



FACT SHEET



- **My Nonni's Italian Foods™** is a San Francisco Bay Area producer of artisan, all natural family-recipe meat ravioli and meat sauce products. Founded by Lynne Rosaia in 2005, the family-owned company produces products that come from authentic, fourth generation Tuscan family recipes.
- My Nonni's Italian Meat Ravioli is available in a 12-ounce resealable pouch in the grocer's freezer case (SRP \$4.99). My Nonni's Traditional Tuscan Meat Sauce is available in a 12-ounce portion or in a box of three 12-ounce portions (SRP \$3.95 and \$10.99).
- My Nonni's products are perfect for people who appreciate good flavors but don't have time to cook an elaborate meal; our products are ready to serve, from freezer to table, in 10 minutes. We also offer recipes using our products so home cooks can easily add variety to their family dinners.
- My Nonni's is about tradition, a sense of family and the pure enjoyment of dining-in together. Our products perfectly reflect that tradition through our authentic Tuscan flavors. My Nonni's uses only the finest and freshest ingredients grown locally in California's Central Valley - tender beef, veal and country pork, pasta made from semolina flour, fresh tomatoes, vegetables, herbs and spices as well as imported Italian cheeses.
- All the meats in My Nonni's products are certified antibiotic free and hormone free. My Nonni's products have no additives or preservatives, no hydrogenated oils and no trans fats. They are made in small production runs in an Italian-owned facility that ensures the integrity of My Nonni's traditional recipes.
- My Nonni means "my grandmother" in Italian, and embodies the generations-old tradition in the Rosaia family of bringing the most flavorful, traditional dishes to the family table. With My Nonni's products home cooks can easily share in the taste and spirit of old Tuscany but in a way that's simple to prepare and is ready in minutes.

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- 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.
- In addition to our retail line, My Nonni's offers products in commercial quantities to caterers, grocers, chefs and other foodservice professionals.
- As a local company My Nonni's finds it important to get out into the community. You can often see Lynne and her mom sampling products at in-store demos, food-and-wine pairing events and charity functions.

A FAMILY HISTORY OF GOOD FOOD

- The Rosaia family's love affair with food has lasted for generations. In 1910, Lynne's great grandmother Armida and her four children traveled from Lucca to join her husband in San Francisco. They opened a restaurant across from the Ferry Building and after several years moved to South San Francisco, where the family opened a thriving butcher shop. Lynne's great grandmother passed down beloved recipes and the joy of cooking to her daughter, who then passed them down to Lynne's mother and Lynne.
- In 1954 Lynne's parents and three brothers opened an Italian delicatessen in South San Francisco. Keeping the family tradition alive, every Saturday, Lynne's nonni, Adeline Sani, would cook gallons of her famous meat sauce to sell at the deli. First generation Italian women told Nonni Adeline that her meat sauce was so good, they stopped making their own.
- To honor Nonni Adeline's recipes, My Nonni's only uses the freshest ingredients. We choose tender beef, veal and country pork, pasta made from imported semolina flour, as well as specially chosen imported cheeses and locally grown fresh vegetables, herbs and spices.
- For more information on the Rosaia family and their culinary heritage visit our Web site, www.mynonnis.com. To contact Lynne, email lynne@mynonnis.com.

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