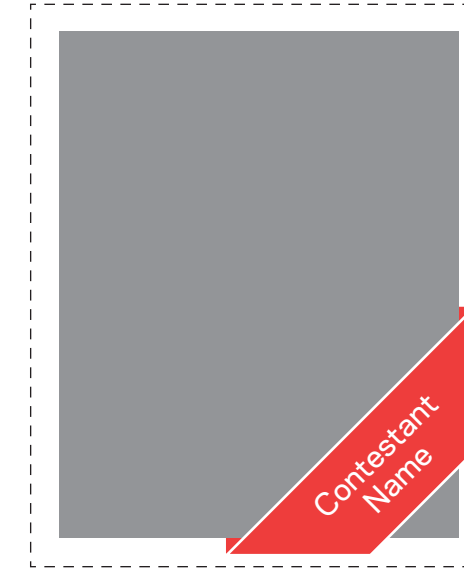
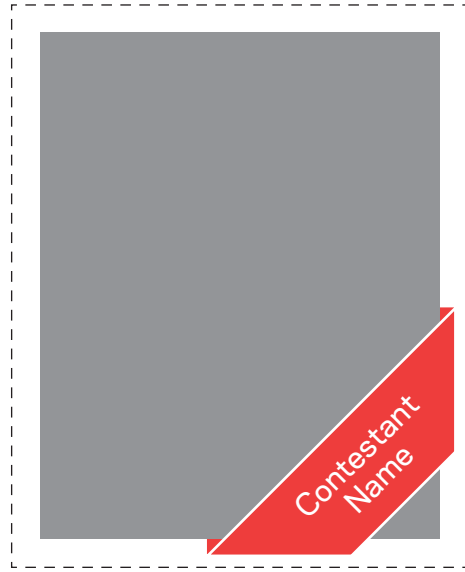




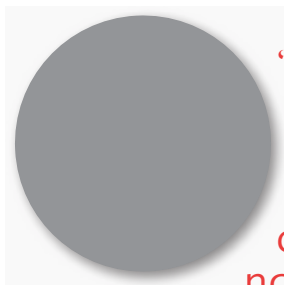
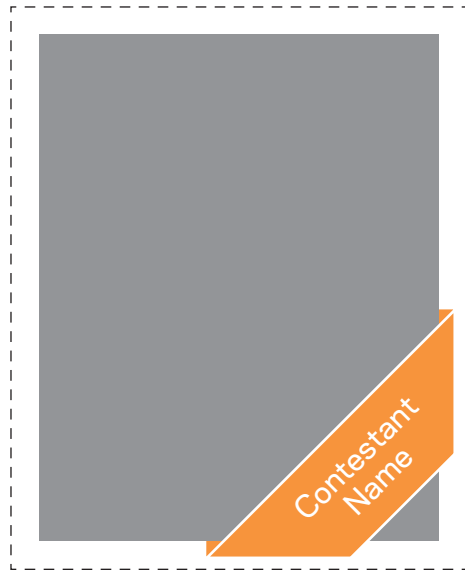
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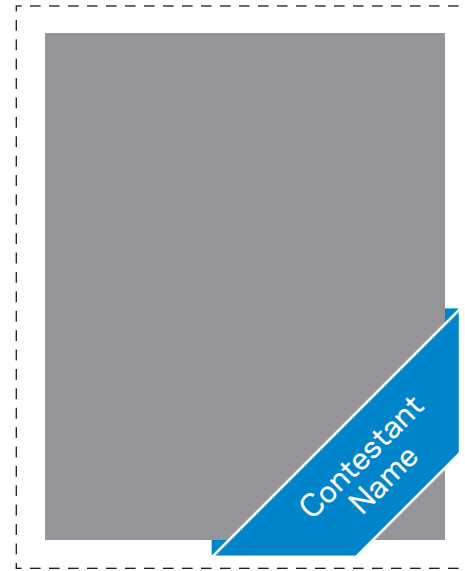
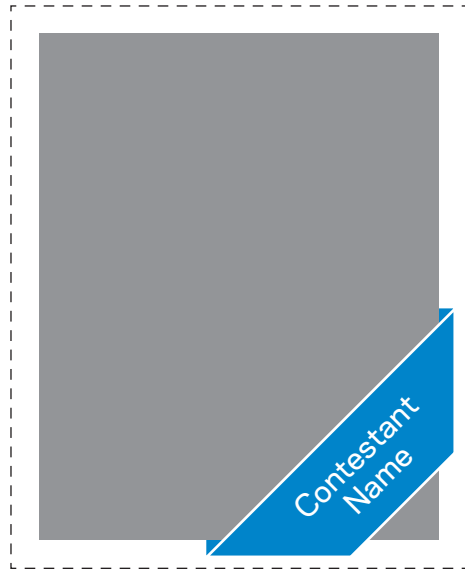
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VIVA VARIETY

Impress your guests by serving traditional pasta varieties in extraordinary ways. Combine carrots, scallions, and **BITONI® Riserva Refrigerated Wild Mushroom Agnolotti** with vegetable or chicken broth for a light-tasting starter. Follow with a deliciously unexpected Ravioli Lasagna using **BITONI® Refrigerated Four Cheese Ravioli**.

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THINK 3-D

Want to plate like a pro? Get out of two dimensions, where everything lies flat on the plate. Instead of serving chicken breasts whole, try slicing on the diagonal and experiment with overlapping or tilting eye-catching pieces over an artfully arranged bed of **BITONI® Refrigerated Linguine** and **BITONI® Refrigerated Roasted Garlic Marinara Sauce**.

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EASY AS PIE

Transform an old-fashioned pizza party into an authentic Italian dining experience! Offer up classics like Pizza Margherita, featuring fresh basil, tomatoes and cheese on a whole wheat crust topped with **BITONI® Refrigerated Marinara Sauce**. Lighten up flavorful favorites like Pesto Mushroom Pizza using **BITONI® Refrigerated Reduced Fat Pesto with Basil**.

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FROM GOOD TO GRATE

Parmigiano and grana padano are customary complements to pasta dishes in Italy. The two popular cheeses—along with ricotta and fontina—take center-stage in **BITONI® Riserva Refrigerated Quattro Formaggi Agnolotti**. To create an even more decadently layered dish, toss in olive oil and grate some cheese over the top as well.

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NATIONAL TREASURE

Mushrooms in Italy are more than a prized culinary delight. In most regions, you can't even forage for them without a permit. Fortunately, no special permission is required to savor a blend of earthy portobellos and criminis in a generously filled portion of **BITONI® Riserva Refrigerated Wild Mushroom Agnolotti**.

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PALETTE MEETS PALATE

A splash of color can easily elevate your dish. Just as with clothes, both contrasting colors and different shades of the same color can make for interesting visual arrangements. Or give it your own unique spin, like topping **BITONI® Riserva Refrigerated Spicy Beef & Sausage Ravioli** with an eye-catching combination of corn and fresh basil leaves.

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MEDITERRANEAN STYLE

Italian cuisine is all about incorporating the finest high-quality ingredients, like the moist, all natural white meat chicken and custom ricotta, fontina, parmesan, and grana padano cheeses found in **BITONI® Riserva Refrigerated Chicken & Four Cheese Ravioli**. For an upscale accent, finish off with a drizzle of your best extra virgin olive oil.

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WINE AND DINE

While it's generally a good idea to match the intensity of the wine to the meal, you can also work contrasts with some dishes. A dry, bright pinot grigio partners well with a rich sauce like **BITONI® Refrigerated Alfredo**, and a citrusy sauvignon blanc is a worthwhile companion to a tangier choice, like **BITONI® Riserva Refrigerated Spicy Beef & Sausage Ravioli**.

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LOVE AT FIRST BITE

Baked Ravioli Bites decorated with artful toppings are an irresistible way to kick off an evening of entertaining. Coat prepared **BITONI® Refrigerated Four Cheese Ravioli** with egg and breadcrumbs, broil on a lightly sprayed baking sheet for 1–2 minutes per side, and add toppings like olives, diced peppers, and marinated artichoke hearts.

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SALAD DAYS

Instead of sauce, explore the lighter side of **BITONI® Riserva Refrigerated Wild Mushroom Agnolotti** by pairing it with mixed greens and balsamic vinaigrette. Toss salad and vinaigrette together, divide prepared pasta between plates, top with greens and season with a dash of pepper for simple, seasonal elegance.

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PESTO POINTER

When serving this sublimely aromatic sauce on pasta, do as the Italians do: Before draining the pasta, dip a cupful of the cooking water out of the pot. Blend the water with some of your **BITONI® Refrigerated Pesto with Basil**. The starch in the water will help the sauce to evenly coat and cling to the pasta.

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EVERY BIT COUNTS

A garnish, if you use one at all, should be part of the meal itself—an ingredient or a complement. Try adding apple or pear slices to enhance the cheese flavor of **BITONI® Riserva Refrigerated Quattro Formaggi Agnolotti**, or toss a handful of berries over a salad with a sweet vinaigrette.

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SAY CHEESE...OR BASIL

Give grilled summer vegetables like red peppers, mushrooms, zucchini and yellow squash a flavorful boost with a generous sprinkling of **BITONI® Refrigerated Freshly Shredded Parmesan Cheese**. Or toss hot-off-the-grill vegetables with 2–3 tablespoons of **BITONI® Refrigerated Pesto with Basil**—just a little goes a long way.

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SIMPLY ITALIAN

An Italian meal is a true celebration of simplicity. When entertaining, keep preparation to a minimum so you too can savor every moment. For a crowd-pleasing entrée, start with prepared **BITONI® Riserva Refrigerated Chicken & Four Cheese Ravioli**, then toss with baby spinach leaves, olive oil, fresh basil and pine nuts.

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PICNIC COOL

Take a cold pasta salad on your next alfresco dining adventure. Instead of the standard macaroni-and-mayo, try **BITONI® Refrigerated Mixed Cheese Tortellini** tossed with fresh spinach and spring onions in a red wine vinaigrette, or **BITONI® Riserva Refrigerated Quattro Formaggi Agnolotti** tossed with olive oil, basil, broccoli, and red peppers.

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THE ART OF SUMMER ENTERTAINING



CHOOSE AN ITALIAN MUSE

With an abundance of fresh ingredients in season, there's no better time to embrace the Italian Way of enjoying food—and life. Create a Mediterranean-style meal using the ripest summer fruits and vegetables, prepared over an all natural premium pasta like BUITONI® Riserva Spicy Beef & Sausage Ravioli.

SET THE SCENE

Planning an alfresco feast? Choose a menu that works in harmony with the outdoor atmosphere, like salads, grilled meats and chilled pasta dishes like Tortellini Salad Italiana, featuring fresh mozzarella, colorful vegetables, and tender BUITONI® Mixed Cheese Tortellini. If it's a sit-down soiree, wait until guests are seated before serving food to ensure everything is at its freshest.

BRUSH WITH GREATNESS

It wouldn't be summer without barbecue! Give red meat an authentic Italian flavor with a simple marinade of red wine, olive oil, fennel, salt and pepper. To keep food tasty, moist and tender, baste meats and vegetables with a long-handled brush as they cook on the grill.

LET THERE BE WHITE

Crisp white linens and clean white plates are the perfect blank canvas for highlighting colorful summer dishes like Mediterranean Chicken & Four Cheese Ravioli, featuring sun-dried tomatoes, kalamata olives, fresh basil leaves, and BUITONI® Riserva Chicken & Four Cheese Ravioli.

AN IMPROMPTU PERFORMANCE

In the laid-back spirit of the season, keep the kitchen stocked with a few simple yet versatile staples like fresh BUITONI® Riserva Wild Mushroom Agnolotti, crusty bread, tasty olives and flavorful cheeses—not to mention an extra bottle or two of wine—for easy entertaining on a moment's notice.



WHETHER YOU'RE PLANNING A CASUAL COOKOUT OR AN INTIMATE DINNER PARTY, MAKE YOUR NEXT GATHERING A MASTERPIECE OF COMPLEMENTARY FLAVORS, INSPIRED ATMOSPHERE AND FABULOUS COMPANY WITH THESE SIMPLE IDEAS FROM BUITONI.



DISCOVER THE BEAUTY OF BUITONI® in the refrigerated section of your grocery store. For more Italian inspiration, follow BUITONI® on Facebook and Twitter, and visit **BUITONI.COM**.



PERFETTO PAIRING

Selecting wine that's well matched to the occasion doesn't have to be overwhelming. Summer traditionally calls for crisp, light wines, like a soft, fruity soave or an herbal sauvignon blanc. But feel free to experiment with more unique and intense varieties like zinfandels, cabernets and buttery chardonnays. Or leave the guesswork to the professionals—to find the ideal complement to your BUITONI® pasta or sauce, check out the Food & Wine Pairing Tool at buitoni.com.



QUATTRO FORMAGGI AGNOLOTTI WITH PESTO, ASPARAGUS & GREEN BEANS

PACKED WITH VIBRANT COLORS, INTERESTING TEXTURES AND AUTHENTIC FLAVORS, THIS DISH MASTERFULLY COMBINES DELICIOUS FOUR CHEESE PASTA WITH FRESH SEASONAL VEGETABLES FOR AN EXTRAORDINARY ITALIAN DINING EXPERIENCE.

INGREDIENTS

- 1 package (9 ounces) BUITONI® Riserva Refrigerated All Natural Quattro Formaggi Agnolotti
- 1 cup (2-inch pieces) sliced fresh asparagus tips
- 1 cup (2-inch pieces) sliced fresh French green beans
- ¼ cup BUITONI® Refrigerated All Natural Pesto with Basil
- 1 tablespoon fresh lemon juice
- 1 tablespoon pine nuts, toasted
- Ground black pepper to taste
- BUITONI® Refrigerated Freshly Shredded Parmesan Cheese

DIRECTIONS

Prepare pasta according to package directions, cooking asparagus and green beans with pasta during entire cook time. Drain and place in a large serving bowl. Add pesto and lemon juice; toss gently to coat. Season with pepper; sprinkle with pine nuts. Serve with cheese.

