



PASSPORT OF Italy



LENGTH OF STAY:

OCTOBER 7 - NOVEMBER 3



**DELALLO
PASTA SAUCE**

\$3.99

SAVE \$1.70



**COLAVITA
PREMIUM ITALIAN
EXTRA VIRGIN
OLIVE OIL**

34 OZ.

\$19.99

SAVE \$9.50



Busch's Kitchen
**ASIAGO
MEATBALLS**

\$5.99 LB.

SAVE \$2 LB.



**SAN POLO RUBIO
TOSCANA**

750 ML. - TUSCANY

\$17.99

SAVE \$7

FINAL PRICE WHEN
YOU BUY SIX OR MORE

\$16.19



Busch's Kitchen
**ITALIAN CHEESE
& WINE PORK
SAUSAGE**

\$3.99 LB.

SAVE \$2 LB.

ASSORTED FLAVORS



**PALAZZO NUOVO
CHIANTI RISERVA**

750 ML. - TUSCANY

\$17.99

SAVE \$3

FINAL PRICE WHEN
YOU BUY SIX OR MORE

\$16.19



Hand Cut
**PARMIGIANO
REGGIANO**

AGED 24 MONTHS

\$14.99 LB.

SAVE \$5 LB.



Baked Fresh In Our Artisan Oven
**BUSCH'S BAKERY
SOUTHERN ITALIAN BREAD**

16 OZ.

\$4.49

SAVE 50¢



DELALLO IMPORTED GRANINO CHEESE

8.5 OZ.

\$7.99

SAVE \$2



SAN POLO ROSSO DI MONTALICINO, DOC

750 ML. - TUSCANY

\$31.99

SAVE \$5

FINAL PRICE WHEN YOU BUY SIX OR MORE

\$28.79



MARY TAYLOR VENETO FRIZZANTE

750 ML. - VENETO REGION

\$9.99

SAVE \$8

FINAL PRICE WHEN YOU BUY SIX OR MORE

\$8.99



BELGIOIOSO FRESH MOZZARELLA CHEESE

8 OZ.

\$4.99

SAVE \$1



LOCATELLI ROMANO

FRESH CUT BY THE POUND

\$14.99 LB.

SAVE \$4 LB.



QUERCETO CHIANTI CLASSICO

750 ML. - TUSCANY

\$14.99

SAVE \$3.50

FINAL PRICE WHEN YOU BUY SIX OR MORE

\$13.49



MENABREA BIONDA ITALIAN LAGER

6 PACK / 11.2 OZ. - NORTHERN ITALY

\$13.99

SAVE \$1



VERONI ITALIAN SLICED MEATS

4 OZ.

\$5.99

SAVE \$2



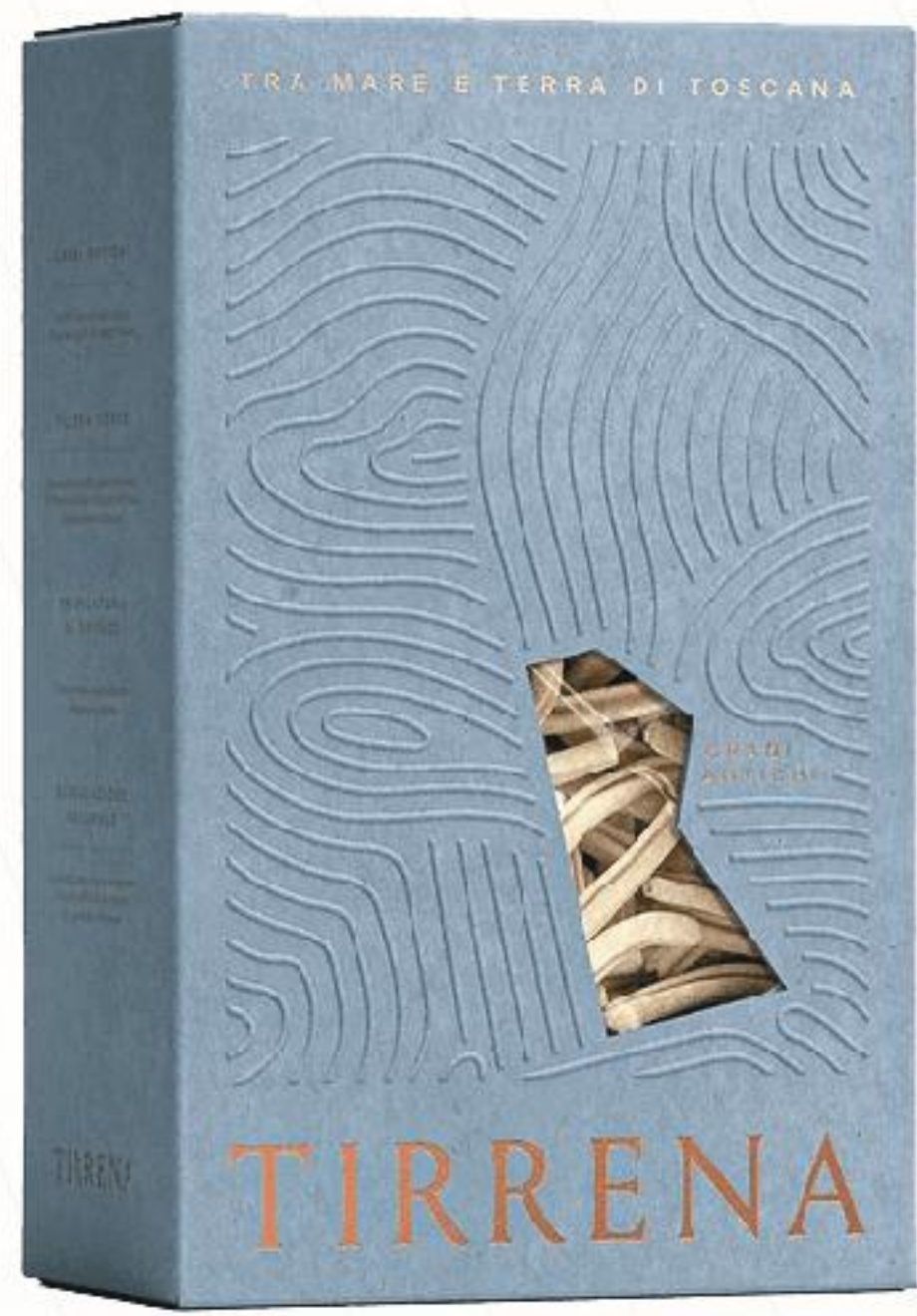
TAVERNELLO Italian Wines

PERFECT PAIRINGS FOR CHEESE & CHARCUTERIE

Pinot Grigio Delle Venezie, Sangiovese Romagna
Montepulciano d' Abruzzo, Lambrusco



PASSPORT Italy



TIRRENA PASTA

16 oz.

\$8.99

SAVE 50¢



**LAUDEMIO FRESCOBALDI
EXTRA VIRGIN OLIVE OIL**

16.9 oz.

\$29.99

SAVE \$3



**BOTTICELLI
BALSAMIC VINEGAR**

16.9 oz.

\$6.99

SAVE 70¢



PERUGINA BACI

4.4 oz. - PERUGIA, ITALY

\$8.49

SAVE \$1.50



**DELALLO
SAN MARZANO TOMATOES**

28 oz.

\$3.99

SAVE \$1.70



**Catelli Brothers
FRESH HAND CUT
VEAL SCALLOPINI**

\$15.99 LB.

SAVE \$3 LB.

PREMIUM INGREDIENTS





A Tavola! AROUND THE TABLE WITH BUSCH'S KITCHEN

CHICKEN PICATTA WITH ITALIAN GREEN BEANS



WINE PAIRING
CANTINA DI GAMBELLARA
MONOPOLIO SOAVE CLASSICO
750 ML - VENETO REGION

\$11.99

SAVE \$3



Busch's Kitchen
ITALIAN GREEN BEANS

\$7.99 LB.

SAVE \$1 LB.

Busch's Kitchen
CHICKEN PICATTA
\$6.99 EA.
SAVE \$1 EA.

SEAFOOD PASTA



Live
FRESH MUSSELS
32 oz. - PRODUCT OF CANADA

\$6.99 EA.

SAVE \$3 EA.



Live
LITTLE NECK CLAMS
1 DOZEN - PRODUCT OF USA

\$5.99 EA.

SAVE \$2 EA.



TIRRENA PASTA
16 oz.

\$8.99

SAVE 50¢

WINE PAIRING
MEZZACORONA
PINOT GRIGIO
750 ML - TRENTO
NORTHERN ITALY

\$9.99

SAVE \$3

FINAL PRICE **\$8.99**
WHEN YOU BUY SIX OR MORE



APEROL SPRITZ

Ingredients:

- 3 ounces Avissi Prosecco
- 2 ounces Aperol Liqueur
- 1 ounce Club Soda or Sparkling Water
- 1 orange slice

Instructions:

1. Fill a large wine glass or rocks glass with ice (about $\frac{3}{4}$ full).
2. Add the Prosecco & Aperol. Stir gently to combine.
3. Top with Club Soda or Sparkling Water & garnish with an orange slice.

Note: For a Limoncello Spritz, substitute 2 ounces of Italian Limoncello for the Aperol.



DIPPING OIL

Ingredients:

- 2 teaspoons fresh garlic, finely minced
- 1-2 teaspoon balsamic vinegar
- 1 tablespoon DeLallo Dipping Spice
- 2 tablespoons fresh parsley, minced
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon crushed red pepper flakes
- $\frac{1}{2}$ cup olive oil, extra virgin
- 1 loaf Busch's Southern Italian Bread, cut into $\frac{1}{2}$ -inch thick slices

Instructions:

1. Combine the fresh minced garlic, balsamic vinegar, Dipping Spice of choice, parsley, salt, black pepper, and crushed red pepper in a small mixing bowl.
2. While whisking constantly, slowly pour the extra virgin olive oil into the bowl of spices. Whisk until all the spices are fully blended with the oil. Set aside for 10 minutes to allow the herbs and spices to infuse into the olive oil.
3. Transfer the infused olive oil to a shallow dish and serve with slices of crusty baguette bread.

