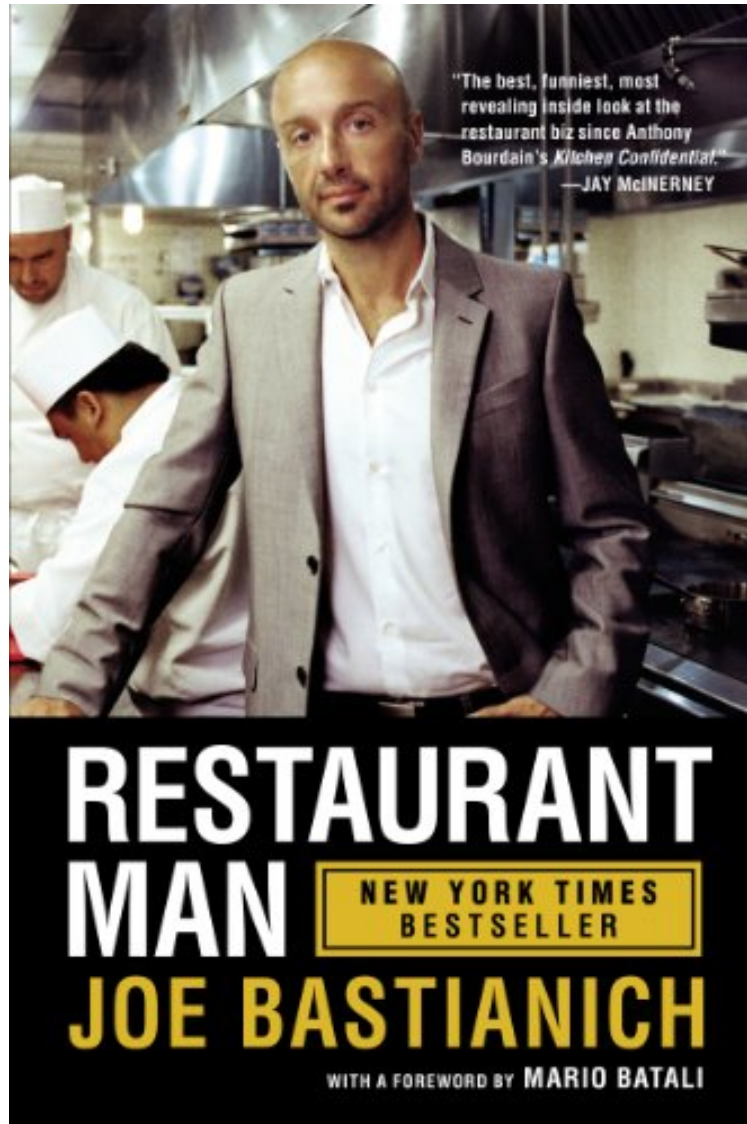


## Restaurant Man

*Joe Bastianich, Joseph Bastianich*

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**Joe Bastianich, Joseph Bastianich : Restaurant Man** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Restaurant Man:

1 of 1 people found the following review helpful. Mandatory Reading For Restaurant Biz By Geoffrey Kleinman I listened to the audiobook version of Restaurant Man, and I'd recommend that as the best way to consume this book. Part "how to" run a restaurant, part history of Italian food in NYC and part biography, Restaurant Man is an engaging look behind the scenes of restaurants and restaurant culture. Joe Bastianich is a great narrator and his depth of knowledge on the subject is clear. The book is best when it's breaking everything down on how a successful restaurant

actually works. Joe's journey through his time in Italy and Croatia and his journey through wine and winemaking is especially engaging. The book falters a bit when it starts looking at more contemporary issues, like Joe Bastianich's hard learned lessons on who to go into business with and what things don't work. Perhaps that part was a little too fresh in the writer's mind to have the depth of perspective and eloquence in storytelling. Restaurant Man is still required reading for anyone even mildly interested in getting into the restaurant business, and is a smart, funny, and engaging story, well told by its author on the audiobook. 0 of 0 people found the following review helpful. THIS BOOK IS THE BEST I MEAN THE BEST SINCE ANTHONY BOURDAINS KITCHEN CONFIDENTIAL By RITA THIS BOOK IS THE BEST I MEAN THE BEST SINCE ANTHONY BOURDAINS KITCHEN CONFIDENTIAL! THE DIFFERENCE IS THAT THIS BOOK IS FROM THE VIEW POINT AND EXPERIENCES OF BUYING AND MAKING RESTAURANTS SUCCESSFUL, IT IS ALSO ABOUT ONE MANS EDUCATION INTO THE RESTAURANT AND WINE INDUSTRY. AND COMING OF AGE. JUST THE HISTORY OF HIS FAMILY IS WORTH THE READ. DON'T MISS THIS ONE - I HOPE HE DOES A FOLLOW-UP. BUT IF NOT KEEP ON KEEPING ON "RESTAURANT MAN". 0 of 0 people found the following review helpful. A very enjoyable read - but the audio book is even better! By Tim Thompson My final assessment of this as an audiobook is "two thumbs up". To listen to this book in the author's voice provides an overlay of color that I'm sure I'd miss if I were reading it straight from a device. Joe Bastianich has been exposed to unique experiences through his family business and his partnership with Mario Batali. In this book, Joe shares the math and the attitude necessary to be successful in the restaurant business - always with humor and insight from one who's got money at risk. My father-in-law owned and operated three bakeries and three deli's on Long Island. And he told similar stories about the things they did, like going to the Bronx and Harlem to buy vegetables in the middle of the night, to keep food costs down. Anyone who has worked in the food service business will enjoy this book, and I would highly recommend it to anyone considering buying or starting restaurant.

“The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain’s Kitchen Confidential.” —Jay McInerney With a new foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In Restaurant Man, Joe charts a remarkable journey that first began in his parents’ neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain whet literary palates with Kitchen Confidential, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock ’n’ roll and hard-ass business reality, Restaurant Man is a compelling rags-to-riches chronicle that foodies, businessmen, and aspiring restaurateurs alike will be hankering to read.