

The Regional Foods of Italy



Introduction

Previewing this book?

Please [check out our enhanced preview](#), which offers a deeper look at this guidebook.

Food guides for the ultra curious, Approach Guides take an in-depth look at a destination's local cuisine to help you understand its food culture, navigate menus and discover regional specialties.

Italy offers an unrivaled culinary experience. With a food landscape that changes from region to region, there is always something you have not tried. But the really special thing is when you taste an old favorite that redefines how you think about it from then on: osso bucco from Lombardia, prosciutto di Parma from Emilia-Romagna, mozzarella di bufala from Campania, or even something as everyday as coffee in Friuli-Venezia Giulia. It is your to discover.

What's in this guidebook

- **A region-by-region review.** This Approach Guide provides a high-level review of each of Italy's regions, giving you detailed information on local specialties across all courses: antipasti, primi, secondi and dolci.
- **Food culture.** Italy takes its food seriously and this guidebook helps you navigate the landscape, covering topics such as when not to order a cappuccino and how much to tip.
- **Italian food basics.** To acquaint you with the basics of Italian cuisine, this guidebook offers detailed profiles of Italian salumi and pasta types, as well as a comprehensive Italian-to-English glossary of food-related terms.
- **Recommendations.** To help in your selection process, we point out not-to-be-missed local specialties.
- **Information the way you like it.** As with all of our guides, this book is optimized for intuitive, quick navigation; information is organized into bullet points to make absorption easy; and the most important information is front and center.

Contact us anytime

Our readers are our greatest inspiration. Email us at founders@approachguides.com to let us know about your experience with Approach Guides — many of our recent updates have been inspired by customers like you. We personally respond to every email.

We hope that this guidebook enables you to get even more out of what is sure to be an exceptional culinary tour of Italy.

Have a great trip and buon appetito!



David and Jennifer Raezer
Founders, Approach Guides
www.approachguides.com

Get our Italian Wine Guide. Given their nearly inextricable linkage in Italy, we highly recommend using this food guide in conjunction with our “Italian Wine Guide” (www.approachguides.com/italy) or our wine app for the iPhone or iPad (wine.approachguides.com).


Looking for Some Culture?

Consider downloading our other [guidebooks to Italy](#).

PREVIEW
COPY


Last Supper Frescoes of
Florence



 approachguides


The Regional
Foods of Italy



 approachguides

Romanesque Churches of
Puglia



 approachguides


Sicily Revealed
Mosaics of
Palermo



 approachguides

Venice Revealed
St. Mark's Basilica



 approachguides

**Italian
Wine Guide**



 approachguides

Guide to the Regional Foods of Italy

Version 1.5

by [David Raezer](#) and [Jennifer Raezer](#)

© 2017 by Approach Guides

All rights reserved. No part of this book may be reproduced in any form or by any electronic or mechanical means, without permission in writing from the publisher (excluding Creative Commons images). Further, this book is licensed for your personal enjoyment only and may not be resold or given away to other people.

Copyright, licensing and attribution information can be found in the metadata for all images and illustrations.

Approach Guides and the Approach Guides logo are trademarks of Approach Guides LLC. Other marks are the property of their respective owners.

Although every effort was made to ensure that the information was as accurate as possible, we accept no responsibility for any loss, damage, injury or inconvenience sustained by anyone using this guidebook.



Approach Guides
New York, NY
www.approachguides.com

ISBN: 978-1-936614-01-1

Contents

Introduction

How It Works

Restaurants

Eat Slow Food

Coffee Bars

Culinary Basics

Pasta Primer

Salumi Primer

The Regions of Italy

Abruzzo e Molise

Alto Adige (Südtirol) - Trentino

Basilicata

Calabria

Campania

Emilia-Romagna

Friuli-Venezia Giulia

Lazio

Liguria

Lombardia

Marche

Piemonte

Puglia

Sardegna

Sicilia

Toscana

Umbria

PREVIEW
COPY

Valle d'Aosta

Veneto

Extras

Common Foods and Terminology

Where It's From

Make a Suggestion

The Wines of Italy

Continuing Travel in Italy

Our Recommendations

Packing List

About Approach Guides

Join Us!

Videos

More from Approach Guides

Free Updates and Enhancements

PREVIEW
COPY

—

In the heart of every man,
wherever he is born,
whatever his education and tastes,
there is one small corner which is Italian,
that part which finds regimentation irksome,
the dangers of war frightening,
strict morality stifling,
that part which loves frivolous and entertaining art,
admires larger-than-life-size solitary heroes,
and dreams of an impossible liberation
from the strictures of a tidy existence.

—

Luigi Barzini, "The Italians"

PREVIEW
COPY

How It Works

In these sections, we cover basic protocol for ordering and eating in Italian restaurants and coffee bars. It's simple stuff, but it helps to have some visibility on what to expect.

PREVIEW
COPY

Restaurants



Osteria alle Testiere. Venice, Italy.

To help make your restaurant experience as good as it can be, we offer a few tips and provide insights into the local perspective.

Timing

Lunch runs from 12-3pm; dinner generally starts around 8pm, with seatings until 10-11pm. Dinner times may skew slightly earlier in small towns.

Reservations

While lunch is certainly a walk-in affair, we highly recommend making reservations for dinner. A

reservation, made even a few hours in advance, goes a long way in signaling respect for the restaurant and certainly increases the likelihood of getting a better table.

At the Table: First Exchanges and Ordering

- **Water.** Without fail, the first question always asked by the server after you sit down is what type of water you want. The assumption is that you will be having bottled water, which is very economical in Italy. The question, therefore, is what type: “acqua naturale (still) or gassata / frizzante (sparkling)?”
- **The quick order.** Italians order quickly after sitting down at a restaurant, so don't be surprised if your server is soon asking to take your order. He is not trying to rush you, though. If you need more time, just let him know. Once your order has been placed, however, the pace slows down dramatically.
- **How much food to order.** Do not feel that each person is expected to order an antipasto, a primo and a secondo. Splitting plates and sharing is standard practice. Simply indicate how many of each item you want and the message will be clear. To communicate that a dish is to be shared, say the name of the dish followed by “uno piatto in due” (one plate divided in two).
- **Getting a waiter's attention.** Should you require the server's attention, simply signal and say: “signore” for male or “signora” for female.
- **Wine with dinner is typical.** Since it is assumed that you will likely be drinking wine at dinner, the wine list (la carta dei vini) will be presented straight away. Wine lists are almost exclusively focused on Italian wines and are typically organized by region. Most often you will find the local wines from the region in which you are dining highlighted. And when in doubt, go local. After you taste the wine, the server will pour the glasses and then place the bottle at your table; for the most part, you are responsible for subsequent pours of the bottle.

***Author tip:** To navigate Italian wine lists, we recommend using our “Italian Wine Guide” (www.approachguides.com/italy) or Approach Guides Wine, our wine app for the iPhone or iPad (wine.approachguides.com).*

Course Terms

Menus are organized into a consistent set of courses.

- **Antipasto.** An antipasto is the appetite-whetting pre-course of an Italian meal. Traditional offerings are cured meats (salumi), marinated vegetables, olives, peppers and bruschetta.
- **Primo (primo piatto).** The “first” course typically consists of pasta, soup and risotto. Since pasta courses in Italy are intended to be eaten in advance of main courses (secondi), they tend to be modestly smaller than those you typically encounter outside of the country.
- **Secondo (secondo piatto).** The “second” course is the most substantial one. It features meat, poultry and fish.
- **Contorno.** Side dish.
- **Dolce.** Dessert.

— *Pages Missing* —

Download the complete book online at www.approachguides.com

Eat Slow Food

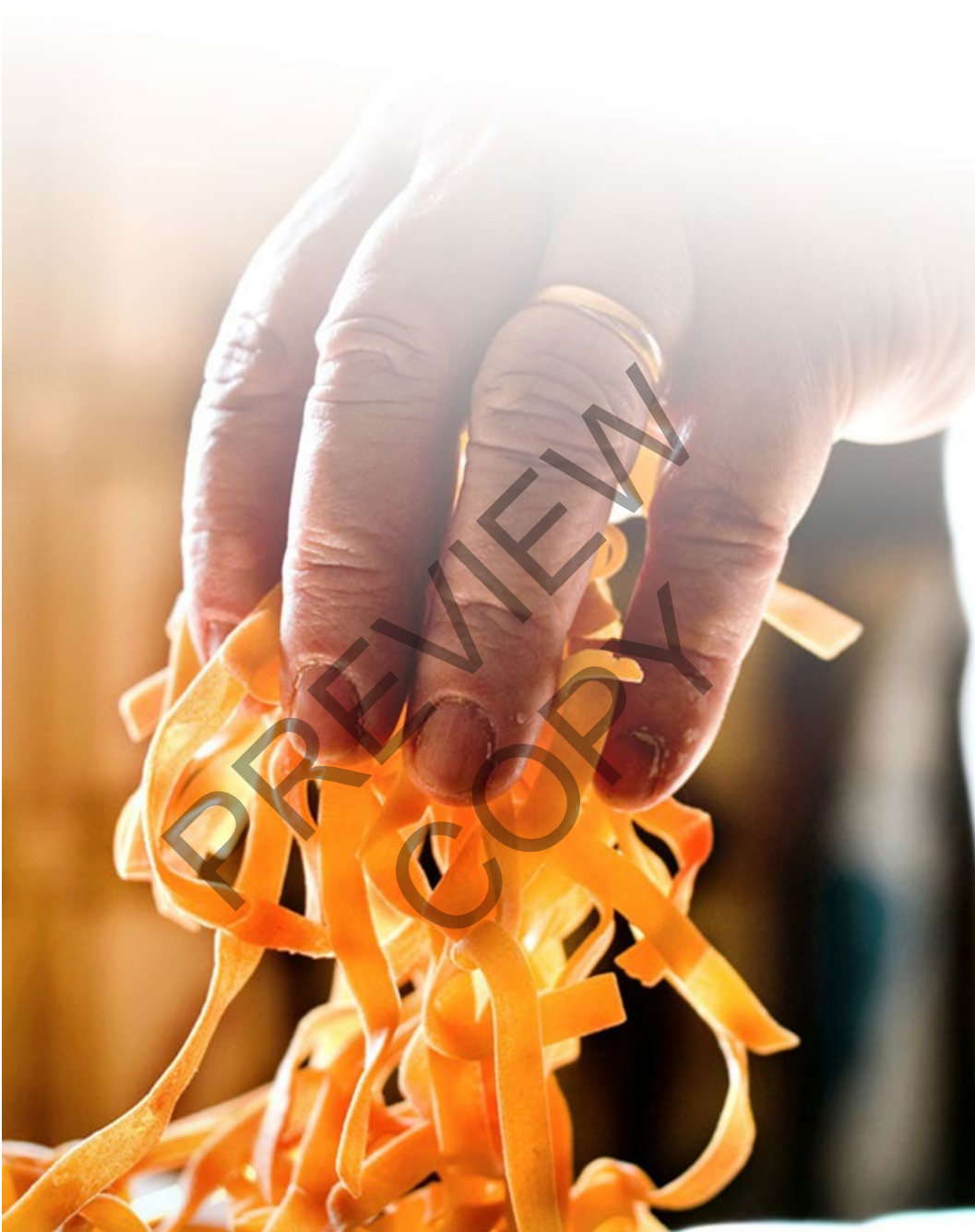
We have found that the best restaurants in Italy are those that remain true to the local cuisine. The country's **Slow Food movement** has championed this perspective and developed a great resource for travelers looking to eat local.

You will see Slow Food stickers on the doors of all of the restaurants that meet its **criteria**: sourcing food from local, high quality artisanal producers; having a menu that is true to the local cuisine and achieves successful prepared results; and delivering good value for money.

- **Getting the book or app.** We recommend purchasing a Slow Food book, called “Osterie d’Italia.” It really helps with restaurant selection and does a great job at highlighting the most traditional dishes. [Buy the book online](#) before you go, or if you want to travel light, [purchase it as an app](#).
- **Italian only.** Unfortunately, the book is only written in Italian (a limited English version is available in some bookstores in Milan, Rome and Florence). However, even if your Italian needs some work, you can easily discern the restaurant names and the recommended dishes, which are highlighted in bold typeface.



Pasta Primer



Pasta “fatta in casa” (homemade).

Dry and Fresh Pasta

There are two basic types of pasta.

- **Dry pasta (pasta secca).** Made from flour and water, pasta secca is factory-made packaged pasta. Although the type of flour (farina) can vary, it is typically made from durum wheat.
- **Fresh pasta (pasta fresca).** Made from flour and (typically) eggs, pasta fresca is hand made for immediate consumption. While pasta across the board is excellent in Italy, pasta fresca is the way to go if available. The homemade quality of these pastas affords them a profound texture, making what is already an incredible experience even better. These pastas also might be identified on menus as “fatta in casa” (made in house) or “fatta a mano” (made by hand).

Author tip: *While fresh pasta is traditionally made with eggs, some locations – mostly in south Italy – use flour and water only. These pastas will often be marked on menus as senza uova (without eggs) or acqua e farina (water and flour).*

Pasta Lunga (Long Pasta)

The quintessential dry pastas, long pastas favor long, cylindrical shapes since they are made by extrusion or rolling and cutting. They are best suited to olive oil and tomato sauces, rather than chunky meat sauces. This is because long pastas have a hard time holding the meat when it is twirled on a fork.

- **Bucatini.** A thick long pasta with a hole running through the center. Think of it as hollow spaghetti.
- **Capellini.** The thinnest long pasta, cylindrical in shape.
- **Linguine.** Most prevalent in south Italy, linguine actually has an ever-so-slight curvature (the source of its name, “little tongues”), despite its flat appearance.
- **Spaghetti.** This thin, cylindrical long pasta is probably the most famous of all.



Fettuccini.

Fettucce (Ribbon Pasta)

Although they can be made into very good dry pastas, ribbon pastas are best in fresh versions. Typically made from pasta dough that is rolled flat and cut into strips, they favor flat profiles and tend to be slightly thicker than long pastas. But more important, due to their hand-crafted nature, they feature more porous textures that are ideally suited to butter- and cream-based sauces that have a hard time clinging to dry long pastas.

- **Bavette.** A long, narrow ribbon pasta that is similar to fettuccine in width.
- **Fettuccine.** Slightly wider than the thinnest ribbon pasta, tagliolini, fettuccine is also known as **trenette** in Liguria.
- **Lasagne.** Lasagne are large sheets of pasta.
- **Pappardelle.** Slightly wider than tagliatelle, it is the widest of the flat ribbon pastas.
- **Pizzocheri.** A wide-cut flat ribbon pasta that is made chiefly from buckwheat flour. It is a specialty of Lombardia's Valtellina region.
- **Tagliatelle.** This flat ribbon pasta is slightly wider than fettuccine. It is the classic pasta match for butter-based bolognese meat sauce.

— *Pages Missing* —

Download the complete book online at www.approachguides.com

gently cold smoked and spiced with pepper and garlic. Moist and finely ground, it is designed to be spread on bread, similar to pâté. It is a specialty of the Marche region.

Coppa

Also known as capocollo, coppa is salt-cured and air-dried whole pork shoulder and/or neck; this compares to prosciutto (from the hind leg) and lonza (from the loin). It is flavored with various spices (pepper, cinnamon, cloves and nutmeg) and aged for three to six months. Capocollo is traditionally found in the regions of Basilicata, Campania, Emilia-Romagna, Puglia and Umbria.

Culatello

Produced in the area around Parma, culatello is made from the leanest part of the hind leg of the pig; this compares with Prosciutto di Parma, which is made from the whole leg. As with Prosciutto di Parma, culatello is air dried and salt cured, however, it undergoes an incremental step: it is encased in a membrane (similar to a salami), in which it undergoes 6-12 months of aging. Overall, culatello offers a fuller-bodied flavor than Prosciutto di Parma and is a real treat.



— *Pages Missing* —

Download the complete book online at www.approachguides.com

The Regions of Italy



See in [Google Maps](#).

Alto Adige (Südtirol) - Trentino

The cuisine of Alto Adige (Südtirol) - Trentino has a strong Germanic influence. Accordingly, dishes often employ spices and preparations unknown in the rest of Italy.

Antipasti



Speck.

Salumi

Salumi hold high importance in Alto Adige - Trentino.

- **Luganega trentina** (pl. **luganeghe**). Luganega is mild fresh sausage, served cooked. Made from pork, it is traditionally seasoned with cinnamon, coriander, nutmeg, pepper and sometimes Parmigiano-Reggiano.
- **Mortandella**. Not to be confused with mortadella (the famous cooked pork sausage from Emilia-Romagna), this local fresh sausage — packaged in a spherical membrane — is made

from ground pieces of pork, smoked and flavored with juniper. It is served cooked.

- **Speck.** A not-to-be-missed specialty of Alto-Adige, speck is salt-cured and cold-smoked pork. For more on speck, see the section entitled “Culinary Basics - Salumi Primer.”



Fiori di zucca.

Other antipasti

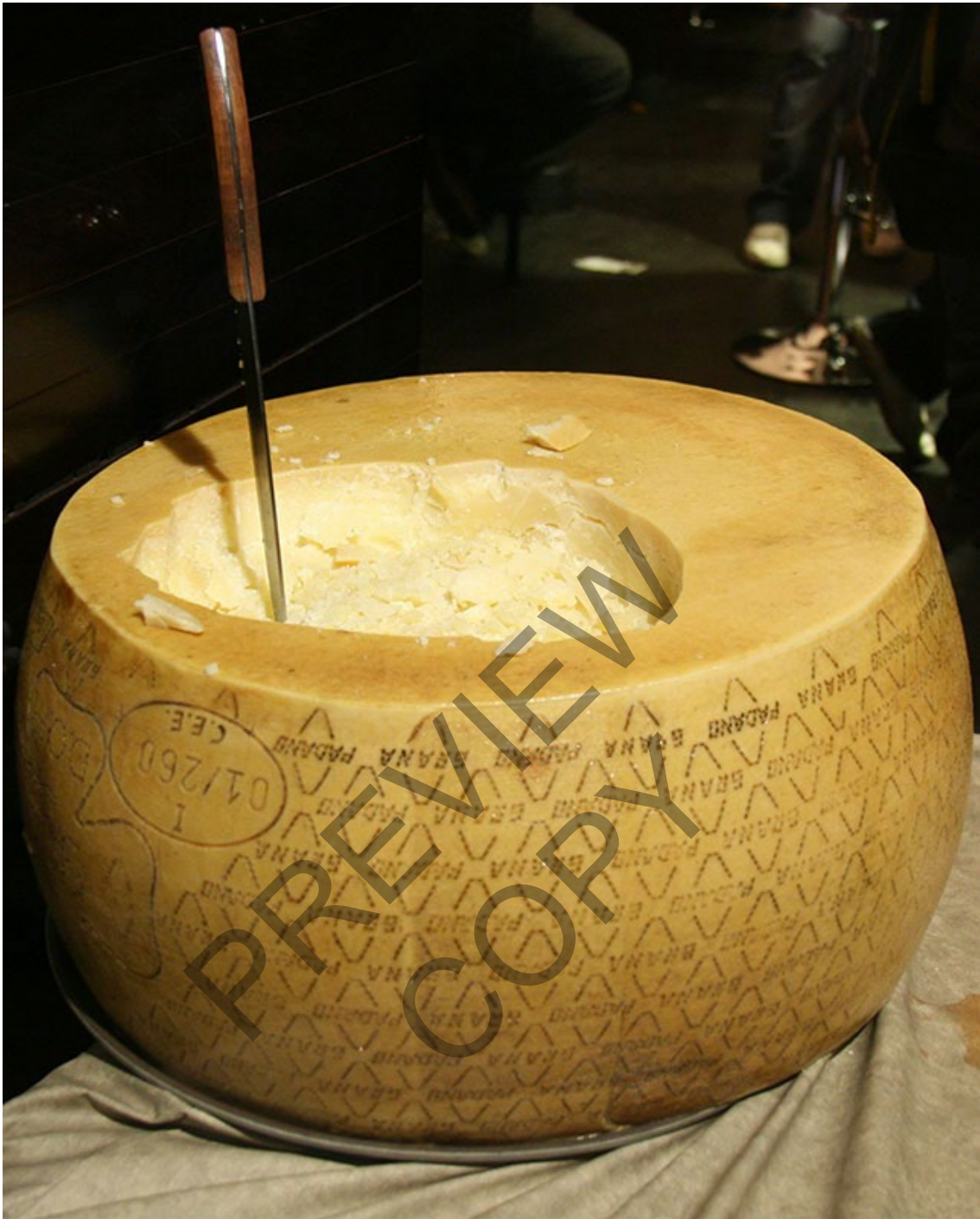
- **Carne salada (aka carne sala).** Raw beef marinated for 20 days in a salty brine with spices. It is typically served like carpaccio di manzo: thinly sliced and drizzled with olive oil, lemon, salt and pepper. That said, it can also be cut into slightly thicker slices and quickly sauteed.
- **Fiori di zucca.** Fried zucchini flowers, typically served with goat cheese.
- **Minestra di orzo.** Barly soup.
- **Zuppa di castagne.** Chestnut soup.

Primi

- **Canederli (aka knoedel)**. A dense dumpling, resembling a large gnocchi, typically made of stale bread, flour, milk and egg; it is usually flavored with speck and ricotta and served in a soup.
- **Funghi freschi**. Fresh mushrooms prepared in myriad ways.
- **Orzotto**. Barley prepared as a risotto, resulting in a slightly chewier-textured dish.
- **Panicia**. A vegetable, barley and speck soup.
- **Polenta**. Polenta in Alto-Adige is usually made from cornmeal but also from potatoes or buckwheat. It is sometimes used to make a savory local cake called **smacafam** (“hunger killer”), in which polenta is combined with sauteed luganega sausage and sometimes cheese.
- **Schlutzer (aka schluter, schleutzkrופן or schluetzer)**. A large semicircular ravioli stuffed with spinach, garlic, onions, herbs and sometimes ricotta or Parmigiano-Reggiano.
- **Strangolapreti**. The local name for gnocchi (dumplings) made from stale bread, eggs, beets, milk and flour in Trentino; they are served with a sauce of butter and sage.
- **Tagliatelle**. Tagliatelle is probably the most common fresh pasta in Alto Adige - Trentino. This flat ribbon pasta is slightly wider than fettuccine.
- **Tirtlen**. Square pockets of crispy-fried dough, typically filled with spinach, potatoes and/or cheese.

Secondi

- **Brasato al marzemino or brasato al teroldego**. Beef or veal braised in local red wine made from the marzemino or teroldego grape varieties, respectively.
- **Groestl**. Boiled sliced meats (usually beef) served with fried potatoes and onions.
- **Gulasch**. A beef stew flavored with red wine, onions, red pepper, cumin and paprika.
- **Testina di vitello (all’agro)**. Thin slices of calf’s head served with vinegar sauce and onions.
- **Trota**. Local trout.
- Roasted **coniglio** (rabbit) and **maiale** (pig) are standard fare.
- **Selvaggina** (wild game meats) such as **cervo**, **capriolo** (both venison, from large and small deer species, respectively) and **capretto** (baby goat) are also popular. They are often prepared **arrosti** (roasted) or in a **gulasch/spezzatino** (stew).
- Local **mirtilli** (blueberries) are often used to flavor sauces; and **crauti** (sauerkraut) appears frequently as an accompaniment.



Grana Padano.

Formaggi

- **Grana Padano.** A less distinguished version of Parmigiano-Reggiano (as it is subtler and less nutty and salty), Grana Padano is nevertheless excellent with food.
- **Graukäse.** A local skimmed cow's milk cheese from the Alto-Adige, "gray cheese" — which gets its name from the color of the mold that grows on the rind — is known for its intense flavors and pungent aroma. It is traditionally served with olive oil, vinegar and sliced onions,

although you will also find it in soups.

- **Vezzena.** A local Trentino grana cheese — hard and finely-grained like Grana Padano — that is slightly sharp and peppery. Although it can be eaten on its own, it is ideal for grating over pasta dishes.

Dolci

- **Apfelstrudel** or **strudel di mele.** Apple strudel, the classic Austrian dish.
- **Crostate alla frutta.** Fruit tarts.
- **Krapfen (aka krafen or crafun).** On nearly every menu, krapfen is a deep-fried ball of dough filled with fruit jam. Basically, it is a fruit-filled donut. Interestingly, it can also be filled with savory items, such as meats, and served as a secondo piatto.

PREVIEW
COPY

— *Pages Missing* —

Download the complete book online at www.approachguides.com

Campania



Insalata caprese.

Antipasti

- **Alici marinati.** Anchovies marinated in white wine vinegar.
- **Caponata.** A mixture of cooked eggplant, tomatoes, onions, peppers, capers, olives and celery, served in a sweet and sour sauce. Very good.
- **Insalata caprese.** Campania is the home of mozzarella di bufala and sweet San Marzano tomatoes, the two key ingredients in this signature salad. They are topped with fresh basil, olive oil and balsamic vinegar.
- **Mozzarella in carrozza.** Mozzarella placed between pieces of bread, dipped in flour and egg batter and then pan sauteed.
- **Peperoni imbottiti.** Sweet peppers filled with capers, olives, anchovies, bread crumbs, basil, garlic and parsley.
- **Sciurilli (aka fiori di zucca).** Stuffed zucchini flowers.
- **Totani.** Sauteed baby squid.

— *Pages Missing* —

Download the complete book online at www.approachguides.com



Pesto.

Sauces

- **Pesto alla genovese.** Liguria is the home of pesto alla genovese, a sauce composed of basil, pine nuts, olive oil, salt, garlic, Parmigiano-Reggiano and Pecorino Sardo that is blended with a mortar and pestle. It is traditionally served with trenette, trofie or gnocchi pastas. String beans and boiled potatoes often accompany the dish. Get it everywhere, as much as you can.
- **Tocco de carne.** A meat sauce, tocco de carne is best likened to a bolognese meat sauce without tomato puree added to the base. It is usually served with ravioli.

— *Pages Missing* —

Download the complete book online at www.approachguides.com

Extras

PREVIEW
COPY

Common Foods and Terminology

- **Acciughe** - anchovies (aka “alici”).
- **Aceto** - vinegar.
- **Acqua** - water.
- **Acqua minerale** - mineral water; served with (gassata/frizzante) or without (naturale) bubbles.
- **Acquapazza, all'** - a lightly herbed broth (garlic, olive oil and tomato) used for poaching.
- **Affettato** - sliced. Affettato misto is a mixed platter of cold cuts.
- **Affogato** - poached.
- **Affumicato** - smoked.
- **Aglio** - garlic.
- **Agnello** - lamb.
- **Agrodolce** - sweet and sour.
- **Agrumi** - citrus fruit.
- **Albicocca (pl. albicocche)** - apricot.
- **Alici** - anchovies (aka “acciughe”).
- **Amaro** - bitter.
- **Ammollicata (masc. ammollicato pl. ammollicati/e)** - covered in breadcrumbs.
- **Ananas** - pineapple.
- **Anatra** - duck.
- **Anguilla** - freshwater eel.
- **Animelle** - sweetbreads (thymus and pancreas).
- **Aperto** - open.
- **Arancia (pl. arance)** - orange.
- **Arista** - a roasted loin of meat.
- **Aragosta** - spiny lobster (no claws).
- **Arrosto** - roasted.
- **Asino** - donkey.
- **Assaggio** - a taste.
- **Astice** - clawed lobster (aka “elefante di mare”).
- **Baccalà** - salt-cured, air-dried cod.
- **Barbabetola** - beet.
- **Basilico** - basil.
- **Ben cotto** - cooked to well-done doneness.
- **Besciamella** - Béchamel sauce.
- **Bianchetti** - tiny newborn anchovies or sardines, typically served flash fried (aka “gianchetti” in Liguria).
- **Bicchiere** - A drinking glass.
- **Bietola** - chard.
- **Birra** - beer.

— *Pages Missing* —

Download the complete book online at www.approachguides.com

Where It's From

Location, location, location...it is fundamentally important in Italy where food products are produced. When buying Italian food products at a store in Italy (and at home), the **packaging will always provide you with location-based information**. However, this information can be a bit hard to translate, as often the name of the region in which it was produced is not given; instead, what is given is the **two-letter abbreviation for the regional province**.

To make things easier, we provide an alphabetical listing of the province abbreviations — along with the complete names of the provinces and the associated regions — so you too can know where your Italian food goods come from.

Province Codes

AG: Agrigento (Sicilia)

AL: Alessandria (Piemonte)

AN: Ancona (Marche)

AO: Aosta (Valle d'Aosta)

AP: Ascoli Piceno (Marche)

AQ: L'Aquila (Abruzzo)

AR: Arezzo (Toscana)

AT: Asti (Piemonte)

AV: Avellino (Campania)

BA: Bari (Puglia)

BG: Bergamo (Lombardia)

BI: Biella (Piemonte)

BL: Belluno (Veneto)

BN: Benevento (Campania)

BO: Bologna (Emilia-Romagna)

BR: Brindisi (Puglia)

BS: Brescia (Lombardia)

BZ: Bolzano (Alto Adige / Südtirol - Trentino)

— *Pages Missing* —

Download the complete book online at www.approachguides.com

Make a Suggestion

Did you eat something while traveling in Italy that we missed? Did you have an experience that might help future travelers?

Just email us at founders@approachguides.com and we will incorporate it in a future version of this guidebook that will be made available to you as a free update.

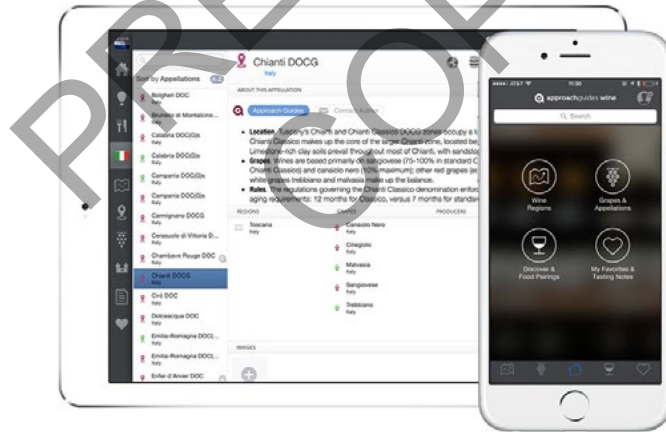
PREVIEW
COPY

The Wines of Italy

Italian Wine Guide



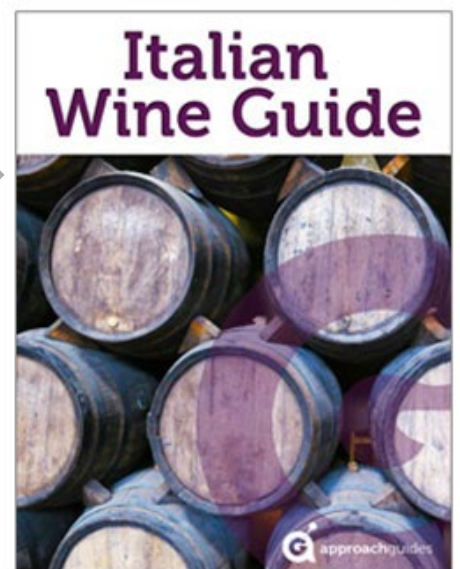
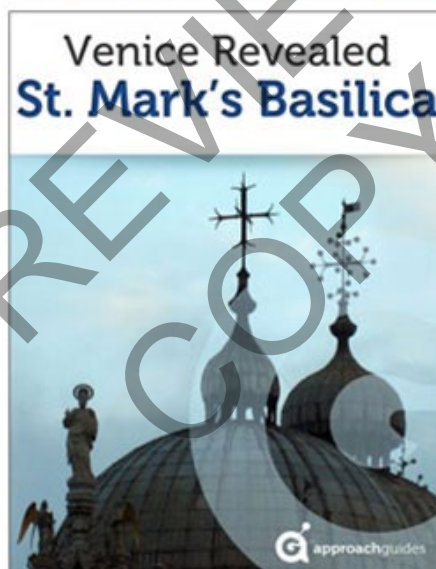
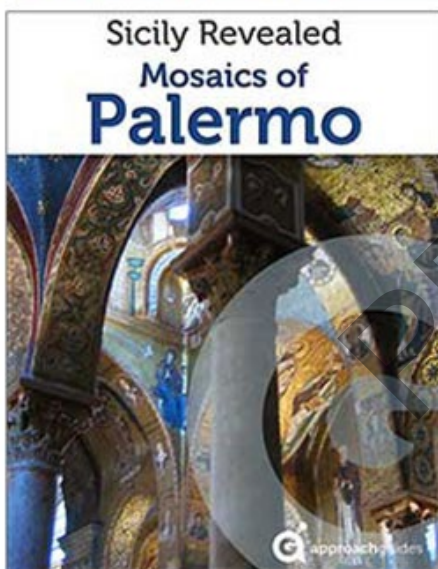
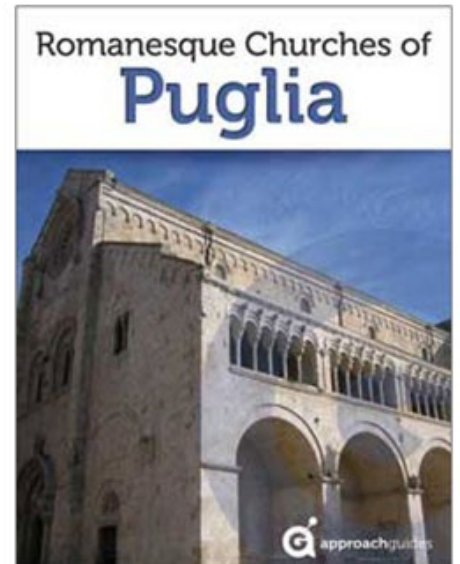
Italian Wine Guide by Approach Guides (www.approachguides.com)



Approach Guides Wine App for iPhone and iPad (wine.approachguides.com)

Continuing Travel in Italy

If you are continuing on to other cities in Italy, see our complete catalog of [Italy guidebooks](#).



Italy Reading List

We recently launched, [Trip Reads](#), our meticulously-curated collection of inspired information for the world's top destinations. We go beyond the "top 10" and "best of" lists, allowing travelers to appreciate the essence of a place.

Here are just a few of our Italy recommendations ([see the complete list](#)):

- **Innocents Abroad** A refreshing and funny travel narrative based on Mark Twain's writings from his 1867 steamship voyage to Europe, Egypt and the Holy Land. *By Mark Twain.*
- **"Man, The Drinker"** The uncovering of an ancient tomb, the Midas Tumulus, in central Turkey at the ancient site of Gordion, sparks Patrick McGovern's exploration of the origins of wine. *By Trey Popp.*
- **The Sounds of Italy** Listen to a personal collection of Italian tracks — heavily weighted to Neapolitan classics. The perfect pre-trip soundtrack.
- **The Legend of Old Befana** Just for kids! Delightful Italian Christmas legend about a busy old woman and her search for the Child King. *By Tomie dePaola.*

Visit [tripreads.com](#) to discover our Trip Reads for [Italy](#) and other destinations throughout the world. Enjoy your travels!

 **tripreads**
www.tripreads.com

Eat Slow Food

We have found that the best restaurants in Italy are those that remain true to the local cuisine. The country's **Slow Food movement** has championed this perspective and developed a great resource for travelers looking to eat local.

You will see Slow Food stickers on the doors of all of the restaurants that meet its **criteria**: sourcing food from local, high quality artisanal producers; having a menu that is true to the local cuisine and achieves successful prepared results; and delivering good value for money.

- **Getting the book or app.** We recommend purchasing a Slow Food book, called “Osterie d’Italia.” It really helps with restaurant selection and does a great job at highlighting the most traditional dishes. [Buy the book online](#) before you go, or if you want to travel light, [purchase it as an app](#).
- **Italian only.** Unfortunately, the book is only written in Italian (a limited English version is available in some bookstores in Milan, Rome and Florence). However, even if your Italian needs some work, you can easily discern the restaurant names and the recommended dishes, which are highlighted in bold typeface.



Packing List

PACKING LIST *for global voyagers*

We're constantly on the road and as you can imagine, have a pretty defined list of things that we never leave home without. Here's a peek at [what's in our luggage](#), from our favorite camera to portable wine glasses. It's the ultimate list for a seasoned traveler!

[View our packing list >](#)

PREVIEW
COPY

ABOUT APPROACH GUIDES



Travel Guides for the Ultra Curious

Since 2009, Approach Guides has been the ultimate resource for curious travelers. With a portfolio of digital guides and mobile applications that offer expert insights, context and on-location intelligence, we've reimagined the way travelers explore their destination, connect with the local culture and experience the world.

"We founded the company on the belief that knowing more about a destination enables richer travel experiences. And the desire to create a trusted travel resource — one that breaks from the pervasive "top 10" and "best of" lists to communicate the essence of a place — shapes all of our products."

David & Jennifer Raezer
Founders, Approach Guides

Reveal the Essence of Your Next Destination

You've never used a guidebook like this before. Each guide allows you to appreciate a destination's cultural highlights in a whole new light by providing context and insights found nowhere else. You'll discover a destination's unique story through our engaging, thorough explanations enhanced by high-resolution photos and detailed floorplans. We invite you to [explore our collection](#) of guidebooks.

- **Exclusive focus on cultural sites.** Approach Guides are focused exclusively on providing deep insight into your destination's best cultural sites and experiences.
- **Designed for digital.** Guidebooks are designed from the ground up for digital, the ideal format for today's traveler.
- **More interactive and visually oriented.** High-resolution images — maps, photos, floor plans, and illustrations — are often marked up with text to ease identification of key architectural and artistic elements.
- **Organized to make touring easy.** Featuring bullet points and fast navigation, Approach Guides make it effortless to absorb key themes and follow the itinerary.
- **Advice for getting the best cultural experience.** To help with planning, guidebooks offer logistical advice and provide links to online resources. Plus, we provide our personal tips for getting the most from your experience while on location.

- **Free updates.** All guidebooks are marked with version numbers; when we update a guidebook, existing customers can easily download the update for free.

Praise

Compulsive (and compulsively informed) travelers, the Raezers are the masterminds behind the downloadable Approach Guides, which are filled with a university course-worth of history and insights for 62 destinations worldwide. Why we love it. The Raezers share our desire for deep, well-researched information on the wonders of the world.

Travel + Leisure

What started as one couple's travel notes aimed at filling in the gaps in guidebooks has become Approach Guides — a menu of downloadable travel guides that cover cultural and historical topics of interest to thoughtful travelers. What's hot: Bite-sized travel guides that specialize in topics ranging from the foods of Italy to one that helps you explore the historical and architectural significance of Angkor's famous temple structures in Cambodia.

Los Angeles Times

PREVIEW
COPY

Join Our Email List!

Engage with the local culture.
Seek out adventure.
Revel in the experience.

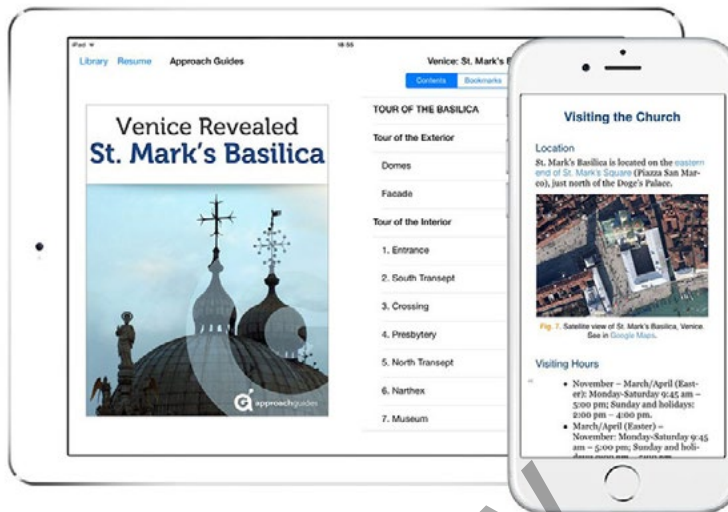
Be curious.

Join
our email list

Get culture-focused travel insights, plus
notifications of new and updated guidebooks.

[Join our email list](#)

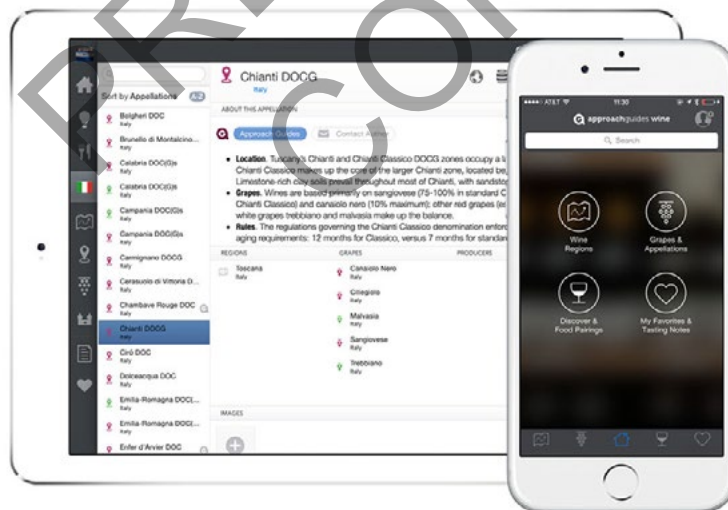
More from Approach Guides



Travel guides for the ultra curious

Approach Guides has more than 40 guides to the world's greatest cultural sites.

www.approachguides.com



Be the wine pro you always wanted to be

Rated #1 by Food & Wine Magazine, our wine app is the best way to learn about wine.

wine.approachguides.com



Find your Trip Reads

Thought-provoking stories for today's travelers from the world's top publishers, scholars and artists.
www.tripreads.com

PREVIEW
COPY