Italian in Italy Video Transcripts

Language by Country Collection on LangMedia

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"At the Deli Counter"

Italian transcript:

"Signora Scotti: Alessandro, quanto costa un chilo di pane?

Alessandro: Tre Euro e undici centesimi al chilo.

Signora Scotti: Me ne dai per favore tre etti allora?

Alessandro: Sì.

Signora Scotti: Poi, vorrei un po' di formaggio, due etti di gorgonzola.

Alessandro: Sì.

Signora Scotti: Anche due etti e mezzo.

Alessandro: Sì.

Signora Scotti: Che altro formaggio hai?

Alessandro: Ho un ottimo pecorino toscano se Le interessa, di Pienza, dolce, è un buon pecorino. Se no ho anche del taleggio, ho dello stracchino o della groviera.

Signora Scotti: Potresti darmi un pezzo di groviera?

Alessandro: Sì. Olandese o svizzera? L'olandese è questa qui davanti.

Signora Scotti: Dammi pure l'olandese.

Alessandro: Quanta ne voleva?

Signora Scotti: Ne vorrei un etto e mezzo.

Alessandro: Certo.

Signora Scotti: Siamo vicini al carnevale che hai le bugie\*?

Alessandro: Ho le bugie, ha visto? Sono quelle fatte al forno. Ne assaggi una.

Signora Scotti: Me ne prendo un pezzettino solo.

Alessandro: Prego.

Signora Scotti: Um, che buone, ingrassiamo qui. Vendi anche i cioccolatini?

Alessandro: Sì, i gianduiotti, per la gioia di tutte le donne.

Signora Scotti: E hai della frutta?

Alessandro: Frutta e verdura, fresca tutte le mattine.

Signora Scotti: Mele, pere, banane, poi prenderò due mele.

Alessandro: Sono due etti e mezzo.

Signora Scotti: Va bene. Vorrei anche un po' di affettati.

Alessandro: Sì, che cosa desiderava?

Signora Scotti: Prenderei qui un po' di salame di Sandolcese.

Alessandro: Subito.

Signora Scotti: Anche lì mi basta un etto di salame.

Alessandro: Sì, signora.

Signora Scotti: I torroni\*\* di Natale ti sono rimasti.

Alessandro: Sì, qualcosa m'è rimasto.

Signora Scotti: Anche i pandolci\*\*\*, fra un po' è Pasqua.

Alessandro: Sì, mi è rimasto qualche pandoro a metà prezzo.

Signora Scotti: Ah, Pandoro a metà prezzo.

Alessandro: Sì.

Signora Scotti: Allora quello lo prendo volentieri. Non ce l'hai qui esposto?

Alessandro: Che cosa?

Signora Scotti: Pandoro. Questo qui non sono Pandoro. Ah, pandoro, sì, sì, allora lo prendo, senza niente, senza...

Alessandro: Sì, devo staccare un tagliandino sotto.

Signora Scotti: Benissimo. Allora prendo anche il pandoro. Ma che belle fagiolane\*\*\*\* che hai!

Alessandro: E sono troppo buone anche!

Signora Scotti: Ecco poi, mi fai anche un etto di formaggio grattugiato?

Alessandro: Sì. Glielo devo setacciare.

Signora Scotti: Ma dammelo così.

Alessandro: Glielo do così? Al massimo lo setaccia Lei. Grattato stamattina.

Signora Scotti: Ma va benissimo. Tanto per fare il pesto va benissimo. Hai mica del basilico anche?

Alessandro: Non lo so, ci devo vedere. Ho paura di no.

Signora Scotti: Va beh, se mai torno domani.

Alessandro: Domani sicuramente, ieri l'ho fatto io a casa e sono venuto qua e me lo son preso.

Signora Scotti: Va bene ora forse vorrei un po' di frutta!

Alessandro: Sì.

\*Traditional Carnival pastry; literally mean "lies". They are made of sweet, fried dough and decorated with powdered sugar; they can have different shapes, but generally are square, puffed, and empty inside.

\*\*Traditional Christmas pastry, made with almonds, sugar, and honey. It is very sweet and hard to bite.

\*\*\*\*Literally it means "sweet bread"; it is another popular Christmas pastry.

\*\*\*\*\*Popular Genoa dish made with "fagioli" beans."

English translation:

"Mrs. Scotti: Alessandro, how much is a kilo of bread?

Alessandro: Three Euro and eleven cents per kilo.

Mrs. Scotti: Could you please give me 300 grams, then?

Alessandro: Yes.

Mrs. Scotti: Then, I would like some cheese, 200 grams of gorgonzola.

Alessandro: Yes.

Mrs. Scotti: Even 250 grams.

Alessandro: Yes.

Mrs. Scotti: What other cheese do you have?

Alessandro: I have an excellent pecorino from Tuscany if you are interested, from Pienza, sweet; it's a good pecorino. If not, I also have some taleggio, I have stracchino or groviera (emmenthal).

Mrs. Scotti: Could you give me a piece of groviera?

Alessandro: Yes. The Dutch or the Swiss? The Dutch is the one here in front.

Mrs. Scotti: Give me the Dutch.

Alessandro: How much do you want?

Mrs. Scotti: I would like 150 grams.

Alessandro: Sure.

Mrs. Scotti: Is the Carnival (season) almost here that you have the „bugie„\*?

Alessandro: I do have the „bugie,„ did you see? These are baked in the oven. Please try one.

Mrs. Scotti: I'll just take a little piece.

Alessandro: Please.

Mrs. Scotti: Um, good, we're going to put on weight here. Do you also sell chocolates?

Alessandro: Yes, „gianduiotti,„ for the pleasure of all women!

Mrs. Scotti: And do you have fruit as well?

Alessandro: Fruit and vegetables fresh every morning.

Mrs. Scotti: Apples, pears, bananas. I will take two apples later.

Alessandro: It's 250 grams.

Mrs. Scotti: That's all right. I would also like some sliced meat.

Alessandro: Yes, what would you like?

Mrs. Scotti: I'd like some Sandolcese salami.

Alessandro: Yes.

Mrs. Scotti: And I need just 100 grams of salami.

Alessandro: Yes, ma'am.

Mrs. Scotti: You've got „torroni„\*\* left over from Christmas.

Alessandro: Yes, some is left.

Mrs. Scotti: And also „pandolci„\*\*\* --it's almost Easter.

Alessandro: Yes, I also have some „pandoro„ left, at half price.

Mrs. Scotti: Ah, pandoro at half price.

Alessandro: Yes.

Mrs. Scotti: Well, that I will take willingly. Do you have them here in front?

Alessandro: What?

Mrs. Scotti: Pandoro. This here is not Pandoro. Ah, pandoro, yes, yes, I'll take one, then, without anything...

Alessandro: Yes, I just have to take off the label from the bottom.

Mrs. Scotti: Very well. Then I'll also take the pandoro. But what beautiful „fagiolane„\*\*\*\* you have!

Alessandro: And they're also very good!

Mrs. Scotti: Well, then, could you also give me 100 grams of grated cheese?

Alessandro: Yes, I have to sift it first.

Mrs. Scotti: Just give it to me like that.

Alessandro: Do you want it like this? At most you can sift it yourself. This was grated this morning.

Mrs. Scotti: It's perfect. It's perfect for making „pesto,„ anyway. Do you also have basil?

Alessandro: I don't know, I have to check. I am afraid not.

Mrs. Scotti: That's okay, in that case I'll come back tomorrow.

Alessandro: For sure tomorrow. I did it at home [the pesto], and I came here to get it [the basil].

Mrs. Scotti: All right. Now perhaps I would like some fruit.

Alessandro: Yes.

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About Language by Country: The Language by Country videos and other materials were produced by the Five College Center for the Study of World Languages between 1999 - 2003 with funding from the National Security Education Program (NSEP) and the Fund for the Improvement of Postsecondary Education (FIPSE) of the U.S. Department of Education. The videos were filmed by Five College international students in their home countries. The goal was to provide examples of authentic language spoken in its natural cultural environment so that students of all ages can better understand the interplay between a language and its culture. We have tried to remain true to the language our subjects actually uttered. Therefore, we have not corrected grammatical errors and the videos sometimes show highly colloquial language, local slang, and regionally specific speech patterns. At times, we have noted the preferred or more standard forms in parentheses. Most of the transcripts and translations were prepared by the same students who filmed the video, although in some cases the transcripts have also been edited by a language expert.

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