Eataly

Holiday Gifting

2021 Collection

eataly.com
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*Gift Baskets: Italian Moments Collection*
The Taste of Eataly

Whether everyday essentials or unique regional delicacies, embrace traditional Italian flavors with a variety of versatile collections.

Taste of SALATO

$54.90

Here at Eataly, we heard that some like it salato. That’s why we’ve put together this gift box containing all of our favorite savory treats. Spread a generous scoop of bruschetta over your Tarallini while you let the perfect sauce for a Spaghetto al Pomodoro simmer.

- Rai Mosto Extra Virgin Olive Oil - 8.5 oz
- Afeltra Organi Tomatoes - 14 oz
- Alicos Bruschetta - 6 oz
- Afeltra Spaghetto Chitarra Pasta - 17.6 oz
- Agricola del Sol Tarallini Crackers - 1.4 oz
- Frutto d’Italia Pitted Green Olives Snack - 1 oz
What better moment than the holidays to treat someone (or maybe yourself) to a little something extra sweet? Filled with bite-size indulgences, this gift basket gives you a taste of some of Italy’s most iconic sweets, from the classic baci chocolates—Italy’s answer to chocolate kisses—to chocolate sandwich cookies.

**Taste of DOLCINI**

**$54.90**

- Venchi White Chocoalte with Raspberries - .88 Oz
- Caffarel Piemonte Classico Chocolate Bar - 2.63 Oz
- Grondona Canestrelli Cookies - 3.5 Oz
- Bottega Balocco Baci Di Dama Cookies - 5.64 Oz
- Perugina Baci Dark Chocolate Bag - 5.2 Oz
- Majani Cremino Fiat 4-pc Mixed Chocolates - 1.4 Oz

Lidia Bastianich is one of the most beloved chefs and cookbook authors in America. Our gift basket evokes her passion for traditional Italian cooking with a selection of her own line of high-quality sauces and bronze-extruded pastas, all paired with her newest book, My American Dream. Our Lidia Bastianich Gift Basket presents any chef-in-training with a definitive guide to Italian cooking, plus a festive red tote bag for your market trips.

**Lidia Bastianich**

**$94.90**

- Lidia’s Spaghetti - 16 oz
- Lidia’s Penne Rigate - 16 oz
- Lidia’s Vodka Sauce - 25 oz
- Lidia’s Tomato Basil Sauce - 25 oz
- Miroglio Raspberry Zipper Tote Bag (Not Pictured)
**Taste of LA DOLCE VITA**

$94.90

Step into a vintage Italian film with our treasure trove of crafted confections. From delicate candies to rich chocolates, our artisanal Italian sweets are made with the highest quality ingredients, carefully selected by our traditional, family-run companies sprinkled throughout Italy. *La Dolce Vita* will bring you more than just a taste of the sweet life.

- **Albergian**
  - Fruit Jelly Sweets - 5.29 oz

- **Pastiglie Leone**
  - Mixed Digestive Candies - 1.1 oz

- **Venchi**
  - Dark Chocolate Hazelnut Bar - 3.5 oz

- **Domori**
  - Coconut Dragees - 1.76 oz

- **Fabbri**
  - Cherries In Amarena Syrup - 8.1 oz

- **Torrone Martino**
  - Torrone Nougat - 2.1 oz

- **Rigoni Di Asiago**
  - Organic Hazelnut Spread with Cocoa and Milk - 9.52 oz

- **Bottega Balocco**
  - Baci Di Dama Cookies - 5.64 oz

- **Fabbri**
  - Cherries In Amarena Syrup - 8.1 oz

- **Torrone Martino**
  - Torrone Nougat - 2.1 oz

- **Rigoni Di Asiago**
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- **Bottega Balocco**
  - Baci Di Dama Cookies - 5.64 oz

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**Taste of PESTO**

$99.90

Hailing from Liguria and made from just seven simple ingredients, traditional *pesto alla genovese* is one of Italy’s most beloved sauces. This pesto-packed gift basket offers you a rainbow of sauce and combinations. Paired with traditional pasta shapes like Liguria’s croxetti, these classic flavors will transport your taste buds to the Italian Riviera.

- **Roi**
  - Carte Noire Extra Virgin Olive Oil - 8.8 oz

- **Alta Valle Scrivia**
  - Croxetti Pasta - 17.6 oz

- **Elika**
  - Italian Pine Nuts - 3.5 oz

- **Urbani**
  - Truffles And Pesto Sauce - 6.35 oz

- **Ranise**
  - Basil Pesto - 6.35 oz

- **Bottega Balocco**
  - Italian Pine Nuts - 3.5 oz

- **Elika**
  - Italian Pine Nuts - 3.5 oz

- **Urbani**
  - Truffles And Pesto Sauce - 6.35 oz

- **Ranise**
  - Basil Pesto - 6.35 oz
Taste of EATALY
$119.90

Reflecting the heart of Italian cooking, our iconic products are made with the highest quality ingredients that are carefully sourced from regional farmers across Italy. Down to the fine Sicilian sea salt, this gift basket provides all of the staples for a traditional, all-natural meal in Italy. Our Taste of Eataly gift basket will introduce you to a world of delicious ingredients.

Roi
“Mosto” Extra Virgin Olive Oil - 8.5 oz
Elika
Sicilian Sea Salt Grinder - 2.25 oz
Pasticcio Leone
Gianduja - 8 oz
Afeltra
Spaghettoni BIANCA - 17.6 oz
Lavazza
Perfetto Ground Coffee - 12 oz
Coste Com’e
Datterino Tomatoes, Unpeeled In Sauce - 12 oz
Rigoni Di Asiago
Creamy Orange Blossom Honey - 10.58 oz
Malino Bianco
Pan di Stelle - 24.7 oz
Marabissi
Pistachio Cantucci - 5.29 oz

Taste of PANETTONE
$99.90

Panettone is one of Italy’s most anticipated holiday desserts. The legendary recipe remains with cured dough studded with candied fruit, yielding the sweet loaf we Italians live for every holiday season. Though excellent on its own, panettone is delicious when drizzled in chocolate, slathered in sweet spreads like gianduja or berry preserves.

Mugì
Panettone - 31 oz
Bodrato
Dark Chocolate Bar - 3.5 oz
Grondona
Pandolcino Cookies - 3.5 oz
Duca d’Alba
Cappuccino Cookies - 10.23 oz
Dalpian
Wild Berry Preserves - 12.3 oz
Torrone Martino
Hazelnut Torrone - 7.1 oz
Leone
Gianduja - 115 g
### Taste of Olio

$129.90

At Eataly, we feel that almost any dish can benefit from a final drizzle of extra virgin olive oil. Like wine, these oils vary in flavor based on where the olives are grown – and pair with different dishes. We like to add a kick to savory dishes with peppery oils from the south, while lighter dishes are perfected with the more delicate, buttery oils of the north. Featuring six varieties, Taste of Olio will round out the pantry of any home chef.

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>De Carlo</td>
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<tr>
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<td>Marina Colonna</td>
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<td>Afeltra Caserecce Pasta</td>
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<tr>
<td>Frantoi Cutrera Primo Extra Virgin Olive Oil</td>
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### Taste of Il Mare

$129.90

Take a culinary journey along the Mediterranean coast with this overflowing selection of typical seaside products from Italy. Nothing evokes northern Liguria more than fresh basil pesto; you can almost taste the southern sun with our tomatoes from Campania. Taste of Il Mare will bring the essence of rolling waves and sun-soaked beaches to your holiday table.

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<tbody>
<tr>
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From pure dark to seed-studded bars, from hints of fruit to drinkable chocolate, our collection of artisanal cioccolato italiani spans a symphony of flavors and textures. Each rich treat offers a unique taste of cacao transformed by traditional Italian chocolatiers with the highest quality ingredients.
Yearning for il bel paese? Bring Italy to the table with a selection of the country’s most iconic sweet and savory products. With bronze-extruded pasta from Campania and artisanal chocolates from Piemonte, this gift basket will complete your pantry with the best regional products. Taste of Italia promises to delight any Italophile, down to the authentic sea salt.

### Taste of ITALIA

**$149.90**

- **Agrimontana**
  - Strawberry Extra Jam - 12.3 oz

- **Acetaia Dodi**
  - Balsamic Condiment - 8.45 oz

- **Gli Aironi**
  - Mushroom Risotto - 8.8 oz

- **Malino Bianco**
  - Pan di Stelle Cookies - 12.3 oz

- **Rigorosa**
  - Bucatini Pasta - 17.6 oz

- **Lombardo**
  - Calabrian Crushed Chili Peppers

- **Paglia Segreti**
  - Tarallini Crackers - 8.8 oz

- **Levazza**
  - Qualita Oro Ground Coffee - 24 oz

- **Nicasa Portofino**
  - Ligurian Pesto With Garlic - 6.35 oz

- **Agromonte**
  - Organic Cherry Tomato Sauce - 9.2 oz

### Italian HOLIDAYS

**$149.90**

Take your pantry on a trip to Italia, passport-free. This gift box features all of the products reminiscent of the holiday season so that you can add a touch of italianità to each course of your next family meal: from antipasto to dolce.

- **Giusti**
  - Silver Medal Balsamic Vinegar - 8.5 oz

- **Coluccio**
  - Umbrian Lentils - 17.6 oz

- **Afeltra**
  - Linguine Pasta - 17.6 oz

- **Marabissi**
  - Panforte

- **Torrone Martino**
  - Torrone with Hazelnuts - 5.25 oz

- **Niasca Portofino**
  - Ligurian Pesto With Garlic - 6.35 oz

- **Muzzi**
  - Vintage Classic Panettone - 17.6 oz

- **Rigorosa**
  - Bucatini Pasta - 17.6 oz

- **Antica Madia**
  - Tomato and Basil Farfalle - 8.8 oz

- **Frantoi Cutrera**
  - Extra Virgin Olive Oil - 16.9 fl oz

- **Lavazza**
  - Qualita Oro Ground Coffee - 14 oz

- **Lombardo**
  - Calabrian Crushed Chili Peppers

- **Antica Madia**
  - Tomato and Basil Farfalle - 8.8 oz

- **Frontini Caturello**
  - Primo Extra Virgin Olive Oil - 16.9 fl oz

- **Nicasa Portofino**
  - Ligurian Pesto With Garlic - 6.35 oz

- **Agromonte**
  - Organic Cherry Tomato Sauce - 9.2 oz

- **Rigoni Di Asiago**
  - Creamy Orange Honey - 10.58 oz

- **Antica Madia**
  - Tomato and Basil Farfalle - 8.8 oz
Ribbons and wheels, bowties and butterflies — Italy has hundreds of shapes of pasta, each with its own unique history, texture, and place on the dinner table. Hand-packed with 14 varieties, this gift basket opens the door to regional pasta dishes. *Butta la Pasta* invites all pasta lover on a culinary journey across Italy through their favorite ingredient.

**Butta la PASTA**

$159.90

Choose from curated collections of premium ingredients that capture the essence of Italian food culture, from holidays around the Italian table to a taste of culinary gold with truffles.

**ITALIAN Moments COLLECTION**

La Casa Del Grumo
Fregola Medium - 1.1 lb

Pastaio Di Gragnano
Fusili Con Buco - 17.6 oz

Afeltra
Spaghettone Bianca - 17.6 oz

Agricola Del Sole
Orecchiette - 17.6 oz

Monograno Felicetti
Matt Tagliatelle ‘Uovo - 17.6 oz

La Campofilone
Fettuccine Elite - 8.8 oz

Antica Pastifico Morelli
Linguine With Black Squid Ink - 8.8 oz

Santa Rita
Organic Trofiette - 17.6 oz

Mancini
Mezze Maniche - 17.6 oz

Mancini
Trenette - 17.6 oz

Afeltra
Penne Rigate - 17.6 oz

Antica Madia
Pasta Piazza - 17.6 oz

Alta Valle Scrivia
Croxetti - 17.6 oz

De Carlo
Chili Pepper Extra Virgin Olive Oil - 3.5 oz

Riolfi
Ligurian Basil Pesto - 6.3 oz
Oil and vinegar are the cornerstones of every Italian kitchen. Nearly every dish calls for a drizzle of extra virgin olive oil or a few drops of balsamic vinegar (even gelato!). Step up your pantry with this curated collection of boutique extra virgin olive oils that are cold-pressed according to tradition with freshly-harvested olives and balsamic vinegars that are aged to perfection.

### Villa Manodori
- **Organic Balsamic Vinegar**: 8.45 oz

### Aceto Modena
- **Goccia Oro Balsamic Vinegar Of Modena**: 8.45 oz

### Acetia Dodi
- **White Balsamic Condiment**: 8.45 oz

### Frantoi Cutrera
- **Monti Iblei Primo DOP Extra Virgin Olive Oil**: 8.45 oz

### Roi
- **Carte Noire Extra Virgin Olive Oil**: 8.8 oz

### Olio Barbera
- **Carretto Extra Virgin Olive Oil**: 16.9 oz

### Borgo del Balsamico
- **Balsamic Vinegar Of Modena IGP Yellow Label**: 8.8 oz

### Frantoi Cutrera
- **Selezione Oro Extra Virgin Olive Oil**: 16.9 oz

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**From PRESSSED to DRESSED**

**$179.90**

### Villa Manodori
- **Organic Balsamic Vinegar**: 8.45 oz

### Aceto Modena
- **Goccia Oro Balsamic Vinegar Of Modena**: 8.45 oz

### Acetia Dodi
- **White Balsamic Condiment**: 8.45 oz

### Frantoi Cutrera
- **Monti Iblei Primo DOP Extra Virgin Olive Oil**: 8.45 oz

### Roi
- **Carte Noire Extra Virgin Olive Oil**: 8.8 oz

### Olio Barbera
- **Carretto Extra Virgin Olive Oil**: 16.9 oz

### Borgo del Balsamico
- **Balsamic Vinegar Of Modena IGP Yellow Label**: 8.8 oz

### Frantoi Cutrera
- **Selezione Oro Extra Virgin Olive Oil**: 16.9 oz

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### Mongetto
- **Basil Bruschetta Sauce**: 6.3 oz
- **La Dispensa Di Amerigo Balsamic Vinegar**: 8.8 oz
- **Roi Taggiasca Pitted Olives**: 6.3 oz
- **Scyavuru Orange Marmalade**: 7.7 oz
- **Cascina Belvedere Truffle Risotto**: 8.8 oz

### Maria Fongo
- **Grisisini Whole Wheat Breadsticks**: 7.1 oz
- **Deseide Barbeto Torrone Nougat With Hazelnuts**: 7.1 oz
- **Domeni 80% Trinitario Chocolate**: 2.6 oz
- **Caffè Vergnano Espresso Coffee 1882**: 8.8 oz
- **Afeletr Spaggottone Bianca**: 17.6 oz

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### Benvenuto in ITALIA

**$199.90**

At Eataly, we believe that there is no such thing as “Italian” food. Each of Italy’s 20 regions boasts its own unique culture, cuisine, and biodiversity. From the risotto of northern Lombardia to sun-warmed tomatoes in southern Campania, our typical regional products offer a culinary journey across Italy. From north to south, Benvenuto in Italia will give tableside travelers the ticket to becoming officially Italian!
Truffle FEAST
$299.90
For a dash of decadence, we love to shave aromatic truffles over our pasta; for a rush of romance, we know that a rich chocolate truffle does the trick. This holiday season, Eataly is combining these sweet and savory indulgences with a gift basket replete with 12 styles of truffle. The ultimate luxury gift, Truffle Feast is for those who enjoy the finer flavors in life.

The 5-STAR CHEF
$299.90
Known for his award-winning restaurants in Modena, Massimo Bottura is a Michelin 5-star chef that continues to wow diners with his creative spin on traditional Italian dishes. Thanks to Bottura’s ingenious skill and love of quality ingredients, his restaurant, Osteria Francescana, is continually touted as one of the best in the world. This one-of-a-kind gift basket compiles high-end ingredients from Bottura’s home region of Emilia-Romagna to delight any fan or aspiring chef, plus his book, Bread is Gold, to inspire your own cooking creativity at home.

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The Best of Eataly

$449.90

Our most high-end selection of products, this gift box includes such luxuries as 25-year aged balsamic vinegar and ground bottarga, a salted and dried fish roe that adds an umami finish to any dish. Perhaps you’re looking to impress your in-laws, or maybe you need a reason to treat yourself: whatever the reason—look no further than our Best of Eataly gift box.

When in Italia Collection

Take a culinary tour through your favorite regions, from the Alps through the Southern islands, with diverse selections of local and authentic ingredients.

Villa Manodori
25 Year Aged Balsamic Vinegar
of Modena DOP - 3.5 oz

Symmaro
Pistachio Pesto - 6.3 oz

Caffarel
White Chocolate with Almonds & Salted Pistachios - 5.3 oz

Dell’Isola
Bottarga - 2 oz

Lavazza
Kafa Coffee Beans - 1.1 lb

Miele Thun
Italian Wild Flower Honey - 14 oz

Muraglia
Intense Fruity Extra Virgin Olive Oil - 16.5 oz

Sorell Nurisini
Aquilano Nougat - 16.6 oz

Afeltra
Spaghetti Pasta - 17.6 oz
When in MILANO
$119.90

Milano is not just the regional capital of Lombardia; the northern Italian city is celebrated across the world as the arbiter of taste in fashion, design, and food. From the gothic Duomo to the classic risotto, the vibrant city seamlessly blends the ancient and the modern. Overflowing with typical local products from Lombardia, this gift basket will transport the lucky recipient to Milano, from saffron risotto to the traditional holiday panettone cake.

- Luccini
  - Fig Mostarda - 8.5 oz
- T’a Milano
  - Dark Chocolate Cream & Cocoa Truffles - 4.59 oz
- Ernesto Brun
  - Toasted And Salted Almonds - 5.4 oz
- Tenuta Margherita
  - Saffron Risotto - 8.8 oz
- Cipressino
  - Yellow Squash Pesto - 4.59 oz
- Chiostro di Saronno
  - Assorted Amaretti Cookies - 6.3 oz
- Muzzi
  - Panettone - 17.6 oz
- Pasta Natura
  - Truffle Caserecce - 8.8 oz

When in CINQUE TERRE
$119.90

Renowned for colorful buildings built into seaside terraces on rocky cliffs, Cinque Terre are five villages strung together along the Ligurian coast in northern Italy. This curated collection will transport you to this charming scene, with hand-packed Ligurian favorites, like fresh basil pesto, flavorful fig preserves, and Italian Riviera extra virgin olive oil.

- Roi
  - Walnut Sauce - 2.8 oz
- Roi
  - Carte Noire Extra Virgin Olive Oil - 8.8 oz
- Niasca Portofino
  - Fig Jam - 7.76 oz
- Itelpasto
  - Basil Genovese Pesto - 6.35 oz
- Grondona
  - Lunette Cookies - 3.5 oz
- Alte Valle
  - Truffle Pasta - 17.6 oz
- Pasta Di Liguria
  - Organic Foglie D’alivo - 17.6 oz
- Grondona
  - Moretti Cookies - 3.3 oz
- Taggiasca Pitted Olives - 6.3 oz
- Niasca Portofino
  - Tomato Passata - 24.33 oz
A dazzling blend of rolling hills, volcanic mountains, and coastal beaches, the island of Sicilia is Italy’s southernmost region. The island has been inhabited since at least 8000 B.C., yielding a cultural legacy that is rich with ancient ruins, a unique dialect, and a distinctive cuisine that gave it the nickname “God’s kitchen.” Overflowing with typical local products, this gift basket will transport you to Sicilia, from flavorful sauces to pistachio-filled treats.

**When in SICILIA**

$129.90

- Frantoi Cutrera Sicilia IGP Extra Virgin Olive Oil - 24 oz
- Afeletra Calamari Pasta - 17.6 oz
- Alicos Sicilian Caponata - 7 oz
- Scyavuru Pistachio Pesto - 6.3 oz
- La Nicia Caper In Salt - 7 oz
- Antica Bronte Pistachio Almond Tocchetti - 7.05 oz
- Sabadi Modica Chocolate With Salt - 1.76 oz
- Scyavuru Ribera Strawberry Jam - 8.1 oz

Located at the foot of the Italian Alps, Piemonte is known for its baroque cities, pastoral landscapes, and rich cuisine. The elegant food-focused region gave the world its first taste of hard chocolate and hasn’t slowed down since. In fact, the very first Eataly opened in its capital, Torino! Overflowing with typical local products, this gift basket will transport you to Piemonte, from the egg pasta down to the artisanal chocolates.

**When in PIEMONTE**

$139.90

- Piemont Fungo Mixed Mushrooms In Oil - 9.9 oz
- Antignano Tagliatelle Egg Pasta - 8.8 oz
- Pranotto Organic Tomato Puree - 24.3 oz
- Aironi Carnaroli Rice - 7.6 oz
- Caffe Vergnano Torino Ground Coffee - 12 oz
- Bodrato Chocolate Covered Orange Peel - 5.3 oz
- Davide Barbero Chocolate Torrone - 5.3 oz
- Venchi Blochotto Milk Chocolate - 6 oz
- Tartufanghi Acacia Honey with Truffles - 68 oz
As the capital of Lazio, Italy, and once the world, Roma is alive with historical legacies, artistic grandeur, and a passion for food. The city’s cuisine centers on simple, local ingredients, exemplified in traditional dishes like bucatini all’amatriciana, a pasta that calls for a sauce of tomatoes, Pecorino, and guanciale (cured pork cheek). Overflowing with these typical local products, this gift basket will transport you to The Eternal City.

When in ROMA $149.90

Afeltra
Rigatoni Bianca - 17.6 oz
Afeltra
Bucatini Pasta - 17.6 oz
Pollastrini
Sardines with Chili Tomatoes - 3.52 oz
Pollastrini
Sardines In Olive Oil - 3.52 oz
Cerasulo
Extra Virgin Olive Oil - 16.9 oz
Gentilini
Oregano Chocolate Biscotti - 8.8 oz
Le Doppia Di Amerigo
Tomato Sauce With Pancetta And Onions - 7.05 oz
Vicenzi
Roma Cookies - 32 oz
Mondo di Laura
Pupita Chocolate Cookies - 4.6 oz
Ortigia
Roma Soap - Set of 3

Nestled in the heart of Italy, Toscana is celebrated for its beautiful landscape, artistic heritage, and – mostly importantly! – rustic cooking. Made with simple, quality, and traditional ingredients, Tuscan recipes are renowned across the world. Overflowing with typical local products, this gift basket will transport you to Toscana, from the traditional pici pasta to classic cantucci cookies.

When in TOSCANA $159.90

Il Boschetto
Mixed Pepper Mill - 8 oz
Antico Pastificio Morelli
Pici Pasta - 17.6 oz
Antico Pastificio Morelli
Tagliatelle With Mushrooms - 8.82 oz
Cipresino
Spicy Tomato Pesto - 4.59 oz
Marabissi
Pistachio Cantucci - 5.29 oz
Fabbrica Del Panforte
Almond Cantucci - 8.8 oz
Fabbrica Del Panforte
Soft Almond Amaretti - 8 oz
Frantoio Franci
Villa Marga Extra Virgin Olive Oil - 16.9 oz
Frantoio Franci
Villa Marga Extra Virgin Olive Oil - 16.9 oz
Discover
PANETTONE & PANDORO

Hailing from northern Italy, panettoni and pandori are rich, fluffy cakes traditionally served around the holidays. Native to Milano, panettone is typically studded with candied fruit and raisins and made with natural yeast that takes three days to rise. Its Veronese cousin, the pandoro, is traditionally dusted in powdered sugar and made using three doughs folded together.

Candied Orange

Love

Raisins

Wealth

Lemon Zest

Eternity

DISCOVER MORE THAN 30 FLAVORS THIS HOLIDAY SEASON AT EATALY.COM!

Bonifanti
Glazed Panettone
$29.90

Borsari
Limoncello Pandoro
$32.90

Bonifanti
Chocolate Panettone
$32.90

Muzzi
Pear & Chocolate Panettone
$18.90

Muzzi
Cherry Panettone
$18.90

Vergani
Vegan Holiday Cake
$32.90
Vino Italiano

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Barolo
$83.90

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Toscana Luce
$119.00

Il Paradiso Di Manfredi
Brunello Di Montalcino
$140.00

Marisa Cuomo
Fiorduva
$94.90

Monte Rossa
Franciacorta Cabochoen Brut Fuoriserie
$89.90

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