



# Specialty Items

Here are a few Italian specialties that we carry.

Farina di ceci “chickpea flour” **Gluten Free!**

Farina di castagna “chestnut flour” **Gluten Free!**

Farina di nociola “hazelnut flour” **Gluten Free!**

Farina 00 Caputo , La farina di Napoli. The best pizza flour available.

Polenta **Gluten Free!**

Carnaroli Rice **Gluten Free!**

Riso Nero di venere “black rice grown in the Po Delta -Ferrarra” **Gluten Free!**

Risotto Milanese **Gluten Free!**

Risotto a Tartufo **Gluten Free!**

100% Corn Cous Cous “Ferarra” **Gluten Free!**

Farro Organic

Farro con verdure

Dry Italian Lentils

Dry cannellini beans

Taralli finocchietto

Taralli peperoncino

Crostino rosmarino

Crostino pecorino/parmigiano

Grissini

Hot peppers in oil “Calabria”

Semi dried cherry tomatoes “Marche”

Hand picked wild mushrooms “Alburno, the Dolomites of Campania”

Porcini sot’Oilo

Funghi Rositi

Grilled fennel in oil “ La Morra ,Piedmonte”

Caponata Siciliana

Mushroom Truffle Pate “Lombardia”

Porcini Mushroom Pate



## Specialty Items

Olive Pate: green or black

Artichoke pate

Capers in salt

Caperberries

Ventresca di Tonno "Sushi grade Sicilian Tuna Belly packed in pure olive oil"

Tonno in olio di oliva "Sicilian tuna in pure olive oil"

Acciughe Salata "Anchovies packed in salt" Sicily

Filletti di acciughe in olio di oliva "Anchovies packed in pure olive oil" Sicily

Pasta di Acciughe "Anchovy paste"

Vongole al naturale "Italian Whole Baby clams in natural juice"

Sapori di Liguria "Ligurian herbs blended with sea salt"

Fiori & Salt "Aromatic, esthetically-appealing blend of sea salt & 10 types of edible Flowers".

Winter White truffle E.V.O.O

Aceto Balsamico "Sofi Award winning 6 year Balsamic Vinegar di Modena"

Aceto Balsamico bianco "white Balsamic vinegar" Lombardia

"Sweet Marsal Wine"

Mostto Cotto "Montepulciano d' Abruzzo Grape Must"

Miele di Castagno " Tuscan Chestnut Honey"

Miele al Tartufo " Truffle Honey"

Confettura extra di fichi " Fig Jam" Piemonte

Confettura extra di uva Montepulciano "Montepulcino Grape Conserve"

Confettura extra di uva Chianti " Chianti wine jelly"

Confettura di Pere e Moscato " Pear and Moscato wine jelly"

Confettura di Amarena " Amerena Cherries Jam"

Fichi al forno al Barolo "Oven dried Figs in Barolo wine"

Mostarda di Cremona "Fruit preserved in a mustard syrup"

Hazelnut cookies "Piemonte" **Gluten Free!**

Farro cookies "Piemonte"



## Specialty Items

Amaretti Sassellese cookies “Liguria” **Gluten Free!**

Amaretti di Saronò

Pane di Stella cookies -Mulino Bianco

Baba au rhum “small cakes soaked in rum”

Grano Cotto per Pastiera “cooked wheat for making “la Pastiera Napolitana” Easter

Cedro/Citron “Candied fruit for making Pannettone /Pastiera “ Easter

Pane di Pasqua “Traditional semi sweet bread with egg” Easter

La Pastiera Napolitana “A traditional Neapolitan Easter Cheesecake “ Easter

Colomba di Pasqua “An Italian traditional Easter Sweet Braed/Cake” Easter

Panettone “An Italian Traditional Christmas Sweet Bread/Cake” Christmas

Pandoro “ An Italian Traditional Golden Christmas Bread/Cake” Christmas

Panforte “An Italian Traditional Fruit Cake” Christmass

Torrone “Italian Nougat which come in both soft or hard”

Cotechino “Italian Sausage typically served for the new year” Christmas

Espresso : Lavazza, Kimbo, Illy, Illy isimo.

Tea :Bonomelli Camomile

Bevaerages: (San Pellegrino Aqua, Chinotto, Aranciatta, Limonatta, Pomello, Blood Orange, San Bitter). Crodino. San Benedetto Aqua, Aqua Pana , Aqua Fuggi.



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## Specialty Items

Bialetti : Moka express stove top espresso makers available in: 1,3,6,9,or12,cups.

Replacment gaskets and filters available for all sizes.

Pizza Baking Sets: include stone, stone holder , wood peel, and pizza cutter.

Wines:

Red

Barolo, Rosso di montalcino, Chianti Classico Riserva , Chianti Classico, Chianti, Primitivo di Manduria, Valpolicella Classico Superiore Ripasso, Barbera d' Alba, Dolcetto d'Alba, Aglianco del Vulture, Ruche, Sangiovese di Toscana, Montipulciano d Abruzzo, Pinot Nero, Merlot, Malbec.

White

Vernaccia di San Gimignano , Greco di Tufo ,Pigato ,Verdicchio , Grillo, Orvieto, Frascati,Soave, Pinot Grigio, Prosecco, Moscato Rosato, Chardonnay, Sauvignon Blanc.



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