

# La Vita Vera

Volume 1, No. 1  
**Summer 2003**

*“Friendships  
are made and  
reinforced  
around  
the table.”*

Paolo Pieralini  
Lucca, Italy

*Mamma Ro was  
founded in Lucca, Italy,  
in the 1960s by two  
brothers, Paolo and  
Mario Piereallini, who  
named the company  
after their mother,  
Roasanna.*

*Their vision was to  
offer a line of craftsman-  
made products from  
around the world that  
celebrates la vita vera  
...true living...where  
shared experiences in  
supportive environments  
are essential to a  
life well lived.*

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open Thursdays and Fridays  
from 11 a.m. to 4 p.m.



## **NEW! Tastings Every Saturday Through Labor Day.**

We've added Italian- and Oregon-produced foods that fit the spirit that is Mamma Ro'. Every Saturday, now through Labor Day, look for tastings in all three stores, and ask about our specially scheduled demos of tasty, Italian-inspired recipes.

## **New Colors, New Products**

Look around our stores! With each shipment from Italy, we're adding additional colors and shapes, plus new fabrics and special items like the green garden tubs and watering cans. Our perennial favorite red glaze is now available on new rustic shapes. Also look for the new Ironstone in greens and cream colors, the handpainted "Toscana" line, and more.



This newsletter is  
available as a full-  
color down-loadable  
pdf on our website,  
[www.mammaro.us](http://www.mammaro.us)



## **Color Your Table**

Celebrate summer with color. The vibrant hues of Mamma Ro are the perfect backdrop to the vivid tastes and color of summer dining in Oregon. Try mixing and matching Apple Green with Blue for a cool, refreshing look on a hot day, or go for Red and Blue, mingled with white or cream accents for the Fourth of July and Bastille Day. Change the Blue to Hunter Green for an Italian Festa. Another favorite combination is Marigold with Plum Purple. Food looks great on purple dinnerware!



# MammaRo

ITALIAN CERAMICS & HOME ACCESSORIES

## Olive Oils

Mamma Ro' now carries an array of extra virgin Italian olive oils, including three Agrumato oils—one pressed with lemons, one with lemons plus an infusion of herbs, and the unique version that combines the finest oil with the flavors extracted from pressed tangerines. Try them drizzled on toasted breads with a shaving of parmesan, tossed with your favorite greens, or brush nectarine halves with the oils then grill them for a great grilled meat accompaniment.



## Pastas

There's dried pasta...and then there's Rustichella d'Abruzzo dried pasta, made with stone-ground wheat grown east of Rome under salty Adriatic breezes. The pasta shapes are extruded through 19th-century bronze dies, which produce just the right texture for sauce to cling to each morsel. The 56 hours of air-drying creates a pasta that cooks perfectly *al dente*. Look for our recipe for lemon fettucini with asparagus and mushrooms. It's *bene!* (Good!)

## Sauces

For easy summer entertaining, you can't beat our Rustichella d'Abruzzo concentrated sauces, small jars filled with intense flavors. While wonderful tossed with our pastas, you can create instant appetizers by brushing slices of baguette with olive oil, toasting them, then spreading on our green (basil) or red (sun-dried tomato) pestos, our black olive and herb paté, or the red pepper sauce with cashew nuts and garlic.

## Vinegars

Good-quality vinegars give the simplest of ingredients more zest. Try our Aceto di Volpaia red and white wine vinegars, and two aged balsamics. Drizzle Balsamico de Modena over a pool of extra virgin olive oil and chopped garlic for an easy bread-dipping sauce. Or for a magical dessert toss freshly-sliced Oregon strawberries with just a few drops of balsamic and a sprinkling of sugar. Let sit until juicy then ladle over ice cream or pound cake. (Check our website for the recipe for the polenta pound cake shown above.)

