



# taste of Italy

MAY 29<sup>th</sup> – JUNE 28<sup>th</sup>



A cuisine built on twenty-four centuries of classical heritage, **Italy offers one of the most beloved food cultures in the world.** From the aristocratic white truffles of Alba (Piedmonte) to the comfort foods of Campania, **Italy's distinct, regional cuisines detail a culinary road map of history, culture and great tastes.** Explore our departments for the most authentic flavors.

## il Formaggi (cheese)

We bring many of the **finest cheeses of Italy together in our market.** Here are a few from our extensive selection:

### Rocchetta

A creamy blend of goat, cow and sheep's milk achieves this harmonious balance of flavor. Dense, semi-soft and smooth in texture, Rocchetta is a very approachable cheese of exquisite quality.

### Langa La Tur

La Tur is a specialty of the Alta Langa region of Italy, and one of our most treasured cheeses. A blend of cow, sheep and goat's milk, its uniquely creamy, delicate flavor never fails to wow the taster.

### Fontina d'Aosta

This is a genuine Fontina from the Aosta Valley in the Italian Alps. One of Italy's great cheeses, it is dense and smooth with a delicate nuttiness and a hint of honey. When melted, the flavor is earthy with a taste of mushrooms.



### Parmigiano-Reggiano

Though it may be the most recognized of Italian cheeses, the sharp, savory, nutty Parmesan continues to win hearts. Our Parmigiano-Reggiano is the real thing – produced in Parma, Italy and aged to perfection.

### Robiola Bosina

A perfect, creamy blend of cow and sheep's milk from the Langa region of Italy, this flat, square little pillow contains a luxurious, silky paste with smooth, well-balanced flavors.

### Sovrano

A blend of cow and buffalo milks, Sovrano has the look and feel of Parmesan, with an intriguing and sprightly tartness that can only come from buffalo milk (approx. 20%).



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## La Specialita della Casa (entrées)

(Available à la carte or with two sides for our Bistro Meal price.)

### Penne with Salsa Cruda \$6.99/lb

Fresh tomatoes, olives, capers and fresh basil, marinated in olive oil with garlic and shallots.

### Penne with Roasted Eggplant \$6.99/lb

Garlic-thyme roasted eggplant and tomatoes finished with olive oil, vinegar and ricotta salata.

### Spaghetti Bolognese \$6.99/lb

Classic, full-bodied ragu of veal, pork, beef and tomatoes.

### Fusilli with Balsamic Vegetables \$6.99/lb

Grilled zucchini, yellow squash and grape tomatoes finished with extra virgin olive oil, balsamic vinegar and fresh perline mozzarella.

### Fettuccini with Mushroom Medley \$6.99/lb

Porcini, oyster, shiitake, and baby portobello mushrooms in a creamy sauce.

### Orecchiette with Sausage & White Beans \$6.99/lb

Tiny disk-shaped pasta ("little ears") with hot Italian sausage, cannellini beans, broccoli rabe, white wine and hot pepper flakes.

### Pasta Puttanesca \$6.99/lb

Rigatoni in an aromatic tomato sauce with olives, capers, garlic and anchovies.

### Swordfish Caponata \$18.99/lb

Grilled swordfish topped with caponata of eggplant, tomato, peppers, onions, golden raisins, pine nuts, capers, red wine vinegar and extra virgin olive oil.

### Calamari & Fennel Salad \$12.99/lb

Lemon-marinated, grilled calamari with fennel, tomatoes and olives in a light citrus-herb dressing.

### Chicken Saltimbocca \$12.99/lb

Chicken cutlets marinated in white wine, then topped with fresh sage and thinly sliced prosciutto di Parma.

## Sandwiches

### Genoa Salame & Provolone Ficelle

Columbus Genoa salame & Belgioioso provolone with extra virgin olive oil on a long, thin, crispy loaf.

### Prosciutto, Fig & Fontina Ficelle

Prosciutto di Parma, Fontina, fig preserves, balsamic vinegar, and extra virgin olive oil on a long, thin, crispy loaf.

### Mortadella & Provolone

Columbus Mortadella with Belgioioso provolone, black olive spread, olive oil-cured tomatoes, arugula, and balsamic vinegar on an onion roll.

### Parmacotto Black Truffle Ham Sandwich

Parmacotto black truffle cooked ham, arugula, roasted red peppers, and black truffle aioli on an onion roll.

### Prosciutto di Parma Panini

Prosciutto di Parma, fresh mozzarella, beefsteak tomatoes, fresh basil, and extra virgin olive oil on crusty ciabatta bread.



## Delicatessen

### Balducci's Prosciutto di Parma

\$21.99/lb

Classic Italian cured ham from the Parma region of Italy. Smooth, rich, and aromatic; slice it paper thin for sandwiches, or pair with fresh figs or melon.

### Creminelli

Prices Vary

Based in Seattle and founded by Cristiano Creminelli; only choice cuts of pork from select breeds are used. The resulting meat is well-marbled and rich, creating a deliciously aromatic and authentic Italian salame. Choose from: Cacciatore, Casalingo, Piccante Salame.

### Columbus Salame

Prices Vary

This artisan, hand-tied Italian-style salame from San Francisco is made with high quality pork and authentic seasonings. Select from: Cacciatore, Calabrese, Crespone, Felino, Finnochiona, Genoa Salame, Hot Coppa, Italian Dry Salame, Mortadella, Pancetta, Sopressata.





## Il Contorno (the side dish)

### Zucchini, Tomato & Mint Salad \$6.99/lb

Grilled zucchini and grape tomatoes finished with lemon zest, fresh mint leaves and extra virgin olive oil.

### Grilled Asparagus with Crispy Speck & Pecorino Romano \$12.99/lb

Grilled asparagus tossed with crispy bits of smoked prosciutto and shaved Pecorino Romano cheese.

### Broccoli Rabe with Roasted Garlic \$7.99/lb

Tender broccoli rabe tossed with garlic-infused olive oil, roasted garlic cloves, and red pepper flakes.

### Polenta Frita \$6.99/lb

Polenta triangles stuffed with thinly sliced prosciutto di Parma and Fontina cheese, fried until golden brown and crispy.

### Risotto Milanese \$1.99/ea

Creamy, saffron-infused Arborio rice finished with Parmesan cheese.

### Tomato Mozzarella Salad \$9.99/lb

Fresh mozzarella and grape tomatoes tossed with fresh basil and extra virgin olive oil.

Only the freshest and most authentic ingredients make our dishes something extraordinary!

## L'Alimentari (pantry items)

### Dress Italian Pasta Sauce \$6.99/ea



Onion & Basil, Sun-dried Tomato, Sweet Cherry Tomato and Red Pepper Chili.

Truly great sauce takes time. Crushed Italian tomatoes, olive oil and sea salt are slow cooked and reduced for a naturally thick and smooth consistency, without sugar or starch. Choose from

### Balducci's Balsamic Vinegar \$8.99/ea

This classic, sweet, barrel-aged vinegar is bottled exclusively for Balducci's in Modena, Italy. Acetified white and red grapes are aged in oak and take on a light, "oaky" flavor. The grapes are then blended to create this sweet-tart, full-flavored vinegar. We recommend drizzling on slices of Parmesan cheese, deli meats, omelets and even strawberries.

### Rustichella Pasta \$5.99-\$6.99/ea

Made from stone ground durum flour from hard winter wheat and pure spring water, this pasta is extruded from 19th century bronze dies and air dried for 56 hours. Choose from: Penne Rigate, Spaghetti, Pappardelle Egg Pasta and more.

### Maestri Pasta \$4.49/ea

This pasta line is made with high quality durum wheat semolina, which holds its shape during cooking. Maestri uses "bronze draw plates" to pull its pasta to maintain its famous rough and porous texture – ideal for holding sauces. Choose from: Bucatini, Penne 5-Color and more.

### Moretti Polenta \$4.99/ea

Polenta, a staple of Northern Italy, is traditionally a simple dish of cooked cornmeal, making a delicious side dish for roasted meats. Moretti carefully selects varieties of corn and air-dries them in open barns until hardened. The kernels are carefully stone ground and packed in air-tight seal bricks to retain their natural freshness and superior flavor. Choose from: Bramata (course), Lampo (quick), Friulana White, and Buckwheat.

### Castellana Crostini \$3.99/ea

Made in Italy with all natural ingredients, including Italian bread flour, extra virgin olive oil, water and sea salt. Perfect for dips, salads and soups. Choose from: Traditional, Sea Salt, Garlic, and Fennel.

### illy Coffee \$10.99-\$12.99/ea

Headquartered in Trieste, Italy, illy coffee is made from Arabica beans, which ensures a bolder, more aromatic blend of coffee than other brands. It is a mix of intensity and control. Now available for drip coffee makers! Choose from Whole Bean, Ground, and Scuro (fine) varieties in Regular or Decaffeinated.

# Italy taste of

## Pane

### Ciabatta

The Italian word for “slipper,” ciabatta has a chewy center and a crispy exterior. Perfect for dipping in olive oil.



### Italian Semolina

A long, football-shaped, light yellow bread, with a crisp crust and soft, chewy center. Great for sandwiches or garlic bread.

### Focaccia

Eaten as a snack or served as an accompaniment to soups or salads, Focaccia makes a perfect pizza crust, is ideal for rich sauces and stews, and is great dipped into flavored olive oil.

## Dolci (sweets)

### Gelato

Gelato is a truly simple pleasure found everywhere in Italy. On any given street corner, you’ll see both natives and tourists enjoying this extremely flavorful, intensely velvety ice cream dessert. Our Balducci’s gelato, made from traditional recipes, has a smooth, dense and silky texture.

### Tiramisu

Tiramisu, literally translated, means “carry me up,” presumably to heaven. A decadent combination of mascarpone, whipped cream, espresso and lady fingers, tiramisu more than lives up to its name.

### Biscotti

These twice baked Italian cookies are made for dunking into coffee or tea. Try these flavors: Apricot Pistachio, Almond Cherry, Brownie, Almond, Chocolate and Hazelnut.

### Cannoli

A Sicilian specialty, cannoli is a beloved dessert in the US. Deep fried pastry shells are filled with whipped ricotta and bits of chocolate.

### Three Cheese Semolina

Three classic Italian cheeses - Asiago, Parmesan and mozzarella – bring out the flavor of the soft interior with a hearty crumb and golden crust; simply delicious! **Not available in NY or CT.**

### Pepperoni Bread

With its light, chewy inside and crackly crust, this pepperoni filled bread is the perfect appetizer! Serve with marinara as a dipping sauce, or with your favorite flavored olive oil. Excellent as a bruschetta; or served with soup and salad. **Not available in NY or CT.**

## Regali D’Italia (gift basket)



We’ve selected the best of the best from our shelves for our Italian-themed baskets.

### Pasta Passion \$100

Basket includes: Roberto Breadsticks, a selection of Don Pepe pastas (ziti, bowtie, spaghetti, and elbow), Balducci’s Marinara Pasta Sauce, Balducci’s Tomato Basil Pasta Sauce, San Giuliano Olive Oil, Balducci’s Chopped Garlic. Comes with cheese grater, pasta rake and a colander.



### Taste of Italy \$50

Basket includes: Perugina Baci Chocolate 2-piece, Gia Green Pesto Paste, DeCecco Cut Zita, Pomi Marinara Sauce, Torino Tuscan Flatbread and Amaretti ni Virginia Crunchy Cookies.

## STORE LOCATIONS

10323 Old Georgetown Road, Bethesda, MD (301) 564-3100  
600 Franklin Street, Alexandria, VA (703) 549-6611  
6655 Old Dominion Drive, McLean, VA (703) 448-3828

1050 East Putnam Avenue, Riverside, CT (203) 637-7600  
1385 Post Road East, Westport, CT (203) 254-5200  
15 Palmer Avenue, Scarsdale, NY (914) 722-0202