



TASTE THE ADVENTURE

Sicily Adventure Package

Amaretti Virginia Crispy Cookies

Amaretti Virginia are specialist artisan bakers located in the heart of Liguria, Italy. They have been making traditional biscotti, cookies, and penettone (sweet bread) for over 150 years and maintain a reputation for their refined and exquisite delicacies. These individually wrapped crunchy cookies are sprinkled with sugar crystals and offer the perfect complement to your coffee, liqueur, or gelato.

Giuseppe Cocco Penne Rigate Pasta

This pasta is the real deal. Produced in the Chieti Province of Abruzzo, Giuseppe Cocco uses old world techniques to make his world renowned pastas. Giuseppe learned the art of pasta making from his father, Domenic Cocco, who began working at a pasta factory at only 14 years old. The traditional Cocco pasta recipes require the use of a bronze cutting die which gives the pasta its necessary roughness, that will then enhance the taste of sauces.

Castellino Grilled Artichoke Halves

Hand-picked in the Italian region of Marche, these Castellino Grilled Artichokes are a delicious addition to a wide variety of dishes. Their rustic, fresh flavor adds a nice complement to antipasto platters, grilled chicken, pastas, and even pizzas.

Monte Pollino Caponata

Caponata di Melanzane (eggplant caponata) is a traditional Sicilian appetizer dish with eggplants, tomatoes, and slightly fried vegetables. This Caponata from Monte Pollino is made in the traditional style with chopped fried eggplant, celery seasoned with sweetened vinegar, and capers, all blended together in a sweet and sour sauce. Caponata is the perfect addition to any cold plate appetizer, bruschetta, condiment/sauce, pasta, or pizza topping. Try using it as a dip with crackers or toasted bread.

International Series

Gold Medal Wine Club

1-800-266-8888

www.goldmedalwineclub.com