



## BIO: LYNNE ROSAIA, FOUNDER



To Lynne Rosaia, growing up in an Italian family meant one thing: *mangia, mangia, mangia.*

“My happiest childhood memories revolve around my family and great food,” says Lynne, founder of My Nonni’s Italian Foods, a San Francisco Bay Area producer of artisan, family-recipe meat ravioli and meat sauce products. “As a child I would help mix the dough and help fill the ravioli. My Nonni would always say, ‘ *Essere Generoso! Be generous.*’ “

A fourth generation Italian-American with a background in sales and a family history in the Bay Area restaurant and delicatessen trade, Lynne was reminded of that magic on a trip to Lucca, the ancestral hometown of her great grandmother. It was there, being served a veritable feast of her relatives’ most cherished recipes, that Lynne hit a turning point. In 2005 she launched **My Nonni’s Italian Foods™** and began sharing her family’s treasured recipes with American home cooks. Now, through hard work, word of mouth and offering people a taste of her products everywhere from grocery store demos to wine festivals and charitable events, Lynne has quickly created a hometown culinary sensation. My Nonni’s products are sold at more than 160 retailers across Northern California.

*“ As a child, there was always a dance in the kitchen as we chopped sautéed, laughed and ate... ”*

*Now, I am doing what I love most – sharing my rich family history and passion for Italian food with you and your family. Buon Appetito!”*

**Lynne Rosaia, founder**  
My Nonni’s Italian Foods

At the heart of Lynne’s efforts is her love and passion for her Italian heritage. “I’ve always loved everything Italian... the people, the food, the wine, the music, the history. It all seemed bigger than life itself. Italian Food is blessed twice as the product of two arts, the art of cooking and the art of eating. It’s about tradition, a sense of togetherness, pure enjoyment and a topic of conversation celebrated in the company of family and friends.”

From the beginning, Lynne has insisted that to maintain the integrity of her family recipes My Nonni’s products include only the freshest ingredients from local farmers and producers in California’s Central Valley -- tender beef, veal and country pork, pasta made from semolina flour and imported Italian cheeses and locally grown fresh vegetables, herbs and spices. They are made in small production runs in an Italian-owned facility. My Nonni’s products are all natural with no preservatives, additives, hydrogenated oils and no trans fat. All the meat products are certified antibiotic and hormone free.

Lynne’s heart is still in that family kitchen. “No matter how the world changed around me, the exceptional pasta and sauce that my Nonni created were the constant. At all family dinners, celebrations and holidays there was always a pasta dish on the table. I remember the sense of reassurance and joy I felt just walking in the kitchen and seeing – and smelling – a simmering pot of sauce.” My Nonni’s ravioli and sauce go from the freezer to your table in under 10 minutes. Spend the rest of the time enjoying the pleasures of great company and great food. Laugh. Talk. Share. Have another helping. Lynne’s Nonni wouldn’t have it any other way.

Learn more Lynne, the Rosaia family and My Nonni’s Italian Foods at [www.mynonnis.com](http://www.mynonnis.com).