



March 2010
Happy St. Patrick's Day!

Wines Of The Month
\$12.95 each or 2/\$23.90

From the Mendoza Region of Argentina
Tilia Chardonnay 2008

Tilia wines are sustainably farmed and possess true varietal character and flavor complexity. This Chardonnay is straw-yellow with light shades of green. The nose presents tropical fruit aromas with citrus and floral notes. The mouth feel is full and rich with concentrated pear and fig fruit flavors, layers of vanilla and sweet spice from light oak aging. The finish is clean and fresh with bright crisp acidity.

Tilia Merlot 2008

This Merlot presents dark violet in color and reddish tones. The nose is ripe plum and cherry aromas with light notes of chocolate and toast. The mouth feel is soft and gentle with excellent texture, showing jammy red fruit flavors and finishing with supple tannins and vibrant acidity. **These 2 wines come to market at a strong value price.**

Cheese Of The Month
Kerrygold Irish Dubliner
\$9.95/lb.

Like its sister city, Dubliner is a unique cheese that can take on many faces. Its mature, complex character makes it a sophisticated addition to any traditional cheese plate, while its sweet after taste invites hungry "snackers" and cheese aficionados alike. Dubliner cheese has a hard texture not unlike cheddar, but with the sweet nutty taste of a Swiss and the piquant flavor of an aged Italian cheese.

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Easter Sunday is April 4th
Pick up some of these special offerings for the holiday!

Specialty breads, rolls, savory pies, dessert pies, Greek cookies and a choice selection of Easter Menu Savories. Order sheets and deadlines available at our store registers or on our Web site! We also have a lovely gift table to enhance the feeling that "spring is just around the corner".

What's New?

Stonewall Kitchen Mixed Berry Jam - \$7.50 for 11 oz. - A blend of sweet strawberries, ripe blueberries and sunshine raspberries, each filled with natural goodness and simmered together to become one sensational classic in this traditional New England line.

Sonny and Joe's - \$3.99 for 10 oz. - "Born and bred in Brooklyn," try these sophisticated, smooth hummus and spreads filled with creamy textures and flavors from around the world.

- Just Hummus (chickpea spread)
- Hummus Galilee (hummus spread w/Galilee olives)
- Babaganoush (eggplant spread)

Bello Rustico Crostini - \$4.75 for 7 oz. - These rustic Italian crackers are crisp and light made from traditional Italian bread dough, rolled thin and baked in a slow oven until golden brown.

- Traditional
- Sea Salt and Cracked Pepper
- Parmesan and Pecorino



Maple's of Portland Maine - \$5.99 per pint

In three great varieties - Artisan Desserts, Organic Gelato and Sorbetto – and with every small batch of our traditional handcrafted gelato and sorbetto, we strive to celebrate the marriage of taste and consciousness. By using age-old methods and the finest organic ingredients fresh from local farms, we work every day to support artisanal food, sustainability and community.

Gelato, known as “Italian Ice Cream”, has less fat, bolder flavors and creamy texture.

Gelato flavors include:

- Cappuccino Fudge Brownie
- Maple Walnut Praline
- Raspberries and Cream
- Toasted Coconut
- Turkish Fig Orange
- Turtle
- Vanilla Bean

Sorbetto is a frozen dessert similar to a frappe and is made with fresh fruit juices and has a soft consistency. It does not contain milk and may be compared to the French name for sherbert or Italian granita.

Sorbetto flavors include:

- Mango Sorbetto
- Red raspberry Sorbetto

All sorbetto's are vegan and fat free or low in fat and all flavors are made to order weekly and hand packed in pints.