

Parole per viaggiare Portoghese e Brasiliano

a cura di Scribedit



Vorrei annullare la prenotazione. / **Gostaria de anular a reserva.** / A che ora atterra l'aereo? / **A que horas aterra o avião?** Chiamate un'ambulanza. / **Chamem uma ambulância.** / Sto cercando il pronto soccorso! / **Procuo as urgências.** / Studi ancora o lavori? / **Ainda estudas ou trabalhas?** / Andiamo a vedere un concerto jazz? / **Vamos ver um concerto de jazz?** / Avete un menu per bambini? / **Têm uma ementa para crianças?** / Dov'è il bagno, per favore? / **Onde fica a casa de banho?** / Si può avere uno sconto? / **Pode fazer um desconto?** / Dove posso comprare del latte? / **Onde posso comprar leite?** / Ho bisogno di occhiali. / **Preciso de óculos, por favor?** / Avete un numero di telefono? / **Tem um número de contacto descartáveis?** / Mi serve un occhiale? / **Me serve um óculo?** / **Tenho três dioptrias no olho e preciso de um óculo.** / Ho un occhiale. / **Eu tenho um óculo.** / Ho un bambino. / **Eu tenho um filho.** / Dois biglietti di adulto e uno di bambino. / **Dois bilhetes de adulto e um de criança.** / Dove posso trovare una piantina del museo? / **Onde posso encontrar um mapa do museu?** / Preferirei essere visitata da una dottoressa. / **Preferia ser vista por uma médica.** / Quanto

ZANICHELLI

Act III

The disease that has been weakening Violetta's health has worsened, and she now has only a few hours left to live. She receives a letter from Giorgio that explains that he has told all to his son, who is at that moment on his way to ask her forgiveness. Violetta is ecstatically happy, but it is too late, and she fears that she will not live to see his arrival. However, Alfredo arrives at her sickbed, as does his father, who deeply regrets what he has done. As she wishes him a happy future and gives him a medallion with her portrait, Violetta dies from tuberculosis in the arms of the only man that she has ever loved.



MEETING PEOPLE

Talking about cinema and the theatre

act
acting
actor
actress

l'atto (m) [l'atto]
la recitazione [retʃitat'sjone]
l'attore (m) [at'tore]
l'attrice (f) [at'tritʃe]

Fellini and Pasolini

These two directors, who (contrary to popular belief) shared a complex friendship, represent two totally different types of cinema.

Federico Fellini won four Oscars for best Foreign Language Film, and in 1993 he won a Lifetime Achievement Oscar. He is famous the world over, and the anniversary of his birth has been celebrated with a Google doodle showing him sitting behind a camera. His films have a dreamlike atmosphere and focus on memory and thought balanced in a dimension between reality and dreams. Some of his masterpieces are: *I Vitelloni* (1953), *La Strada* (1954), *Nights of Cabiria* (1956, with Pasolini collaborating on the screenplay), *La Dolce Vita* (1960), *8½* (1963) and *Amarcord* (1973).

Pierpaolo Pasolini, considered one of the most important twentieth-century Italian artists and intellectuals, on the other hand, created films that were tougher, more political and more realistic. Recurring themes are the forgotten slums of the outskirts of Rome and, above all, the people living there. Some of his films are *Accattone!* (1961), which was initially destined to be produced by Fellini, *Mamma Roma* (1962), *The Gospel According to St Matthew* (1964) and *The Hawks and the Sparrows* (1965).



Southern Italian cooking

In the south of Italy food is even more an expression of culture than elsewhere. It has a special role in terms of the time dedicated both to preparing it and to eating it! This is slow food deeply rooted in people's lives, simple but delicious, full of delicacies found only here. It doesn't matter whether you're talking about dishes coming from the coast or from the mountains inland, the undisputed star of southern Italian cooking, influenced as it is by its Mediterranean neighbours, is extra-virgin olive oil, which brings out every flavour without masking it and is also often used to preserve foods

Other classic examples of southern cooking are: pizza (in its most typical version, pizza Margherita); pasta made with just durum wheat flour and no eggs, accompanied by a simple sauce of tomato, basil, water and salt; aubergine **parmigiana**, which is claimed by both Sicily and Campania as one of their dishes, but can be found all over the south.

Abruzzo. *Typical dishes:* **maccheroni alla chitarra** (thick egg pasta ribbons normally accompanied by a meat sauce), **arrosticini** (little skewers of grilled lamb). *Typical products:* L'Aquila saffron, Fucino carrots.

Molise. *Typical dishes:* **crioli con le noci** (home-made pasta with saltcod and chopped walnuts), **larducchi** (a dish of pork and pickled peppers). *Typical products:* extra-virgin olive oil, fior di latte (cow's-milk mozzarella) dell'Appennino meridionale.

Campania. *Typical dishes:* **paccheri al ragù** (giant pasta tubes with Neapolitan meat sauce, see p. 138), **impepata di cozze** (boiled mussels with pepper), **caprese** (a salad of tomatoes and buffalo mozzarella dressed with oil, salt and basil), **babà** (a type of rum baba), **pastiera** (a short-pastry tart filled with ricotta, candied fruits, egg and grain boiled in milk). *Typical products:* Campania buffalo mozzarella, San Marzano tomatoes, Sorrento lemon liqueur.

Puglia. *Typical dishes:* **orecchiette con le cime di rapa** (durum wheat pasta cooked with turnip tops and sautéed with oil, garlic and chilli), **riso al forno alla barese** (oven-baked rice with potatoes and mussels), **gnummareddi** (grilled offal roulades), **fave bianche e cicoria** (boiled broad-bean puree with chicory dressed with olive oil). *Typical products:* canestarto pugliese (cheese), Altamura bread, Terra di Bari olive oil, Terra d'Otranto olive oil, Terre Tarentine olive oil.



Clothing

belt

braces

cap

coat

dressing gown

fabric

handkerchief

jacket

jacket

jeans/denims

jumper

pyjamas

raincoat

scarf

scarf

shirt

shoe

skirt

socks

stockings

sweater

sweatshirt

tie

tracksuit

trousers

underwear

zip

la cintura [tʃin'tura]

le bretelle [bre'telle]

il cappello/berretto

[kap'pello/ber'retto]

il cappotto [kap'potto]

la vestaglia [ves'taʎʎa]

il tessuto [tes'suto]

il fazzoletto [fattso'letto]

la giacca ['dʒakka]

il giubbotto [dʒub'botto]

i jeans [dʒins]

il maglione [maʎ'ʎone]

il pigiama [pi'dʒama]

l'impermeabile (m) [imperme'abile]

il foulard [fu'lar]

la sciarpa ['ʃarpa]

la camicia [ka'mitʃa]

la scarpa ['skarpa]

la gonna ['gonna]

i calzini [kal'tsini]

le calze ['kaltse]

la maglia ['maʎʎa]

la felpa ['felpa]

la cravatta [kra'vatta]

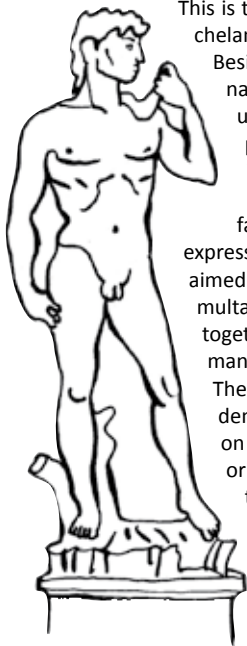
la tuta ['tuta]

i pantaloni [panta'loni]

l'intimo (m) ['intimo]

la cerniera [tʃer'njera]

Michelangelo's *David*



This is the famous marble statue sculpted by Michelangelo Buonarroti between 1501 and 1504.

Besides being one of the symbols of the Renaissance, of Florence and of Italy, it is also universally considered one of the masterpieces of world sculpture.

The statue is 5.17 metres tall and shows the biblical hero David as he prepares to face Goliath. The profound gaze, proud expression and exceptional anatomical accuracy aimed at making the nude form of the hero simultaneously forceful and harmonious, all go together to convey the Renaissance ideal of a man able to realize his thoughts in full.

The statue is currently housed by the Accademia di Belle Arti in Florence. There is a copy on show in Piazza della Signoria, where the original remained until 1873 when, during the celebrations for the four-hundredth anniversary of Michelangelo's birth, it was decided to move it to protect it from damage caused by exposure to the air. In 2003 the statue was carefully restored using the most up-to-date methods such as, for example, laser

scanning. The aim was above all to remove the grey stains caused by pollution and exposure to the air. Restoration was completed in 2004 and brought this masterpiece back to its original glory.

painting
on canvas
oil
tempera
vase painting
pastel

la pittura [pit'tura]
su tela [su 'tela]
a olio [a 'ɔljo]
a tempera [a 'tempera]
vascolare [vasko'lare]
il pastello [pas'tello]

FREE TIME



Florence

Capital of Tuscany and briefly capital of Italy (1865-1870), Florence can trace its origins to a pre-Roman settlement that later became a Roman city. The flourishing economic, artistic and cultural life of the city began in the fourteenth century and had its high point in the Renaissance, when it became the centre of European art and culture. The old city centre has seen many redevelopment plans over the years, especially after World War Two and the flood of 1966. In the oldest part of the city you can see the Cathedral, Baptistry and Giotto's Campanile, all of which date back to the Middle Ages. Along the Arno, the river that runs through the city, there are lots of important monuments, such as the churches of San Miniato al Monte, Santa Croce and Santa Maria Novella, Palazzo Vecchio, the Uffizi, the Bargello and Palazzo Pitti. There are lots of cultural events, the most important of which is probably the Maggio Fiorentino, a prestigious music, ballet and drama festival that normally takes place from the end of April to the beginning of July.



FREE TIME



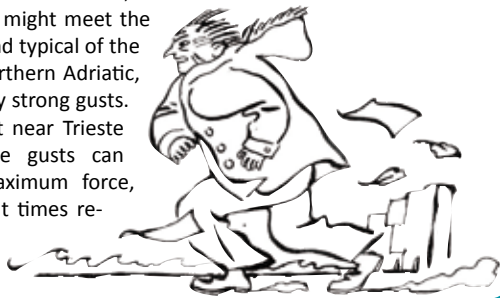


foggy
rainy
snowy

nebbioso [neb'bjoso]
piovoso [pjo'voso]
nevoso [ne'voso]

The Bora

If you visit Trieste in the winter, don't forget that you might meet the **bora**, a cold wind typical of the city and the northern Adriatic, characterized by strong gusts. Along the coast near Trieste is where these gusts can reach their maximum force, and can even at times resemble a hurricane.



Climate

Alpine
continental
damp/humid
dry
harsh
hot
Mediterranean
mild
temperate
tropical

alpino [al'pino]
continentale [kontinen'tale]
umido ['umido]
secco ['sekko]
rigido ['ridʒido]
caldo ['kaldo]
mediterraneo [mediter'raneo]
mite ['mite]
temperato [tempe'rato]
tropicale [tropi'kale]



IN PRACTICE

- **On the move**
- **Accommodation**
- **Access**
- **Communication**
- **Banks and money**
- **Practicalities and documents**
- **Embassies and consulates**

This section looks at organizing your journey and your stay, as well as at bureaucratic matters affecting them, and it's the longest in the book. Here you'll find words and phrases for all sorts of circumstances: from asking for directions to booking transport; from hotel reservations to getting around a city; from filling in official forms to going to a bank or post office; from changing money to using a computer.



Using an ATM

saldo ['saldo]	balance
prelievo [pre'ljevo]	cash withdrawal
estratto conto [es'tratto 'konto]	statement
Inserire la carta.	Please insert the card.
Attendere, prego.	Please wait.
Inserire il codice PIN.	Please enter your PIN number.
Selezionare un servizio.	Please choose a service.
Scegliere l'importo desiderato.	Please select the amount.
Premere esegui per confermare o cancella per annullare.	Please press enter to confirm or cancel to abort transaction.
Ritirare la carta.	Please remove your card.
Ritirare le banconote.	Please take your cash.

Do you take cash?

Do I have to pay up front?

Could you tell me where the nearest bank is?

What's the exchange rate for euros to dollars?

What time do the banks open/shut?

I need to cash a cheque.

I'm waiting for a money order.

Can I change three hundred euros into pounds?

Is there any commission to pay?

I have problems with my credit card.

I'm expecting a transfer to account number... in the name of...

Accettate contanti?

Devo pagare in anticipo?

Mi può indicare la banca più vicina?

Qual è il tasso di cambio euro-dollaro?

A che ora aprono/chiudono le banche?

Dovrei incassare un assegno.

Aspetto un vaglia.

Posso cambiare 300 euro nel corrispettivo in sterline?

C'è una commissione?

Ho dei problemi con la mia carta di credito.

Sto aspettando un bonifico sul conto... intestato a...

Stereotypes

The most common stereotype is that Italians are sentimental but chaotic, creative but disorganized. Like all stereotypes, it's a mixture of true and false. Let's have a look at some others:

Italians like to eat well. OK, this one's true. It's undeniable that Italians love good food and have a food culture. It's less true that they only eat pasta and pizza, but this is something we'll look at in more detail in the section on food.

Italians dress well. Fashion is certainly one of the fields in which Italy excels, both in terms of producing it (see p. 168) and of following it – not that this necessarily means dressing well! To be honest, in Italy people pay a lot of attention to their appearance and that of other people. This can be detrimental to good taste and even people's own personal taste, favouring a sort of standardization. You'll often see (especially among young people) the same clothes being worn. These are often very expensive, and are worn not only because of fashion in the sense of the industry, but also because of fashions created by TV.

Italians love football. This is true too (see p. 91). Italians, both men and women, love to follow their team, play it themselves, talk about it and complain about it!

Italians live with their parents. This stereotype reflects statistics. It might seem incredible, but reliable studies show that seven out of ten Italians live with their parents up to the age of 30! There are various reasons, both cultural and social. It's true that Italian parents are very protective, but it's also true that Italians fly the nest a lot later than other Europeans because finding work can be more difficult for young people, and it is generally difficult to become independent.

Italians are Catholics. The great majority of Italians are, in fact. Saying you're Catholic is, for many Italians, often more a question of habit and, in a certain sense, tradition, than a choice of how you live your life. Baptism or a church marriage are part of many Italians' lives, but they don't always correspond to a real religious feeling.

Italians are friendly. It's often said that Italians are friendly and kind, but unfortunately this isn't always true. If by "friendly" you mean sociable and chatty, then Italians, like most people living around the Mediterranean, certainly are. However, various episodes (see p. 112) both past and present show that this stereotype doesn't tell the whole story.



Uno strumento di facile consultazione per chiunque intraprenda un viaggio ricreativo, culturale o lavorativo.

Una guida linguistica per affrontare qualsiasi situazione, dalla preparazione del viaggio alla ricerca di una sistemazione, dalla serata al ristorante all'acquisto di biglietti, dallo shopping alla vita quotidiana.

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