

Molinaro's *Quality is our Family Tradition*

FRESH FROM THE OVEN...

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MOLINARO'S FINE ITALIAN FOODS LTD.
NEWSLETTER

*Hot news...for your
information!*



Introducing...

MOLINARO'S *Autentico* STONE BAKED PIZZAS

Baked in an authentic stone oven, at a scorching temperature for a quick 1.5 minutes, this superior method of heat distribution results in the perfect balance of chew and crunch. Approximately 10" in diameter, the pies are tender on

the inside and crispy on the bottom. Each pizza is topped with combinations of the finest vegetables and meats, creamy cheeses and our own homemade sauce. With these pizzas, Molinaro's brings OLD WORLD traditions to your supermarket.

EDIBLE INSPIRATIONS

'We owe it to our ancestors to preserve entire those rights they have delivered to our care. We owe it to our prosperity not to suffer their dearest inheritance to be destroyed.'
-Junius, *Letter to London Publick Advertiser, 1769*

Selling Features

- Authentic, rustic concept and style
- Crispy, Chewy, Thin Crust
- Versatile application
- Gourmet Segment
- Underdeveloped, Emerging Market



Available Varieties

Essentially, the possibilities are endless; Molinaro's specializes in tailoring a product to its customers' needs. That being said, given our level of expertise and insight into the nature of the industry, we highly recommend the following flavour profiles:

- *Quattro Formaggio*
- *Margherita*
- *Calabrese*
- *Funghi*