

Join Us For

Authentic Italian cooking, entertainment, excitement and more!

These fun-filled celebrations will include:

- Live cooking demonstrations by professional chefs 🔷
 - Meal solutions from more than 25 brands
- 🔶 Live entertainment, special savings, prizes and more! 🔶

For event dates, times and locations, visit AtJewelOsco.com/Festaltaliana

"Grazie" to our lead sponsors

















Prices Effective: September 25th, 2024 thru October 15th, 2024

*Not all items available at all stores.



CHEF SCOTT APPEARING

10/3/24 from 2-6pm at 2501 W Schaumburg Rd in Schaumburg

Scott Brown

With 27 years of culinary experience, Chef Scott Brown has cultivated a remarkable career that began at the age of 11 where he washed dishes and made salads at a local restaurant. Scott's early passion for cooking led him to train with some of the finest chefs in France, Italy, and Spain before moving to New York City. His journey has led him to some of the most prestigious kitchens in the country including the renowned Tin Building by Jean Georges, Aquavit, and Dovetail. Chef Scott now brings his experience to Carbone Fine Foods in hopes of making thoughtful, healthful, and high quality food available to the masses.

Scott's approach to cuisine showcases his technique, but also reflects his commitment to inspiring others through the love of food.

He believes that food should be simple, approachable, and comforting with an emphasis on using the finest ingredients available.









is proud to sponsor the musical performances at each of our Festa Italiana events!



STEVE JACOBS APPEARING

Thurs, 10/3, 2-6pm,
2501 W Schaumburg Rd, Schaumburg
Sat, 10/5, 12-4pm,
2940 N Ashland Ave, Chicago, IL 60657
Sat, 10/12, 12-4pm,
370 N Des Plaines St, Chicago, IL 60661

BUITONI FRESH
RAVIOLI OR
TORTELLINI
20 OZ.
SELECT VARIETIES





















SINGLE ITEM PRICE \$3.99





















Mario Rizzotti

Mario Rizzotti is best known as the seasoned yet approachable judge on the Food Network's "Iron Chef America" where he judged Iron Chefs like Michael Symon, Marc Forgione, Bobby Flay, Masharu Morimoto and more.

Rizzotti's approach to food is straightforward as he says "My motto is simple like my food; an authentic Italian meal is not a consumption of food but a celebration of la dolce vita. From balsamic vinegar to extra virgin olive oil, let me be your guide!"

Chef Rizzotti's food expertise has "guided" many illustrious personalities. He has appeared alongside celebrity chef Art Smith, "Food Network" star, Ted Allen, Television Host/Producer David Rocco, Vogue Food Critic Jeffery Steingarten, "The Biggest Loser" host Allison Sweeney, Martin Yan and many others.



Chef's Pick Buitoni Three Cheese Tortellini with Basil Pesto and Sun-Dried Tomatoes

Minutes to Prep: 10 mins

Ingredients:

- 1 package BUITONI Refrigerated Three Cheese Tortellini (20 oz.)
- 1 container BUITONI Refrigerated Pesto with Basil (7 oz.)
- 1/2 Cup BUITONI Freshly
 Shredded Parmesan Cheese
- 1/4 Cup Sun-Dried Tomatoes
- 3 leaves of fresh basil

Total Time: 20 mins

Serves: 4

Directions:

PREPARE tortellini according to package directions. Drain.

TOSS with pesto, cheese, sun-dried tomatoes and basil.

SERVE hot or at room temperature.

DORK Illinois Pork Producers. Generations of Commitment.

REAL PORK MAKES A REAL DIFFERENCE IN YOUR DAY

You can find sausage in a variety of delicious recipes! Add sausage to your menu and spice up any weeknight meal. It comes pre-seasoned and ready-to-cook.

When cooking sausage, cook to an internal temperature of 160° F.









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SAUCE WITH
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TOMATOES
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SACLA PESTO SAUCE 10.23 02. SELECT VARIETIES

599





SINGLE ITEM PRICE \$2.49





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MARCONI PEPPERONCINI 16 07.

349







MARCONI GIARDINIERA 16 02.



COLUMBUS
MEATS
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TRIO
12 07.

NO MSG + 6g TRANS FAT PER SERVING + CRUITEN FREE
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CHEF ROSSELLA APPEARING

10/12/24 12-4pm at

370 N Des Plaines St in Chicago

Rossella Martinello

Rossella Martinello was born and raised in a small town nestled by the sea in Calabria, Italy. For as long as she can remember, food has been one of her greatest passions. Since food is a big part of the Italian culture, she began to emulate her mother's simple and delicious recipes from a young age.

As Rossella got older, she realized that she could use her love of cooking and share it with others and that's when she decided to create A Taste of Italy at Your Table. Her dream is to bring her Italian background into the homes of many families so they too can enjoy quality time together while eating a delicious yet healthy meal. For the past twenty years, Rossella has resided in the Chicagoland area with her husband, Steve, and son Jaiden.

To learn more about how you can enjoy authentic Italian food catered to your home, visit: www.ATasteOfItalyAtYourTable.com



BUY 1 GET 1 BOTTICELLI PASTA SAUCE SINGLE ITEM PRICE \$8.99



PREMIUM GARLIC ALFREDO SAUCE 14.5 07. SINGLE ITEM PRICE \$8.99





BUY 1 GET 1 GALBANI FRESH MOZZARELLA 8 07. SINGLE ITEM PRICE \$4.99



SAN PELLEGRINO 6 PK., 330 ML.



12 07.

24 02.















PERONI NASTRO AZZURRO BEER 12 PK., 11.2 OZ. BOTTLES

*PRICE AND ITEM MAY DIFFER IN INDIANA AND IOWA



































Prices are good, unless otherwise indicated, at all Jewel-Osco stores. Rain Check: We strive to have on hand sufficient stock of advertised merchandise. If for any reason we are out of stock, a Rain Check will be issued enabling you to buy the item at the advertised price as soon as it becomes available, Savings may vary. Check price tag for details. We reserve the right to limit quantities. Please, No Sales to Dealers. Availability: Each of these advertised items is required to be readily available for sale at or below the advertised price in each Jewel-Osco store except where specifically noted in this ad. ©2024 New Albertson's, Inc. All rights reserved. All proprietary trademarks are owned by New Albertson's, Inc. or its subsidiaries. All third party trademarks are owned by their respective owners. We reserve the right to correct printed errors.

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