

MERCATO

We pride ourselves on providing you with meticulously researched and selected artisan specialty food from Italy

badia a coltibuono- extra virgin olive oil (16.9oz/33.8oz).....\$36/\$63

this classic Tuscan olive oil has been produced since 1058

villa manodori-aceto balsamico (8.5oz).....\$45

artisanal balsamic by Massimo Bottura, chef of Osteria Francescana in Moderna

cavalli- balsamic vinegar (8.45 oz).....\$24

aged in barrels of oak, chestnut, mulberry and juniper

cavalli- soft & fruity vinegar (8.45 oz).....\$24

for those who prefer a sweeter taste in their balsamico

badia a coltibuono- red wine vinegar (16.9 oz).....\$27

after natural fermentation this balsamico is trickled over wood shavings

tentazioni- white truffle honey/acacia (230g).....\$40

golden clear and delicate, aromatized with the earthy flavor of truffles

safinter- saffron filament (1 g).....\$36

"guaranteed to be the finest saffron in the world"

ravida- sea salt (17.8oz/7.14oz).....\$10/\$16

harvested from the Mediterranean waters along the western coast of Sicily

bulloni- Sardinian crisp bread (8.9 oz).....\$16

this cracker-like bread was a staple for nomadic Sardinian shepherds

bulloni- Sardinian crisp bread with extra virgin olive oil.....\$19

bulloni- Sardinian miniature crisp bread (3.55 oz).....\$7

campanini- vialone nano (16 oz).....\$6

this traditional Italian rice is ideal for perfectly creamy risottos

benedetto cavalieri- (17.6oz).....\$8

"delicate methods" of production guarantee this pasta is more nutritious

- **penne rigate**
- **casarecci**
- **spaghettoni**
- **fusilli**

sapori di casa- (8.8oz).....\$8

this egg pasta delivers on it's name "homemade taste"

- **pappardelle**
- **fettucini**
- **sage tagliatelle**
- **pepper tagliatelle**