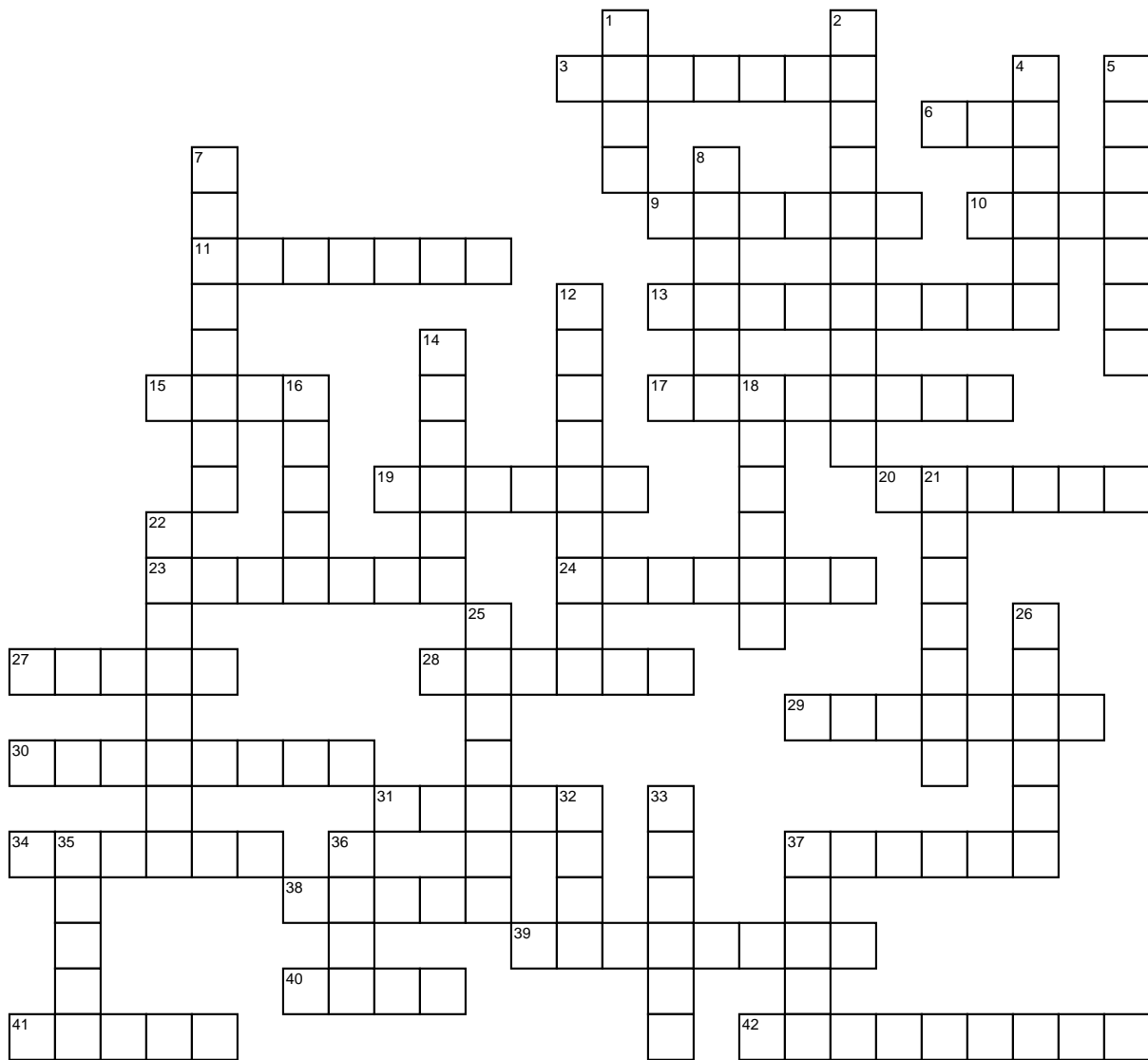


# Il Tavolo Italiano

## Enhanced Comprehensive Italian 2 - Lesson #1\_2 - comprehensive (Food)



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### ACROSS

- 3 - Staple for many salads
- 6 - Used to make wine
- 9 - Need it for coleslaw
- 10 - This and water used to be the menu in jail
- 11 - The French make a great soup with this
- 13 - Great with tomato, mozzarella and olive oil
- 15 - Sweet greenish fruit with a unique shape
- 17 - Green, bell and banana are a few
- 19 - Monkey's favorite fruit
- 20 - 2 slices of bread with something inbetween
- 23 - Large hunk of meat cooked in the oven
- 24 - Often used before adding rimmer to a glass
- 27 - They swam before they go to my plate.

- 28 - Used for limoncello
- 29 - Magic ones lead to giants
- 30 - Sweet, sour or great chocolated coated
- 31 - That bird hates the coloniel!
- 34 - What's up Doc?
- 37 - Not much taste
- 38 - As the elder woman said, where's the \_\_\_\_\_?
- 39 - Big boy, roma, beefsteak, etc.
- 40 - Got Adam and Eve into trouble
- 41 - Usually get one at my birthday.
- 42 - Gouda, Cheddar, Swiss, etc

### DOWN

- 1 - The origin of grits
- 2 - Whitish vegie that grows in heads
- 4 - Baked, scalloped or fries
- 5 - Small, round and green

- 7 - I use it in coffee
- 8 - Mmm mmm, chops, ribs and ham
- 12 - Little, redish on the outside, white in
- 14 - A stalk is great with peanut butter
- 16 - Like a Jolly Rancher
- 18 dolce - Great baked with butter and cinnamon
- 21 - Florida has a lot of them
- 22 - My favorite Thanksgiving guest :)
- 25 - Beef's younger relative
- 26 - Too much salt
- 32 - The best comes from olives
- 33 - Refreshing and inside the rind can be red, orange or green.
- 35 - Good for Italian food / bad for breath
- 36 - Makes an effective preservative with smoked meats
- 37 - The secret ingrediant for French recipies

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Solution:

