” Vol. 11, no. 1 *Il Mestiere di Storico* (2019): 96-101.
“The Past, Present, and Future of Food Studies: An Oral History with *Gastronomica* Editors,” *Gastronomica* Vol. 18, no. 3 (2018).
“Saving Food,” *Gastronomica* Vol. 18, no. 3 (2018).
“Regionalism and Nationalism in Migrant Marketplaces: Transnational Social Geographies and the Globalization of Italian Food,” *Global Food History* Vol. 4, no. 1 (2018): 59-77.
“Food, Migration, and Mobility in Historical Perspective: Nineteenth to Twenty-first Century,” *Quaderni Storici* Vol. 51, no. 1 (2016): 3-21.
“Oltre la barriera del suono: razza, consumo e produzione di luoghi nel rock and roll italoamericano, 1958-1963,” *Quaderni Storici* Vol. 49, no. 1 (2014): 265-296.
“Memories of the Italian Rice Belt, 1945-65: Work, Class Conflict and Intimacy during the Great Transformation,” *Journal of Modern Italian Studies* Vol. 16, no. 4 (2011): 531-552.

“Is There a Canon in Italian American Historiography?” *RSA Journal* No. 21-22 (2010-2011): 84-90.

“All Things Italian: Italian American Consumers and the Commodification of Difference,” *Voices in Italian Americana* Vol. 21, no. 1 (2010): 3-44.

“Il mondo nel piatto: Globalizzazione e cucine nazionali tra passato e presente,” *Quaderni Storici* Vol. 41, no. 3 (2006): 609-638.

“Everyone Would Be Around the Table: American Family Mealtimes in Historical Perspective,” *New Directions in Child and Adolescent Development* No. 111 (2006): 17-33.

“Glocal Italies: un possibile nuovo percorso per lo studio storico delle comunità italoamericane,” *Altreitalie* No. 32 (2006): 38-51.

“Leonard Covello, the Covello Papers, and the Eating Habits of Italian Immigrants in New York,” *Journal of American History* Vol. 91, no. 2 (2004): 497-521.

“Leonard Covello, la Collezione Covello e la storia alimentare degli italoamericani,” *Quaderni Storici* Vol. 37, no. 3 (2002): 719-746.

Book Chapters

“Bitter Water: The Anthropology of Italian Rice in the Great Transformation, 1950-1970” in *The Water Cultures of Italy 1500-1900*, ed. David Gentilcore (New York: Bloomsbury, 2025). Forthcoming.

“Gastrofascism in the Empire: Food in Italian East Africa, 1935-1941,” in *Food Mobilities: Making World Cuisines*, eds. Daniel Bender and Simone Cinotto (Toronto: University of Toronto Press, 2023), 113-138.

“Mobility and the Making of World Cuisines,” in *Food Mobilities: Making World Cuisines*, eds. Daniel Bender and Simone Cinotto (Toronto: University of Toronto Press, 2023), 3-27.

“Locked Down: Writing about Food Mobility while Sheltering in Place,” in *Food Mobilities: Making World Cuisines*, eds. Daniel Bender and Simone Cinotto (Toronto: University of Toronto Press, 2023), 371-378.

“Cultura e identità a tavola: la cucina italo americana come storia sociale,” in *Storia degli italoamericani*, a cura di William Connell, Stanislao Pugliese e Maddalena Tirabassi (Milano: Le Monnier-Mondadori, 2019), 251-268.

“Italian Diasporic Identities and Food,” *Italians and Food*, ed. Roberta Sassatelli (New York: Palgrave Macmillan, 2019), 43-70.

“Jewish Foodways in Food History and the Jewish Diasporic Experience,” in *Global Jewish Foodways: A History*, ed., with Hasia Diner. Foreword by Carlo Petrini (Lincoln, NE: University of Nebraska Press, 2018), 1-30.

“Culture and Identity on the Table: Italian American Food as Social History,” in *The Routledge History of the Italian Americans*, eds. William J. Connell and Stanislao Pugliese (New York: Routledge, 2017), 179-192.

“Immigrant Tastemakers: Italian Cookbook Writers and the Transnational Formation of Taste in the Postindustrial United States (1973–2000),” *New Italian Migrations to the United States, Vol. 2: Art and Culture since 1945*, eds. Joseph Sciorra and Laura Ruberto (Urbana, Ill.: University of Illinois Press, 2017), 139-166.

“Transatlantic Consumer Cultures: Italy and the United States in the Twentieth Century,” in *Modern European-American Relations in the Transatlantic Space: Recent Trends in History Writing*, ed. Maurizio Vaudagna (Turin: Otto, 2015), 149-175.

“I prodotti italiani fuori dall’Italia,” in *La cultura del cibo*, a cura di Massimo Montanari e Alberto Capatti (Turin: UTET, 2015), 196-211.

“La cucina e la ristorazione italiana nel mondo,” in *La cultura del cibo*, a cura di Massimo Montanari e Alberto Capatti (Turin: UTET, 2015), 454-465.

“The History and Culture of Food from Pre-Industrial Society to the Mechanization of the Modern Era,” in *Arts and Foods: Rituals since 1851*, ed. Germano Celant (Milan: Electa-Mondadori, 2015).

“Italian Doo-Wop: Sense of Place, Politics of Style, and Racial Crossovers in Postwar New York City,” in *Making Italian America: Consumer Culture and the Production of Ethnic Identities*, ed. Simone Cinotto (New York: Fordham University Press, 2014), 163-177.

“Consuming the European Other: Italian Cookbook Writers, the End of Labor, and the Transnational Formation of Taste in Postindustrial America, 1973-2000,” in *Beyond the Nation: Pushing the Boundaries of U.S. History from a Transatlantic Perspective*, eds. Ferdinando Fasce, Maurizio Vaudagna, and Raffaella Baritono (Turin: Otto, 2013), 181-203.

“Storia dell’alimentazione a Vercelli: la cucina e i rapporti tra città e territorio, 1820-1960,” in *Storia di Vercelli*, a cura di Edoardo Tortarolo (Turin: UTET, 2011), 443-463.

“Sunday Dinner? You Had to Be There! The Social Significance of Food in Italian Harlem,” in *Italian Folk: Vernacular Culture in Italian-American Lives*, ed. Joseph Sciorra (New York: Fordham University Press, 2011), 11-29.

“Italian Americans and Public Housing in New York City, 1937-1941: Cultural Pluralism, Ethnic Maternalism, and the Welfare State,” in *Democracy and Social Rights in the Two Wests*, eds. Alice Kessler-Harris and Maurizio Vaudagna (Turin: Otto, 2009), 279-305.

“La cucina diasporica: il cibo come segno di identità culturale,” in *Storia d’Italia. Annali 24. Migrazioni*, a cura di Paola Corti and Matteo Sanfilippo (Turin: Einaudi, 2009), 653-672.

“Una nazione allo specchio: *Rocco e i suoi fratelli* di Luchino Visconti e la società italiana alla metà del Novecento,” in *Narrare la Storia: dal documento al racconto*, a cura di Alessandro Barbero (Milan: Mondadori, 2006), 435-456.

“I Won’t Be Satisfied until I’ve Traveled the Entire World: The Transnational Imagination of an Italian Immigrant in the United States, 1905-1942,” in *The Place of Europe in American History*, eds. Maurizio Vaudagna and Elisabetta Vezzosi (Turin: Otto, 2006), 371-403.

“The Taste of Place: Food in the Narratives of ‘America’ and ‘Italy’ by Italian Immigrants of New York, 1920-1950,” in *America and the Mediterranean*, eds. Massimo Bacigalupo and Pierangelo Castagneto (Turin: Otto, 2003), 145-154.

“Italian Food Importers and Ethnic Consumption in 1930s New York,” in *Italian Americans: A Retrospective on the Twentieth Century*, eds. Paola Sensi-Isolani and Anthony Tamburri (New York: Italian American Historical Association, 2001), 167-178.

Professional Experience

University of Gastronomic Sciences

Director of the Master’s Program “World Food Studies.”

[The program has so far enrolled and graduated about 760 students from 64 countries. Applications have always far exceeded the available spots. I have invited many of the top international food studies scholars as well as experts and activists to teach in the program. The planning and management of the program has included the organization of 46 study trips to Italy, Europe, and the rest of the world, and the creation of a unique database of opportunities for student internships.]

Director of the Master’s Program “Master of Gastronomy: World Food Cultures and Mobility,” 2018-2024.

Director of the Master’s Program “Master of Gastronomy: Food in the World,” 2017-2018.

Director of the Master’s Program “Food Culture and Communications: Food, Place, and Identity,” 2016-2017.

Director of the Master’s Program “Food Culture and Communication,” 2007-2016.

Director of the Master’s Program “Italian Gastronomy and Tourism,” 2009-2011.

Coordinator of the U.S.-Italy Fulbright Commission cultural exchange programs between the United States and Italy, 32 full-tuition scholarships offered, for a total 528,000 euros. The program has already been extended and financed until 2025.

Coordinator Indiana University Study Abroad Program and Summer School in Pollenzo. Total 50 students every year.

Member of the Board of the Ph.D. Program in Ecogastronomy, Food Cultures and Sciences, UNISG and University of Turin.

Member of the Board of the Ph.D. Program in Ecogastronomy, Education, and Society, 2018-2021.

Representative of the Dean at official institutional events.

Member of the Quality Evaluation Committee, 2018-2022.

Member of the Ethics Committee, 2018- .

Coordinator of the “Meetings and Conferences” Series, International Speakers, 2018-2022.

Organizer and Chair of the Joint International Conference with Politecnico di Milano, Università Roma Tre, and Università Piemonte Orientale *Transatlantic Modern Consumerisms: Italian Consumer Cultures and Products in Postwar America, 1949-1972*, 2020.

Organizer and Chair of the Joint International Conference with New York University and University of Toronto *Food Mobilities: Making World Cuisines*, 2019.

Organizer and Chair of the Joint International Conference with New York University *The Global History of Jewish Food*, 2014.

Past Grants Received and Applications Under Review

APS (Annual Program Statement) U.S. Mission Italy “Transatlantic Gastronomy: Food Thinking and Activism between Italy and the United States,” under resubmission.

Horizon 2023-2024 Cluster 2 Heritage “Re-imagining European Gastronomy Legacy through Innovation, Sustainability and Heritage (RELISH),” under resubmission.

CERV 2023-2024 “Me-grants: We Are the Others,” submitted, under review.

2012 San Paolo Bank Foundation Grant, Research Project “Reinstating Europe in American History in a Global Context,” funded.

PRIN 2008 “Nation and Transnationalism in U.S. History: An Atlantic Perspective,” funded.

PRIN 2005 “Social Security and Rights in the Twentieth-Century State,” funded.

PRIN 2002 “The Place of Europe in American History,” funded.

COFIN 1988-2000 “Public and Private in U.S. History: State, Subjectivity, and the Family in Comparative Perspective,” funded.

Editorial Boards

Gastronomica, Editor, Editorial Board.

Food, Culture, and Society, Editorial Board.

Global Food History, Editorial Board.

Graduate Journal of Food Studies, Editorial Board.

The Italian American Review, Editorial Board.

Quaderni Storici, Editorial Board (2014-2018).

Culinaria Book Series, University of Toronto Press, Series Advisory Board.

Critical Studies in Italian Migrations Book Series, Fordham University Press, Editorial Board.

Journal of Modern Italian Studies, Publication Referee.

Food and Foodways, Publication Referee.

Food & History, Publication Referee.

Routledge, Publication Referee.

Bloomsbury, Publication Referee.

Palgrave MacMillan, Publication Referee.

University of Illinois Press, Publication Referee.

Fordham University Press, Publication Referee.

University of Nevada Press, Publication Referee.

Courses Taught

United States: A Food History

World History of Food in the Modern Age (since 1492)

History of the United States since 1865

History of Italy since 1861 (Modern Italian History)

La Cucina: History of Food in Modern Italy

History of Consumer Culture and Consumer Society

Italy on the Move: Mobilities and Migrations in Modern Italian History

The Italian American Experience

Birth of a Cultural Superpower: Italian Products, Cultures, and Imaginaries in Postwar America (Made in Italy Fashion, Film, and Food)

Italian Signs, Italian Values: Producing and Consuming Italian American Identities

Italian Immigrants to the U.S. and the Making of American Race

The Puerto Ricans and Italians of New York City: Migration and Mobilization in the Atlantic Space

In Their Own Words: An Emotional History of U.S. Immigration

Empire! Colonialism, Anti-Colonialism, and the Postcolonial Memory of Ethiopia and Italian East Africa, 1935-1941

Introduction to Food Studies: Major Themes in the History and Culture of Food

Food, Migration, and Mobility

Italian Diasporas: Emigration and Immigration in Modern Italy

International Conferences Organized

“Decolonizing Food History”, joint conference session with New York University, *Symposium Toward the International Society for Gastronomic Sciences and Studies*, Università di Scienze Gastronomiche, 2022. Session Organizer and Chair.

“Transatlantic Modern Consumerisms: Italian Goods and Commercial Cultures in Postwar America, 1949-1972,” joint conference with the Polytechnic of Milan, University Roma Tre, and Università del Piemonte Orientale, Università di Scienze Gastronomiche, 2021.

“Food Mobilities: Making World Cuisines,” joint conference with University of Toronto and New York University, Università di Scienze Gastronomiche, 2019.

“The Global History of Jewish Food,” joint conference with New York University, Università di Scienze Gastronomiche, 2014.

“Food and Migration: Mobile People’s Impact on Food Systems and Taste,” joint conference with University of Toronto, Università di Scienze Gastronomiche, 2016.

“Rural Communities, Traditional Knowledge, and the Emergence of New Food Cultures in the United States and Europe,” joint conference with the U.S.-Italy Fulbright Commission, Università di Scienze Gastronomiche, 2014.

“Communicating Food Sustainability,” joint conference with the U.S.-Italy Fulbright Commission, Università di Scienze Gastronomiche, 2012.

“Local Food Systems and Critical Issues of Global Food Policy,” joint conference with the U.S.-Italy Fulbright Commission, Università di Scienze Gastronomiche, 2010.

“Fifty Years and Counting: The Global Memory and Legacy of Martin Luther King,” Centro di Studi Americani e Transatlantici “Piero Bairati,” University of Turin, 2018.

“Empire City: Intersecting Diasporas and Migrant Neighbors in 20th-Century New York,” American Historical Association (AHA) Annual Conference, Atlanta, 2016. Session Organizer.

A World on the Move: Emigration and Immigration in Europe and the Americas, Herbert H. Lehman Center for American History, Columbia University, New York, 2009.

Keynote Speaker, Invited Lecturer, and Speaker at Conferences

“Fascist Coffee, Imperial Bananas: Food in Italian East Africa, 1935-1941,” Seminars in Contemporary International History, London School of Economics and Sciences Po, London and Paris, March 16, 2022. Online.

“Eating American,” Conference *As American as Apple Pie: American Culture Seen from Italy*, University of Florence, November 7, 2022.

“Italian Immigrant Cuisine in the United States: A History of Food and Diaspora,” Italian Food in the World Week, Italian Cultural Institute, Minneapolis-St. Paul, MN, November 5, 2022. Online.

“The Caffeinated Empire: Coffee in Italian East Africa, 1935-1941,” UBVO Michaelmas Workshop *Coffee and (New) Foodways in East Africa*, Institute of Social and Cultural Anthropology, University of Oxford, Oxford, November 12, 2021.

“The Value of Food: An Historical Perspective,” School of Architecture, Polytechnic of Turin, May 20, 2021.

“Food and the Italian American Body,” Department of Anthropology and Sociology, Food Studies Centre, University of London SOAS, London, September 30, 2021.

“Food and Migration in the Italian American Experience,” Italian Food in the World Week, University of Michigan, Ann Arbor, MI, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” Italian Food in the World Week, University of Wisconsin, Madison, WI, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” Italian Food in the World Week, University of Illinois, Chicago, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” Italian Food in the World Week, De Paul University, Chicago, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” Italian Food in the World Week, Italian Cultural Institute, Chicago, 2019.

“Imperial Coffee, Fascist Bananas: Food and Empire in Italian East Africa, 1935-1941,” History Department, University of Toronto, 2019.

“Imperial Coffee, Fascist Bananas: Food and Empire in Italian East Africa, 1935-1941,” Conference *Food Mobilities: Making World Cuisines*, University of Toronto, New York University, and Università di Scienze Gastronomiche, Pollenzo, 2019.

“What’s Next in Food Studies,” Workshop *Gastronomica Roundtables*, Smithsonian Museum of American History, Washington DC, 2018.

“Saving Food,” Workshop *Gastronomica Roundtables*, School of Arts and Sciences, University of Toronto, 2018.

“Global Jewish Foodways: A History,” Jewish Studies Program, Indiana University, Bloomington, 2018, Book Presentation.

“Cibo, migrazioni e diaspore,” Convegno *èStoria*, Gorizia, 2018.

“Transcending Borders, Bridging Gaps: Italian Americana, Diasporic Studies, and the University Curriculum,” John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2018.

“When a Social Movement Starts a University: Slow Food, the University of Gastronomic Sciences and the Future of Us All,” IU Food Institute Seminar Series, Indiana University, Bloomington, 2018.

“Global Food Studies: The Past, Present, and Futures of the Study of Food,” Fulbright Seminar, Terra Madre – Salone del Gusto, Turin, 2018.

“Puerto Rican and Italian Families in New York City: Migration, Nation, and the State, 1920-1960,” Conference *Family Matters: Transnational Perspectives on the State of the Family in Europe (Germany and Italy) and the United States*, Centro Italo-Tedesco – Deutsch-Italianisches Zentrum, Villa Vigoni, Lovenjo di Menaggio, 2017.

“Transatlantic Landscapes of Italian Cuisine: Food, Migration, and Mobility,” University of Malta and Malta Historical Society Annual Conference, University of Malta, 2017. Keynote Speaker.

“Food, Migration, and Diaspora,” Italian Food in the World Week, Istituto Italiano di Cultura di Parigi, Paris, 2017.

“Do I Love Something That Doesn’t Exist? The Italian Imagination and Practice of Food and Place,” IU Food Institute Seminar Series, Indiana University, Bloomington, 2017.

“Italian Diasporas: Emigration and Immigration in Modern Italy,” Seminar, Centre for Migration and Diaspora Studies, University of London SOAS, 2017.

“Immigration, Ethnicity, and Whiteness in the United States: Italian Americans and the Making of American Race,” Seminar, Centre for Migration and Diaspora Studies, University of London SOAS, 2017.

“Food, Migration, and Diaspora,” Third Food & Sustainability Conference, *Perspectives on Food and Landscapes*, The Umbra Institute, Perugia, 2016. Keynote Speaker.

“Migrant Marketplaces: Commodity, Capital, and Human Mobility in the Transatlantic Construction of Italian Food in the Twentieth Century,” UTSC City Food Connaught Seminar Series, University of Toronto, 2016.

“Italian Taste, Food Revolution: Italian Cuisine Conquers America,” Fulbright Seminar, Terra Madre – Salone del Gusto, Turin, 2016.

“Il gusto italiano nella cultura urbana americana: viaggi transatlantici e rappresentazioni di classe della cucina italiana tra Italia e Stati Uniti,” Convegno *Il cibo degli umanisti*, Dipartimento di Studi Umanistici, University of Turin, 2016.

“Transatlantic Marketplaces: Migration, Trade, and Transnational Social Geographies in the Globalization of Italian Food,” Workshop *Migrant Marketplaces*, Department of Historical Studies, University of Toronto, 2016.

“How the Puerto Rican Problem Replaced the Italian Problem: Race, Migration, and the Welfare State in Mid-Century New York City,” Second Workshop *Puerto Ricans in U.S. History*, Center for Puerto Rican Studies, Hunter College, City University of New York, 2016.

“Community Mobilization and Cultural Pluralism in Working-Class Neighborhoods: Leonard Covello (1887-1982) and Community-Centered Education in East Harlem,” *The Left Forum*, John Jay College of Criminal Justice, City University of New York, 2016.

“Atlantic Neighbors: Puerto Rican and Italian Intersecting Diasporas in 20th-Century New York,” American Historical Association (AHA) Annual Conference, Atlanta, 2016.

“Slow Food: History, Ideology, and Practices,” School of Hospitality and Tourism Management, Purdue University, West Lafayette, IN, 2015.

“Do I Love Something That Doesn’t Exist? The Local/Global Origins of Italian Cuisine,” Department of History, Purdue University, West Lafayette, IN, 2015.

“Eating in the Diaspora: Food in Italian American History, Identity, and Culture,” American Studies Program, Purdue University, West Lafayette, IN, 2015.

“Eating in the Diaspora: Food in Italian American History, Identity, and Culture,” Department of Modern Languages and Literatures, Loyola University, Chicago, 2015.

“A Family That Eats Together: Food in Italian American Identity and Culture,” Departments of French and Italian, History, American Studies, and the IU Food Institute, Indiana University, Bloomington, 2015.

“Transatlantic Consumer Cultures: Italy and the US in the Twentieth Century,” Conference *Modern European-American Relations in the Transatlantic Space: Recent Trends in History Writing*, Università del Piemonte Orientale, Vercelli, 2015.

“Food and Cultural Identity: The History of Italian American Foodways,” Conference *Food, Culture, City*, Dipartimento di Storia, University of Milan, 2015.

“Italian doo-wop: culture giovanili, consumo e razza a New York, 1958-1963,” Convegno *èStoria*, Gorizia, 2015.

“Peopling Gotham’s Plate: Food and Immigrant Communities: Geographies of Italian American Food in New York City,” Conference *Gotham on a Plate*, The New School, New York, 2015.

“Migrazioni e globalizzazione della cucina italiana tra passato e presente,” Convegno *Pane e vino: Il contributo della mobilità italiana all'alimentazione mondiale*, Fondazione Migrantes, EXPO 2015, Milan 2015.

“Food, Migration, and Mobility,” Conference *Food and Culture in Translation*, University of Bologna, 2014. Keynote Speaker.

“Making Italian America: Consumer Culture and the Production of Ethnic Identities,” Center for European and Mediterranean Studies, New York University, 2014. Book Presentation.

“Making Italian America: Consumer Culture and the Production of Ethnic Identities,” Lower East Side Tenement Museum, New York, 2014. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of History, Drexel University, Philadelphia, 2014. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Mulberry Branch of the New York Public Library, 2014. Book Presentation.

“Cibo, migrazioni e diaspora,” Convegno *La Storia in Piazza*, University of Genoa, 2014.

“East River Houses: Public Housing and Puerto Rican-Italian Relations in East Harlem, 1937-1941,” Second Workshop *Puerto Ricans in U.S. History*, Rutgers University, New Brunswick, NJ, 2014.

“The Future of Food Studies,” Sawyer Seminar in Food Studies, Indiana University, Bloomington, 2013.

“The Italian American Table: Food, Family, and Community in New York City,” Department of History, Yale University, New Haven, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” The Gotham Center for New York City History, The Graduate Center, City University of New York, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of Food Studies, Nutrition, and Public Health, New York University, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Ethyle R. Wolfe Institute for the Humanities, English Department, Brooklyn College, City University of New York, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of Romance Languages, Department of History, Fordham University, New York, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of History, Hofstra University, Hempstead, New York, 2013, Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Center for Italian Studies, Stony Brook University, State University of New York, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Casa Italiana Zerilli-Marimò, Department of Italian Studies, New York University, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of History, Department of Italian Studies, Montclair State University, 2013. Book Presentation.

“The Italian American Table: Food, Family, and Community in New York City,” Department of Urban Studies, University of Connecticut, Waterbury, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Robert Mondavi Institute, University of California Davis, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Italian Cultural Institute, San Francisco, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Omnivore Books, San Francisco, 2013, Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Sonoma County Public Library, Healdsburg, California, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Department of Food and Nutrition Studies and Public Health, New York University, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2013. Book Presentation.

“Soft Soil, Black Grapes: The Birth of Italian Winemaking in California,” Tiro a Segno Italian American Foundation, New York, 2013. Book Presentation.

“The History of Slow Food from Local to Global,” Conference *Mangia Piano: The Internationalization of Local Italian Foodways*, Montclair State University, 2012. Keynote Speaker.

“Transatlantic Circulations in Migration History: Puerto Ricans and Italians in New York, 1920-1960,” Conference *Atlantic History and Transatlantic History: Periodization, Boundaries, and Conceptualizations*, Dipartimento di Culture, Politiche e Società, University of Turin, 2012.

“The Taste of the Slum: Food at the Intersection of the Puerto Rican and Italian Diasporas,” Conference *Foodways: Diasporic Diners, Transnational Tables and Culinary Connections*, University of Toronto, 2012.

“The Alchemies of Race: Italian Wine Entrepreneurs in California before and after Prohibition, 1880-1980,” *Immigration & Entrepreneurship: An Interdisciplinary Conference*, University of Maryland, College Park, 2012.

“The Taste of the Slum: Food, Race, and Place among Puerto Ricans and Italian Americans in Harlem, 1920-1960,” Association for the Study of Food and Society (ASFS) Annual Conference, *Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food Systems*, New York University, 2012.

“Consuming the European Other: Italian Cookbooks, The End of Labor, and the Transnational Formation of Taste in the United States,” Conference *Beyond the Nation: Pushing the Boundaries of U.S. History from a Transatlantic Perspective*, University of Genoa, 2012.

“Italian Doo Wop: Sense of Place, Politics of Style, and Racial Crossovers in Postwar New York City,” Conference *Re-configuring White Ethnicity: Expressivity, Identity, Race*, John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2012.

“Consuming the Culinary Other: Italian Cookbook Writers and the Transnational Formation of Taste in Postindustrial America,” Conference *The 3 Fs in Italian Cultures: Critical Approaches to Food, Fashion, and Film*, John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2011.

“Italian Immigration to California and the *Risorgimento*,” Conference *Transnational Conversations about Italian Unification*, Italian Cultural Institute, San Francisco, University of California Berkeley, 2011.

“Italian Doo Wop, Racial Crossovers, and the Politics of Style,” African and African American Studies Department, Fordham University, New York, 2011.

“Food and the Making of Italian New York,” History Department, Fordham University, New York, 2011.

“Italian Folk: Vernacular Culture in Italian-American Lives,” Lower East Side Tenement Museum, New York, 2011. Book Presentation.

“Italian Americans and the Politics of Consumption,” Italian American Historical Association (AIHA) Annual Conference, New York University and John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2010.

“Race and Transnationalism in Recent U.S. Immigration History,” Conference *Atlantic History and Transatlantic History*, Dipartimento di Culture, Politiche e Società, University of Turin, 2010.

“Italy on the Pacific: Labor, Race, and Place and the Origins of Italian Winemaking in California,” Conference *Terre Promesse: Excursions Towards Italian Topographies*, John D. Calandra Institute of Italian American Studies, Queens College, City University of New York, 2010.

“I Fear Being Betrayed Again: Honor and Shame in the Diasporic Imagination of an Italian Immigrant to the United States, 1905-1942,” Association for the Study of Modern Italy (AISMI) Annual Conference, *Italy and the Emotions: Perspectives from the 18th Century to the Present*, University College of London, 2009.

“Consuming the Culinary Other: Italian Cookbooks in the United States and the Transnational Formation of Taste,” Italian Association of North American Studies (AISNA) Biennial Conference, University of Turin, Italy, 2009.

“Food, Place, and Emotions: Italian Immigrants in New York Shape a Transnational Foodscape, 1900-1950,” Workshop *Food and Migration*, University of London SOAS, 2009.

“One Third of a Nation: Public Housing and Cultural Pluralism in Italian Harlem, 1934-1950,” Conference *A World on the Move: Emigration and Immigration in Europe and the Americas*, Herbert H. Lehman Center for American History, Columbia University, New York, 2009.

“A Place Called Home: Housing, New Deal Liberalism, and Ethnicity in Italian Harlem, 1933-1945,” Italian American Historical Association (AIHA) Annual Conference, University of Southern Connecticut, New Haven, 2008.

“Labor, Race, and Social Capital in the Experience of Italian Winemakers in California,” History Department, Millersville University, Millersville, PA, 2008.

“Terra soffice uva nera: Viticoltori italiani in California prima e dopo il Proibizionismo,” Italian Cultural Institute, San Francisco, 2008. Book Presentation.

“Un’icona americana tutta italiana: Cultura e industrializzazione della pizza nell’America del dopoguerra,” Convegno *Di cotte e di crude: Cibo, cultura, comunità*, Università del Piemonte Orientale e Università di Scienze Gastronomiche, 2007.

“Bianchi di un altro colore: Gli immigrati europei e la costruzione della razza nella storia degli Stati Uniti,” Convegno *Festivalstoria*, Saluzzo, 2007.

“How Race Is Made in the Diaspora: The Transnational Formation of the Racial Identity of an Italian Immigrant to the United States, 1905-1942,” Conference *Global Migrants, Global Diasporas*, Dipartimento di Studi Storici e Geografici, University of Florence, 2006.

“Glocal Italies: Gli studi sulle comunità italiane negli Stati Uniti d’America,” *New Directions in U.S. Immigration History: Giornata di studi in onore di Anna Maria Martellone*, Dipartimento di Studi Storici e Geografici, University of Florence, 2006.

“Lavoro, soggettività e vita quotidiana dei protagonisti della risaia negli anni della grande trasformazione, 1945-1965,” Convegno *La memoria del riso: prospettive storiche, geografiche e culturali*, Università del Piemonte Orientale, Vercelli, 2005.

“Il caso Sacco e Vanzetti: Notizie dall’Italia e dall’America,” Convegno *Festivalstoria*, Savigliano, 2005.

“Una nazione allo specchio: Rocco e i suoi fratelli di Luchino Visconti e la Storia d’Italia,” Convegno *Comunicare il passato: La narrazione storica tra film, giornali e libri di testo*, Università del Piemonte Orientale, Vercelli, 2003.

“Politica ed estetica della migrazione: Rocco e i suoi fratelli di Luchino Visconti,” Convegno *Narrare la Storia: Letteratura e usi del passato*, Fondazione Bellonci e Premio Strega, Mantova, 2002.

“We Ate as a Family: The Social Significance of Food in Italian Harlem, 1920-1940,” Conference *Public and Private in American History: Family, Subjectivity and Public Life in the Twentieth Century*, Dipartimento di Studi Politici, Fondazione Einaudi, University of Turin, 2001.

“Serving Ethnicity: Italian Restaurants in New York City, 1920-1940,” New York State Historical Association Annual Conference, Fordham University, New York, 2000.

“Italian Food Importers and Ethnic Consumption in 1930s New York,” Italian American Historical Association (AIHA) Annual Conference, San Francisco, 1999.

“Buy Italian: Ethnic Consumption and Mass Culture in the 1930s,” Italian Association of North American Studies (AISNA) Biennial Conference, Siracusa, 1999.