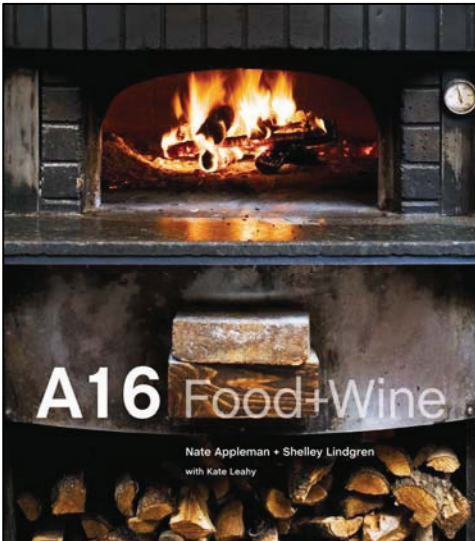
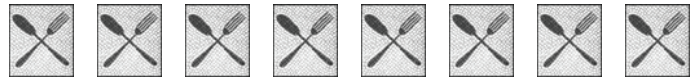


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# A16 Food + Wine

Nate Appleman + Shelley Lindgren  
with Kate Leahy



A glass of Bombino Bianco paired with a piece of creamy Burrata. Ruby red Nero d’Avola served with a blistered pizza *margherita*. Juicy Casavecchia beside a plate of grilled rabbit. At San Francisco’s acclaimed A16 restaurant (named for the highway that cuts across southern Italy), diners pack the house for chef Nate Appleman’s gutsy country cooking and ingredient-driven menu and wine director Shelley Lindgren’s pioneering list of handcrafted southern Italian wines.

In *A16: Food + Wine*, Nate and Shelley share the source of their inspiration—the bold flavors of Campania. From chile-spiked seafood stews and savory roasts to delicate antipasti and vegetable sides, the recipes are beguilingly rustic and approachable. Shelley’s vivid profiles of the key grapes and producers of southern Italy provide vital context for appreciating and pairing the wines. Stunning photography captures the wood-fired ambiance of the restaurant and the Campania countryside it celebrates.

Throughout history, the wine and food of southern Italy have developed alongside each other, creating a singular bond. Nate and Shelley honor that connection with *A16: Food + Wine*. In part one, Shelley explores the breadth and depth of the region’s wines. Some contain nearly extinct grape varieties, while others blend indigenous and international grapes from winemakers who flout tradition as if it were the speed limit on a southern Italian motorway. Most importantly, these wines simply belong with the food that inspires Nate and the A16 kitchen, which is the focus of the second part of the book. Bold vegetable dishes, textbook Naples-style pizzas, lively pastas, deeply flavorful braises, and delightful seasonal desserts—the recipes of *A16: Food + Wine* embody the culture of Campania.

There are famous attractions in Campania—Pompeii, Sorrento, the islands of Capri and Ischia, the Amalfi coast—yet southern Italy remains largely removed from the usual tourist route. With their passionate devotion to the foodways of this region, Nate and Shelley implore us to explore, cook, and taste the honest country cooking and wines of character and place of *A16: Food + Wine*.



## About the Authors

**NATE APPLEMAN** is executive chef of A16 and SPQR, both in San Francisco, California. In 2007, he was named a rising star chef by the *San Francisco Chronicle*, and in 2007 and 2008 he was nominated for a James Beard Award.

**SHELLEY LINDGREN**, wine director of A16 and SPQR, was named Best Wine Director by *San Francisco* magazine, as well as one of the top ten sommeliers in the country by *Bloomberg Markets* magazine. She has taught wine classes at the Culinary Institute of America and is a wine educator at Tante Marie’s Cooking School. She is a member of Les Dames d’Escoffier.

**KATE LEAHY** is an editor at *Restaurants & Institutions* magazine. She lives in Chicago.

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