

GASTRONOMIC TERMINOLOGY IN ROMANIAN. BORROWINGS FROM ITALIAN

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Abstract

In the sector of gastronomic terminology, words of Italian origin have massively entered the Romanian language especially after 1990.

Recent borrowings from Italian preserve the spelling and pronunciation of the original language, there are many nouns and fewer adjectives, adverbs and verbs, and these terms do not have an equivalent in Romanian.

Key words: borrowing, neologism, barbarism, meaning, gastronomy

Résumé

La terminologie gastronomique est un secteur où les mots d'origine italienne sont massivement entrés en roumain, surtout après 1990. Les mots récemment empruntés à l'italien conservent la graphie et la prononciation de la langue d'origine; il y en a beaucoup de noms et peu d'adjectifs, d'adverbes et de verbes, termes qui n'ont pas d'équivalent en roumain.

Mots-clés: emprunt, néologisme, barbarisme, sens, gastronomie

The vocabulary of a language is not limited, it is frequently enriched with new terms, either internally or externally. It is well known that many Romanian linguists (Florica Dimitrescu¹, Adriana Stoichițoiu-Ichim², Angela Bidu-Vrânceanu³, Mădălina Stăncioiu-Scarlat⁴, Ana Maria Gal⁵, Rodica Zafiu⁶ have been concerned with studying borrowings from other languages.

The influence of the Italian language in Romanian was already known in the 19th century. Some words have been adapted to Romanian and are listed in dictionaries of general use, whereas others are in circulation without being recorded yet. These are musical, economic, gastronomic terms etc. for instance, words belonging to musical terminology: *adagio* adv. < It. *adagio* (DEX, DOOM², NODEX, MDN, DTM), *capodoperă* s.f. pl. *capodopere* < It. *capo d'opera* (DEX, DOOM², NODEX, MDN), *operă* s.f. pl. *opere* < It. *opera* (DEX, DOOM², NODEX), *imbroglio* s.n pl. *imbrogliouri*

¹ Florica Dimitrescu, *Elemente italieniști recente în limba română*, in the volume *Drumul neîntrerupt al limbii române*, vol. II, Cluj – Napoca , Editura Clusium, 2003.

² Adriana Stoichițoiu-Ichim, *Vocabularul limbii române actuale*, București, Editura ALL, 2001.

³ Angela Bidu-Vrânceanu, *Lexic comun, lexic specializat*, Editura Universității din București, 2000.

⁴ Mădălina Stăncioiu-Scarlat, *Termeni culinari recent intrați în limba română (Aspecte etimologice)*, in the volume *Lucrările celui de al doilea simpozion internațional de lingvistică 28/29 noiembrie*, Editura Universității din București, 2008.

⁵ Ana Maria Gal, *Alimente și preparate culinare din bucătăria românească și internațională. Dicționar explicativ român-englez-german-francez-italian*, București, Editura Allfa, 2007.

⁶ Rodica Zafiu, *Păcatele Limbi: Italienisme culinare*, in the journal “România literară”, nr. 38, București, Editura Fundația România Literară, 2004.

< It. *imbroglio* (DEX, DOOM², MDN), *libret* s.n, pl. *librete* < It. *libretto* (DEX, DOOM², MDN), *scherzo* s.n, pl. *scherzouri* < It. *scherzo* (DEX, DOOM², NODEX, MDN), *piano* adv. < It. *piano* (DEX, DOOM², NODEX, MDN), *bariton* s.n, s.m, pl. *baritoni*, *baritoane* < It. *baritono* (DEX, DOOM², NODEX, MDN), *duet* s.n, pl. *duete* < It. *duetto* (DEX, DOOM², NODEX, MDN), *solfegiu* s.n, pl. *solfegii* < It. *solfeggio* (DEX, DOOM², NODEX, MDN), *allegro* adv. < It. *allegro* (DEX, DOOM², NODEX, MDN), *allegretto* adv. < It. *allegretto* (DEX, DOOM², MDN), *alto* s.m, adj. inv. < It. *alto* (DEX, DOOM², NODEX, MDN), *solo* s.n, pl. *solouri* < It. *solo* (DEX, DOOM², NODEX, MDN), *trio* s.n, pl. *triouri* < It. *trio* (DEX, DOOM², NODEX, MDN), *tenor* s.m, pl. *tenori* < It. *tenore* (DEX, DOOM², NODEX, MDN), *mandolină* s.f, pl. *mandoline* < It. *mandolina* (DEX, DOOM², NODEX, MDN), *flaut* s.n, pl. *flaute* < It. *flauto* (DEX, DOOM², NODEX, MDN), *partitură* s.n, pl. *partituri* < It. *partitura* (DEX, DOOM², NODEX, MDN), *chitară* s.f, pl. *chitare* < It. *chitarra* (DEX, DOOM², NODEX, MDN), *intermezzo* s.n, pl. *intermezzouri* < It. *intermezzo* (DEX, DOOM², NODEX, MDN), etc; the economic and financial-banking field: *acont* s.n, pl. *aconturi* < It. *acconto* (DEX, DOOM², NODEX, MDN), *bancă* sf., pl. *bănci* < It. *banca* (DEX, DOOM², NODEX), *manco* s.n < It. *manco* (DEX, NODEX, MDN, DOOM²), *contabil* s.m, s.f, adj., pl. *contabili*, *contabile* < It. *contabile* (DEX, DOOM², NODEX, MDN), *bilanț* s.n, pl. *bilanțuri* < It. *bilantio* (DEX, DOOM², NODEX, MDN), *agenție* s.f, pl. *agenții* < It. *agenzia* (DEX, DOOM², NODEX, MDN), *a gira* vb. < It. *girare* (DEX, DOOM², NODEX, MDN), *falit* adj., s.m, s.f, pl. *faliți* < It. *fallito* (DEX, DOOM², NODEX, MDN), *valută* s.f, pl. *valute* < It. *valuta* (DEX, DOOM², MDN), *scadent* adj < It. *scadente* (DEX, DOOM², NODEX, MDN), *virament* s.n, pl. *viramente* < It. *viramento* (DEX, DOOM², NODEX, MDN), *fiasco* s.n < It. *fiasco* (DEX, DOOM², NODEX, MDN), *speze* s.f p < It. *spese* 1 (DEX, DOOM², NODEX, MDN) etc.

Other borrowings pertain to various domains: *acuratețe* s.f < It. *accuratezze* (DEX, DOOM², NODEX, MDN), *acvaforte* s.f pl. *acvaforte* < It. *acquaforse* (DEX, DOOM², NODEX, MDN), *basorelief* s.n pl. *basoreliefuri* < It. *basso-rilievo* (DEX, DOOM², NODEX, MDN), *campanilă*, s.f, pl. *campanile* < It. *campanile* (DEX, DOOM², MDN), *carbonar* s.m, pl. *carbonari* < It. *carbonaro* (DEX, DOOM², NODEX, MDN), *gelozie* s.f, pl. *gelozii* < It. *gelosia* (DEX, DOOM², NODEX, MDN), *impediment* s.n pl. *impedimente* < It. *impedimento* (DEX, DOOM², NODEX, MDN), *sorginte* s.f, pl. *sorginți* < It. *sorgente* (DEX, DOOM², NODEX, MDN), *stringent* adj var, pl. *stringenți* < It. *stringente* (DEX, DOOM², NODEX, MDN), *calcio – vechio* s.n < It. *calcio – vecchio* (DEX, DOOM², MDN), *confetti*. s. f, pl. < It. *confetti* (DEX, DOOM²), *conveniență* s.f, pl. *conveniente* < It. *convenienza* (DEX, DOOM², NODEX, MDN), *farniente* (DEX, DOOM², NODEX, MDN), *maestru* s.m, s.f, pl. *maestri* < It. *maestro* (DEX, DOOM², NODEX, MDN), *mansuetudine* s.f < It. *mansuetudine* (DEX, DOOM², MDN), etc.

In the sector of gastronomic terminology, words of Italian origin have massively entered the Romanian language especially after 1990. Besides words recorded in dictionaries, there is also a wide range of words in use, but not listed in the dictionaries of the Romanian language. For instance: *panzanella*, *caponata*, *prosciutto*, *pancetta*, *semifreddo*, *penne*, *pannacotta*, *frittata*, *rigatoni*, *tortellini*, *farfalle*, *orecchiette*, *rotelle*, *mafaldine*, *linguine*, *fettucine*, *tagliatelle*, *ciabatta*, *focaccia*, *fusilli*, *latte macchiato*, *sambuca*, *caffè corto*, *caffè lungo*, etc. They belong to different onomasiological categories:

a. types of pasta: *fusilli, rigatoni, cannelloni, ravioli, penne, orecchiette, farfalle, fettuccine, gnocchi, linguine, mafaldine, pappardelle, penne, spaghettini, tagliatelle, tortellini, fidelini, gnocchetti, taglitellini, tortellone, tortiglioni, rotelle, bucatini, vermicelli.* The terms occur in such contexts as:

rigatoni s. pl “Pasta in ribbed, short tubes” <It. *rigatoni*⁷: “I then ordered some *rigatoni* cooked al dente with four kinds of cheese which combined their flavours in an appetizing sauce.” (<http://www.revistavip.ro/>, 19.02.2015, *Să mâncăți bine! Italia!*);

cannelloni s. pl “Italian pasta in large-sized tubes which can be stuffed with various mixtures” < It. *cannelloni*⁸: “Breakfast: *cannelloni* with cheese, lettuce, 1 teaspoon of flax oil.” (<http://www.ziardecluj.ro/>, 18.01.2012, *Dieta de 3 ore*);

tortellini s. pl “pasta in small rings with various fillings” < It. *tortellini*: “They served: Tuscan and Venetian delicacies, soup of mussels, shellfish sautéed with garlic, lemon and white wine, *tortellini* with ricotta, crayfish risotto with artichokes, polenta with wild mushrooms and an Italian dessert with strawberries, vinegar, pepper and sugar.” (<http://www.ziaruldeiasi.ro/>, 29.09.2014, *George Clooney, nuntă de 2 milioane dolari cu Amal Alamuddin*)⁹;

fusilli s. pl “pasta in short spirals” < It. *fusilli*¹⁰: “Pasta still remain the most popular ingredient in the cuisine. Depending on size and shape, the Italians call them: penne, spaghetti, *fusilli*, rigatoni, farfalle, gnocchi and many more.” (<http://reteze.unice.ro/>, *Bucătăria italiană*);

penne s. pl “pasta in small short tubes with diagonally cut ends” < It. *penne*¹¹ “For fasting days or for a lighter dinner, prepare a quick salad with *penne* and eggplants.” (<http://www.ziuacentanta.ro/>, 23.02.2015, *Salată rapidă cu penne si vinete*,);

farfalle s. pl “pasta in the shape of bow ties or butterfly added to soups” < It. *farfalle*¹²: “*Spaghetti, Tortellini, Farfalle, Fettuccine* – there are hundreds of different types of pasta, and each has its own name, specifically chosen by Italians.” (<http://www.foodstory.ro>, 05.04.2013, *Numele pastelor italiene explicate. Cum să faci deosebire între ele*);

mafaldine, mafaldine s. pl “long pasta with wavy edges” < It. *mafaldine*¹³: “*Mafaldine* - are also called Reginette or Mafalde. They are long pasta, 1 cm wide with wavy edges.” (<http://www.libertatea.ro/detalii/articol/scurt-ghid-pentru-amatorii-de-bunatati-italienesti-cum-prepari-pastele-functie-forma-lor-521625.html>, *Scurt ghid pentru amatorii de bunătăți italienești. Cum prepară paste în funcție de forma lor.*);

fettuccine s. pl “wide noodles” < It. *fettuccine*¹⁴: “*Spaghetti, Tortellini, Farfalle, Fettuccine* – there are hundreds of different types of pasta, and each has its own name, specifically chosen by Italians.” (<http://www.foodstory.ro>, 05.04.2013, *Numele pastelor italiene explicate. Cum să faci deosebire între ele*);

linguina, pl. linguine s. pl “long, flat pasta of various widths” < It. *linguina*¹⁵:

⁷ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 321.

⁸ Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 319.

⁹ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 321.

¹⁰ Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 321.

¹¹ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 320.

¹² Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 319.

¹³ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 320.

¹⁴ Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 319.

¹⁵ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 320.

“They are also called Reginette or Mafalde. They are long pasta, 1 cm wide with wavy edges. They are prepared just like the linguine or fettuccine. Sauces make them better.” (<http://www.libertatea.ro/detalii/articol/scurt-ghid-pentru-amatorii-de-bunatati-italienesti-cum-prepari-pastele-functie-forma-lor-521625.html>, *Scurt ghid pentru amatorii de bunătăți italienești. Cum prepare pastele în funcție de forma lor.*);

tagliatelle s.pl “Italian cuisine wide pasta” < It. *tagliatelle*¹⁶: “Long, ribbon-shaped pasta similar to fettuccine, but less than 1 cm wide.” (<http://www.cevabun.ro>, *Tagliatelle*);

gnocchi s.m pl – “Specific Italian small dumplings, either oval or round, in the shape of flat shells” < It. *gnocchi*¹⁷: “Potato *gnocchi*, served with tomato sauce and a thin layer of parmesan or pecorino, is the favourite food of the Romanians for Thursday dinner.” (<http://www.ziardecluj.ro/>, 09.09.2012, *Simplitatea bucătariei romane*).

Other terms include: *orecchiette* s. – “ear-like short pasta” < It. *orecchiette* , *rotelles*.– “short pasta in the shape of small rings” < It . *rottele*, *bucatini* s. – “pasta that look like spaghetti, but have a hole in the middle” < It . *bucatini*, *vermicelli* s. – “tubular pasta larger than spaghetti” etc.

Florica Dimitrescu identifies other terms as well: *spaghettini*, *raviolini*, *taglitellini*, *tortellone*, *tortiglioni*, *fidelini*¹⁸. Mădălina Stăncioi-Scarlat also discusses the term *pappardelle*¹⁹.

b. cheeses: *ricotta*, *mozzarella*, *mascarpone*, *pecorino*, *formaggio*, *gorgonzola*, *taleggio* , *grana Padano*.

ricotta s.f – “Italian whey cheese” < It. *ricotta*²⁰: “The guests were served with creamy goat cheese with almond flakes on slices of kiwi, smoked salmon with lemon and horseradish, Caprese skewers, turkey jelly and vegetables, endive boats and chicken, Milano salami with *ricotta*, Anchois bruschetti and parmesan, vegetable terrine, grilled salmon with lemon sauce and capers, served with julienne vegetables, lemon sorbet, duck leg served with wild rice, raisins and chilli jam, and roasted lamb.” (<http://www.ziarobiectiv.ro/>, 16.06.2014, *Oana Roman și-a implinit visul: nuntă ca în povesti la palatal Stirbey*)

mozzarella s.f “unfermented cheese, made from buffalo milk” < It. *mozzarella*²¹: “Traders from Oradea did not know what they were selling. They say that the *mozzarella* they had imported from Germany sold well because it was quite cheap.” (<http://www.bursa.ro/26.06.2010>, *Mozzarella contaminată cu nichel, cupru sau bacterii*)

mascarpone s.n “Italian cheese made from coagulated milk” < It. *mascarpone*²²: “The main dish that the Borcea family thought of is at choice and includes pork loin stuffed with sausages served with mashed potatoes, baked fish fillet, beef entrecote with mushroom sauce and vegetables, but the star is, however, vendetta chicken: *mascarpone*.” (<http://www.enational.ro/>, 21.11.2011, *Borcea organizează Revelion cu sărmăluțe la cărciuma din Miami*)

¹⁶ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 321.

¹⁷ Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 320.

¹⁸ Dimitrescu, 2009, p. 109 – 110.

¹⁹ Stăncioi-Scarlat, 2008, p. 320.

²⁰ DGE, 2003.

²¹ DEX, DOOM ², MDN.

²² MDN.

The dictionaries of the Romanian language do not record: *pecorino, taleggio, formaggio, grana Padano etc.* In use, they occur in such contexts as:

pecorino s. – “category of cheese made from ewe’s milk” < It. *pecorino*²³: “Potato *gnocchi*, served with tomato sauce and a thin layer of parmesan or *pecorino*, is the favourite food of the Romanians for Thursday dinner.” (<http://citynews.ro> , 03. 09.2008, *Simplitatea bucătăriei romane*)

taleggio s. – “soft Italian cheese” < It. *taleggio*²⁴: “*Taleggio* melts lovely and makes a delicious topping on a baked potato, combined with bacon and a creamy white wine sauce.” (<http://turnulsfatului.ro>, 28.02. 2014, *Cartofi copți cu bacon, brânză taleggio și praz.*)

Other unrecorded terms are: *formaggio*²⁵, *grana Padano*²⁶.

c. plants, vegetables, spices used in the Italian cuisine: *oregano, rucola, broccoli, peperone, gremolata, etc.*

oregano s.m – “wild marjoram” < It. *oregano*²⁷: “*Oregano* is known in the cuisine for the exquisite flavour it can give various dishes.” (<http://www.clicksănătate.ro>, 11.03. 2014, *Uleiul de oregano, antibiotic natural*)

rucola, rucole s.f – “cruciferous herbaceous plant, spontaneous and cultivated now as lettuce, with long, notched, slightly bitter and spicy leaves, edible in salads.” < It. *rucola*²⁸: “*Rucola* is a plant originating in the Mediterranean, related to kale cabbage and cauliflower.” (<http://www.ziarulring>, 18.03.2014, *Beneficiile consumului de rucola și câteva rețete de salată*)

The dictionaries of the Romanian language do not record the words *gremolata, pesto* etc.

gremolata s. – “pasty mixture of lemon peel, garlic and parsley” < It. *gremolata*²⁹: “Whenever you feel like, you can make a *gremolata* which is served with meat or seafood.” ([http://www.zaire.com](http://www.ziare.com), 22.07.2009, *Opt motive pentru care ar trebui să ai o lămâie în frigider*)

pesto adj. – “Italian sauce made from herbs” < It. *pesto*³⁰: “*Pesto* is an Italian sauce based on various herbs and garlic.” (<http://www.zaire.com>/știri – timișoara, 19.03.2015, *Bun de te lingi pe degete. Pesto de leurdă cu ingredient din cămară cu gust*) etc.

d. dishes: *minestrone, carpaccio, frittata, caponata, osso buco, saltimbocca, arancina, fritto misto etc.*

minestrone s. – “Italian soup containing vegetables and pasta, ham or bacon, served with grated cheese” < It. *minestrone*³¹: “We started with something light, a *minestrone* soup, with fresh, well-assorted vegetables and a little basket with a few triangles of focaccia, just taken out of the oven.” (<http://www.revistavip.ro>, 19.02.2015, *Să mâncăți bine! Italia!*)

The dictionaries of the Romanian language do not list such terms as *carpaccio, frittata, caponata*.

²³ Dimitrescu, 2009, p. 114; Stăncioi-Scarlat, 2008, p. 320.

²⁴ Dimitrescu, 2009, p. 114; Stăncioi-Scarlat, 2008, p. 321.

²⁵ Dimitrescu, 2009, p. 113.

²⁶ Dimitrescu, 2009, p. 113.

²⁷ DGE, 2003.

²⁸ DGE, 2003.

²⁹ Dimitrescu, 2009, p. 114; Stăncioi -Scarlat, 2008, p. 320.

³⁰ Dimitrescu, 2009, p. 114; Stăncioi -Scarlat, 2008, p. 320.

³¹ DGE, 2003.

carpaccio s. – “dish prepared from thin slices of beef” < It. *carpaccio*³²: “Plainly, *carpaccio* is neither more nor less than the sum of sliced (raw) beef over which one has poured a few tablespoons of dressing.” (<http://www.historia.ro/>, , 04.01.2012, *Carpaccio, mâncarea cu nume de pictor*)

frittata s. – “Italian baked omelette” < It. *frittata*: “Over 200 guests that Adelina expected on Sunday in the Milano saloon of the luxurious events centre Aristocrat Events Hall, will be welcomed with an extremely elaborate à la carte menu: from spinach *fitatta* with bacon and onion marmalade, selection of French cheeses, Aristocrat grilled beef fillet with vegetable crust and red wine sauce, to pork fillet stuffed with grilled pineapple and sweet-sour sauce and chicken skewers with satay sauce and crispy homemade noodles.” (<http://lideruldeopinie.ro/>, 31.01.2015, *Adelina Pestrițu petrece în stil Aristocrat de ziua ei*)

caponata s. – “eggplant stew” < It. *caponata* : “Learn how to prepare: delicious Sicilian *caponata* by the book, for fasting days.” (<http://www.libertatea.ro/>, 09.04.2013, *Slăbește în post: Caponata siciliană, cu vinete și măslini*)

Other terms: *osso buco* s – “braised veal shanks” < It. *osso buco*³³, *saltimbocca* s. – “Italian food” < It. *saltimbocca*³⁴, *arancina* s- “rice product” < It. *arancia*³⁵, *fritto misto* s. – “mixed fried food” < It. *fritto misto*³⁶.

The words *frittata*, *caponata* are not recorded in dictionaries or specialized literature.

e. bread: *focaccia*, *ciabatta*, *crostini*, *grissino* etc.

focaccia s. – “rectangular or round flat bread or pizza dough.” < It. *focaccia*³⁷: “We started with something light, a minestrone soup, with fresh, well-assorted vegetables and a little basket with a few triangles of *focaccia*, just taken out of the oven.” (<http://www.revistavip.ro/>, 19.02.2015, *Să mâncați bine! Italia!*)

The term *ciabatta* is not listed in the dictionaries of the Romanian language:
ciabatta s.– “Italian bread made out of wheat flour and yeast” < It. *ciabatta*³⁸: “The most popular product is Romanian bread, followed by *ciabatta*, then brown bread and white bread, *pave*”, said the representative of Cora City Park Constanța.” (<http://www.cugetliber.ro>, 31.05.2013, *Astăzi s-a dat startul Festivalului Pâinii la Cora*)

Other terms: *crostini* s. “toast with garlic topping” < It. *crostini*³⁹ *grissinos*. – “a long slender breadstick” < It. *grissino*⁴⁰.

f. salami and sausages: *prosciutto*, *mortadella*, *pancetta*, *salsiccia*, etc.

mortadella s.f – “the biggest sausage, a kind of cooked salami” < It. *mortadella*⁴¹: “*Mortadella* is the biggest sausage, a kind of cooked salami”. (<http://www.viață-liberă.ro>, 21.03.2015, *Ghidul celor mai delicioase mezeluri din lume*)

g. meat: *prosciutto*, *mortadella*, *pancetta*, *salsiccia*, etc.

³² Dimitrescu, 2009, p. 109; Stăncioi-Scarlat, 2008, p. 319.

³³ Dimitrescu, 2009, p. 110; Stăncioi-Scarlat, 2008, p. 320.

³⁴ Dimitrescu, 2009, p. 110.

³⁵ Dimitrescu, 2009, p. 109.

³⁶ Dimitrescu, 2009, p. 109.

³⁷ DGE, 2003.

³⁸ Dimitrescu, 2009, p. 112; Stăncioi-Scarlat, 2008, p. 319.

³⁹ Dimitrescu, 2009, p. 112.

⁴⁰ Dimitrescu, 2009, p. 112.

⁴¹ DEX, DOOM ².

The terms *prosciutto* and *pancetta* are not recorded yet in the dictionaries of the Romanian language.

prosciutto s.n – “similar to pancetta, Italian bacon” < It. *prosciutto*⁴² (Stăncioi–Scarlat): “*Prosciutto* is similar to pancetta, but it contains less fat because it is made of pig’s feet.” (<http://www.viața-liberă.ro>, 21.03.2015, *Ghidul celor mai delicioase mezeluri din lume*)

pancetta s.f – “the Italian version of bacon, made of pork belly” < It. *pancetta*⁴³: “*Pancetta* is the Italian version of bacon, and it is made of pork belly.” (<http://www.viata-liberă.ro>, 21.03.2015, *Ghidul celor mai delicioase mezeluri din lume*)

Another term is *salsiccia* s. – “sausage made of pork” < It. *salsiccia*⁴⁴.

h. deserts: *tiramisu, semifreddo, pannacotta, stracciatella, amaretto, biscotto, cantuccini, crostata, crostatina, frollino, gelato, pandoro, panettone, rondelini, torroncino, tortina, tozzetti* etc.

tiramisu s.f – “Italian cake, based on cheese, eggs, cocoa liquor and coffee-flavoured biscuits” < It. *tiramisu*⁴⁵: “from her husband, Simona Pătruleasa received a huge bouquet of red roses. The birthday cake was not made by the celebrated lady, but by her mother, who made her a *tiramisu* cake.” (<http://www.enațional.ro>, 17.11.2011, *Simona Pătruleasa, rasfățată cu tort de tiramisu*)

semifreddo s. – “semi-frozen creamy Italian dessert” < It. *semifreddo*: “A *semi-freddo* is the perfect solution when you want to effortlessly prepare a creamy frozen dessert.” (<http://www.goodfood.ro>, *Semifreddo cu ciocolată, fistic și nuga*)

pannacotta s.f – “is a more refined pudding, which acquires consistency as it is getting cooler.” < It. *pannacotta*⁴⁶: “*Panna cotta* is easy to make, a dessert with yogurt, milk and cream.” (<http://www.ziare.com/viața-sănătoasă>, 09.06. 2013, *Un dulce de weekend: Pannacotta cu miere și nuci*)

The term *semifreddo* is not recorded in dictionaries and specialized literature.

Other terms: *stracciatella, amaretto, biscotto, cantuccini, crostata, crostatina, frollino, gelato, pandoro, panettone, rondelini, torroncino, tortina, tozzetti*⁴⁷, etc.

i. kinds of coffee: *caffè corretto, caffè doppio, caffè latte, latte macchiato, caffè ristretto, cappuccino*, etc.

latte – macchiato – “espresso with a little milk”⁴⁸: “A good coffee like this Latte Macchiato always makes a copious breakfast better.” (<http://www.bucătărelevesele.ro>, 02.12.2013, *Cafea Latte Macchiato*);

cappuccino s. – “espresso with milk foam on top.” < It. *cappuccino*⁴⁹: “*Cappuccino* is served in a porcelain container because it remains hot longer than in a glass container or anything else.” (<http://jurnalul.ro>, 04.02.2013, *Cum să prepari cappuccino delicios acasă*);

Other terms: *caffè corretto sint s. var* “Italian coffee containing liqueur” < It. *caffè coretto*, *caffè doppio sint.s. var* “a double espresso” < It. *caffè doppio, caffè latte*

⁴² Stăncioi–Scarlat, 2008, p. 320.

⁴³ Dimitrescu, 2009, p. 113; Stăncioi -Scarlat, 2008, p. 320.

⁴⁴ Dimitrescu, 2009, p. 110.

⁴⁵ DEX, DOOM².

⁴⁶ Dimitrescu, 2009, p. 112; Stăncioi -Scarlat, 2008, p. 320.

⁴⁷ Dimitrescu, 2009, p. 112.

⁴⁸ Dimitrescu, 2009, p. 112.

⁴⁹ DEX, DOOM², MDN.

sint.s. var “coffee and milk” < It. *caffè latte, caffè ristretto* s. “Italian coffee in small and concentrated quantities” <It. *caffè ristretto*⁵⁰ etc.

j. drinks: *amaretto, sambuca, limoncello, caramelatte, cedrata, granita, mandrola*, etc.

Amaretto s. – “sweet-sour flavoured Italian liqueur” < It. *amaretto*⁵¹: “*Amaretto* is a famous Italian liqueur made either from almonds or apricot pits, or the combination of both”. (<http://bonchef.ro>, 20/02/2010, *Amaretto*)

sambuca s.– “a colourless, anise-flavoured Italian liqueur” < It. *sambuca*: “*Sambuca* is a strong, sweet liqueur, whose essence lies in oils extracted from anise seeds by using steam distillation.” (<http://zumi.md>, 31.05.2013, *Sambuca – lichiorul din anason care înnebunește*)

limoncello – “lemon liquor” < It. *limoncello*⁵²: “*Limoncello* or lemon liquor is an alcoholic beverage that helps digestion. It is very aromatic, with an intense flavour of lemon.” (<http://www.culinar.ro>, 05.12.2012, *Lichior de lămâie (limoncello)*)

The term *sambuca* is not recorded in dictionaries and specialized literature.

Other terms inventoried by Florica Dimitrescu are: *caramelatte, cedrata, granita, mandrola*⁵³.

k. salads: *caprese, romana, panzanella*.

romana s. – “salad with longer leaves” < It. *romana*⁵⁴: “A *romana* salad (with longer leaves) is cut into thin strips. All is mixed well and sprinkled with a little lemon juice.” (<http://delly.garbo.ro>, 08. 02.2014, *Salata romana cu piept de pui*)

panzanella s. – “traditional Tuscan salad with tomatoes and big, crunchy croutons” < It. *panzanella*: “*Panzanella* is a traditional Tuscan salad with tomatoes and big, crunchy croutons.” (<http://www.ziarulring>, 19.03.2015, *Panzanella de primavera cu parmesan, conopida coaptă și fenicul*)

caprese s. “salad containing slices of tomatoes, mozzarella, capers, over which one has poured olive oil.” < It. *caprese*: “The Caprese salad is a traditional Italian salad, specific to the region of Campania.” (<http://www.rețete calamama.ro>, 04.05. 2012, *Salata Caprese*)

The term *panzanella* does not occur in the specialized literature.

Mădălina Stăncioiu-Scarlat believes that “the field of food and gastronomy has always been a lexically generous sector, assimilating terms from the most diverse corners of the world, together with the extralinguistic realities they represent”⁵⁵.

The words recently borrowed from Italian preserve the spelling and pronunciation of the original language; there are nouns in a high number; there are no terms with an equivalent in Romanian; so these borrowings cannot be considered barbarisms, but necessary loans, which designate food, products etc.

Most words are listed in dictionaries of the Romanian language, others are mentioned in the specialized literature; only the last category of terms is in use, without being yet recorded in lexicographic works: *sambuca, semifreddo, bucatini, vermicelli, orecchiette, rotelle, caponata, frittata, panzanella* etc.

⁵⁰ Dimitrescu, 2009, p. 111; Stăncioiu-Scarlat, 2008, p. 319.

⁵¹ Dimitrescu, 2009, p. 113.

⁵² Dimitrescu, 2009, p. 113.

⁵³ Dimitrescu, 2009, p. 113.

⁵⁴ Dimitrescu, 2009, p. 112.

⁵⁵ Stăncioiu-Scarlat, 2008, p. 317.

From the specialized vocabulary, through extensive use, some words have a chance to pass into the common lexicon: *mascarpone, mozzarella, prosciutto, focaccia, latte macchiato, mortadella, oregano, rucola, brocolli, capuccino, tiramisu*, etc.

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ACRONYMS

- DEX = Academia Română, *Dicţionarul explicativ al limbii române*, ediţia a II-a, Bucureşti, Editura Univers Enciclopedic, 2012.
- DOOM² = Academia Română, Institutul de Lingvistică „Iorgu Iordan-Al. Rosetti”, *Dicţionar ortografic, ortoepic şi morfologic al limbii române*, ediţia a II-a, Bucureşti, Editura Univers Enciclopedic, 2005.
- MDN = Florin, Marcu, *Marele dicţionar de neologisme*, ediţia a X-a, Editura Saeculum, Bucureşti, 2009.
- NODEX = Academia Română, Institutul de Lingvistică „Iorgu Iordan” – Al. Rosetti, *Noul dicţionar explicativ al limbii române*, Editura Litera Internaţional, Bucureşti, 2002.
- DIR = *Dizionario italiano-romeno, Dicţionar italian-român*, coord. Alexandru Balaci, ediţia a III a, Bucureşti, Editura Gramar, 2007.
- DGE=Gal, A.M., *Dicţionar gastronomic explicativ*, Bucureşti, Editura Gemma Print, 2003.
- DTM = Academia Română, Institutul de Istoria Artei „G. Oprescu”, *Dicţionar de termeni muzicali*, Editura Enciclopedică, 2010.