

BACKGROUNDER

In 1910 a mother with her four children packed up her passion for food, family and the finest ingredients, as well as her treasured Tuscan recipes, and traveled to the United States to reunite with her husband. For years she shared her pasta and sauces with generations of hungry San Franciscans at her family's restaurant across from the Ferry Building. Her legacy and her recipes are kept alive today by her great-granddaughter, Lynne Rosaia and her company **My Nonni's Italian Foods**TM.

Launched in 2005, the San Francisco-Bay Area, family-owned company prides itself in offering fourth-generation, family-recipe meat ravioli and meat sauces made with the finest and freshest ingredients -- tender beef, veal and country pork, pasta made from semolina flour, imported Italian cheeses and locally grown fresh vegetables, herbs and spices.

True to family recipes, My Nonni's products are all natural and free of additives, preservatives, hydrogenated oils and trans fats. The meats are certified antibiotic and hormone free. The products are made in small production runs in an Italian-owned facility that ensures the integrity of the recipes.



My Nonni's products are designed for people who value quality ingredients and great flavor, but who don't have a lot of time to cook. Pastas and sauces go from freezer to table in 10 minutes. A glass of Chianti, green salad and crusty bread rounds out a meal. Recipes, available on packaging and on the company website, allow home cooks to easily add variety to their meals while still keeping preparation guick and easy.

My Nonni's products are sold at more than 160 retailers across Northern California. Outlets include: Andronico's, Bryan's Market, Draeger's Markets, Lunardi's Markets, Mollie Stone's Markets, Raley's / Nob Hill / Bel Air, Sonoma Market and Zanotto's, along with many other specialty and locally owned groceries.

For a full, current list of retail outlets visit www.mynonnis.com.

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