



EATALY

Holiday Gift Baskets

2020 COLLECTION

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GIVE FOOD LOVE



The Taste of **EATALY** COLLECTION

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

Taste of
DOLCINI

\$49.90



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
EATALY

\$89.90



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.

Lidia Bastianich

\$99.90



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.

Taste of LA DOLCE VITA

\$99.90



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.

Taste of IL MARE

\$99.90



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.

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.

Taste of
OLIO

\$109.90



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.

Taste of
CIOCCOLATO

\$129.90



From pure dark to seed-studded bars, from hints of fruit to drinkable chocolate, our collection of artisanal *cioccolati 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.

Taste of MARI E MONTI

\$129.90



Surrounded by gentle seas, Italy's narrow peninsula stretches from the mountainous Alps to the volcanic islands. Literally meaning "sea and mountains," the *Taste of Mari e Monti* basket features specialties from Italy's beautiful coastlines and its bountiful inland, offering an explorative tasting tour of Italy's unique terrain.

Taste of NATALE

\$129.90



Italians are experts at holiday entertaining. The secret? Quality ingredients! Learn from the best with our festive selection of sweet and savory specialties hailing from our favorite regional producers, including the iconic Milanese holiday cake, panettone. *Taste of Natale* makes an ideal secret resource for hosting an unforgettable holiday bash.

Taste of TARTUFI

\$129.90



For a dash of decadence, we love to shave truffles over pasta, or indulge in the sweet chocolate variety. This holiday season, Eataly is combining these sweet and savory indulgences with a gift basket replete with 8 different styles of truffle. *Taste of Tartufl* is for those who enjoy a taste of the finer things in life.

Taste of
DOLCI NATALIZI

\$149.90



From indulgent hazelnut dragées to chewy almond nougat, this luxurious gift basket is overflowing with an abundant array of Italian confections. Our artisanal producers incorporate the best all-natural ingredients into all of their age-old recipes, down to the classic holiday cake, panettone.

For a truly Italian celebration, “holiday sweets” is the ideal gift for those with a sweet tooth!

Taste of ITALIA

\$149.90



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 A DAY IN ITALIA

\$199.90



Everything from your morning coffee to evening herbal tea, make your way through the day like an Italian with this curated selection of high-end ingredients.

ITALIAN Holiday

\$149.90

ITALIAN Moments

Choose from curated collections of premium ingredients that capture the essence of la dolce vita, from holidays around the Italian table to a stroll through Sicily's citrus groves.



Want to celebrate the holidays like an Italian? There are some things that simply cannot be missing from the table: a tall, fluffy panettone for sharing, chewy hazelnut-studded torrone, dense and delicious panforte, and a selection of cookies for enjoying after a long meal together. Plus, the save the Umbrian lentils for New Year's...they symbolize good fortune!

Perfect PASTA PAIRING

\$249.90



From short and tubular to long and curvy, every pasta has a unique form. While in Italy it's customary to follow regional pasta and sauce pairings, our experts have curated a bundle filled with the perfect matches so you can marry each shape with the perfect sugo. Cozy up with a plate of tagliatelle egg pasta paired with Bolognese ragù, match the Ligurian trofiette with Genovese pesto, or go for a classic spaghetti al pomodoro with spaghetti and vibrant tomato sauce.

THE BEST OF ITALY, *Naturally*

\$129.90



Who says a high-quality Italian pasta dish can't be enjoyed by everyone? Across Italy, more and more farmers are joining the organic and gluten-free revolution, freeing people with dietary concerns to eat as they want. This collection will give the wholesome food lover products they can enjoy, from gluten-free spaghetti to organic tomato sauce.

Butta la PASTA

\$169.90



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.

Tutti a TAVOLA!

\$169.90



When dining Italian-style during the holidays, the joy of gathering around the table with family and friends is matched only by the joy brought by a favorite pasta and sauce pairing! With this gift basket, you will have everything you need to host a big Italian feast with pasta and sauces to satisfy every guest, from savory meat ragù to authentic eggplant sauce and beyond.

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!

From **PRESSED** to **DRESSED**

\$169.90



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.

ITALY IN A Nutshell

\$149.90



From sweet almonds to delicate pine nuts, Italy produces a wealth of nut varieties – and Italians know how to use them! Nuts are traditionally served during the holidays to infuse a touch of elegance in any meal and table setting. This gift basket brings together the best of Eataly’s nut-based products, from rich walnut pesto to delectable hazelnut desserts.

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 3-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.

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.

When in NORTHERN ITALY

Why taste one region when you can taste the flavors of many? Northern Italy is known for its excellent regional ingredients, from the prized IGP hazelnuts used in sweets like gianduja and baci di dama cookies to the DOP basil used in Liguria's famed pesto. Taste of Northern Italy will bring your lucky recipient on a tasting tour of Piemonte, Liguria, and beyond.

\$119.90



When in the ALPI ITALIANE

Crisp mountain air, cozy cabins, crystal clear lakes: the Italian Alps offer breathtaking views and hearty cuisine to warm you up. Featuring traditional ingredients like polenta, mostarda (a sweet and sour spread), and porcini mushrooms, the *When in the Alpi Italiane* gift basket will have you enjoying the best flavors of an Italian mountain excursion.

\$99.90



When in MILANO

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.

\$119.90



When in PIEMONTE

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.

\$119.90



When in VENEZIA

Weaving canals, Gothic villas, and embellished gondole make **Venezia** one of the most iconic destinations in northern Italy. Get a taste of the elegant “La Serenissima” with this lush gift basket of regional treats. Overflowing with typical products like radicchio risotto and buttery cookies, this basket will transport you to Italy’s most romantic city.

\$119.90

When in PORTOFINO

Perched along the Italian Riviera, **Portofino** is an impossibly charming fishing village beloved for its colorful houses, seaside views, and fresh food and drink. The local cuisine is based on light and readily-available ingredients, from extra virgin olive oil to basil to pine nuts. Overflowing with these typical local products, this gift basket will transport you to Portofino.

\$79.90



When in CINQUE TERRE

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.

\$89.90



When in EMILIA-ROMAGNA

Located in the heart of the fertile Po Valley, **Emilia-Romagna** is celebrated for its medieval cities, scenic landscapes, and rich culinary legacy. Bologna, the vibrant capital, brings extra flavor to the northern Italian region with specialties like ragù bolognese, a hearty meat sauce. This gift basket will transport you to Emilia-Romagna with the ingredients needed to make a traditional *tagliatelle alla bolognese* — with room for dessert.

\$89.90



When in TOSCANA

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.

\$89.90



When in UMBRIA

Umbria is the central region known as the “green heart of Italy.” With Roman aqueducts, medieval thoroughfares, and Etruscan arches, the region has a huge historical legacy that is evident in its cuisine today. Traditional dishes still rely on local ingredients, such as the sought-after truffles, extra virgin olive oils, and even chocolate. Overflowing with these typical local products, this gift basket will transport you to Umbria, down to the iconic Baci Perugina.

\$119.90



When in ROMA

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.

\$99.90



When in AMALFI

The breathtaking hillsides, tiny towns, and aquamarine sea draw many to the **Amalfi Coast**, but the culture and cuisine keep them there. Lemony aromas breeze through the air as you stroll past boutiques and down narrow streets to taste the area's signature dishes: pasta with simple tomato sauces, freshly-caught seafood, and sweet limoncello. Overflowing with typical local products, from lemon candies to San Marzano tomatoes, this gift basket will transport you to the *Costera Amalitana*.

\$79.90



When in PUGLIA

Located along the Adriatic Sea, **Puglia** is a sun-rich region deep in the south of Italy. While the coastline offers a host of delicious opportunities, the fertile inland has allowed the cuisine to flourish beyond seafood. Overflowing with typical local products, from orecchiette to Cerignola olives, this gift basket will transport you to Puglia

\$89.90



When in SARDEGNA

An ancient island off the Mediterranean coast of Italy, **Sardegna** boasts a rich cultural legacy spelled out in Roman ruins, golden fortresses, and craggy olive trees. Today, culinary traditions are still honored, resulting in world-renowned olive oil, fregola (small toasted balls of pasta), and more. Overflowing with these typical local products, this gift basket will transport you to Sardegna.

\$79.90



When in SICILIA

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.

\$99.90



ITALIAN DINNER for Two

With a chill in the air, there's no better time to cozy up at home with a romantic cena per due (dinner for two). Cook up an authentic Italian meal - more than once! - with this curated selection of ingredients. Overflowing with typical local products, the lucky recipient will get to impress their favorite dinner date with high-quality pasta di Gragnano IGP and vibrant tomato sauce, authentic truffle risotto, and more.

\$89.90



ITALIAN Aperitivo COLLECTION

These one-of-a-kind bundles were hand-selected by our cheesemongers and sommeliers, featuring the highest quality artisanal cured meats and cheeses with selections from the largest Italian enoteca outside of Italy. Select a gift box or let us know your budget and our team will work with you on a customized experience.

All the ways to PARMIGIANO REGGIANO DOP

Parmigiano Reggiano is universally regarded as the King of Cheese. Savor five DOP varieties of Parmigiano Reggiano, produced exclusively in select regions of Emilia-Romagna and Mantova in the hilly and mountainous areas between the Po and Tyrrhenian rivers, with milk from cows that feed on locally grown forage. Just like in Emilia-Romagna, the cheese is best enjoyed with a chilled glass of Lambrusco. \$99



All the flavors of PROSCIUTTO CRUDO

Prosciutto crudo, or cured ham, is one of the most popular salumi in the world. Discover the nuances and differences of flavor as you dive into this diverse regional selection of seven unique cured hams. Brandini Barbera “Rocche del Santo” provides the perfect palate cleansing pairing. \$130

Taste of DOP & DOC

Discover the preservation of tradition and quality as you taste select DOP (Protected Designation of Origin) cured meats and cheeses. The DOP label guarantees specific products are produced, processed, and packaged in a defined geographical zone and according to strict guidelines. Certosa del Belriguardo Chianti Classico DOC, a standard-bearer for Chianti Classico is the ideal accompaniment. \$155



Formaggio Italiano NORTH TO SOUTH

Take a culinary cheese tour through Italy, tasting centuries of cheesemaking tradition from the Alps in the North to the island of Sicilia in the South. Begin your journey in Lombardia tasting 300 day aged Gorgonzola Piccante and Piave Mezzano from Veneto. Cross into Emilia-Romagna meeting the King of Cheese, Parmigiano Reggiano DOP, and down to Lazio for Pecorino Pepato Spizzico. Savor Southern Italy with Provolone Gigante Spicy and Pecorino Siciliano DOP paired with Eataly's ideal cheese wines: Bastianich "Orsone" Friulano. \$150



The milk behind THE CHEESE

Build the perfect cheese board with this selection of sheep, cow, and goat's milk cheeses paired with crisp Fontanafredda Gavi di Gavi from Piemonte. \$130



Savory TAGLIERE

Buon appetito and *salute!* A *tagliere* is the Italian word for the rustic cutting board often used to both cut and serve a hearty array of cured meats and cheeses at many Italian tables. Our savory tagliere is curated so all you have to do is provide the board and pull the cork on an elegant bottle of Fontanafredda Langhe Nebbiolo "Ebbio." \$125



The ITALIAN CLASSICS

Reminisce about leisurely afternoons relaxing on the terrace at the villa, lazily gazing out over the Italian countryside as you realize it's nearly time for lunch. A rustic wooden board arrives at your table, piled high with a selection of artisan cured meats and cheeses. These products have been hand selected by our team to truly represent the "Classics" of an Italian antipasto board.

In this pack you'll indulge in Grana Padano DOP, Parmigiano Reggiano DOP, Asiago Mezzano DOP, Fontina Val d'Aosta DOP, Pecorino Romano DOP, Gorgonzola Dolce DOP and Mascarpone cheeses. The cured meats include Mortadella, Prosciutto di Parma DOP, Prosciutto Cotto, Coppa Picante and Culatello di Zibello DOP.

Along with this incredible selection you'll find a juicy bottle of Montepulciano D'Abruzzo from the Organic estate of Marchesi Migliorati. \$150



Noble in the NORTH

Italian food and wine are defined by place. The region where goods are produced is the primary influence in flavor, style and often notoriety. True gourmands consider Northern Italy to be home to some of the most desirable food and wine on our planet. Piemonte's Mirafiore Barolo, the 'Wine of Kings,' is a the starting point as you savor the Speck and the Trentingrana of Trentino Alto-Adige, or pair the Montasio Stravecchio DOP and the Prosciutto di San Daniele DOP from the hills of Friuli Venezia Giulia. Take a delicious drive down to Emilia-Romagna to explore the intense flavors of Coppa, Salame, Prosciutto di Parma DOP, Gorgonzola Dolce, the Parmigiano Reggiano DOP made with the prized milk of the heritage Red Cow breed. \$195



Aperitivo IN PIAZZA

Host your next happy hour the Italian way! The Spritz was born in Veneto during the 1800s when visitors from the Hapsburg Empire would lighten the strong Italian wine from local taverns with a splash of water. Pair this iconic Italian aperitivo with a curated selection of cured meats, cheeses, and pairings like crunchy taralli and fruit spreads, as you say *salute* with family, friends, or colleagues. \$160



Aperitivo IN THE PARK

Whether al fresco or around the holiday table, aperitivo hour is always in season. Enjoy rich regional cheeses like Pecorino Fiore Sardo DOP and rare salumi like Culatello di Zibello DOP, paired with a chilled Bellini in hand. \$145



TRUFFLES + NEBBIOLO

Fontanafredda Ebbio Nebbiolo is soft on the palate, offering velvety tannins, and ideal with this whole wheel of flavorful Caciotta al Tartufo, made with the famed black truffles of Umbria. The earthiness of this artisanal semi-soft cheese provides the perfect richness that this 100% Nebbiolo desires. \$75

The decadence of CULATELLO DI ZIBELLO & PARMIGIANO REGGIANO

These are only a few words that begin to describe the decadence this pairing offers. Culatello di Zibello DOP, a rare Italian salumi from Parma only recently available in the United States, offers an intense richness to compliment the nuttiness of Parmigiano Reggiano aged 24 months. Elevate the experience with this single vineyard 2012 vintage Franciacorta “Cabochon” from the esteemed estate of Monte Rossa. \$415



Friuli's Finest WHOLE LEG PROSCIUTTO DI SAN DANIELE DOP

Friulian focused, these pairings highlight products dedicated to passion, tradition, and keeping it simple. Prosciutto di San Daniele DOP is produced by DOK dall'Ava from just four simple ingredients: high-quality pork legs, sea salt, air, and time. The combination of intoxicating air from the mountains and the Adriatic Sea makes the San Daniele area the perfect place to age prosciutto and grow aromatic grapes. Bastianich Vespa Rosso and Vespa Bianco offer complexity as the grapes are grown in the calcium-rich terraces surrounding the very land where the animals were raised that produces the silky prosciutto. \$675



Live large in Toscana WHOLE LEG PROSCIUTTO TOSCANO DOP

This bundle is not for the modest, and offers an entire piece of Prosciutto Toscano DOP from Piacenti Salumificio to pair with a magnum 1.5 Liter bottle of Brunello di Montalcino, 2015 from the Montalcino institution of Altesino. \$795

Prosciutto Toscano DOP comes from Tuscan-bred pigs, processed by hand and cured in special rooms with controlled temperature and humidity for at least 12 months. The production process is deeply rooted in traditions that can be traced back to the House of Medici. Prosciutto Toscano DOP comes only from Tuscany where the hams are cured with typical local spices such as juniper, rosemary, and black pepper. This rich earthy, prosciutto owes its flavor and texture to the fresh air from rolling hills and the Tyrrhenian Sea. There is no finer pairing than the silky sangiovese grown on the estate of Altesino.



The killer B's

Barolo. Barbaresco. Brunello di Montalcino. Among most iconic wine appellations in the world, and without question the most coveted wines from Italy. This bundle brings the greats together, all from hallmark vintages, along with the exclusive Parmigiano Reggiano DOP Red Cow, made with milk from heritage breed cows, and decadent black truffle salame. \$315

- Barolo "La Villa" 1996, Fontanafredda
- Barbaresco 2015, Pio Cesare
- Brunello di Montalcino 2014, Pian delle Vigne

The Secrets of 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

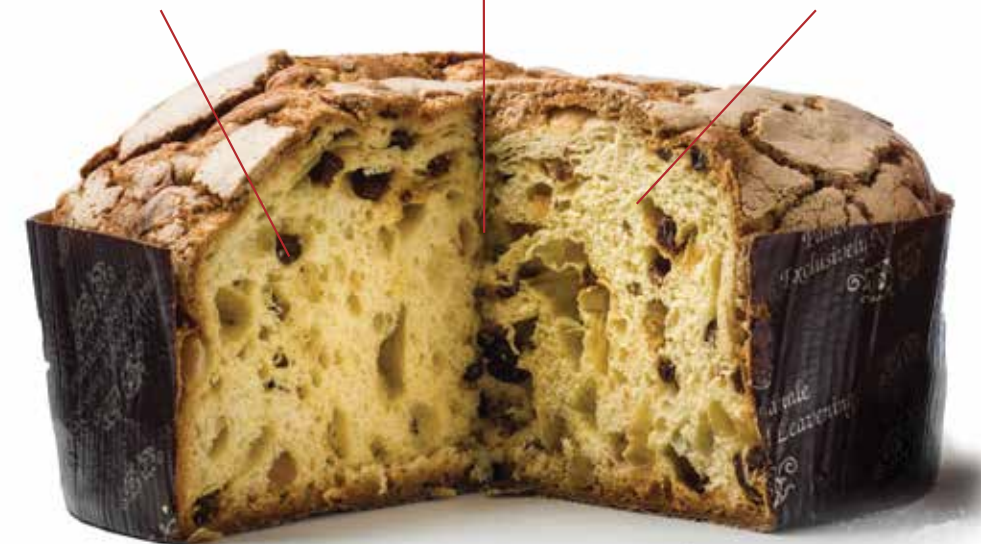
LOVE

Raisins

WEALTH

Lemon Zest

ETERNITY



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



Bonifanti
Chestnut Panettone



Muzzi
Limoncello Pandoro



Brera Milano
Classic Panettone



Fraccaro
Treviso Wine Panettone



Muzzi
Cherry Panettone



Vergani
Vegan Holiday Cake

Grazie!

To place your order, please contact:

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