

# Flavors of ITALY

Celebrating Italian Cuisine!

## *Parmigiano Reggiano*

Made in Parma, The Fresh Market's salty and sharp cheese is aged a minimum of 18 months before it is evaluated to ensure it meets the highest standards of export quality. Those that pass the inspection are given a seal and the wheels are left to carefully mature in Italy for a minimum of 24 months. Only the highest quality wheels are shipped to The Fresh Market's stores.

## *Artisan Pasta*

From the mountainous terrain of Umbria, where the cuisine is hearty and soulful, comes The Fresh Market's Artisan Pasta. Bronze-die cut and slowly dried into sturdy shapes to hold your favorite sauce, this artisan-crafted delicacy comes from the Bartolini family, an enterprise 150 years strong.

## *Fresh Mozzarella*

The Fresh Market's hand-made mozzarella is a creamy delight with a texture perfect for caprese salads.



## *Gelato*

Made in Italy with an authentic recipe, The Fresh Market's Gelato boasts simple ingredients with a burst of flavor! This gelato is slow churned in small batches and quickly frozen to maintain its rich, creamy texture.

## *Ciabatta Bread*

With a thin crust and open, airy pockets inside, The Fresh Market's ciabatta is shaped and scored by hand and baked fresh in store. Enjoy this light, yet hearty bread with dips, spreads and cheese.

## *Tiramisu*

Delicate and creamy, The Fresh Market's tiramisu is made with mascarpone and ladyfingers imported from Italy. Complemented by subtle coffee and coffee liqueur flavors and lightly dusted with cocoa, this is an indulgent treat.

## *Canoli*

Crunchy and creamy in the same scrumptious bite, the crispy cannoli shells are flavored with cinnamon and honey and filled with a creamy, sweetened ricotta mixture studded with chocolate chips.