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Autumn Newsletter and Sale

Dear Philip,

A long due newsletter finds us with much too much to say and too little space here. We have a lot of exciting new items and travels to share with you.

At the top of the list is a new line of Buckwheat pasta that just arrived in our warehouse.

Pizzoccheri Buckwheat Pasta

by Pastificio Carlo Moro



This delicious pasta is a quintessential artisan food made in a very small area of extreme northern Italy, almost into Switzerland. Pizzoccheri (pronounced *peetsawkeree*) della Valtellina are a typical central Alpine hearty pasta. High in nutrient content and fiber, and normally served with cheese and potatoes, this earthy treat is great for cold winter nights. Carlo Moro is the nicest guy on earth, and he now runs the ancient mill that was started by his forefathers in the mid 1800s. Their [website](#) is well worth a visit.

Among the many recipe ideas you can find in their website, the following is the classic one:

The traditional recipe calls for boiling cabbage and potatoes in water that you add the pizzoccheri pasta to. Drain and serve hot with fontina or cheddar, fried butter and garlic, and a sprinkle of pepper.

Bucatini

by Pastificio Gentile



In the realm of more traditional pasta, our new line of pasta from Gragnano in the Naples area seems to be one of people's favorites, especially the [Bucatini](#).

Find also long Mafalde, frilly edged pasta strips named after Princess Mafalda when Italy had realms. Use these pastas with spicy hot tomato sauces.

More Pasta Specials



If you want to save, from the same area of Gragnano we have a 50% off sale on [Paccheri](#)





(down to \$4.25 from \$8.50) and [Calamaretti](#) (down to \$3.25 from \$6.25), also classic shapes from Southern Italy



Sundried Tomatoes in Oil from Cori

by *Ortocori*



Continuing with items we need your help to clear out to make space for new arrivals, our sundried tomatoes from Cori near Rome have superb flavor. Marinated in herbs and olive oil, these firm and tasty sundried tomatoes are ideal for adding to the tomato sauce you're preparing for the Paccheri you just got from us. Find them [here](#), slashed to \$3.75 from \$7.75 normal price.

Capers from Salina



Of great interest is a new arrival that won't be here until the end of November, but we're just too anxious to let you in on it, and I'm talking about a new line of capers and cucunci in salt from the small island of Salina in the Aeolian archipelago of Sicily.

[See our new video](#) completely filmed and done by our crew on Salina at the time of the caper harvest. This video will bring you to a fascinating time on this remote

and classic Mediterranean island.

You can find these delicious and unique capers [on our website](#).



the caper buds...

From the women harvesting



to the farmer, Mr. Virgona harvesting them

Rome's Finest Coffee

Sant'Eustachio Coffee in Tin
by Caffè Sant'Eustachio



Two more new arrivals both have a great story and interesting history. Caffè Sant'Eustachio is the only wood burning coffee roastery in Rome. Located near the Senate house in the center of the old city, this coffee house cannot roast until after 4 PM or the senators get smoked out! This is considered the best coffee in Rome. Italian Harvest has brought this special treat to you here in the U.S. Find a variety of options that all come in a beautiful tin [here](#).

Low in caffeine and naturally sweet, this tasty coffee can be served with a natural creamy head without adding sugar, then savor the naturally occurring flavors of chocolate, almond, and hazelnut while sipping your coffee.



A great artisanal preparation they make are these dark chocolate shells that are filled with espresso they made there in Italy; buy these elegant boxes [here](#).

Perfect accompaniment to this superb coffee might be bitter dark chocolate from the ancient Bologna chocolate factory of Majani. This bar contains 70% bitter dark cocoa, and interesting grains of crystallized sugar. Buy it [here](#), but not before the end of November.



And as usual, we would like to ask you to forward our newsletter or web site URL to any of your friends and relatives, and especially any italophiles you know about. Thank you for continuing to order our fabulous products for your personal use or as unforgettable gifts to your friends and relatives!

Italian Harvest

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