

Italian Food

PASTA PASTA PASTA

We have a huge selection of De Cecco (the chef's favourite pasta) including:- Rigati, Radiatori, Millerighe, Lasagne, Rigatti paccheri, Orecchiette, Spaccatella, Alfabeto, Farfalline, Fresine, and many more.....VINCOTTO

A traditional "elixir" from Lecce. Vincotto is suitable as a flavouring for every kind of sweet and goes well with beans, lentils, fruit, cheese, roast beef, pork, game - just about everything!!

Has to be tried to be believed.CHEESE

Asiago - A semi-soft versatile Italian cheese with a milky, nutty flavour similar to Gruyere.Taleggio - Soft full fat cheese from the Valsassina area. An aromatic flavoured cheese, excellent with bread or fruit and makes a welcome alternative on your cheese board.The Italian Confectionery corner is quite scrumptious - full of chocolates, nougats, lozenges, licorices, etc.AMARELLINI LIQUIRZIA

It is widely held that the best liquorice in the world comes from the Calabias coast, towards the heel of Italy. This is a very fine, award winning, pure licorice. This root, with its characteristic butter sweet taste, has vivifying, digestive and throat soothing qualities.Pozzo del Re

Artisan-made pasta with durum wheat semolina flour and natural ingredients only (spinach, tomatoes, squid ink, saffron, beetroot, etc). Sombregoni can be precooked for 3 mins, then stuffed with fresh spinach & ricotta, put in foil, and baked in the oven for another 10 mins. No colouring or preservatives.ITALIAN CIABATTA FLOUR

This was first produced in N Italy as a rough flour suitable for Ciabatta bread. " Ciabatta" means slipper. The bread acquires its name from the characteristic shape of the bread. It has a coarser texture than the usual white bread flours.COFFEE

Lavazza, Illy, Cafe KimboCAKES

Birillozzi - Soft and moist handmade Italian almond pastries. Serve with coffee and dessert.Sfogliatine - glazed pastry puffs.Panettone - Extra fruit and butter are added to the traditional North Italian recipe to produce a richer, creamier texture that has proven very popular.LaGubana - Traditional cake filled with fruit and nuts and drenched in alcohol. This traditionally made cake comes from a small artisan bakery in the extreme north east Italy and is prepared using the recipe handed down thru generations. Great at any time - with anything!!FRISELLINE

Somewhere in the heel of Italy known as the Salento peninsula lies a village renowned for its baker. Oronzo has been a baker since he was 13. People travel from far away to taste his delicious bread and biscuits. Today, Oronzo watches over his staff of 4. All his products are traditionally made using locally grown grain. Friselline are handmade and baked on the premises in his old wood-fired ovens heated by burning wood twigs. this provides the final produce with inimitable mediterranean fragrances.