

May 2003



Restorations and Discoveries

Ercolano, Scavi

The Villa of Parchments

The monumental Villa of Parchments in Herculaneum is now for the first time open to the public, after a long restoration that recovered it out of the rubble of the eruption. It extends over three levels, measures 800 feet in length, and offers sweeping sea views. It belonged to Lucius Pisonis, father-in-law of Julius Cesar, who had it built in the 1st century B.C. as his retirement estate. The ground floor is frescoed, the upper floor and the pool area boast elaborate mosaics. Most of the artifacts retrieved, such as almost 100 sculptures in the Greek style, are now on display in the Archaeological Museum in Naples. The most striking finding was a

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parchment library with an extensive collection of books on Epicurean philosophy, that represents one of the major sources to date for our understanding of Roman culture in the late Republic.

Roma, Palazzo Venezia

Vasari's Seasons

In 1553, Vasari portrayed the traditions and rituals of farming with metaphors drawn from the Roman heritage. The large fresco of over 1000 square feet was removed from its original location in Palazzo Altoviti in 1888 before the building was demolished and installed in Palazzo Venezia over 40 years later, but never restored. The process is now complete, and the famous Homage to Ceres, the Pagan goddess of harvest, is now back in place.

Museums and Exhibitions

until July 31

Napoli, Museo Archeologico

Doomsday in Pompeii

August 24, 79 A.D. was truly the end of the world for Pompeii, Herculaneum and a few smaller villages on the slopes of the Vesuvius. The lava and the volcanic mud sealed them off for 17 centuries, until a chance discovery developed into a large scale excavation that still yields remarkable findings. This exhibition focuses on the casualties and captures the drama of everyday life at the moment it was disrupted by the forces of nature. The casts of 13 human beings – their bodies have vanished after leaving their shape in the lava crust - are snapshots of different attitudes in the face of death. Some look like they had given up, others were trying to escape to the last minute with their most precious belongings, like an affluent lady caught by the lava while running down the street with a purse full of her jewels. Frescoes, sculptures and other artifacts, most of them never displayed before, complement the 13 human casts bringing alive ordinary details in the life of common people and clarifying previously undocumented facets of Roman lifestyle.

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Concerts and Opera



May 10

Ravello, Villa Rufolo

D. Scarlatti, Cembalo Sonatas

Cembalist Enza Caiazzo

May 13, 16, 18, 20, 22, 24, 27, 30

Milano, Teatro degli Arcimboldi

G. Verdi, The Two Foscari

Conductor Riccardo Muti

Orchestra Teatro alla Scala

66th Maggio Musicale Fiorentino

May 11, 13, 15, 17, 21, 23

Firenze, Teatro Comunale

Corso Italia, 16

L. van Beethoven, Fidelio

Conductor Paavo Jarvi

Producer Robert Carsen

Don Fernando Stephen Milling

Don Pizarro Gidon Saks

Lenore Elizabeth Whitehouse

May 20, 22, 24, 27, 29

Firenze, Teatro Della Pergola

Via della Pergola, 12/32

W. A. Mozart, Clemency of Titus

Conductor Ivor Boltan

Producer Federico Tiezzi

Titus Ramon Vargas

Vitellia Hillevi Martinpelto

Servilia Veronica Cangemi

Seasonal Cuisine

Milanese-Style Veal Chops

4/5oz. veal chops on the bone, ¾" thick

8 oz. whole milk

2 eggs, lightly beaten

2 cups unseasoned breadcrumbs

4 oz. unsalted butter

1 tsp sea salt

1 lemon

(serves four as a second course)

1 - Trim any fat around chops. Pounding the meat thoroughly, reduce thickness to a ¼". Soak the chops in milk for one hour at room temperature.

2 - Drain meat from milk and dip into beaten eggs and then into breadcrumbs. Lightly pound breaded chops.

3 - In a large frying pan, melt butter over medium heat. When butter starts to foam, add chops and sauté for 2 to 3 minutes on each side, until golden.

4 - Remove chops from the pan and place them on kitchen paper to absorb excess butter, sprinkle with sea salt and serve immediately with sliced lemon.

Milanese-Style Veal Chops pair very well with a fresh tomato and basil salad.

Gianluca Guglielmi, A.G. Ferrari Foods

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Information deemed accurate but not guaranteed.

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