

LINA STORES

CHRISTMAS

HAMPERS & GIFT SETS

No.18 BREWER STREET

◆
SINCE 1944



CHRISTMAS AT LINA STORES

"BUON NATALE E FELICE ANNO NUOVO!"

From all of us at Lina Stores

For over 70 years Lina Stores has served the people of Soho and beyond with an unrivalled range of authentic Italian produce, ranging from excellent-quality everyday necessities to hard-to-find specialties.

Our year-round offering consists of a huge range of meats, cheeses, antipasti, olive oils, fresh and dry pasta and store cupboard staples. As the winter months roll in our already heaving shop is filled to the rafters with some of the most delicious Christmas delicacies, sourced from the length and breadth of Italy. We pride ourselves on stocking panettoni, amaretti, cantucci, nougat, biscuits and confectionery that are as beautiful on the inside as they are on the outside. Over the years we have

gained a reputation as an unmissable destination for every foodie and nostalgic Italian to stock up on the essentials for an indulgent, traditionally Italian festive period.

Our range of hampers and gift sets embodies our greatest strengths: providing a mix of seasonal delicacies with some of the best products we offer all year round. Containing a mix of products sure to please anyone who loves to cook, or anyone who loves to eat, we cover all tastes and budgets.

We are able to meet large orders and small, so please have a read of our T&Cs on the final page, and get in touch with any questions.



HAMPER PICCOLO

£35.00

Presented in our branded striped cardboard box, this is a charming selection of some of our delicious larder favourites interspersed with traditional sweet and festive treats, including a moreish mini-panettone perfectly-sized for a coffee break.

- ♦ Mini Panettone (60g)
- ♦ Chocolate & Hazelnut Nougat
- ♦ Amaretti Biscuits (5)
- ♦ Martelli Pasta
(from Italy's smallest family-owned pastificio)
- ♦ Polenta
- ♦ Cherry Tomato Salsa
- ♦ Dried Italian Porcini Mushrooms
- ♦ Almond Cantuccini
- ♦ Grana Padano Cheese
- ♦ Baci Perugina (Praline Chocolates)



HAMPER MEDIO

£65.00

A versatile branded wooden box, bursting with Italian Christmas delicacies and treats to enjoy throughout the year. The generously-sized panettone, nougat and shooting star-shaped shortbread biscuits are ideal to devour immediately while the ample range of other ingredients, including dried porcini mushrooms, Arborio rice, truffle oil and Sicilian olive pâté will ensure the recipient continues to eat well long after the baubles have been packed away.

- ◆ Gourmet Panettone (350g)
- ◆ Soft Fruit-Flavoured Nougat
- ◆ Giuseppe Afeltra Pasta (from Gragnano, the heartland of Italian pasta)
- ◆ Polenta
- ◆ Arborio Risotto Rice
- ◆ Cherry Tomato Salsa
- ◆ Dried Italian Porcini Mushrooms
- ◆ Festive Shortbread Biscuits
- ◆ Parmigiano Reggiano Cheese
- ◆ Baci Perugina (Praline Chocolates)
- ◆ Green Sicilian Olive & Sun Dried Tomato Pâté
- ◆ White Truffle Oil

HAMPER GRANDE

£100.00

A decadent collection of items from the Medio hamper with the addition of some premium products, including a bottle of our most popular prosecco to toast the season. The Grande hamper also includes sumptuous fig-infused balsamic vinegar, rich rustic-style tomato passata, chocolate-covered nougat, chestnut amaretti and small salame imported from our suppliers in Emilia Romagna. All this is presented in an attractive wicker and leather hamper that can be re-used throughout the year.

- ◆ Gourmet Panettone (350g)
- ◆ Parmigiano Reggiano Cheese
- ◆ Cured Pork Salame
- ◆ Chocolate-Covered Almond Nougat
- ◆ Benedetto Cavaliere Pasta (Award-winning, Slow Food-recognised pasta from Puglia)
- ◆ Polenta
- ◆ Arborio Risotto Rice
- ◆ Rustic Tomato Passata
- ◆ Dried Italian Porcini Mushrooms
- ◆ Festive Shortbread Biscuits
- ◆ Prosecco Frizzante (750ml)
- ◆ White Truffle Oil
- ◆ Fig-Infused Balsamic Vinegar



PASTA GIFT SET

£19.95

Everything you need to prepare a simple yet delicious pasta and tomato sauce, including the Parmigiano Reggiano to grate and add the final touch. And when the ingredients have been used up, you can use the tin to grow your basil seeds, for a gift that delivers all year.

- Martelli Pasta (from Italy's smallest family-owned pastificio)
- Parmigiano Reggiano Cheese
- Cherry Tomato Salsa
- Extra Virgin Olive Oil (250ml)
- Italian Basil Seeds



RISOTTO GIFT SET

£19.95

A warming plate of mushroom risotto is only moments away with this gift set that contains the key ingredients to create a perfect, simple winter meal. We have also included some Italian basil seeds so the attractive tin can be turned into a plant pot when the ingredients have been used.

- Arborio Risotto Rice
- Parmigiano Reggiano Cheese
- Dried Italian Porcini
- Extra Virgin Olive Oil (250ml)
- Italian Basil Seeds



POLENTA GIFT SET

£15.00

Traditionally a staple in the diet of Northern Italians, polenta has become a fashionable ingredient around the world. Healthy, gluten free and hearty, this cornmeal is perfect comfort food during the colder months. Do as the Italians do and serve with a rich meat or mushroom ragù and grated Parmigiano Reggiano. Don't forget to recycle the attractive tin as a plant pot when you're ready to plant the basil seeds!

- ◆ Fine Polenta
- ◆ Dried Italian Porcini Mushrooms
- ◆ Parmigiano Reggiano Cheese
- ◆ Wooden Spatula
- ◆ Italian Basil Seeds



PICCANTE GIFT SET

£19.95

One of the most classic Neapolitan pasta dishes is also one of the quickest and easiest. This gift set contains the crucial ingredients to prepare the flavoursome 'Pasta con Aglio, Olio, Peperoncino e Acciughe' (garlic, olive oil, chilli and anchovies). Just heat some oil in a frying pan and add a couple of anchovies. Once the anchovies have melted add roughly chopped garlic and chillies and allow to infuse in the hot oil. Add cooked pasta to the infused oil and stir until fully coated. The basil seeds can be planted in the attractive tin once it has been emptied.

- ◆ Castiglioni Bronze-Cut Pasta
- ◆ Dried Chillies
- ◆ Anchovies in Olive Oil
- ◆ Pasta Tongs
- ◆ Extra Virgin Olive Oil (250ml)
- ◆ Italian Basil Seeds



FORMAGGIO HAMPER

£60.00

A decadent collection of cheeses and unique pairings to serve alongside them. Ranging from set quince jam to fig-infused balsamic (outstanding drizzled over mature cheeses), our selection of pâtés, Italian-style chutneys, jellies and more will introduce even the most seasoned cheese-lover to new flavours they are bound to instantly love! Presented in an attractive, reusable wooden box.

- ◆ Parmigiano Reggiano Cheese (150g)
- ◆ Pecorino Di Pienza Nero Cheese (150g)
- ◆ Provolone Dolce Cheese (150g)
- ◆ Set Wine Jelly
- ◆ Set Quince Jam
- ◆ Italian Chutney
- ◆ Fig-Infused Balsamic Vinegar
- ◆ Green Sicilian Olive & Sun Dried Tomato Pâté



VINO & FORMAGGIO HAMPER

£60.00

This quintessentially Italian pairing of Chianti with three varieties of punchy cheese is hard to beat. The Vacche Rosse Parmigiano Reggiano cheese is the finest example of its kind, made only from the milk of the 'Red Cow' breed. The grassy flavours are mirrored by the herbal notes of the Chianti, which is followed by earthy, spicy characteristics. Presented in a branded reusable wooden box.

- ◆ Chianti Classico DOCG, Il Molino Di Grace, Toscana (750ml)
The initial herbal notes give way to an ample bouquet of berries and earthy, spicy flavours. Full, soft tannins, good structure and a persistent finish.
- ◆ Sardinian Pecorino Brigante (200g)
- ◆ Tuscan Pecorino Cacio Di Pienza Nero (200g)
- ◆ Vacche Rosse Parmigiano Reggiano (200g)
- ◆ Crostini



**RISOTTO DINNER
FOR TWO GIFT BAG**

◆
£45.00

Who says that you should be frugal once the festivities are over? This dinner for two will prolong the holiday spirit for at least one evening longer. Complete with our exclusive dried porcini, arborio risotto rice, Parmigiano Reggiano cheese and white truffle oil, it contains all the vital components for a sumptuous risotto with a bottle of our most popular Prosecco to bring in the new year.

- ◆ Prosecco Frizzante (750ml)
- ◆ Arborio Risotto Rice
- ◆ Parmigiano Reggiano Cheese
- ◆ Dried Italian Porcini
- ◆ White Truffle Oil
- ◆ Lina Stores Striped Tote Bag
- ◆ Recipe Card



**SAN MARZANO TOMATO
GIFT BAG**

◆
£27.00

San Marzano tomatoes have been renowned amongst chefs for years, but are only now starting to be recognised more widely for their superiority. Grown in the rich volcanic soil of Mount Vesuvius, these plum tomatoes impart unrivalled depths of flavour to many famous Italian recipes. This gift bag is the perfect introduction to these incredible tomatoes, with everything you need to enjoy a simple, flavoursome tomato and oregano plate of pasta.

- ◆ San Marzano Tomatoes (3 x 400g)
- ◆ Sicilian Dried Oregano
- ◆ Parmigiano Reggiano Cheese
- ◆ Giuseppe Afeltra Pasta (from Gragnano, the heartland of Italian pasta)
- ◆ Lina Stores White Tote Bag
- ◆ Crostini



BIALETTI GIFT SET

◆
£40.00

The classic Bialetti Moka stove-top coffee maker is found in nearly every home throughout Italy. And we all know how seriously Italians take their coffee so they must be on to something! This gift set contains the key components to create the perfect Italian coffee experience.

- ◆ Bialetti Moka Stove Top Coffee Maker 1 Cup
- ◆ Passalacqua Alambra Neapolitan Coffee
- ◆ Brutti Ma Buoni Hazelnut Meringues (3)
- ◆ Lina Stores Espresso Cup & Saucer



PAUSA CAFFÈ GIFT SET

◆
£30.00

Sometimes you just need to stop, put your feet up, enjoy a cup of good coffee and a biscuit or two, and take stock of the world. If you know anyone who deserves to switch off for a bit, this gift set will allow them to do so in Italian style.

- ◆ Passalacqua Alambra Neapolitan Coffee
- ◆ Almond Amaretti in Vintage Tin
- ◆ Lina Stores Espresso Cup & Saucer



IL NEGRONI GIFT SET

◆
£70.00

The Negroni has long been an Italian aperitivo staple but has recently taken UK cocktail menus by storm. Renowned mixologist Tony Conigliaro created this traditional blend of gin, Italian vermouth and Italian bitters, emulating the flavours of Campari from the 1930s. Ready to drink, it is best served very chilled. We've paired this astonishing concoction with some of our favourite antipasti so all that's missing is a group of friends, some ice and a few slices of orange for garnish.

- ◆ Negroni Classico, Tony Conigliaro (700ml)
- ◆ Green Sicilian "Capricciose" Olives & Mixed Pickled Vegetables
- ◆ Calabrian Baby Peppers
- ◆ Sun Dried "Mari e Monti" Tomatoes
Marinated with anchovies, capers, Sicilian pecorino cheese, fennel seeds and EV olive oil.
- ◆ Crostini
- ◆ Lina Stores Striped Tote Bag

APERITIVO HAMPER

◆
£120.00

Christmas is a time for friends and family, and if your family and friends are anything like ours, they're often to be found glass in hand! Italian cocktails have taken the world by storm in recent years. It's hard to imagine a time when the finest bars didn't serve Negroni and Spritz. This wicker hamper is filled with some of our most exciting Italian concoctions and infusions, with a bottle of Prosecco (an essential ingredient in many recipes), so the next party or family gathering can be an altogether more lavish affair. Who needs Buck's Fizz when there's Cynar Spritz? (Don't worry, we've included a card with some of our favourite easy-to-make cocktail recipes!)

- ◆ Aperitivo Americano, Cocchi (750ml)
A secret blend of herbs and spices are used to infuse Moscato wine which is then fortified. Bitter notes mingle with sweet honey and citrus flavours.
- ◆ Vermouth Storico Di Torino, Cocchi (750ml)
Aromas of singed orange peel, vanilla and caramel. The best Vermouth we've ever tasted and unbeatable in a Negroni or Manabattan.
- ◆ Prosecco Frizzante (750ml)
A gently sparkling, easy-drinking prosecco.
- ◆ Cynar (700ml)
Created in 1952, Cynar is an infusion of 13 herbs and plants, the most dominant of which is artichoke extract. Cynar falls into the category of Italian "Amari" and can be served neat or used to create our famous Cynar Spritz!
- ◆ Taralli
- ◆ Crostini
- ◆ Recipe Card



VINO ROSSO & BIANCO DUO

£45.00

A pick of two of our favourite classic wines, a red from Tuscany and a white from Piedmont, two of Italy's most renowned wine-producing regions. Presented in our branded wooden wine box.

- ♦ Rosso Di Montalcino DOC, Poggio San Polo, Tuscany (750ml)
A fantastically balanced wine with intensity and smoothness working in harmony. A highly accessible Tuscan red.
- ♦ Aureliana Gavi DOCG, Terre Da Vino, Piemonte (750ml)
Aromatic, dry, with lively fruitiness and floral notes. Just the right level of crisp acidity, and full of ripe fruit flavours.

VINO BIANCO DUO

£45.00

Two whites from very different territories at opposite ends of the country. There's no need to choose between fresh Sauvignon from the far North East or luscious Falanghina from Campania in the South. Both are impossible to decline. Presented in our branded wooden wine box.

- ♦ Sauvignon Blanc, Ponte Del Diavolo, Friuli Venezia Giulia (750ml)
Friuli Sauvignon at its finest. Initial aromas are fresh and delicate. Wonderful texture on the palate, with rounded fruit flavours of ripe melon and yellow fruits. Juicy, with a long finish.
- ♦ Falanghina Di Beneventano IGT, Vesevo, Campania (750ml)
A crisp, aromatic, characterful white wine. Mineral notes and perfumes of white flowers and melon provide a backdrop for the full, ripe palate and lift on the finish with a touch of honey.



VINO ROSSO DUO

◆
£45.00

When discussing Italian reds, Tuscany immediately springs to mind as the region most synonymous with its production, but it's a crime to overlook the reds of regions such as Sicily, where some of the spicy yet perfectly balanced varieties give the classics a run for their money. This set offers the best of both worlds. Presented in our branded wooden wine box.

- ◆ Sherazade Nero D'Avola, Donnafugata, Sicilia (750ml)
A versatile wine with a rich bouquet and gentle structure. Scents of strawberry and sour cherry as well as a hint of black pepper. Despite the robust flavours, the finish is surprisingly fresh.
- ◆ Rosso Di Montalcino DOC, Poggio San Polo, Tuscany (750ml)
A fantastically balanced wine with intensity and smoothness working in harmony. A highly accessible Tuscan red.

VINO ROSSO & BIANCO CASE

◆
£120.00

A veritable tour of Italy through sparkling, white and red wines! Start in Piedmont, stop off in the Veneto on your way to Friuli Venezia Giulia, travel through Emilia Romagna, head to Tuscany then prepare for the final stretch down to Sicily. A comprehensive selection ideal for any Italophile, connoisseur or someone who just enjoys a decent tippie!

- ◆ Aureliana Gavi DOCG, Terre Da Vino, Piemonte (750ml)
Aromatic, dry, with lively fruitiness and floral notes. Just the right level of crisp acidity, and full of ripe fruit flavours.
- ◆ Prosecco Extra Dry NV, Fiol, Veneto (750ml)
Light straw colour with aromas of wisteria flowers, acacia and mature crab apple. Pleasant acidity, lively but not overbearing.
- ◆ Sauvignon Blanc, Ponte Del Diavolo, Friuli Venezia Giulia (750ml)
Friuli Sauvignon at its finest. Initial aromas are fresh and delicate. Wonderful texture on the palate, with rounded fruit flavours of ripe melon and yellow fruits. Juicy, with a long finish.
- ◆ Lambrusco Grasparossa Di Castelvetro DOC, Medici Ermete, Emilia Romagna (750ml)
A dry, sparkling red wine. Excellent paired with the region's famous products such as Prosciutto di Parma and Parmigiano Reggiano. Lively, fruity, yet dry with a long finish.
- ◆ Rosso Di Montalcino DOC, Poggio San Polo, Tuscany (750ml)
A fantastically balanced wine with intensity and smoothness working in harmony. A highly accessible Tuscan red.
- ◆ Sherazade Nero D'Avola, Donnafugata, Sicilia
A versatile wine with a rich bouquet and gentle structure. Scents of strawberry and sour cherry as well as a hint of black pepper. Despite the robust flavours, the finish is surprisingly fresh.



VINO BIANCO CASE

£120.00

There's a white for every occasion in this case, including two bottles of sparkling Prosecco to make sure every celebration has something to toast with over the holidays. Encompassing the best whites from a variety of regions, the difficulty will be choosing which to serve with the Christmas turkey.

- ♦ Greco – Fiano 'Pipoli', Vigneti Del Vulture, Basilicata (750ml)
Two of our favourite grapes create this beautiful, delicate wine. Fiano gives abundant white peach and melon that are balanced by the minerality of the Greco.
- ♦ Falanghina Di Beneventano IGT, Vesevo, Campania (750ml)
A crisp, aromatic, characterful white wine. Mineral notes and perfumes of white flowers and melon provide a backdrop for the full, ripe palate and lift on the finish with a touch of boney.
- ♦ Sauvignon Blanc, Ponte Del Diavolo, Friuli Venezia Giulia (750ml)
Friuli Sauvignon at its finest. Initial aromas are fresh and delicate. Wonderful texture on the palate, with rounded fruit flavours of ripe melon and yellow fruits. Juicy, with a long finish.
- ♦ Aureliana Gavi DOCG, Terre Da Vino, Piemonte (750ml)
Aromatic, dry, with lively fruitiness and floral notes. Just the right level of crisp acidity, and full of ripe fruit flavours.
- ♦ Prosecco DOC Frizzante, Anna Spinato, Veneto (750ml)
A gently sparkling, easy-drinking prosecco. Initial scents of brioche and apricot are followed by warm flavours of peach and almond. A fantastic 'aperitivo prosecco'.
- ♦ Prosecco Extra Dry NV, Fiol, Veneto (750ml)
Light straw colour with aromas of wisteria flowers, acacia and mature crab apple. Pleasant acidity, lively but not overbearing.

VINO ROSSO CASE

£120.00

From hearty and robust to soft and gentle, Italy produces an astonishing array of red wines. This case may well be the solution to making it through the endless stretch of cold, dark nights after Christmas, but we doubt it will last that long. With all the roasts and cheese boards to consume over the festivities, the corkscrew will never be far out of reach!

- ♦ Brusco Dei Barbi Sangiovese, Fattoria Dei Barbi, Toscana (750ml)
Brilliant ruby-red, brimming with plum and red berries. Medium-bodied, this is a wine that complements Italian food perfectly, particularly tomato-based dishes or roasted red meats.
- ♦ Allegrini Valpolicella DOC, Cortegiara, Veneto (750ml)
Intense and inviting. Hints of cherries and pepper are followed by subtle herbal notes. Dry and well-balanced. A feisty wine that pairs well with Mediterranean-style dishes.
- ♦ Chianti Classico DOCG, Il Molino Di Grace, Tuscany (750ml)
Initial herbal notes lead to a bouquet of berries and earthy, spicy flavours. Full, soft tannins, good structure and a persistent finish. Enjoy with cured meats and cheeses.
- ♦ Rosso Di Montalcino DOC, Poggio San Polo, Tuscany (750ml)
A fantastically balanced wine with intensity and smoothness working in harmony. A highly accessible Tuscan red.
- ♦ Sherazade Nero D'Avola, Donnafugata, Sicilia (750ml)
A versatile wine with a rich bouquet and gentle structure. Scents of strawberry and sour cherry as well as a hint of black pepper. Despite the robust flavours, the finish is surprisingly fresh.
- ♦ Lambrusco Grasparossa Di Castelvetro DOC, Medici Ermete, Emilia Romagna (750ml)
A dry, sparkling red wine. Excellent paired with the region's famous products such as Proscintto di Parma and Parmigiano Reggiano. Lively, fruity, yet dry with a long finish.



TERMS & CONDITIONS

- ◆ All our hamper details are available on our website at www.linastores.co.uk. Orders can be placed online. If you have any questions please email info@linastores.co.uk. If there is insufficient stock available on the website please contact us directly by email.
- ◆ These hampers are pre-set and items cannot be removed to reduce costs. If necessary we may be able to discuss substitutions, but this may cause increases to the final price.
- ◆ The presentation of the hampers cannot be changed.
- ◆ Payment will be taken at time of order.
- ◆ We can arrange free delivery to a single address in London, or can arrange individual deliveries to anywhere within the UK, but delivery dates must all be the same. Eg. If you order 30 hampers, all 30 will be dispatched on the same day, with next day delivery requested. Next day delivery cannot always be guaranteed however.
- ◆ Delivery to one central London address on orders over 20 units: Free of charge. Delivery to one central London address on orders under 20 units: £10.00. Delivery arranged by Lina Stores to multiple addresses nationwide: £5.99 per hamper.
- ◆ We cannot agree to set delivery dates and times, but can agree to a date on which the hamper will be dispatched.
- ◆ Refunds cannot be given if deliveries are not made on the date specified. We use a courier service for all deliveries and at this time of year, no dates can be guaranteed although they are all sent on a 'Next Day Delivery' service.
- ◆ Please contact us for allergen information.
- ◆ If you would like to create your own bespoke hamper, please email: soho@linastores.co.uk - for orders under 20 units info@linastores.co.uk - for orders over 20 units. However, we cannot guarantee the availability of stock or that all hampers will be identical.
- ◆ Some items may be replaced with similar products according to availability. This would be done at our discretion and we would ensure any substitute would be as similar to the original as possible.
- ◆ We cannot accept responsibility for damage once the delivery has been signed for. A signature on the delivery note will be taken as proof that the goods were delivered in good order. However, if you are unhappy with the condition in which any of the items are delivered, please contact us on info@linastores.co.uk and we'll consider the best way to resolve any issues. Any damaged goods must be retained (including wrappings, cartons etc.) for inspection.
- ◆ We cannot be held responsible for failure to deliver to the intended recipient if there is no one present at the address, the item is left in a safe place, or if the parcel is signed for by someone else and not received by the recipient until later. (Eg. if you are sending a hamper to someone's work address and they have already left for their Christmas break.) Please make sure there will be someone available to sign for and receive the item at the address you provide.
- ◆ We don't recommend dispatching items later than the 15th of December 2016 but our last dispatch date is 22nd December 2016.



