

Popular Italian Dishes



Prosciutto

The word prosciutto, which translates to "ham" in Italian, is made only from the hind legs of pigs and is aged during a dry-curing process. There are typically two types of prosciutto: prosciutto cotto, which is cooked, and prosciutto crudo, which is uncooked, yet cured. It is usually served thinly sliced.



Ravioli

Ravioli is an Italian dumpling that's typically stuffed with ricotta, meat, cheese, and vegetables. The filling is then sealed between two thin layers of egg pasta dough and typically served with a delicious tomato or cream-based pasta sauce.



Lasagna

The authentic traditional recipe of lasagna bolognese is made up of three main ingredients: fresh egg pasta (Lasagna Noodles), bolognese sauce (Ragu alla Bolognese) and bechamel sauce. It's the authentic recipe born in the city of Bologna, without mozzarella.



Bistecca Alla Fiorentina

A traditional Florentine steak recipe, the steak is typically from Chianina cattle - an ancient Tuscan breed known for its prized and tasty meat seasoned with local spices and grilled over red-hot coals. It's traditionally served "rare."



Carpaccio

Carpaccio is a traditional Italian appetizer consisting of raw beef thinly sliced or pounded thin, and served raw, drizzled with olive oil and lemon juice, and finished with capers and onions.

Explore the Italian Aisle



Pecorino Romano



White Clam Sauce



Bruschetta with Olives



Spicy Tomato Sauce



Porcini Mushrooms



Tomato Paste

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FEBRUARY

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2023

SUNDAY DOMINGO	MONDAY LUNES	TUESDAY MARTES	WEDNESDAY MIÉRCOLES	THURSDAY JUEVES	FRIDAY VIERNES	SATURDAY SABADO
			1	2 Groundhog Day	3	4
5	6	7	8	9	10	11
12	13	14 Valentine's Day	15	16	17	18
19	20 President's Day	21 Mardi Gras	22 Ash Wednesday	23	24	25
26	27 Dominican Republic's Independence Day	28				