

A decorative border of colorful, stylized flowers and foliage in shades of pink, blue, orange, and green frames the central text.

HOME WITH ANTIPASTOS

Spring
Collection



Mission Statement

*Antipastos strives to uphold
a standard of excellence in
the community.*

*Our devoted clientele
inspire us to evolve our
“World of Great Taste”
and exceed expectations
through great food
offerings and exceptional
customer service.*



NEWEST ITEMS IN Our Spring Collection

Antipastos is excited to share with our customers the "New Spring Collection" featuring a diverse selection of culinary delights. All products have been selected based on customer requests and our goal to continuously expand our "New Taste of Tradition".

JOE BEEF

Joe Beef product line includes steak sauces, BBQ sauces, seasonings and rubs. The products originated at the popular Joe Beef restaurant located in Montreal.



NEWEST ITEMS IN Our Collection

The Ojai Cook

Get your taste buds dancing with LEMONAISE®; a spicy citrus mayo made with wholesome ingredients.



Delmonico's

Now you can enjoy the inspired flavours of the original and world renowned Delmonico's restaurant est. 1837 located in NYC.



Opies

A FAMILY BUSINESS SINCE 1880

Preserved Fruits



WATKINS

Since 1868 TRADE MARK

Quality Extracts for all your baking needs.



VERDUIJN'S
FINE BISCUITS



A delicious biscuit made with real butter and almonds. Great to enjoy all year round with your favourite coffee or tea.

MRS BRIDGES
PRESERVING TRADITION



A delicious accompaniment with your favourite cheese.

DIVINA®

Savoury Stuffed Olives



DELICIOUS, AUTHENTIC ASIAN
PASSAGE To Asia STIR-FRY & SIMMER SAUCES
WITH NOTHING ARTIFICIAL AND NO ADDED MSG



HOME WITH ANTIPASTOS

Pizzelle Recipe

*An easy Pizzelle recipe for the classic Italian cookie, lightly sweetened and flavored with vanilla or anise.
All you need are 7 ingredients and 1 pizzelle maker!*

Ingredients:

- 1 1/4 cups all purpose flour
- 3/4 teaspoon baking powder
- pinch of salt
- 3 eggs room temperature
- 1/2 cup sugar
- 1/4 cup vegetable oil
- 1 teaspoon Watkin's Vanilla Extract
- 1 teaspoon Watkin's Anise Extract

Instructions:

1. Preheat Pizzelle iron.
2. In a medium mixing bowl, sift together flour, baking powder and salt. Set aside.
3. In a large mixing bowl, beat the eggs until frothy and beginning to thicken (about 3-4 minutes).
4. Add sugar. Continue to whisk until well thickened.
5. Add oil and extracts. Mix well together.
6. Slowly add the flour mixture until well combined, dough will be soft and sticky.
7. Drop 1 tablespoon of batter on hot Pizzelle press.
8. Close lid and cook 30-45 seconds or until slightly golden.
9. Remove from the press.
10. Transfer to flat surface, allow to cool.



Beverages

Tim Hortons ^{NEW}

New!
Tim Hortons Vanilla
Iced Capp and
Double Double Iced
Coffee



VOSS
artesian water from norway
^{NEW} Taste the difference!

Voss Artesian water Still,
Carbonated and Flavoured



S.PELLEGRINO



GEROLSTEINER



FIUGGI



SAN BENEDETTO



S.PELLEGRINO



Beverages and Syrups

NEW **highball** ALCOHOL FREE COCKTAILS

Highball Alcohol free Cocktails
Gin & Tonic, Italian
Spritz, Mojito and
Cosmopolitan.



**MASTER
OF MIXES**



NEW

**STONEWALL
KITCHEN**



Stonewall
Kitchen
Mixers
Margarita,
Sangria and
Moscow
Mule

Teisseire
Est. 1720




GAVIOLI
CANTINIERI DAL
1794



VITA
sana





Coffee



*"La vita inizia
dopo il caffè"
"Life begins after coffee"*

Come in and choose
from a wide
selection of Italian
coffee beans.

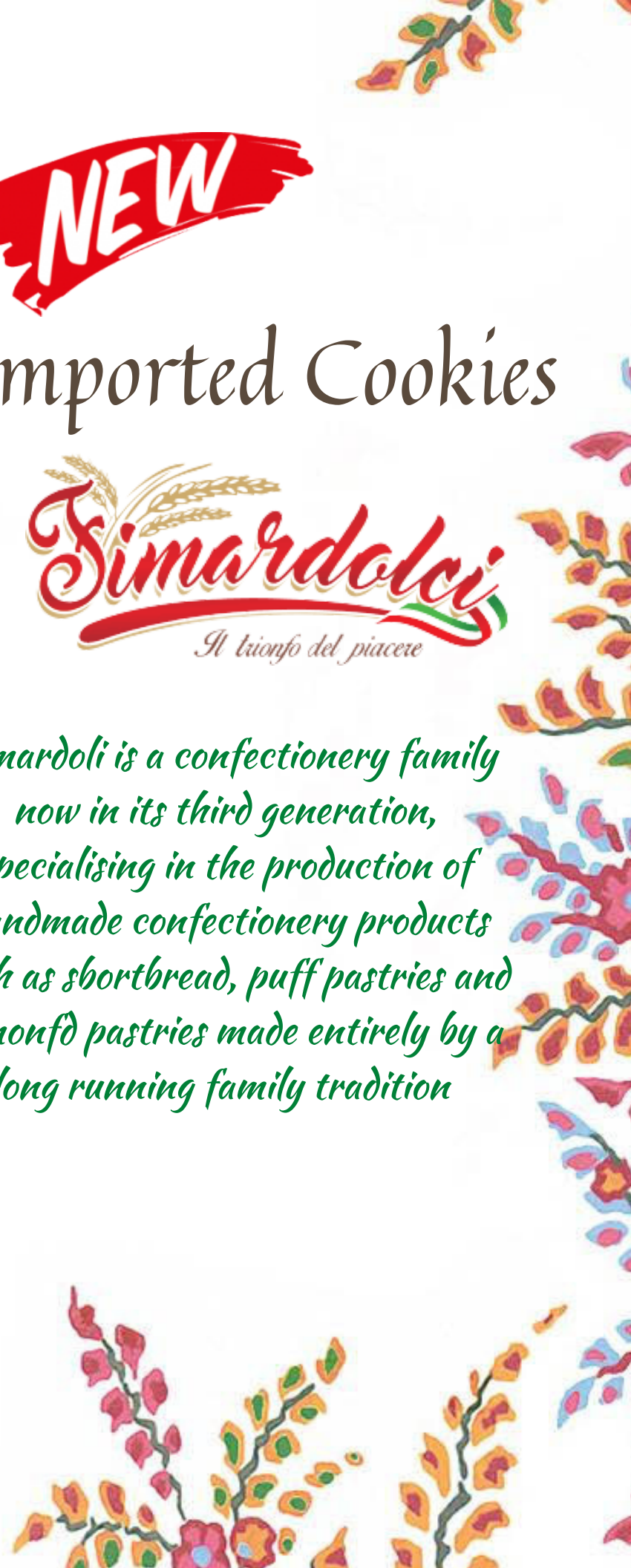


NEW

Imported Cookies

Fimardoli
Il trionfo del piacere

*Fimardoli is a confectionery family
now in its third generation,
specialising in the production of
handmade confectionery products
such as shortbread, puff pastries and
almond pastries made entirely by a
long running family tradition*



The history of San Carlo Potato Chip

San Carlo was founded in Milan, Italy in 1936 by Francesco Vitaloni when he opened up a “rosticceria”, a rotisserie and delicatessen shop. It was there that he started making hand-sliced, perfectly fried, crispy potato chips and delivered them to local bars and bakeries by bike and Fiat “Topolino” cars. Three generations later, we now enjoy San Carlo chips internationally and in a wide variety of diverse and unique flavours.



Milan, Italy in 1936



NEW

FAMIGLIA

FAVUZZI

Fine foods



Oils



Vinegars



& more

Balsamic Vinegars

A condiment resulting from the slow aging of concentrated and cooked grape musts with wine vinegar. An ancient recipe that has found the most suitable grape varieties, the most deep-rooted knowledge and taste for good food in the region of Modena and Reggio Emilia.



Pasta and Sauces



Stock your pantry, fridge and freezer with our "From Scratch" line of handcrafted sauces and fresh pastas and an extensive selection of groceries.

LIDIA'S
PASTAS AND SAUCES



Cheeses of the World and Cured Meats

Indulge in these new specialty cheeses. Imported from various parts of the world. An impressive addition to a charcuterie board paired with a favourite wine.

Delice De Bourgogne Lincet

A rich and decadent triple cream with a soft, white bloomy rind. The paste is silky and unctuous, with a fresh and slightly mushroom flavour.



Paillot de Chevre

A lactic, ripened goat cheese with a bloomy rind. The flavours are milky, grassy, and can develop a pleasant hint of heat on the palate as it ages. The paste at the centre is somewhat firmer and chalky, but as the cheese ripens inward the paste can become silky and soft under the rind.



Douanier



A semi-firm, washed-rind cheese with a line of vegetable ash through the centre, in the style of Morbier. The paste is sticky and buttery yellow, patterned with small holes. It has an earthy and vegetal aroma and fruity, nutty flavours.

Grand Creme

Grand' Crème is a French double cream with a dense, buttery paste and a thick and soft blooming rind. The flavor is buttery and tart, reminiscent of crème fraîche.



Brie aux Truffles

A brie-style bloomy rind cows milk cheese with a smooth and creamy paste and a ribbon of mascarpone mixed with black truffle running through the centre.

Comté Rivoire Jacquemin



The milk is produced by local farmers who graze their cattle on the mountain grasses. The cheese as it ages on spruce planks from the Jura mountains, and rub the rind with Guérande sea salt. This cheese is rich, fruity and complex.

Kapuskasing



A semi-firm, washed rind cheese named for the region where it is made. with a layer of ash through the centre of the cheese, in the style of Morbier.



Riopelle de L'Isle

A much-loved triple cream with a bloomy rind made with cows' milk on the Isle-aux-Grues, Quebec. The paste is rich, thick and creamy, with an aroma of mushroom and flavour of heavy cream.



Cheeses of the World and Cured Meats



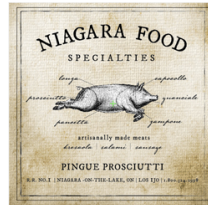
Castello Tantalizingly Tangy Onion Cheddar Cheese

The rich and salty flavors of Mature Cheddar are rounded by the addition of onions for a cheese that can stand on its own, or on a cheese board. Grate atop pizzas or flatbread for a wonderful sweet onion flavor boost.

try it out



Cheese of the World and Cured Meats



Local artisan producers of traditional Italian inspired salumi.



Lonza

Leaving the fat cap or Lardo in tack. Once the loin is removed from the bone rack, the cuts are sea-salt preserved, then seasoned with a delicate blend of garlic, white pepper and rosemary with hints of sage and air-dried for a minimum of 5 to 6 months before we bring them to market. Like the prosciutto, this Lonza is aged with skin on.



Capocollo

Capocollo is a well marbled piece of meat. It is the continuation of the pork loin found under the shoulder blade and continues to the collar of the hog. Copocollo literally translates "top of the neck". When Niagara Food Specialties receives the shoulders, the cuts are trimmed and sea-salt preserved, then seasoned with a delicate pepper blend and air-dried for a minimum of 4 to 6 months before we bring them to market.



Prosciutto

The minimum standard for the pork that we source from farms in southern Ontario, is 3rd party verified to be humanely treated from farrow to finish, and naturally raised without ever administering anti-biotics or growth promotants to the animals. The hogs are fed a 100% vegetarian diet and we ask the farmers to select heavier more mature hogs that are at least 10 to 12 months old. The animals are crate free and have access to pasture where permissible.



Mastro® Salamini Mild is a convenient grab-and-go snack that is high in protein and easy for consuming due to the resealable packaging. Made with only the best grades of pork, smoked and seasoned with bold flavours of garlic and paprika, Mastro® Salamini is a shelf ready product that will soon become your favourite protein snack. Also available in hot and turkey flavour.



Mastro® Salamini Hot is a convenient grab-and-go snack that is high in protein and easy for consuming due to its resealable packaging. Made with only the best grades of pork, smoked and seasoned with bold flavours of cayenne pepper and chili flakes, Mastro® Salamini is a shelf ready product that will soon become your favourite protein snack. Also available in mild and turkey flavour.



Mastro® Salamini Turkey is a convenient grab-and-go snack that is high in protein and easy for consuming due to its resealable packaging. Made with the best grades of turkey, smoked and seasoned with bold flavours of garlic and paprika, Mastro® Salamini is a shelf ready product that will soon become your favourite protein snack. Also available in mild and hot flavour.

MEAT THE BUTCHER



- USDA Prime Beef
- Ontario Pork and Veal
- Plump Roaster Poultry
- Marinated meats ready to grill
- Popular In House Sausages

**Visit our
Fresh Meat
Counter!**

Antipastos is proud
to offer our customers
an incredible
selection of:

NEW



- Ribeye
- Striploin

- Hamburger
- Hot Dog

Visit our Caviar Corner

"One can be unhappy before eating caviar, even after, but at least not during."

~Irving Kristol~

CAVIAR SELECTION

Imperial Osetra Sturgeon Caviar (Sustainable)

Imperial Osetra caviar was widely known to be reserved exclusively for the czars of Russia. Caviar Centre only considers the finest batches for our Imperial label, only 5-10% of Osetra batches turn out this light and golden in colour!



Sevruga Sturgeon Caviar

A more robust flavour compared to the commonly used Osetra caviar, it has unparalleled softness and creaminess. Sevruga Caviar (*Acipenser Stellatus*) is one of the three species that originated in the Caspian Sea, along with the famous Beluga and Osetra caviar



Canadian Sturgeon Caviar (Sustainable)

Pure and simple caviar crafted from sustainable Transmontanus roe and a hint of salt. Dark glossy pearls that are generously sized and firm on the palette are guaranteed to delight with their smooth buttery texture and faint suggestion of ocean spray.



Osetra Caviar (Sustainable)

Osetra Caviar is regarded as the most flavorful and most popular caviar around the world. Russian Osetra Caviar 'Malossol' is a true delight for a real connoisseur for its unique clean, sweet, crisp and subtle 'nutty' taste.



Northern Divine Organic Sturgeon Caviar

Certified organic caviar recognized as sustainable by Ocean Wise™ and recommended 'Green' BEST CHOICE by SeaChoice and Seafood Watch®. World class White Sturgeon roe with a soft touch of salt.



Venetian Siberian Sturgeon Caviar

Siberian Sturgeon Caviar is known to have medium sized glistening grains with their melt-in-your-mouth silkiness, farm-raised in Venice, Italy under conditions identical to their native waters.



CAVIAR ACCESSORIES

Sensuous and delicate, caviar requires non-reactive materials that imparts no unwanted scent or flavour. It's known that stainless steel spoons/dishes can give off a metallic taste to caviar.

Mother-of-pearl is ideal for serving caviar because, unlike sterling silver or stainless steel, it does not affect the caviar's fragile flavour.



Heat and Serve Frozen Dinners

NEW

Seaseme Chicken Stir Fry

For a quick, delicious and wholesome meal, try our individual or family portion frozen meals.

Our large selection is prepared fresh daily and best of all...From Scratch!



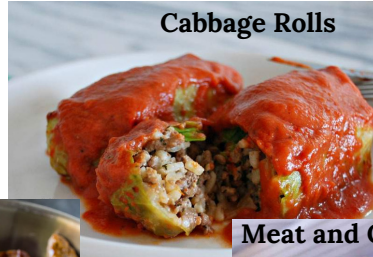
Penne Alla Vodka



Roast Beef and Mushroom
Gravey



Cabbage Rolls



Meat and Cheese
Lasagna



Chicken
Parmesan



Teriyaki
Beef and Brocoli



Daily offerings from our award winning Hot Table!



[www](#) [f](#) **WE HAVE AN APP!**

Download the Antipastos App!
We offer online shopping, pre
orders for In store pickup,
curbside pickup or delivery.