

Cambridge
2285 Mass Ave.
617-354-0599

M-F 10-7
Sat. 10-6, Sun. 12-6



Somerville
14 Bow St.
617-629-2296

M-F 8-6
Sat. 10-5, Sun. Closed

Summer 2008

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Busy, busy, busy...

Lots of stuff going on lately. At our Cambridge location, we are gearing up for a larger selection of cheeses, meats and ready to "heat and eat" lunch items. With a new refrigerator dedicated only to fresh pasta, we have room to expand the selection of grab and go lunch items for all you busy and hungry people who work nearby. Look for personal lasagnas in vegetable and cheese, eggplant dinner and tortellini salad. We also have new prepared food items and sauces such as chicken meatballs (flat bottom of course,) a hearty meat sauce made with beef chuck, ground on the premises so that we totally control the quality and freshness of the meat, and a few others. We are also looking into possibly having cooking classes at the Somerville location and would love to hear your input.

*flat bottom
of course*

When creating new dishes, lots of trials go on behind the scenes, and even though I think I have impeccable taste, I usually enlist the help of my wife, five daughters and their husband and boyfriends (or "he is just a friend") for input on my new food. When it comes to telling me what they think, the ladies are just ruthless and don't hold back any comments. But then I wonder why the guys, on the other hand, are so easy to please and are, how should I say it, polite, cautious, and maybe a little intimidated. You think it's maybe my name? Go figure because I am always very nice to them. We share some wine or beer over good conversation, reminisce about my youth and what I did when I was their age, and then I tell them they can borrow the tools in my garage whenever they want. Yes sir, I am good to my daughter's boyfriends and always

What's New

Sugo di Carne

After many requests it is finally here. A **new hearty tomato meat sauce** made with ground beef is now on the freezer shelves in Cambridge and Somerville. The beef is ground in house to ensure quality and the sauce is naturally sweetened with carrots, shallots and celery. Don't be afraid of the thin texture, this sauce is full of flavor and tastes as good as you think it will! Serve it over our rigatoni pasta or spinach pappardelle with a sprinkle of fresh parmigiano, use it the next time you make lasagna or manicotti, or just serve it over good old cheese ravioli. \$5.50 for a 16 oz container.

Chicken Meatballs Three Ways

Try our new **chicken meatballs**. They are just as light and fluffy as our original bestsellers and because of their light texture they have the same "flat bottom." We make them with fresh chicken, parmesan cheese, panko bread-crumbs and fresh eggs, with the predominant spice being fresh basil and a whisper of light roasted garlic in the background. Packed 6 per container they come "naked" with no sauce, \$7.95, with plum tomato and basil sauce, \$9.95, or with porcini sauce, \$10.95. The shelves are stocked with all three varie-

Special Offer

For a limited time introductory price, **Sugo di Carne** meat sauce or any variety of the **chicken meatballs** will be **\$1 off** each item. Offer lasts through the end of this summer.

Have You Heard of This?

Rieme Sparkling Lemonades and
Dolfin Chocolates

When we think of the French we picture great wines, wonderfully stinky cheeses like Epoisses, (available in our refrigerator for \$18.95) and other things such as foie grass, the Eiffel tower, and beautiful women... I am fond of all that but I really like their Grey Goose brand vodka, especially when mixed with **Reime limonades**, yet another obscure but terrific French export made with 100% natural ingredients by the Reime family since 1921. My favorites are grapefruit and blood orange. We also carry traditional, lemon, orange and pomegranate.

\$3.95
or 3



each
for

\$11.00.



Very Easy Summer Dishes with Pesto

Roasted Red Pepper Pesto Pasta Salad

Use one container of any of our short cuts of fresh pasta - we recommend creste de gallo or rotini and mix with chilled Capone's **roasted red pepper pesto**. Add in your own diced red, green or yellow peppers, or summer vegetables of your choice and serve chilled. You could also use tortellini or gnocchi.

Lemon Linguini and Basil Pesto

A summer classic. One pound of lemon linguini and one small container of **basil pesto** is all you need to prepare this refreshing summer meal. Mix the cooked pasta with the room temperature pesto. Stick the whole thing in the fridge for an hour to make it cold and enjoy.

Whole Wheat Pasta, Sun dried Tomato Pesto and Peas! By Irene Marsh

Irene, one of our nicest customers insists that vermicelli is the best pasta cut for this dish. Boil pasta and a minute before it's done add in a cup and a half of frozen peas to the pot. Drain and top with **sundried tomato pesto** and a little Reggiano.

* Remember, pesto should not be heated! Bad things happen when you heat pesto!! Let it come to room temperature on the counter, or defrost in the fridge. It doesn't take long to

Giovanna Gelato and Sorbet

New! **Giovanna Gelato and Sorbet**. Capone Foods (both locations) has brought in a new item for summer. Made with all natural ingredients and no preservatives, this locally produced treat is sure to delight with interesting flavors such as raspberry champagne sorbet and dulce de leche gelato. Most popular flavor so far... pistachio. \$7.50/pint.