

# ITALY & FOOTBALL

Brad here. For the next few weeks I will take on the editorial duties for our weekly features as Thomas heads out for a much-deserved vacation break. His destination this year is Thailand, where I suspect his pursuit of gastronomy and adventure will lead to some delicious dining options for all of us in the near future. I had originally planned to focus exclusively on an Italian theme, reminding me of my travels to Italy during my wine career and vacations, however with the 11th Grey Cup game on Sunday, I had to adjust slightly to include some game day features, as my beloved Winnipeg Blue Bombers take on Ashley's Toronto Argonauts in the annual Canadian classic. The bet is on and one of us will be wearing the opposition's jersey for a full day next week at the store. We'll have all your game-day snacking staples on hand, along with a few unique features to make your day spectacular.

## FRESH BRANZINO

Fish is one of those items that many are reluctant to try at home in their own kitchen. **Branzino**, also known as European Sea Bass, hails primarily from the Mediterranean Sea and is a common offering in Italian restaurants both at home and abroad. Highly prized in Mediterranean cuisine for its delicate, white flesh and mild flavor, its versatility and ease of preparation make it a favourite among chefs and home cooks alike. Here is a quick and delicious baked Branzino with Capers and Olive recipe that I love, and one that you can easily master in your own kitchen. Simply preheat your oven to 375°F (190°C), place the Branzino fillets with olive oil in an oven proof dish, and season well with salt and pepper. Scatter some capers, sliced black olives, and halved cherry tomatoes around the dish and drizzle with a good olive oil, a long squeeze of lemon and a splash of Pinot Grigio. Let bake for 20-25 minutes until the fish is opaque and flakes easily. Add a side of your choice and pair with a glass of Pinot Grigio. Featured at:

Whole Branzino: Reg. \$16.99/lb Branzino Fillets: Reg. \$24.99/lb

20% OFF

## CLOUDY WITH A CHANCE OF MEAT BALLS

Nothing smells better than the aroma wafting from a rustic kitchen in Italy. Our **Homemade Italian Meatballs**, crafted with love and expertise by our very own butcher Dave, aren't just any meatballs, they are an Italian symphony of flavor, combining the perfect pitch of beef, pork, and veal. Each meatball is seasoned to perfection with Parmesan cheese, fresh parsley, a hint of chilies, fragrant oregano, and bound together with egg and breadcrumbs to create a tender, juicy masterpiece. Simmered gently on the stove in your favourite tomato sauce, they serve as a testament to the time-honored traditions of Italian cuisine. **And here's the best part, with the purchase of every pack of meatballs (eight per pack), you'll receive a complimentary pack of the cult famous Famiglia Baldassarre Spaghetti—a \$12 value.** This is not just a meal, it's an invitation to indulge in the finest flavors that Italy has to offer. And to elevate your dining experience further, we suggest pairing this delightful meal with a bottle of **Tomassi Ripasso**. Its deep, complex flavors perfectly complement the savory notes of the meatballs and the tangy sweetness of the tomato sauce. Prepare yourself for a feast that tantalizes the senses and brings the warmth and joy of Italian cooking right into your home. Buon appetito!

### FRESH JUMBO

## CHICKEN WINGS

Chicken wings are delicious, easy to prepare and synonymous with football. They've got tons of flavour diversity, I am betting you could conjure up 3-4 excellent flavours with ingredients you have right now in your own fridge or pantry. Our **Jumbo Chicken Wings** are specially ordered in and are taken from roaster chickens, which are the largest size, and allow for the formation of a great outer crisp with a moist and juicy interior (opposed to the smaller wings that will crisp and dry out because their skin/meat/bone ratio is lower). So why are home-cooked wings so much better than take out? Well, quality is one reason, customization is another (allowing you to tailor your wings to your exact taste with your favorite seasonings, sauces, and cooking techniques). In addition, home-cooked is a healthier option as it allows you to avoid the extra grease and additives found in deep-fried takeout, as you can grill, bake, or use your air fryer for these beauties. Reg. \$8.99/lb

25% OFF

## WHAT'S COOKING AT THE DELI?

Chef Kulam makes some of the greatest soups ever. This week, we are featuring our **Minestrone Soup**, which is a hearty and flavourful Italian classic made with vegetable broth, vegetables, beans, potatoes and pasta. Reg. \$10.99/900ml

25% OFF

Satisfying and delicious, our **Farro Salad** is made with a high-protein, high-fiber ancient whole grain that is all over the scene in Italian cuisine. We toss farro with diced tomatoes, onions, black olives and pecans, with basil and goat cheese, in a simple vinaigrette. Healthy, hearty, and deeply flavourful. It makes for a great week-night meal and is even better for lunch the next day! Reg. \$2.99/100g

25% OFF

Our **Chicken Cacciatore** is a classic, rustic Italian recipe which we make with chicken breast, onion, garlic, peppers, tomato, white wine, chicken stock, olive oil and seasonings. I particularly enjoy this with crusty bread and a glass of Italian vino bianco. Featured at:

\$17.99 /ENTREE

**Spaghetti Bolognese** features a rich and hearty meat sauce served with spaghetti. The sauce, known as "ragù alla Bolognese," originates from Bologna, Italy, and ours is made with ground beef, along with onions, carrots, celery, tomatoes, and a splash of red wine. The flavors meld together during a slow simmer, creating a deep, savory taste that's comforting and satisfying. Enjoy with a side salad and a slice of our own garlic bread. Featured at:

\$14.99 /ENTREE

We would be remiss if we did not include our iconic **Caprese Salad** in our features this week. Fresh tomatoes, buffalo mozzarella cheese and basil along with olive oil, balsamic reduction & sea salt. Featured at:

\$17.99 /EACH

If a Charcuterie is in your game plan, we've got some features this week that will undoubtedly make your board shine. Firstly, from the Marche region of Italy, we've got a **Prosciutto Di Carpegna D.O.P.**, a prized delicacy known for its exquisite flavour and quality. Featured at:

\$7.99 /100G

We'll also have a **Mortadella with Pistachios** from the Emilia-Romagna Region. The addition of pistachios to this luxury product adds a delightful crunch and a subtle nutty flavor that complements the rich, savory taste of the meat. Featured at:

\$2.99 /100G

From our Village Kitchen line of frozen soups, we will have **Kulam's Red Pepper Soup**. Perfect for warming you up on a chilly day. Reg. \$10.99/900ml

25% OFF

The ever-popular Rogers' Chocolate Advent Calendars are now in stock and moving quickly. Available in a handful of classic beautifully crafted Christmas designs in both milk, and dark chocolate. Be sure to grab yours before they sell out.

# LIMITED-EDITION BLUEBERRIES

We've been pretty aggressive with our pricing on blueberries the last few weeks, and while these **Limited-Edition Blueberries** command a little more money than of late, they're worth every cent, and considering these were \$12.99 a few weeks ago, they're still a steal. They're super crunchy and super sweet, downright addictive! These come from Peru with love.

\$5.99 /PINT

Featured at:

## NOVA SCOTIA HONEYCRISP APPLES

There's not a lot of promotable items to choose from this time of year, so every store will have at least one type of apple on sale. What they will not have, however, are these beautiful **Nova Scotia Honeycrisp Apples** which are arm-and-leg expensive, but which we will be blowing out at our cost. I consider these to be the best apples we sell: they look great, they taste great, just super super crunchy with a perfectly balanced sweet and tart flavour profile. Featured at:

\$2.99 /LB

## BRATWURST

Back in Winnipeg, I loved attending Blue Bomber football games from mid-summer to late fall. Entering the old Polo Park stadium, one was always met with the distinct aroma of caramelized onions that were destined for a Brat or foot-long hotdog. Here at the store, the theatre of our butchers making sausages behind the meat counter reminds me of those days. The experience and skill of our butchers make sausage making look so easy, when in fact it is a true art form, and our delicious blend of meat, spices and herbs make our Bratwurst one-of-a-kind. What's so cool about Bratwurst is its versatility, as it can be served German Style (on a bun with oodles of onions and peppers), baked in a casserole with a mix of onions, peppers, and potatoes or simply served up with a side of creamy mashed potatoes and/or some baked brown beans. Reg. \$7.99/lb

25% OFF

## ITALIAN CHEESE PLEASE...

**Pecorino Moliterno (D.O.P. Sardinia)** is a delightful cheese from the island of Sardinia, known for its rich, robust flavor and high-quality production standards. With a bold and earthy flavour, this cheese has a firm but crumbly texture making it perfect for grating on pasta or as a table cheese. Pair with a nicely chilled glass of Pecorino white wine. Featured at:

\$9.99 /100G

**Asiago Fresco D.O.P. (Veneto)** is also known as **Asiago Pressato** and offers a delightful, mild flavor with a hint of sweetness and a subtle tanginess. The taste is reminiscent of fresh milk and cream, with a delicate buttery note that makes it a versatile cheese for various dishes. It has a smooth, creamy texture and a fresh and milky aroma with a hint of butter. Pair with fresh fruits like apples and pears, as well as with honey and crackers. Featured at:

\$5.99 /100G

**Moro Umbriaco (Umbriaco del Piave)** is a unique Italian cheese from the Veneto region, known for its distinctive wine-soaked process. Our varieties this week include **Amarone, Prosecco** and **Moscato**. With a rich and fruity flavor base, the wine infusion will add distinctive elements to the cheese, creating complex and satisfying results on the palette. Featured at:

\$9.99 /100G

## LOCAL BRUSSEL SPROUTS

Local sprouts are done, but these **Brussel Sprouts** are rolling in from Northern California. The quality on them is amazing, they are nice and dense which ensures you get that contrasting crisp outside and tender inside when roasted up. Pairs great with our in-house smoked bacon and a syrupy balsamic vinegar. Reg. \$3.99/lb

50% OFF

## AISLE FOUR

Cathy has long maintained that "the key to good Italian food...is the quality of the olive oil." This week Mariella was able to secure some **Agrestis Fiore D'Oro D.O.P. Extra Virgin Olive Oil** from Sicily, which is a premium virgin known for its exceptional quality and rich flavor profile. This olive oil boasts an intense fruity aroma with notes of green tomato, apple, and fresh herbs like basil and mint. On the palate, it offers a well-balanced combination of bitterness and spiciness, complemented by flavors of lettuce, fresh fava beans, and celery. The meticulous cold-pressing process and careful handling from harvest to bottling ensure its superior quality and freshness. This D.O.P. certified oil is perfect for enhancing salads, drizzling over vegetables, or adding a touch of elegance to almost any dish. Featured at:

\$34.99 /BTL

**Partanna Castelvetrano Green Olives** from Sicily are also renowned for their exceptional quality and distinctive flavor. These olives are the Nocellara del Belice variety, plucked at the perfect moment to achieve their bright green color and firm texture. They are cured in brine and preserved with natural sea salt from Trapani, enhancing their meaty and buttery flesh. With a mild, nutty flavor, these green olives are incredibly versatile, perfect for salads, tapenades, charcuterie, or simply enjoyed on their own as a snack. Featured at:

\$14.99 /JAR

**Panettone, Panettone, Panettone!** This sweet, dome-shaped traditional Italian Christmas loaf is characterized by its light, airy texture, and rich, buttery flavor. Mariella's annual selection of authentic Italian Panettone rivals the those found at the best shops across the continent. Her breadth of knowledge on local ingredients and production nuances gives us a great assortment for which customers from across the GTA make an annual pilgrimage here to load up. Seriously, I've seen shoppers purchase by the dozens!

## WHAT'S IN BLOOM?

Our first shipment of **Outdoor Holiday Planters** has arrived and look exquisite. We've got a couple of sizes available to suit your needs, but note that supply is limited this year.

Inside, we've got some stunning **Goldcrest Lemon Cypress Evergreens**, known for their vibrant, chartreuse foliage and refreshing lemon scent.

## TOUCHDOWN PIZZA!

This week, we might just have the single best-ever Italian / Grey Cup cross-over food item ever invented. Mariella's innovative creation of the **Chicken Parmigiana Pizza** would even please Winnipeg linebacker Tanner Cadwallader's voracious appetite (a former player for the Bologna Warriors in the Italian Football League). This pizza features a classic marinara sauce, our made-in-house breaded chicken cutlet, Mozza, Provolone and Pecorino cheeses, sweet red onions and cherry tomatoes, with a finishing topping of torn basil leaves and Parmigiano Reggiano. I'm calling this a touchdown already! Featured at:

\$19.99 EACH

## WHAT'S BAKING?

**Tiramisu**, which means "pick me up" or "cheer me up" in Italian, is a delightful and iconic dessert. This luscious treat is known for its subtle flavour, fluffy and layered composition, a truly indulgent experience! Our individual tiramisus are made with ladyfingers soaked in coffee liqueur, Mascarpone cheese, espresso, cocoa powder, and plenty of "amore" from our bakery team! Be sure to grab yours this weekend, as it will be the last time at this unbeatable price. Featured at:

\$9.99 /EACH

Our ever-popular **Nutella Biscotti** deliver a delectable balance of rich, chocolaty goodness with a hint of hazelnut. Each bite reveals the velvety smoothness of Nutella, combined with the subtle sweetness of the biscotti. Featured at:

\$6.99 /BAG

A classic Italian dessert, our **Cannolis** consist of a delicate balance of lightly whipped Ricotta and Mascarpone cheeses (yes...both!). This week we'll have four fillings: Chocolate Hazelnut, Pistachio, Amarena Cherry, and Lemon which will be piped into our golden brown pastry shells. Featured at:

\$15.99 /4 PACK

Our **Almond Shortbread Cookies** offer a delightful balance of buttery richness and nutty sweetness. The almond flavor is pronounced yet delicate, providing a warm, slightly toasted note that complements the buttery base. Featured at:

\$8.99 /BOX

## FROM OUR TABLE TO YOURS

To Celebrate Italian Week, Linda and Karen are featuring **Lidia Bastianich's** latest cookbook, **"From Our Family Table To Yours"**. It contains 100 recipes made with love for all occasions and is sure to become a family treasure of Italian dishes. Karen can't stop making the Eggplant Rollatini (page 23) and Linda's family favourite is the Spaghetti with Roasted Cherry Tomato Sauce (page 126), the pecorino cheese and toasted bread crumbs take this recipe to the next level. Featured at:

\$35.00 /EACH

## HOCKEY HELPS THE HOMELESS

Join **Team Village Grocer** at **Angus Glen Community Centre** for a complete day of hockey mania this **Friday November 15th** supporting **Hockey Helps the Homeless**. Admission is free and non-perishable items are welcome in support of the Markham Food Bank. Get up close and meet NHL Alumni pros, The Voice of the Leaf's Joe Bowen, Billy Talent bassist Jon Gallant, Andy Curran of the rock band Coney Hatch, and other radio and TV personalities. Puck drops at 8:00 am and goes to 4:30 pm.

## SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY NOVEMBER 17TH

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Saturday & Sunday 9:00 am - 6:00 pm

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