

PASTA NOSTRA

PRODUCT INFORMATION SHEET

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PASTA

Pasta Nostra means Our Pasta, and our pasta has been made with eggs from Soffer's farm in Branford, CT for nigh onto 25 years. The Soffer brothers feed their hens a healthy diet—no hormones, no antibiotics—and their eggs are about as good as it gets. It used to be that you could buy these eggs at the Good Food Store on Route 1, a tradition that continued even after Wild Oats took them over. When Whole Foods bought them out they replaced Soffer's super fresh local eggs with their own brand that come all the way from nearby Texas. So much for Whole Foods commitment to local agriculture!

Because our pasta is fresh and soft it cooks very quickly. Cook in abundant boiling water with enough salt that it tastes like a slightly salty soup. In a 10-quart pot this should be as much as 1/3 cup. Do not be alarmed at this large quantity of salt as most of the salt goes down the drain—only a little of it actually gets into the pasta. On the other hand, if the water is not salty enough, the pasta will be flat and insipid tasting.

Our pasta will keep for about 10 days in the fridge. If it starts to smell fermented (like sauerkraut) it is too old. It freezes very well and should be frozen in Baggies in the exact size portions you will cook. Drop the frozen pasta into the boiling water and it will amazingly separate into its many strands. Immediately stir with a fork. Cook the same as for fresh. Linguine cook in about 2 min; Angel Hair in 1 min; Tonnarelli take about 5.

YIELD: A pound of flat pasta like angel hair or linguine will feed 3 people a good sized main dish when served with a typical sauce like marinara or clam sauce. For a traditional Italian dinner where pasta is only a first course serve 5 people to the pound (otherwise they will not be able to eat what follows). Of course, where the pasta will be added to soups or thick *minestre* like bean sauces, a pound will probably be enough for 5 to 6 hearty servings.

LASAGNA SHEETS require special handling. To make cannelloni cut them (before cooking) to the desired size (they will grow only a little during cooking). For our cannelloni we cut them into three equal pieces per sheet. For lasagna we leave the sheets whole.

To cook: drop one or two sheets into abundant boiling, salted water. **Cook exactly 60 seconds.** Remove with a strainer (spoons or tongs will NOT work). Shake out excess hot water letting it fall back into the pot. Drop the pasta immediately into a pot of cold water for a couple of seconds. Immediately open the cooked pasta and take it out of the water. Use it immediately to make your lasagna or cannelloni. Then start cooking another couple of sheets. Repeat this procedure until all the pasta is used up. Freezing these sheets is not recommended.

YIELD: A pound will make a small pan of lasagna or 27 cannelloni.

SPELT or FARRO PASTA: In the good old days when we destroyed each other with clubs and spears instead of guns and missiles all pasta was brown and it was made from whole grains like barley, oats, wheat, spelt, rye, etc. Often it had legume flours incorporated into the dough such as fava or chickpea flours. Our spelt pasta is made from Soffer Eggs and VitaSpelt organic whole grain flour. For vegetable sauces, bean sauces and cheese sauces, where its nutty flavor works very well, it is unsurpassed as it is a much more complete food than white flour pasta. Unlike whole wheat pasta spelt pasta is not gummy inside. Figure on a little more cooking time, about an extra minute to a minute and a half.

FILLED PASTA

AGNOLOTTI: These little half-moon ravioli are filled with Reggiano Parmigiano & Ricotta cheeses, which account for their chew and their great flavor. They are best loved here coupled with the

SAUSAGE & PEAS SAUCE, but they are also great with meat sauce, marinara sauce and especially with pesto. They freeze well and we are likely to sell them to you in that state. Frozen or fresh, drop them into boiling water for only a few minutes (2-3). Do not overcook as they will open and spill their precious cheese. Drain them and toss them in a mixing bowl with the sauce. At this point they benefit from being allowed to rest on top of the stove for a few minutes. Keep them very hot and give them an occasional stir. Just before serving make sure they do not need any additional moisture—if they do, just stir in a bit more sauce or water.

YIELD: A pound will feed 3 people a nice main course.

CHEESE RAVIOLI: Back in the 80's when our store was open we made our ravioli in large quantities by machine. Those we serve today in the restaurant are made by hand and filled with ricotta, parmigiano and romano cheeses. Our ravioli is especially tasty because the filling is real reggiano parmigiano, pecorino romano from the province of Rome (not Wisconsin or Argentina or even Sardinia). They cook in about 5 minutes. We do not recommend it, but if you must freeze them it is important to make sure that they do not stick while freezing as they will never come apart. After they are frozen you can pack them into containers or Baggies and take out what you want to cook at any time. Great with meat sauce or marinara but UNSURPASSED with Roast Pork Sauce.

YIELD (any type of ravioli): A pound will feed 2 people a main dish or 4 a first course.

CANNELLONI Hand-filled pasta tubes sold three to the order in a small aluminum pan. They can keep a week in the fridge or be frozen. Thaw before baking. To bake: open the cover and put a spoonful or two of selected sauce on top. Replace cover and bake 375 F for 12 minutes. Remove cover and bake another 12 minutes or until they puff a little and brown on the edges. Remove from pan with a spatula and separate the three cannelloni. Put on plate(s), nap with more sauce and serve.

The ultimate sauce for this is Roast Pork Sauce but meat sauce or marinara will also do.

YIELD: Three cannelloni make a big meal—some people prefer only two. For a first course one, though it may seem skimpy, is sufficient.

LASAGNA At this time we can prepare a lasagna for you in your own pan only. You must bring us the pan **the week before** we are to fill it for you. The pan must be glass, ceramic, porcelain or stainless steel—**aluminum is not safe and will not be filled!** The pan must be clean and have your name on it (use masking tape for this). To calculate the cost we weigh the pan before and after filling.

The lasagna we will make is traditional Southern-style lasagna made with pasta, ricotta, grated cheeses and meat sauce. It will keep for a week in the fridge or can be frozen. Thaw before baking for **at least 24 hours** in the fridge. **If using a glass pan** it is especially important that the lasagna be allowed to stand at room temp for several hours before going into the oven to avoid cracking the pan.

To cook: place in middle of 375 F oven for about 45 minutes to 1 hour. Check it from time to time. Adjust heat—do not let it over-brown before it is fully hot inside. When done it will rise slightly and be browned on the edges. A knife plunged into the center will be hot enough to burn your lip. When done it should rest for about ½ hour. Cover with foil and a towel during this time. It should not be cut piping hot nor should it be served in such a condition. The flavors are best when it has cooled *slightly*. Test of correct serving temperature is when a lasagna portion will hold together and stand up on the plate, each serving like a piece of layer cake—still steaming—but no longer too hot and wet to form a single mass.

YIELD: A 10 x 6 x 1-¾ inch Pyrex pan (a #231 pan) will hold about 3 pounds and yield 4 portions. This indicates that a serving is about 15 square inches in a 1-¾ inch deep pan. To find out how many servings will fit into your pan simply multiply the length by the width and divide the answer by 15. The result will be the number of dinner serving your pan will hold. .

SAUCES

Yield for all sauces, unless otherwise specified: one pint of sauce should be enough for one pound of pasta if served in the Italian style. People used to a lot of sauce might want to go to ¾ pound of pasta per pint of sauce.

MARINARA: Tomato, garlic, basil & olive oil—one of our most popular sauces at Pasta Nostra. Use it on pasta as it is. It is also very adaptable. Add butter and blend the sauce for something richer and more elegant. Add steamed mussels or clams and a bit of white wine and hot pepper for a great “fra diavolo.” Or for a real treat put some of the sauce, an anchovy or two and some white wine in a pan and cook off the wine for a minute or two, then add a couple of shrimp and serve with linguine. These are only a few ideas. This sauce keeps about 10 days in the fridge, freezes very well and defrosts well in the microwave.

BOLOGNESE MEAT SAUCE: Use this on fettuccine, linguine, angel hair, cheese ravioli, agnolotti, cannelloni, ziti, penne, rigatoni, etc. This tomato sauce is made with lots of ground beef, some pork, carrots, onions and celery. It’s great as it is but you can vary it by adding a small bit of cream or milk and grated cheese as you mix the sauce with the pasta. Freezes very well and lasts in the freezer for many months. (**Note:** As with any authentic meat sauce, one should be attentive to the possibility of finding a small bone). Usually sold frozen.

ROAST PORK SAUCE: A tomato sauce seasoned with carrots, garlic and onions, fennel seeds and a generous amount of red pepper in which roast pork has been simmered. When the pork is cooked it is shredded and returned to the sauce. The spiciness coupled with the pork flavor makes this the ultimate sauce for cheese pastas like ravioli or cannelloni—also very good on fettuccine, penne or ziti, etc. Freezes very well. (**Note:** As with any meat sauce one should be attentive to the possibility of finding a small bone). Usually sold frozen.

AMATRICIANA: A Roman tomato sauce made with prosciutto and onions and lots of black pepper; especially popular on flat noodles like pappardelle or fettuccine. The cooking time for this sauce is not long and the sauce has a bright, fresh taste. Will keep for 1 week in the fridge or freeze it.

PUTTANESCA: The infamous whore’s sauce attributed to the scarlet ladies of Naples. Who knows if the story is true but the sauce is as racy as its name? Olives, capers, garlic and hot pepper are sautéed then tomato is added and cooked quickly at a high temperature. Some people add anchovy. We do not, but they can be added at the time the sauce is used with very good results. An ultimate sauce for robust pasta like penne or our tonnarelli. Freezes very well.

CREAM & PANCETTA SAUCE: A cream sauce with sautéed Italian bacon. The cream is thick because we cook it down very slowly. Stir the sauce before use and let it warm slowly in a mixing bowl. Add the hot, drained pasta and about 1 to 2 TBL of Parmigiano cheese per person. Toss and adjust moisture by either adding a bit of water to thin, or thicken by letting the mixing bowl sit on the stove until the desired density is attained. Note: it should not run cream but should just stick to the pasta. This is an ultimate sauce for meat tortellini or fettuccine. Freezes very well.

YIELD: A pint goes a long way—probably about five dinner servings or 1-½ pounds of fresh pasta.

SAUSAGE & PEAS: Made with our own pork sausage, caramelized onions and peas, this is the sauce we created to go with agnolotti way back in 1985. It has been a favorite at Pasta Nostra ever since. Though we are nowadays flattered to see it on other’s menus it dismays us that no one ever acknowledges where they got it.

Keep it for no more than a week in the fridge or freeze. To cook set the sauce in a stainless mixing bowl large enough to hold the pasta after it is cooked. Set the bowl on top of the pasta water while the pasta water is heating up. This method will warm the sauce gently and avoid burning the very well caramelized onions. When the pasta is ready take it out of the water with a small strainer and add it to the sauce in the bowl. Toss well. If it looks too dry add a bit of water. Let it sit over the hot water for about 3-4 minutes to develop flavor and color. Stir again; adjust moisture (it should be moist but not runny) and serve.

SEAFOOD SAUCE: A Sicilian type of bouillabaisse designed for pasta. Best with tonnarelli. We start with sautéed green & black olives, onions & celery. After slow cooking we add tomato and black pepper. The seafood is added toward the end: monkfish, scallops, shrimp and mussels are what we usually use, sometimes some baccala or other fish. One pint serves two people. Freezes well. Do not cook the sauce as this will toughen the seafood—merely warm it gently while the pasta water heats to the boil. Usually sold frozen.

YIELD: A pint with $\frac{3}{4}$ pound of pasta will serve 3.

Mom's SUNDAY SAUCE with MEATBALLS & SAUSAGES: This is the typical sauce that most Southern Italian-American Moms made every Sunday morning as the family was getting ready to go to church. Kids would leave for church with the smell of cooking meatballs about them, genuinely able to pray that Jesus might let them live long enough to return home and eat that afternoon.

Warm this sauce gently in a covered saucepan on low heat, being careful not to burn it or to let the meat stick to the pan. Patience here will be richly rewarded. Drain the pasta (tonnarelli, penne or cavatelli would be classic) and put in a mixing bowl. Spoon most of the sauce onto the pasta; toss and serve with grated cheese. For a formal meal, serve the pasta and reserve the meat in the covered saucepan on low heat, then, as a second course, serve the meat with the rest of the sauce and a salad. For a more casual meal simply serve the pasta and the meat at the same time with a big salad on the side.

Each order serves two and requires about $\frac{1}{2}$ pound of fresh pasta or a little less dry pasta.

DRY PASTA Though not on the price list we intend to offer to folks who pickup their orders on Saturday a selection of what we consider the finest dry pasta Italy produces. Produced in Abruzzo on a small farm not far from Chef Joe's ancestral home this is what we use at home when we feel like some dry pasta or when we do not have any fresh pasta on hand. Keep a few pounds in the pantry. It is very special stuff.

OLIVE OIL

PANZANELLO 2006 From Panzano in Chianti, aggressive and grassy with distinct bitter overtones. Even now, over two years from harvest, this oil remains feisty and youthful. Oil of this quality does not tend to become rancid or go bad for many years, the June 2008 "best before" date on the bottle notwithstanding. We have one bottle of **2005**, open for over a year, that is still in perfect condition. We have come to the conclusion that "best before" dates are meaningless unless one knows who made the oil and from where it came: there are many rancid oils offered in stores, even organic oils sold in so-called health food stores, that have very good dates on them but are inedible and unhealthy. We wholeheartedly recommend this oil and stand behind its integrity. In fact, we have held some of it back until now because to be truly appreciated it needed this extra aging.

For the last three years this has been one of the principal oils in our restaurant kitchen. The 2007 crop was a failure so we have none but we are hoping for more in 2008.

MONTENIDOLI 2007 From San Gimignano, made by the hand of a lady who knows nothing of compromise or shortcut. Her principal product is wine: Vernaccia and Chianti, but her commitment to her oil is no less than her commitment to life itself. A long time follower of Rudolf Steiner her every product is an expression of the Sun. If you are lucky enough to track down her wines there is no better Vernaccia made. The oil is elegant and refined with a touch of spice.

We have been lucky to cook with the 2005 and 2006 versions of this oil in our restaurant kitchen for the last two years. We still cook with the little bit of 2006 that remains. When that is gone we will be cooking with the Esposito Multivarietale (also on this list). Unfortunately the 2007 crop was very small so she would not sell us the large quantity that our kitchen requires.

Pruneti OLIVO 2007 From San Polo in Chianti, this is the stone crushed version of the Pruneti brothers' traditional style Tuscan oil made from a late harvest of olives. Stone crushing, an ancient

method, brings forth the soft subtleties of the olive instead of its bright and grassy notes, but do not let that softness fool you for underneath there is a firm and long lived oil that will go through many fascinating changes from harvest to full maturity. Highly recommended for those who like a bit of late-harvest softness in their extra virgin oil.

Pruneti LEGGERO 2007 From San Polo in Chianti, this is also a traditional Tuscan oil but here the olives are harvested earlier than the OLIVO and they are crushed with knives rather than stones. Though “leggero” means light in Italian, this is nothing less than a full-spirited oil and is often too spicy and bright for some. Outstanding quality from a family farm that is devoted almost exclusively to the production of oil and is renowned among the cognoscenti of the Chianti towns.

Pruneti VIUZZO DOP 2007 From San Polo in Chianti, this is the crown jewel of the Pruneti production. It bears the DOP label, which means that it is certified by the local governing body in Chianti Classico. It also bears the “bioagricert” seal that certifies it organic in the EU. This unique oil is obtained from three separate harvests of the three principal kinds of olives that make up traditional Tuscan oil. Each kind is grown in its own grove and harvested according to its own characteristics. The VIUZZO is then created by blending each of these optimally produced oils into a perfect one.

This is hardly the way it has been done in the past and is only done, even by the Pruneti, on a small part of their land, but the results are stunning. However, it should be considered a high-crime to use it for anything other than dipping or dressing the most receptive and delicate of foods.

Esposito SAN BENEDETTO 2007 From Puglia. Delicate with a touch of bitterness and heat. We noted hints of banana and nuts and a wonderful brightness. Good, of course, for all cooking, but highly suggested for raw foods and salads. One of our favorite Esposito oils.

Esposito PICHOLINE 2007 From Puglia. An intense oil with spicy and herbal notes and lots of fruit. Perfect for spirited cooking. The producer also recommends it for pastries and other sweets but as yet we have not used it thus ourselves so we cannot comment on this aspect.

Esposito NOCIARA 2007 From Puglia. Spicy up front with a nutty bitterness on the aftertaste, this well structured and lively oil is good for all cooking but best adapted to meats, mushrooms and powerful fish dishes like a Zuppa di Pesce.

Esposito MULTIVARIETALE 2007 From Puglia, this is made from a typically Tuscan blend of olives. And typical of traditional Tuscan blends it is well balanced with the same touch of bitterness and spice that we like so well in the Panzanello oil from Panzano. Harmonious and elegant, a little grassy, this will be the principal oil that we cook with at Pasta Nostra beginning sometime this winter.

VINEGAR

Pasta Nostra Salad Sauce is our own blend of several vinegars—the very same that we use to make our green salad in the restaurant. Our dressing technique is to arrange the greens on a plate, drizzle on the olive oil generously, sprinkle (with the finger tips) some Kosher salt over the greens, then with a dropper type bottle apply a very stingy amount of the vinegar. (The type of bottle we use is the same as one sees at diners for putting white vinegar on French fries). This method avoids tossing with its consequent damaging of the delicate greens; it also gives the advantage of flavor layering as no part of the salad has the same amount of dressing as any other part.

ANTIPASTI

CITY of NORWALK EGGPLANT: Just eat it with some bread. Add some cheese or prosciutto for variety. Or make it the center of a hearty antipasto assortment. The important thing is not to serve it cold—let it come to room temp so the oil is liquid and the big flavors are released. At Pasta Nostra we serve it with a slice of Caprino goat cheese (see CHEESE on this list). And NO, you cannot have the recipe! Will last for several weeks in fridge—do not freeze.

OLIVATA: This we often have called the “poor man’s caviar” but like so many things “poor” it turns out to be prized by the rest of us as well. We make this olivata ourselves from very high quality, unpasteurized Kalamata olives that we pit, one at a time, right here in Downtown South Norwalk. (Olives that come with their pits already removed are unworthy of any use but magazine photos of macaroni salad). The only other ingredients are a bit of garlic and lemon rind.

The best way to serve is to make some crispy toasts either in a fry pan with olive oil or in a toaster (in which case you should brush on a little olive oil *after* they toast). Spread the Olivata on the toast and enjoy! Keeps for weeks in the fridge.

KALAMATA OLIVES: Our Kalamatas are unpasteurized and from a single farm in Greece. Unpasteurized means that the enzymes in the fruit are still alive and working. This is what whole food is all about! It also means that these olives must be kept under constant refrigeration or they will continue to ripen and become mushy.

NYONS SEMI-CURED OLIVES: From France, these are also unpasteurized. Plump and soft, these ripe, tender-fleshed olives have a mild flavor. Keep for months in the fridge.

ROASTED PEPPERS: Holland red peppers, fire roasted in our broiler, peeled and salted and packed in their own juice. **To serve** we suggest they be dressed with some olive oil, a sprinkle of chopped parsley and a bit of sliced or chopped garlic. Do not heat or cook them. Any cheese or other typical antipasto will go well with them. Use them on chicken or ham sandwiches or cut up in chicken or tuna salad. Cut into strips they can garnish broiled or grilled fish or chicken or be tossed with pasta and olives and garlic, etc. Do not keep over one week in the fridge. Never freeze.

OLIVE & CELERY SALAD: Bright, fresh, unpasteurized green olives make this spicy, traditional Sicilian olive salad extra special. Let it warm up to near room temp to liquefy the olive oil, mix and serve. Perfect as part of an appetizer with salami, prosciutto, etc. and some cheese. Superb on a ham sandwich (skip the mayo). The Bruno family has always served it with their turkey during the Thanksgiving feast (way better than cranberry sauce).

The dressing of hot pepper, garlic, Greek oregano and olive oil is enhanced by Chef Joe’s homemade wine vinegar. Improves with age in the fridge, but eventually the celery gets too soft.

NEAPOLITAN STUFFED PEPPERS: A Southern classic that can be eaten hot or cold—there is no “right way”. The stuffing has a bit of anchovy, olives, capers, pine nuts, pecorino cheese, tomato, breadcrumbs and olive oil. Will keep well for several days in the fridge. Before serving warm them gently in a medium oven for 6-7 minutes to crisp. Let them cool down or just serve them hot. Especially good in a brown bag lunch on the ski slopes or at the beach.

BREADS

We offer a brick oven Cucolo from Brooklyn and Wilton’s very own Wave Hill bread with spelt. Both are outstanding. To keep store them in a plastic bag in the fridge; a week should be no problem. For longer storage they should be frozen. To serve: warm in a medium oven just until the crust is crispy and the inside is warm and moist and springy.

SAUSAGE

ITALIAN SAUSAGE: Chef Joe grew up working in his Dad’s meat market where he learned to make sausage almost before he could speak—no child labor laws then, you know! Consequently Pasta Nostra has always made its own sausage. All of our sausage is made with pork shoulder from hogs that are naturally raised without chemicals or hormones on a farm in Missouri. We season the Italian Sausage with black pepper & fennel; the Hot Sausage also gets red pepper flakes and some cayenne. To cook simply pan-fry in a dry pan with no additional fat, or grill or broil. When they have a nice color on the outside test them for doneness. Pork does not need to be dried out to be safe. A touch of pink in the

center is the perfect cooking temperature. Serve right away with a wedge of lemon, some green veggies like kale or broccoli di rape and a salad. Freeze for no more than two months.

SPIRAL SAUSAGE This is a skinny sausage that we make into a sort of pinwheel. The ingredients are pork, parsley and great provolone cheese. The ultimate cooking technique is pan-frying in a dry, nonstick pan. The trick is to get them to brown on one side (medium heat, about 5 to 7 minutes) where the cheese will form a golden brown crust. At this point deftly free the sausage from the pan with a flipper and turn it (but only once). This method keeps the loss of delicious juices to a minimum. The second side may not require as much cooking time as the first. Serve first side up with a green veggie like broccoli di rape, spinach, peas, etc. Some oven-roasted potatoes would be great here. Leftover cooked sausage can be sliced up and made into an amazing omelet or frittata. Broiling and grilling are also good cooking methods but cause some of the cheese to be lost. Like any sausage these can be frozen for about two months.

GRASSFED BEEF

About a year ago, after learning how cow's digest food and about the disastrous consequences to the environment from raising cows on corn and other grain—to say nothing of the cruelty involved in forcing them to eat stuff that they were not designed to eat and the resultant sicknesses to which they become prone—we completely switched our kitchen to naturally raised, healthfully raised, cruelty-free, drug-free, free-range beef.

The farm that supplies us with steak also supplies us with whole chucks from which we make our ground beef (also available to you). Not only is this beef a healthy food but it has made all the recipes we put it in taste better than the Prime beef we used to use (like our meatballs and our meat sauce). We are so encouraged by the prospect of getting this beef from one small farm in Missouri that we offer it to you as well. We will cut the steaks to any specification but if you do not specify then they will be about 9 to 10 ounces each. You can freeze them or keep them a few days in the fridge.

The pork that we use for our sausage (or any other dish, for that matter) comes from a neighbor of the beef farmer. He ships them both to us every few weeks.

PROSCIUTTO

WE slice only one: Galloni 24-month-old Parma ham. We know that there are others and they may be good too, but we have never found any as consistent as well as good as the hams from this producer.

CHEESE

PARMIGIANO REGGIANO The King of Cheese. We are currently offering a two-year-old cheese which is excellent for both cooking and at table for antipasto, buffet, lunch, etc. We charge slightly more for whole pieces than for grated Parmigiano because the pieces we sell are cut only from the center of the cheese where there is no rind and where the cheese is creamiest.

PECORINO ROMANO This is the genuine article and we do go to some lengths to procure this very spicy and creamy specimen of what is usually a boring cheese. In fact, this Romano is so good that it should be purchased in whole pieces and served at table as well as grated into pasta and other Southern dishes. Wrap it well (just as for Parmigiano) and store it in the fridge for several weeks or longer.

The reason why most Romano is boring, pizza-parlor-pedestrian cheese is that very little of it is actually “Romano” (from Rome, that is). Most of what is passed off as Romano comes from, at best, Sardinia, and, in descending order, Argentina and Wisconsin (ugh!). Only the Romans make “Romano.”

RICOTTA This is not the stuff you get in the supermarket all pasty and smooth. Though this cheese is often an ingredient it is unsurpassed when served at a buffet where a bowl full decorated with some black olive halves and some strips of roasted peppers will surely score a hit; a cold dollop on top of pasta with tomato sauce (meat or marinara) is very traditional in Sicily.

MOZZARELLA We make it here every day and for table use we suggest you not refrigerate it but use it the day you pick it up. After refrigeration it will be good for cooking but never like it was on the day it was made.

MOUNTAIN GORGONZOLA The real thing, this is an organic cheese from Piedmont that is aged in caves. In our wine cellar we ripen it further to develop the authentic, deep and pungent flavors. Serve at table or use in the kitchen.

TORTA OF GORGONZOLA & MASCARPONE We layer slices of the above gorgonzola with layers of our own fresh mascarpone flavored with basil & real Spanish pine nuts (not the Chinese stuff that everyone's passing off as pignoli). This is an ultimate table cheese and should be allowed to come to room temperature for several hours before serving. At that point it will be soft and spreadable and exquisite. Serve after dinner or in a buffet or for antipasto.

PROVOLONE The spicy table cheese of Southern Italy. What we have in stock now is rich, creamy and pretty sharp.

CAPRINO A fresh creamy goat cheese from Piedmont—something like a Chevre. We serve it with our City of Norwalk Eggplant but you can use it anywhere a fresh cheese is desired. Try it, for example, with a beet salad.

ROCCHETTA This is a soft ripened cheese from Piedmont made of a mix of cow, goat and sheep milk. Perfectly ripe it is soft on the outside, mild to tangy in flavor, with a curious and captivating cheese-cakey inside. There are few who have not totally loved this unique type of Robiola.