



SEEDS *from* ITALY

2019 Catalog

More than 450 varieties of heirloom Italian seeds

Dear Gardener,

Thank you for your interest in our 2019 catalog. We hope you will use it to plan a beautiful garden that will bring you great food, health and enjoyment. We are huge fans of Franchi Seeds, having grown them ourselves in our gardens for many years. The germination rate and vigor are always excellent, and the varieties are delicious. We love to bring in new varieties every year, just to keep life interesting! Frankly, we don't see why anyone with a bit of land and sunshine wouldn't use it for a garden. Growing food and flowers is truly one of the greatest pleasures in life. Cooking with food fresh from the garden is even better.



We now offer 468 varieties of vegetables, fruits, herbs, and flowers. The vast majority of our varieties are heirlooms that have been passed down through the generations for one simple reason: They taste good! In Italy, regional and local varieties are prized and you will find that many of our varieties are named for places. A few dozen varieties, marked F1 Ibrido, are hybrids bred for disease resistance and other desirable traits — all our hybrids were developed using traditional breeding techniques of patience, observation, and selection — not genetic modification. We do not sell GMO seeds and we never will!

To order, you can mail in the order form in the center of this catalog or you can visit our website — growitalian.com — and place your order there. The website has many advantages, including more photos, longer descriptions, reviews by other customers, updated inventory, and faster service. We encourage you to order online if possible!

While you are on our website, we invite you to sign up for our email newsletters. We send them about once a month to announce sales, new products, contests, and recipes.

Whichever way you order, please know that we are grateful to you for buying from our small family business. We love supplying American gardeners with the time-tested heirloom seeds we import from Italy, and we look forward to fulfilling your seed orders for years to come.

Warm regards,
Will, Laurel, Dan, and Lynn



How to Contact Us

Mail: Seeds from Italy, PO Box 3908,
Lawrence, KS 66046

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Email: seeds@growitalian.com

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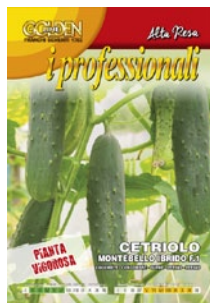
Marigold Dwarf Single -
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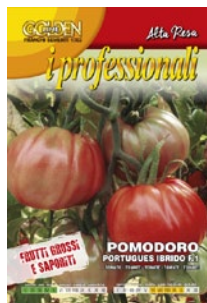
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Kitchen Towels from Tuscany

Imported from a historic fabric manufacturer in Florence, Italy, our kitchen towels are 100% linen, with charming designs. They are great for wiping glassware, wrapping pasta dough, and drying herbs because linen leaves no lint. These towels are welcome gifts year-round! Machine wash and dry. Approximately 20x27 inches. Designs may change throughout the year, so call or check our website for availability. **More styles on GrowItalian.com. \$18 each**



Olive Tree Purple



Olive Tree Green



Radish Harvest



Salad Harvest

Gift Sets & Seed Collections



Bestseller's Gift Box and Grocery Bag

A beautiful Seeds from Italy gift box of our 10 bestselling seed varieties. \$35.00 seed value for \$29.95. Perfect gift for the green thumb in your life! This gift box now comes with a one-of-a-kind reusable shopping bag from Franchi Sementi. **\$29.95**



Tomato Grower's Gift Set

A great gift for the gardener who loves to grow tomatoes! This gift set includes: The perfect tomato knife, a pair of nitrile gardening gloves, soft ties for trellising tomato vines, a tin box with window to store and protect seeds, and three packets of seeds -- our bestsellers in each category of Slicer, Paste, and Cherry (Franchi's Red Pear, San Marzano, and Red Cherry). All packaged together in an attractive box, ready for gift giving. **\$39.95**



Herb Grower's Gift Set

A gift set for the gardener-chef who likes to grow and cook with herbs. The set includes: a high-quality Mezzaluna imported from Italy, herb shears that are just the right size for cutting sprigs from herb plants, a tin box with window to store and protect seeds, and five easy-to-grow varieties of herbs that can be direct seeded: Basil, Parsley, Lovage, Cilantro, and Dill. All packaged together in an attractive box, ready for gift giving. **\$69.95**

Garden Knives & Shears

Due Cigni of Maniago

Due Cigni (Two Swans) is a small manufacturer in Maniago, a town in northeastern Italy renowned for making steel blades for knives and scissors that are exported worldwide.



Runcola/ Billhook Knife (DC-3)

Stainless steel billhook knife with a wood handle. Larger, more substantial version of the red pocket model below. Billhooks are traditional cutting tools used widely in agriculture and forestry for cutting smaller woody material such as shrubs and branches. Folding, 7" long when open. **\$29.95**



Small Runcola/ Billhook Knife (DC-4)

A small billhook knife with a stainless steel blade and bright red plastic handle. Folding, 4.75" long when open. **\$9.95**



Small Gardening Knife (DC-2)

This small gardening knife is perfect for the gardener or farmer and fits easily into your pocket. The stainless steel blade folds conveniently into a beautiful wood handle. 6.5" long when open. **\$14.95**



Grafting Knife (DC-5)

Small black grafting knife with a sharp stainless steel blade. Raised nipple on the back of the blade for opening a slit in the bark of a grape or tree cutting when grafting. Solid, black plastic handle. 6.5" long. **\$21.95**



Felco Harvest Shears (DC-6)

Made in Italy for Felco, these high-quality garden shears are a pleasure to use and will provide many years of service. Perfect for vegetables, cut flowers, herbs, shrubs, grape vines, and other harvest and maintenance tasks. They weigh only 4.4 ounces, so your hands don't get tired out using them. At 7.5 inches long, they can be tucked in your back pocket. The hardened stainless steel blade features an easy one-handed locking and opening mechanism. The red plastic handles are very comfortable and they're easy to find if you drop them in the grass or the garden. **\$19.95**



Grape & Herb Shears (DC-1)

These stainless steel grape shears are small and will be out of the way, but there when you need them. Comes with a small black plastic case for your belt. Great gift for a gardener, flower grower, or anyone who spends a lot of time with plants. **\$16.10**



Garden Essentials

Don't forget the little items that make life easier in the garden. Add these to your seed order and you'll be prepared to rush into the garden when the time is right!

Garden Gloves

No matter how many types of garden gloves we try, we always come back to the least expensive option: the Atlas 370. These lightweight yet tough and durable gloves protect palms and fingertips without sacrificing comfort and sensitivity. Weeding, pruning, thinning — you can even pick up seeds with the Atlas 370. Machine or hand wash, air dry. With proper care, one or two pairs should get you through the year.

To determine your size, use a tape measure to measure the circumference of the widest part of your hand, excluding your thumb. XS = 6" circumference; S = 7" M = 8" L = 9"

Colors vary. **\$6.95 a pair**



Wood Plant Labels

You'll never lose track of what is planted if you use garden markers. These are biodegradable untreated pine or fir. 24 markers per pack.

4-inch wood plant label **\$3.50**

6-inch wood plant label **\$3.75**



Garden Marker Pen

Unlike "permanent" markers, which usually fade by the end of summer, the ink in these markers is weather-proof and will remain legible. Use the garden marker pen on wood, plastic, fabric, glass, ceramic, or painted surfaces. Eco-friendly, xylene-free black ink. **\$5.95**

Dial Seed Sower

This little gizmo is much more useful than it appears. It allows you to control the flow of seeds for more accurate placement in a seed flat or outside in a row. The dial rotates to five different size outlets for dispensing seeds.

\$3.95



Soft Tie

A foam-covered wire for trellising indeterminate tomatoes and tying up other delicate plants such as clematis vines. 26 feet in a packet.

\$3.50

Trellis Net

Forget the heavy wire trellis -- instead, stretch this green woven net between posts to support peas, beans, flowering vines, and other lightweight crops. The squares in the net are 5.25". Each package contains a net 5' x 30'. **\$12.95**



Ground Pegs

Ground pegs of rust-proof galvanized stainless steel are very useful for holding down landscape fabrics, trellises, etc. Pegs are 6.3" long. 12 pegs per packet. **\$3.50**

Kitchen Tools

Rigamonti Pietro & Figli is a family-owned company in northern Italy that sells smart, durable kitchen tools. They are made in Italy of food-safe red polypropylene and stainless steel, so they can be washed in the dishwasher. They come packed in boxes with instructions printed in English and Italian.

Rigamonti Velox Tomato Press with Square Bowl (R-67)

The quick and easy way to preserve your tomato bounty! Separates tomato seeds and skin from the pulp (passata). Works with other cooked fruits and veggies — great for making apple-sauce or peach puree. The body is made of polypropylene, the handle and roller of nylon, both food-safe. Strainer is stainless steel. A strong suction base keeps it steady while you turn the handle. Square bowl included. Dishwasher safe for easy cleanup. **\$46.95**



Rigamonti Parmesan Grater (R-40)

A handy little grater for hard cheeses such as Parmesan and Peccorino. You can store the cheese in the grater and when you want some on your food, just slide open the bottom and turn the handle. Made of the same food-safe polypropylene as the passata machine above with a stainless steel grater inside.

\$12.95



Rigamonti Vegetable Slicer / Mandoline

Rigamonti Slicer “Sveltafetta” + Safety Fingers. Vegetable Slicer with finger protectors. Made of food-safe, non-toxic polypropylene, with a stainless steel blade. Works great! Adjustable blade so you can choose the thickness. **\$15.95**

Mezzaluna (DC-8)

A traditional tool for mincing herbs with a rocking motion. Mezzaluna means “half moon” for the curved shape of the blade. This is a high-quality, substantial, heirloom tool. Made in Italy by Due Cigni. 6.5” wide. **\$29.95**



Serrated Tomato Knife (DC-7)

The perfect knife for slicing tomatoes, with a serrated stainless blade and wooden handle. 8.75” long **\$10.95**



Soaps from Italy

Nesti Dante of Florence is one of the most famous soapmakers in the world, with 60 years experience creating luxurious, all-natural vegetable soaps that are gentle and moisturizing. Wrapped in beautiful papers, they are great gifts or an affordable luxury for yourself.

Individual bars are 8 oz. — big enough to cut in half! Our most popular fragrances are listed below, and we have many others on the website. **\$10**

Fig & Almond Milk
Citron & Bergamot
Olive & Tangerine
Peach & Melon
Cucumber
Tuscan Lavender & Verbena



Gift Sets have six smaller 5.3 oz. bars and are packed in a clear box with a ribbon, as shown. **\$38**

Il Frutteto Gift Set (ND-7) — Six soaps: Citron & Bergamot, Fig & Almond Milk, Olive & Tangerine, Peach & Melon, Pomegranate & Black Currant, Red Grapes & Blueberry. **\$38**

Dei Colli Fiorentini Gift Set (ND-17) — Six bars with scents of the Tuscan hills: Poppy, Ginestra, Iris, Violet, Cypress and Lavender. **\$38**

Dolce Vivere Gift Set (ND-16)

Six beautiful gift bars, representing the Italian regions of Capri, Sardegna, Venezia, Portofino, Roma and Firenze. **\$38**

Romantica Gift Set (ND-18)

Six bars: Noble Cherry Blossom & Basil; Royal Lily & Narcissus; Tuscan Wisteria & Lilac; Florentine Rose & Peony; Wild Tuscan Lavender & Verbena; Fiesole Gillyflower & Fuchsia. **\$38**



Gardener's Hand Soap (GP-1)



When you are done gardening for the day, wash your hands with this vegetable soap from Italy. It has rice bran and ground olive pits to scrub your hands clean, and olive oil to make them soft. Contains other botanical ingredients and a light olive fragrance. Wrapped in an eco-friendly package, not tested on animals, produced exclusively for Franchi in Bergamo. 6.35 ounce bar. **\$6**

Agretti

(140-99) Also known as Salsola Soda, and Roscano, this annual with long, chive-like foliage is a delicacy sought after by chefs. It's often braised in olive oil and served with seafood. Agretti is rare because the seed has very short viability — you must sow it within 90 days of receipt. Available only January through April; Please check our website or call for availability before you order.

\$3.70 for 10 grams; \$7.00 for 100 grams



Asparagus

Precoce d'Argenteuil (5-1)

Yes, you can start asparagus from seed! It will take an extra year to get production but it's the best way to get this 18th century variety. The stems are thick and the scales are very closely set and overlapping. It is often blanched (as shown in the photo) by hilling up soil around the emerging shoots. Without blanching, the stems are green with purple tips. Start seeds indoors on a heat mat 3 months before frost-free date. Grow plants in a nursery bed the first year, then transplant the crowns to a permanent spot the second year. 4 grams, approx. 200 seeds. **\$3.50**



Gift Cards



Gift cards are available for \$25, \$50, \$75, and \$100. Tell us the name and address of the recipient, the amount, and whom we should say it's from. Let us know if you want us to send the gift card to you or the recipient. We'll send a catalog along with the gift card. Free shipping! Don't include the value of gift cards when calculating postage.

We also have Electronic Gift Certificates on our website for last-minute gifts. Visit growitalian.com/giftcertificates.php and we will email the gift immediately.

Seed Storage Box

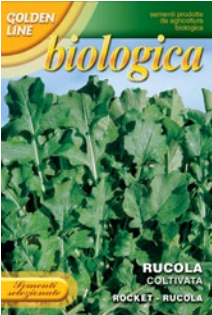
NEW! Dress up a gift of seeds or protect your own seeds with the tin storage box with window. Franchi standard size seed packets fit perfectly in this airtight container. Each box comes with a silica gel packet to keep out moisture, which preserves the viability of your seeds. **\$9.95**



Arugula (Rucola / Rocket)

Grown since Roman times, reputedly as an aphrodisiac, arugula's slightly spicy, nutty flavor makes it a popular salad green. In Italy, it is used on pizza after baking or wilted in pasta. Ischia, an island in the Bay of Naples, has a traditional digestif liqueur made from it called rucolino. Arugula is the easiest crop you can grow — just direct seed in full sun and within a few weeks you will be able to pick baby leaves for salads. It will regrow for a second cutting in cool weather, but runs to seed rapidly in hot summers. Replant it frequently for a steady supply — our huge packets provide plenty of seed! Arugula is cold tolerant and will grow well in winter, especially under row cover.

Approximately 550 seeds per gram.



Arugula Coltivata (115-1)

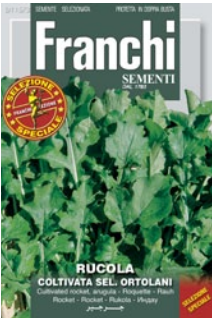
The basic species is super-fast to germinate and the regular packet contains well over 6,000 seeds for several succession plantings. **\$3.50 for 12 grams; \$5.80 for 35 grams; \$10 for 100 grams**

Arugula Coltivata — Certified Organic (115-1B)

\$4.00 for 10 grams

Ortolani, Market Grower (115-3)

A Franchi Special Selection of cultivated arugula. More consistent taste, color, growth habit. Ideal for market growers. **\$4.50 for 15 grams; \$11.85 for 100 grams**



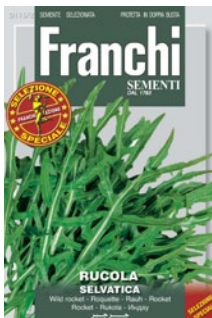
Selvatica - Wild Arugula (115-5)

Compared to regular arugula, it is slower growing (50 days), has smaller, more deeply lobed leaves, and a more pungent taste. **\$3.50 for 2 grams \$5.10 for 5 grams; \$28.85 for 100 grams**



Selvatica - Wild Arugula - Certified Organic (115-5B)

\$4.00 for 2 grams



Selvatica, Restaurant Quality (115-2)

A Franchi Special Selection — for market growers and gourmet chefs. **\$4.50 for 3 grams; \$17.75/40g; \$34.40/100g; \$55/500g**



Arugula Olive Leaf (115-4)

Olive-leaf shaped leaves. Growth is similar to wild arugula. Intensely aromatic, delicate, spicy, early and mid-sized. 3 grams. **\$4.50**

Borlotto Beans

Borlotto beans play a big role in Italian cuisine. They are delicious as fresh shell beans, or can be left to dry on the plant for winter soups and stews. Color is vibrant red and white, as shown at right, when beans are fresh, fading to dull reddish brown pods and tan beans when dried. Seeds are tan.

1 seed per gram.



Lamon Pole Type (55-18)

★ Brought from South America by Spanish explorers, in 1530 the Pope gave seeds to a priest in Belluno, a province in northern Italy. It has been grown there ever since and was granted special

geographic status in 1996. They are traditionally planted on May 3 and the traditional soups and stews are celebrated at the Lamon festival in late September. A vigorous grower and heavy producer, excellent taste, said to be more digestible than many dry beans. 75 days for fresh.

\$3.50 for 35 grams; \$6.00/100g; \$22.55/500g

Lingua di Fuoco Pole Type (55-5) Lingua di Fuoco Bush Type (56-6)

“Tongue of Fire.” 65-70 days.

\$3.50 for 35 grams (pole type); \$3.50 for 50g (bush type); \$6.70 for 100g (either)

Lingua di Fuoco Bush Type — Certified Organic (56-6B)

\$4.00 for 40 grams

Stregonta Bush Type (56-18)

75 days to fresh shell.

\$10 for 180 grams

Borlotto of Vigevano Bush Type (56-12)

70 days to fresh shell.

**\$3.50 for 50 grams;
\$6.70/100g; \$16.65/500g**



Other shell beans

Cannellino (56-7)

Cannellini beans are small white beans for soups and stews. Bush type. Easy to grow. 65 days. Pick when pods are full and have started to dry.

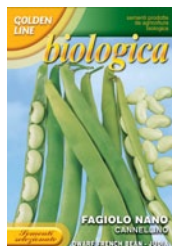
\$3.50 for 50 grams

\$6.00 for 100 grams

\$22.55 for 500 grams

Cannellino — Certified Organic (56-7B)

\$4.00 for 40 grams



Dolico - dall'occhio (56-8)

An Italian version of the black-eyed pea. Bush type sends up runners that produce clusters of 3 pods with 8-10 cream colored beans with black eyes. If you pick the beans before the beans swell, they are

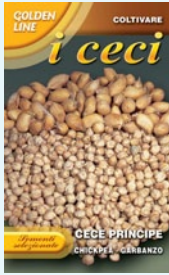
incredibly tender and sweet. Otherwise, pick when pods turn light brown and eat as fresh shell beans or wait until they are dry for storage-type beans. 70 days. **\$6.95 for 100 grams**



Signora della Campagna (57-16)

Fresh eating bean from southern Italy. Pole type. Pick when pods are plump and green with red splashes. **\$6.95 for 150 grams**





Ceci – Chickpea – Garbanzo Beans (36-50)
 Neither peas nor beans, chickpeas are annual legumes that require a long growing season, but relatively cool weather. The plants grow small, 1-inch pods with one or two beans in each.

\$5.00 for 100 grams; \$22.55 for 500 grams

Lupini – Edible Lupine Beans (87-50)

A mid-early dwarf plant, produces numerous pods that mature in stages from the bottom branches up. Harvest as the flowers die. The beans are versatile in the kitchen, excellent in stews and soups. Often sold in brine jars and eaten like edamame. A detailed Lupini processing guide is available upon request. **\$5.00 for 100 grams**



Bush Beans

Bush varieties produce over a shorter period of time than pole beans, so succession planting is required for a long period of harvest. They do not require trellising.

Approximately 4-8 seeds per gram.

Trio of Yellow, Green, and Purple Beans (93-21)

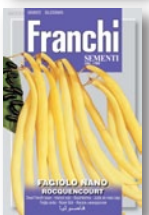
A mixture of three dwarf French beans. **\$6.95 for 190 grams**



La Victoire (59-42)

★ French bean. 50-55 days. Beautiful, slim, tasty, very dark green bean. Good producer. Pick when no thicker than a pencil for best eating quality and to encourage more production. Wonderful in a summer bean salad or just steamed briefly, cooled and dressed with olive oil & parsley.

\$3.50 for 50 grams; \$6.00 for 100 grams



Rocquencourt (60-23)

Yellow French bean grown commercially since at least the 1930s and it remains popular throughout Europe. It has a smooth, buttery taste and stays crisp when cooked. It is unequaled for fresh eating and cooking, and the black seeds can be used as dried beans. Starts to produce in 55 days or less.

\$3.50 for 45 grams; \$6.00 for 100 grams

Anellino di Trento (59-26)

Also called Anellino Marmorizzato. This is a curved bush anellino bean. Green with red/brown mottling. Roma taste. Very attractive bean. Northern Italian specialty. **\$6.00 for 100 grams**





Boby Bianco (59-16)
Green French bean. 55 days. Make small plantings every 10 days for continuous harvest. **\$3.50 for 50 grams; \$6.00 for 100 grams**

Slenderette (59-76)
Slim, tasty, very dark green bean. Good producer. Pick when no thicker than a pencil for best eating quality and to encourage more production. **\$6.00 for 100 grams**



Merveille de Piemonte (60-25)
Snap bean, slightly curved, 5-7 inch long yellow pods streaked with violet. Beans turn solid yellow when cooked. Plant has heavy foliage and good production. Excellent taste. **\$3.50 for 35 grams; \$6.00 for 100 grams; \$8.75 for 250 grams**

Vanguard (59-51)
Long, round, dark green bush bean. Tastes almost as good as a pole bean. We brought them in based on a customer's recommendation: "Best bean he had ever eaten." **\$3.50 for 40 grams; \$6.00 for 100 grams**



Brittle Wax (60-12)
Also called Brittle Beurre. Golden French type. Sweet & crisp. Good production. 55-60 days. **\$3.50 for 45 grams**

Purple King (59-77)
Plants produce abundantly and purple beans are easy to find among the leaves. Pods are stringless and meaty. Purple color turns green when cooked. **\$3.50 for 45 grams**



Marconi (59-41)
Green Roma type. 55 days. Good production on upright plant. Very crisp and tasty. Pick when small. Succession plant every three weeks for continuous harvest. **\$3.50 for 40 grams; \$6.00 for 100 grams**



Growing Guides to all our vegetables can be found on our website: www.growitalian.com

Pole Beans

Our pole beans are vigorous heirloom varieties that need strong support from a trellis, tripod, or pole at least 7' tall. These are untreated seeds, so should not be planted until the soil has warmed up in spring. Pick often to keep the vines producing. **Approximately 1 seed per gram.**



Supermarconi (57-30)

★ The Roma bean you see in markets all over Italy. Can get to 10" and still be tender. Very meaty and flavorful. This is a customer favorite!
\$3.50 for 30 grams
\$6.00 for 100 grams
\$22.55 for 500 grams



Meraviglia di Venezia (58-5)

★ Marvel of Venice. A climbing yellow Roma! Heavy producer of flat beans up to 10" with few strings and great flavor. **\$3.50 for 30 grams**
\$6.95 for 170 grams



Yellow Anellino (58-4)

Anellino beans are prized by chefs for their curved shape and beany flavor. Also called shrimp beans. The yellow variety, popular in Europe, is hard to find in the U.S. **\$3.50 for 25 grams**



Santa Anna (57-4)

Deep green French bean. Pick at pencil size or smaller for best flavor and texture. **\$3.50 for 35 grams**
\$6.00 for 100 grams
\$22.55 for 500 grams



Smeraldo (57-45)

Long, flat Roma type from Northern Italy. Pale green and stringless. Excellent taste & texture. Has a reputation for great production. **\$3.50 for 30 grams;** **\$6.95 for 170 grams**



Trionfo Violetto (57-24)

Purple French type bean, long, slim and crisp. Turns green when cooked. Should be picked when no thicker than a pencil. **\$3.50 for 30 grams**
\$6.00 for 100 grams
\$22.55 for 500 grams



Green Anellino (57-17)

A green version of the "shrimp bean." Anellino means "little ring". **\$6.10 for 100g;** **\$8.10 for 170 grams**



Bobis a Grano Nero (57-15)

This is the famous black-seeded Blue Lake type bean with a reputation for excellent taste. Round bean, no strings. **\$3.50 for 35 grams**
\$6.10 for 100 grams



Spagna Bianco (55-6)

A pole bean that can be eaten whole or shelled fresh. Produces green flat pods 5-9 inches long with 5-6 huge white seeds. Makes great soup or the perfect contorno (vegetable side dish). **\$6.10**

for 100 grams; **\$8.10 for 170 grams**



Neckargold (58-16)

Climbing stringless yellow French bean with straight pod. **\$3.50 for 30 grams**



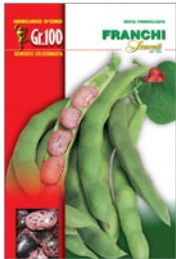
Stortino di Trento (57-41)

"Curved from Trent." Variegated green curved anellino with red/brown markings. Very attractive. Known for its good taste, favored by chefs. **\$6.00 for 100 grams**



Yard-long bean (57-31)

These long, skinny beans are popular in Italy. They are very crisp and have a good flavor. **\$3.50 for 20 grams; \$8.10 for 100 grams**



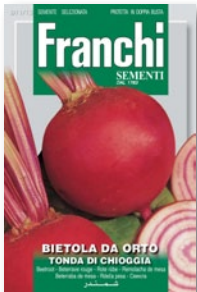
Spagna A Grano Bicolore (55-7)

Pole bean grows 7-8'. Fresh shell or dry beans. Flat pods 5-9" with 5-6 huge multicolored seeds. 80 days. **\$6.10 for 100 grams; \$8.10/175**



Pole bean Stortino di Trento (page 15)

Beets



Chioggia (11-13)

Named for the fishing town near Venice, Chioggia beets are red outside and red-and-white striped inside. The sweetest beet you will ever eat. Tops are very nice braised like spinach. **\$3.50 for 8**

grams; \$5.80 for 30 grams; \$10.15 for 100 grams

Bikores (11-18)

Round dark red beet; good solid color throughout the entire beet. Thin skin. Very sweet. Resists bolting. **\$3.50 for 7 grams**



Cylindra (11-14)

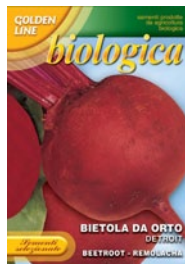
Long beet (5 x 2 inch) so you get lots of uniform-sized slices. 60 days. Sweet like most beets Italians favor. Tops are red/purple and of very good eating quality. **\$3.50 for 7 grams**



Egitto Migliorata (11-2)

"Improved Egyptian." Flat red beet shaped like a cipolla onion. Excellent taste. Very sweet beet; no earthy taste to these. Nice red tops. 55-60 days.

\$3.50 for 7 grams; \$5.80 for 30 grams



Detroit — Certified Organic (11-10B)

An heirloom that is a standard for the home gardener. Dark red flesh, smooth skin, sweet flavor, 3" beets. **\$4.00 for 6 grams**

Growing Guides to all our vegetables can be found on our website: www.growitalian.com

Fennel

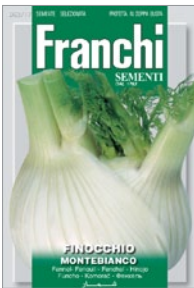


Fennel Romanesco (62-5)

★ Classic fennel from Rome. Large head with thick, tightly wrapped stalks. Great taste. Try roasting it with olive oil. 85 days. **\$3.50 for 6 grams; \$15.50 for 100 grams**

Fennel Mantovano (62-6)

One of the larger fennels, this one has a round, very white bulb. Very sweet with a nice texture. 75-85 Days. Does best in fall. **\$3.50 for 7 grams; \$15.50 for 100 grams**



Fennel Montebianco (62-17)

Mid size bulb. White & very round. Solid stalks. Very tasty & crisp. This variety seems to be a bit earlier than most of the other fennels. Like all fennel, it prefers the cool of

autumn, but will grow reasonably well in the spring and summer. **\$3.50 for 6 grams; \$15.50 for 100 grams**

Fennel of Parma sel. Prado (62-8)

Franchi Special Selection variety. Round, white smallish head. Outstanding taste and texture.

\$4.50 for 8 grams



See center section for # seeds per gram

Seeds for Commercial Growers

Franchi Seeds caters to market gardeners and farmers with several lines of seeds that are selected for consistency and other traits important to commercial growers. Look for seeds labeled *i Professionali* and *Special Selections*.

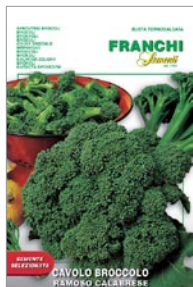
In addition, many varieties are available in "Magnum" and 100-gram packages at terrific value. Generous quantities of seed are packed in water-resistant, commercial-grade pouches. They provide a seed count several times greater than our already generous garden-sized packets. Most "Magnum" packages are 28-30 grams of seeds; see the insert in the center of this catalog for converting grams to number of seeds.



Please call or email if you need even larger quantities or don't find what you want. We frequently place special orders for farmers.

785-748-0959 seeds@growitalian.com

Broccoli & Cima di Rapa



Broccoli of Calabria (25-23)

★ Broccoli Calabrese. Traditional variety from Southern Italy. Compact, early, with a medium-sized head 4-5 inches across. Vigorous producer of large side shoots after main head is cut. Good for spring

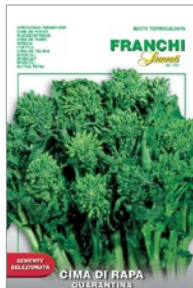
and fall. 55-60 days. **\$3.50 for 6 grams**

Broccoli of Calabria — Certified Organic (25-23B) \$4.00 for 4 grams

Cavolo Broccolo Spigariello Franchi (25-26)

Spigariello Neapolitan 'Friarielli' Brocoletti. One of the most sought after, iconic, and renowned vegetables in Italy. Fast growing, high quality, and great flavor.

Used traditionally on pizza in Naples, with olives and chili in pasta dishes or just boiled and served with a dash of good olive oil. A cool climate brassica with a very long sowing window. **\$3.50 for 4 grams**



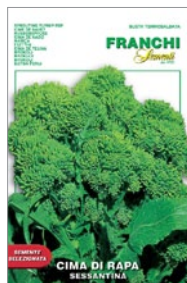
Cima di Rapa Quarantina (41-2)

★ One of the earliest rapas at 28-33 days, depending on the weather. A small plant, 8-10" tall. Can be planted in spring as early as the soil can be worked.

Good for summer and fall. **\$3.50 for 12g; \$5.15 for 40g; \$6.80 for 100g.**

Cima di Rapa Sessantina (41-4)

60 days, but actually it is ready in 30-35 days. 12-14 inches high, fairly thick stem. Spring, summer, fall. **\$3.50 for 12 grams; \$5.15 for 50 grams; \$6.35 for 100 grams**



Cima di Rapa Novantina (41-5)

Largest head of the three cima di rapa. Very assertive taste. Although the name means 90 days, we find it's ready in 50-55 days. **\$3.50 for 12 grams; \$6.80 for 100 grams**



Rapa da Foglia Senza Testa (110-10)

Rapini. Essentially a turnip plant that doesn't produce a bulb, grown for the delicious leaves with assertive flavor. Pick when small and tender.

Very early - 30-40 days. **\$3.50 for 12 grams**



Cavolo Broccolo Spigariello Foglia Liscia (25-91) Smooth leaf. \$4.55 for 10g; \$6.85 for 100g

Cavolo Broccolo Spigariello Riccia (25-93) Frilly leaf. \$4.55 for 10g; \$6.85 for 100 grams

Cima di Rapa Sessantina Cima Grosso (41-97) \$4.50 for 12g; \$6.70 for 100g

Cima di Rapa Quarantina Cima Grosso (41-96) \$4.50 packet, \$6.70 for 100g

SEE CENTER SECTION FOR # SEEDS PER GRAM

Brussels Sprouts, Cabbage & Kohlrabi



Brussels Sprouts Mezzo Nano (24-2)

Brussels Sprouts, half long. Open pollinated variety. A tall plant and a good producer of tasty sprouts. Taste improves after frost. About 110 days. **\$3.50 for 8 grams**



Cabbage Cuor di Bue Grosso (26-3)

Oxheart. Impressive conical head with tightly packed leaves. Early cabbage for spring or fall planting. Nice sweet taste. 65-75 days. **\$3.50 for 6 grams**



Cabeza Negra 3 (29-5)

Also known as Cavolo Cappuccio. Solid red smooth leaf cabbage. Large head, good taste. 85 days. Best color if planted for fall harvest. **\$3.50 for 6 grams**



Savoy Verza Pasqualino (33-1)

Green, crinkly, tender leaves. Good sized head. 10 days earlier than other savoy. Good storage and holds well in the ground during cold weather. 70-80 days. **\$3.50 for 8 grams**



San Michele (33-15)

Regional savoy type cabbage from Northern Italy. Green crinkly tender leaves with some red in the center. A striking

plant. Large firm heads. For spring or fall, best in fall. Good storage and will hold well in the ground during cold weather. 80-90 days. **\$3.50 for 6 grams**

Verza Mantovano (33-19)

Green Savoy type cabbage with thin crinkled leaves and a sweet taste. Spring or fall, but best for fall crops. Cold resistant and will hold well in ground in fall. Very large head. Stores very well. 80-90 days. **\$3.50 for 6 grams**



Pac Choi Chinese Cabbage (35-10)

One of the few non-Italian origin vegetables popular in Italy. Thick white stems and tender leaves. Does best in fall and spring. **\$3.50 for 8 grams**



Kohlrabi White Vienna (32-1)

Green leaves and bulbs, tender and sweet white flesh. 55-60 days. **\$3.50 for 6 grams**



Kohlrabi Purple Vienna (32-3)

Green leaves and red skin, tender and sweet white flesh. 55-60 days. **\$3.50 for 5 grams**



Cauliflower & Kale



Romanesco (30-51)

Also called Broccoli Romanesco, but Franchi classifies it as a cauliflower. Widely grown heirloom from Rome. Light green, long pointed heads have florets arranged in spirals. Very beautiful and unusual. Sweet nutty taste. Requires fertile soil and frequent, even watering to grow well. 90 days. Best for fall planting. Does not form side shoots. 4 gram packet, about 1,000 seeds. **\$3.50**



Kale Cavolo Nero Laciniato (35-7)

The most popular kale grown in Italy. Wrinkled dark green (almost black) leaves with a smooth edge. Excellent taste; improves after a frost. Essential ingredient in the famed Tuscan soup Ribollita. Very hardy. Usually lasts until January in Zone 5 gardens; will last all winter in Zone 6b and higher. 60 days. Available in bulk; call for pricing. **\$3.50 for 6 grams; \$15.25 for 100 grams**



Cauliflower of Jesi (30-15)

Compact plant with a medium-sized white head. Very early at 65 days. The most commonly grown early white cauliflower in Italy. **\$3.50 for 3 grams**



Kale Smooth Green Leaf (35-11)

Smooth-leaf green kale from Portugal. Big plant, good taste. Franchi agent in Portugal claims it is *the best kale*. **\$3.50 for 6 grams**



Cauliflower di Sicilia Violetto (30-29)

Regional from Sicily. Deep purple; turns green when cooked. Will form side shoots after you cut the main head. 80 days. Spring or fall. **\$3.50/4g**



Romanesco

Cauliflower of Macerata (30-30)

Light green regional variety. Compact medium-sized head. No need to blanch. 70-80 days. Spring and fall. **\$3.50 for 5 grams**

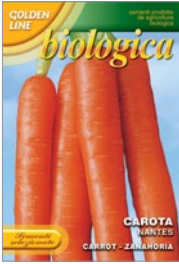


Carrots



Nantes di Chioggia 2 (23-7)

★ Long 7-8 inch deep orange carrot from Chioggia region near Venice. Nice sweet taste and crisp texture. 75 days. **\$3.50 for 7 grams**



Nantes 2 - Certified Organic (23-7B)

\$4.00 for 4 grams



Berlicum 2 (23-15)

A very popular carrot. Long, crunchy with excellent taste. Good storage. 80 days to maturity.

\$3.50 for 7 grams
\$6.50 for 20 grams



Jaune du Doubs (23-40)

Yellow carrot from Doubs, France, dating from the 16th century. 80+ days. Long conical root (6-12 inches) with very little central core. Very sweet. **\$3.50 for 6 grams**



Misticanza (23-42)

Three different colored carrots: yellow, white, orange. Eye-catching! **\$4.00 for 6 grams**



Paris Market (23-41)

Small, round carrot good in clay soil. Children love these little round carrots. **\$3.50 for 6 grams**



Chantenay (23-37)

French heirloom famous for its sweet 'carrot' flavor. Crunchy and bright orange. Does well in heavy soil. Not a beautiful carrot but it has a great flavor. **\$3.50 for 8 grams**



Flakkee 2 (23-13)

Conical shape does well in heavy soil. Excellent taste. Very crisp & tender. A very good all around carrot. **\$3.50 for 8 grams**



Touchon (23-12)

An old French variety of superb quality and flavor ready in 65 days. Approx. 3,000 seeds. **\$3.50 for 8g**



Purple Haze F1 (23-46)

Hybrid. Dark purple carrot with orange center. Long and tapering. Approximately 80 seeds. **\$4.00 for 0.2 g**

Chard



Chard Verde a Costa Bianca (14-3)

Green and white. Large head, huge leaves, thick white stem. Beautiful & excellent taste. Cook leaves like spinach, braise stems with olive oil, sprinkle with parmesan. 55 days. Spring, Summer, Fall. \$3.50 for 7 grams; \$6.50 for 30 grams; \$9.50 for 100 grams

Chard Verde a Costa Bianca — Certified Organic (14-3B)

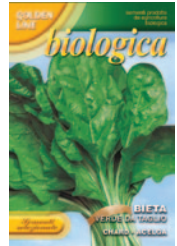
\$4.00 for 8 grams

Chard Verde da Taglio (14-1)

Green cut & come again. Very thin stems, incredibly sweet & tender leaves. Harvest outer leaves or simply cut the entire plant as it will re-grow. Tastes as good as spinach. Spring, summer & fall; will overwinter in zone 5 in an unheated greenhouse or with some protection. \$3.50 for 7 grams; \$6.15 for 24 grams; \$8.85 for 100 grams

Chard Verde de Taglio — Certified Organic (14-1B)

\$4.00 for 6 grams



Bionda di Leone (14-2)

This chard has the very large leaves and thick stem of Verde a Costa Bianca, but the leaves are a lighter green. Excellent taste. \$3.50 for 8 grams

Chard Rhubarb (14-15)

Deep red stems with green/purple blistered leaves. Beautifully colored and very hardy. \$3.50 for 8 grams



Mixed Colors (14-17)

Mix of three chards, ruby red, a yellow stem chard and one with white stems & green leaves. They all taste great and produce plenty of greens from early spring to late fall. Plus, they are very pretty and can be used in containers with flowers. \$4.00 for 8 grams

Chard Barese (14-98)

Regional variety from a small southern Italy seed company. The preferred chard in Puglia. Very compact with smooth, bright green leaves and a thick white stem.

Medium height. Not Franchi Seed. \$4.40



Celery, Celeriac & Root Crops



Celery Gigante Dorato 2 (124-19)

Light green, thin ribs. If you have never eaten real Italian celery, you are in for a real treat! **\$3.50 for 3 grams**



Celery Verde Pascal (124-6)

Dark green ribs, incredibly popular variety in Italy. Approximately 6000 seeds in a packet. **\$3.50 for 3 grams**

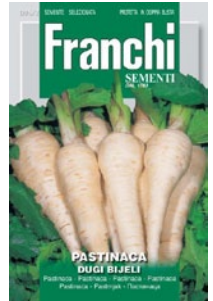


Celeriac del Veneto (125-4)

Celery root of the Veneto. Root is 3-4 inches across, fiberless, and tastes like celery. Grow as you would a celery. Stores easily, cook in soups and stews, or use in a salad. 95 days. **\$3.50 for 3 grams**

Parsnip Pastinaca Dugi Bijeli (95-2)

Yugoslavian variety of parsnip producing large sweet roots. Ideal for roasting. Needs a good frost before lifting to ensure the best quality and flavor. Approx. 750 seeds. **\$3.50 for 5 grams**



Parsley Root Berliner (108-4)

Large, sweet tapering roots like a Parsnip, but great parsley flavor. Add to your roasts. Sow from Mar - Aug. Approx. 6000 seeds. **\$3.50 for 9 grams**



Raperonzolo/Rampion (111-1)

Similar in looks and with the palatable, sweet taste of a parsnip. This is the plant that inspired the Grimm Brother's tale of Rapunzel. Boil the roots, or use them in salad like a radish. Young leaves can also be used in salad. Has a pretty, bell-shaped flower. 800 seeds. **\$3.50**



SEE CENTER SECTION FOR # SEEDS PER GRAM

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Chicory, Radicchio, Endive & Escarole

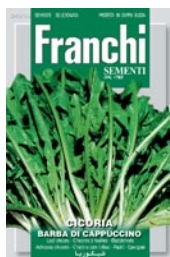
We love the slightly bitter flavor of plants in the chicory family. You can eat them raw in salads, but also use them in soups, gratins, or sauteed in olive oil. Chicory is one of our biggest categories because there are so many regional favorites — many are named for a city or region. This category includes leaf and heading chicories. You may find that some do better in your climate than others, so experiment!



Chicory Catalogna Puntarelle (40-21)

Chicory Catalogna Puntarelle. Tall open plant, white stems and thin green leaves. It is mostly stem with very little leaf. Technique is to soak it in cold water

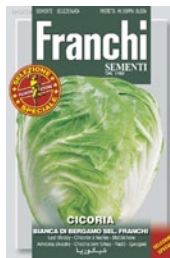
first; stems curl and become milder. Very popular with chefs of high-end Italian restaurants. **\$3.50 for 10 grams**



Chicory Barba di Cappuccino (40-65)

“Monks’ Beard.” Long thick stems are white on the bottom and green above. Green leaves with serrated edges. 70-75 days.

\$3.50 for 12 grams



Chicory Bianca di Bergamo (40-39)

Franchi Special Selection from the company’s hometown of Bergamo. Light green leaves with white stem. Forms a nice round head. **\$4.50 for 4 grams**

Chicory Bionda a Foglie Large (40-25)

Light green cutting chicory. Tall, rounded leaves with no serration. Very nice sweet, mild taste. Ready to cut in 35 days when 3-5” tall. **\$3.50 for 10g; \$5.80 for 30g**



Chicory Rossa Italiana (40-86)

Red stem chicory. Tall plant with bright green leaves and red ribs. **\$3.50 for 10 grams.**



Chicory Catalogna Brindisina (40-46)

This chicory is grown for its stems. It has a small, almost frilly leaf with very thick stem that comes together almost as a bulb. Very nice in salads. 75-80 days. **\$3.50 for 10 grams; \$15.50 for 100 grams**



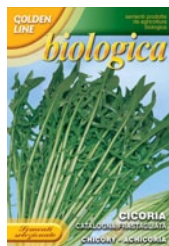
Chicory Catalogna Giant Chioggia (40-22)

Very large plant, thin stems with some leaves. 40 days for salad, 70-75 days to maturity. Best in fall. **\$3.50 for 10 grams; \$6.70 for 28 grams**



Chicory Catalogna Pugliese (40-9)

Tall, open, green leaf chicory, smaller than Giant Chioggia. Long white stems with serrated green leaves. Best in fall. **\$3.50 for 10g; \$5.80 for 25g**



Chicory Catalogna Frastagliata — Organic (40-81B)

A serrated leaf chicory, upright and crunchy. Has some heat tolerance. **\$4.00 for 6g**



Chicory Witloof di Bruxelles (40-8)
 Belgian endive. In summer, plants develop deep taproots and rosettes of leaves on a short stem. In fall, they have a flower-like head. The plant is harvested and forced in cold storage. **\$3.50 for 12 grams**



Chicory Pan di Zucchero (40-10)
 Sugar Loaf chicory has a sweet, mild flavor. Upright, light green variety with large, long and very tight head. Reliable. Best for fall, but will work in the spring from transplants. Easy to grow and easy to head up. **\$3.50 for 10 grams**



Chicory Selvatica da Campo (40-12)
 "Wild of the fields." This chicory has thin white stems with green serrated leaves. It is an open plant that grows close to the ground, with wild chicory taste. **\$3.50 for 10g**

Chicory Pan di Zucchero — Certified Organic (40-10B) \$4.00 for 7 grams

Chicory Pan di Zucchero Selezione Borca (40-49)
 A special selection of the sugar loaf chicory above, more uniform. **\$4.50 for 4g; \$6.70 for 12g; \$39 for 100g**



Chicory di Chiavari (40-14)
 Root chicory from Liguria. Long cylindrical white root. Direct seed in early summer for fall harvest. Space 8-10" apart. **\$3.50 for 9g**



Chicory Spadona (40-1)
 Cutting chicory for salads. Long leaves with very thin, almost non-existent, stem. Leaves are rounded and smooth without any serration. 30 days to early cutting. Will regrow after cutting but

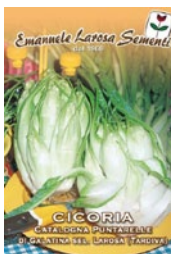
it is just as easy and the quality is higher if you succession sow. Will take frosts. **\$3.50 for 10g; \$5.80/30g**

Chicory Galatina (40-99)
 Called asparagus chicory, grown primarily for the thick stems. 90-100 days. Use in salad or cook. Not Franchi seed. **\$4.50 for 6 grams; \$9.95 for 100g**



Chicory Zuccherina di Trieste (40-18)
 Heart-shaped, light green leaves with almost no ribbing and very tiny stems. Sweet, mild flavor. 30 days to cutting size. **\$3.50 for 11 grams; \$6.70 for 30 grams; \$23 for 500 grams**

Cicoria Galatina Puntarelle Tardiva (40-98)
 Late version of the Galatina variety above. From Southern Italy. Not Franchi seed. **\$4.50 for 6 grams; \$9.95 for 100g**



Chicory Zuccherina di Trieste — Certified Organic (40-18B) \$4.00/7g

SEE CENTER SECTION FOR # SEEDS PER GRAM

Pink Radicchio (40-87)

New to the USA and crazy popular! Also called Radicchio del Veneto, this is a loosely heading radicchio that turns a lovely pink color in cool weather. Best started in late summer for fall into winter harvest. Mild, almost sweet flavor and texture like butter lettuce but holds up weeks in the refrigerator after harvest. Pack is approx. 325 seeds. **\$6.00**



Radicchio Variiegata di Castelfranco (40-5)

Round crunchy open head. Beautiful red and light green markings. Fall planting is best for full-size plant, anytime for baby. Easy to grow and consistent in producing a nice head.

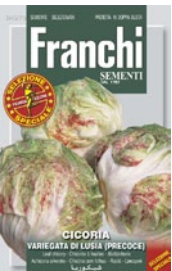
\$3.50 for 9 g; \$13 for 100g



Radicchio di Chioggia (40-23)

One of the easier radicchios to grow. It has a dark red outer leaf with white markings and a nice white stem. Color becomes more intense the cooler the weather.

Early, 75-80 days. **\$3.50/10g; \$5.80/30g**



Radicchio Variiegata di Lusia Early (40-78) and Late (40-79)

A variegated heading chicory with light green and white leaves with red markings. Very fancy. **\$4.50/4g; \$39/100g**



Chicory Orchidea Rossa (40-64)

Red Orchid. One of the easiest red chicories to grow and one of the earlier at 75 days to maturity. Deep red rosette-shaped head. Best in fall, when color is deepest. Use transplants in spring to get it to maturity before

summer arrives. **\$3.50 for 10g; \$15.50 for 100g**



Radicchio Rossa di Verona (40-13)

Deep red leaves contrast nicely with a white stem and tight head. The type you usually find in the supermarkets. 80 days.

\$3.50 for 10 grams; \$14 for 100 grams



Radicchio Rossa di Verona — Certified Organic (40-13B) \$4.00 for 7g

Grumolo Bionda (40-27)



Light green grumolo type for fall growing. Initial growth is an elongated head with large, rounded leaves. After harvesting, leave the root in the ground. In spring you will get the beautiful grumolo rosette. **\$3.50 for 10g**



Grumolo Rossa (40-72)

Red grumolo type. Medium sized head with wide red leaves with white central rib. Open head when young; if grown for fall harvest, will make a small dark red head. If

cut in fall, but the root left in the ground, in spring you will get regrowth with little grumolo rosettes. If sown late in summer, in spring it will usually make new rosettes. **\$3.50 for 10g; \$14 for 100g**



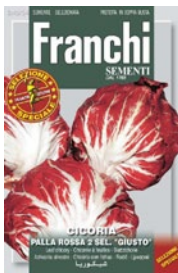
Radicchio Palla Rossa 3 (40-68)

The greatest color contrast of the red radicchios. It is fairly easy to grow in that it consistently forms nice heads. 75-80 days. **\$3.50/7g; \$14/100g**



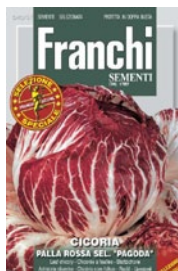
Palla Rossa 'Agena' (40-58)

Franchi Special Selection similar to the variety above, for the specialty grower. **\$4.50 for 4 grams**



Palla Rossa 'Giusto' (40-54)

Very early variety with beautiful white marbling on the red leaf. Sow May-July and harvest until the end of Sept. **\$4.50 for 4 grams; \$6.50 for 12 grams; \$36 for 100 grams**



Palla Rossa 'Pagoda' (40-57)

Crunchy leaves with a pleasant bitter taste which adds color, texture, and a different flavor to your salad bowl. Sow from Aug - Sept. **\$4.50 for 4 grams**



Palla Rossa 'Melot' (40-69)

Mid-early with a large, compact head. Not resistant to frost. Sow mid July- end August and harvest Oct-Nov. **\$4.50 for 4 grams; \$6.50 for 12 grams**

Radicchio Rossa di Treviso (40-4)

The classic Northern Italian Radicchio. Upright with red and white striped leaves with large pure white stems. 90-100 days. To achieve bright color, must be harvested and forced. Best in fall for heads; anytime for baby leaves. Use in salads or cook as a vegetable. **\$3.50/10g; \$14/100g**



Radicchio Rossa di Treviso Tardiva (40-60)

Tardiva means late. Compact long heads. Best color if harvested and forced. 110 days. **\$4.50/4g; \$39/100g**



Rossa di Treviso 'Svelta' (40-53)

Franchi Special Selection for the specialty grower or lover of stunning radicchio. 95-100 days. Needs cold weather to color up properly. Jumbo pack. **\$6.50 for 12 grams; \$36 for 100 grams**



Radicchio Rossa di Verona 'Arca' (40-32)

Franchi Special Selection. In addition to stunning color, this forms a nice tight head. Appropriate for the specialty trade. 85 days. **\$6.50 for 12**



Learn how to grow all the Chicory groups on our website: growitalian.com/growchicory



Escarole Verde a Cuore Pieno (121-3)

“Green Full Heart.” Very large, loose-leaf head, yellow heart with dark green outer leaves. Must be tied to blanch the heart 10-12 days before harvest. Best for fall. **\$3.50 for 10 grams**

Endive Romanesca da Taglio (75-10)

A cutting endive from Rome, perfect for the salad you remember having there. Thin serrated dark green leaves with classic endive taste and texture. Easy to grow and harvest.

\$3.50 for 10 g; \$6.70 for 30 g



Mistianza di Indivie e Scarole (93-3)

A mixture of 10 or more endives and escaroles. Outstanding salad mix either by itself or mixed with lettuces. Cut when 3-5 inches tall, although you can also pull plants,

leaving space for individual plants to grow to full size. **\$3.50 for 10 grams; \$6.70 for 30 grams**



Escarole Bubikopf 3 (121-8)

Similar to Green Full Heart but with more serrated leaves. Resists tip burn. 50-60 days. **\$3.50 for 10g**



Endive Cuor d'Oro (75-4)

“Golden Heart.” Nice sized head, loose leaves, green with gold center. **\$3.50/10 g; \$6.70/30 g; \$23 for 500 grams**



Escarole Bionda a Cuore Pieno (121-2)

“Blond Full Heart.” Much lighter than Green Full Heart, especially if blanched. **\$3.50 for 10g; \$6.70 for 30g**

Escarole Bionda a Cuore Pieno Certified Organic \$4.00 for 7 grams



Endive Riccia Pancalieri (75-1)

Larger and later than Cuor d'Oro. Bright green frilly leaves with large ribs, golden heart. **\$3.50/10g; \$23 for 500 grams**



Escarole Cornetto di Bordeaux (121-5)

Large, upright heading type, white ribs and green leaves. **\$3.50 for 10g; \$6.70/30g**

Endive Riccia Pancalieri Certified Organic (75-1B) \$4.00/7g

Endive Ruffec (75-98)

Heirloom. Large head, very fine frilly leaves, large white stems. 75 or so days. Great cooked or in salads. Best for fall. Not Franchi seed. **\$4.50 for 7 grams**

Escarole Cardoncella Barese (121-99)

A very distinctive escarole from Bari in Puglia. Tall open plant that looks more like a leaf chicory than traditional escarole. Long thick stems. Not Franchi seed. **\$4.50**

Cucumbers



Beth Alpha (38-16)

★ Mideast type cucumbers have a very thin skin, absolutely no bitterness, are mild, productive over a long season, one of the earliest to produce, and should go until a frost. In short, they are one of the best all-around cucumbers available. Best harvested at 5-6 inches long. Approximately 150 seeds/pack **\$3.50; \$28 for 100 grams**

Piccolo di Parigi (38-2)

Green pickler 3-4 inches long. One of the first cucumbers to produce fruit and produces over a long season. Use fresh or for pickles. Approx. 150 seeds. **\$3.50/4g; \$28/100g**



Cucumber Melon Tortarello Barese (37-39)

Italians love melon cucumbers. Picked small, they taste like a cucumber. Allow them to ripen more and they turn yellow and get sweeter. This one is long (10-11"), mild, prolific, and light green with some ribbing. 65-70 days. Approximately 90 seeds. **\$3.50**

Lungo Verde Ortolani (37-7)

Long, dark green cucumber grows to 10". Excellent taste. Crisp. Very Productive. Trellis for straightest fruit. Approximately 150 seeds. **\$3.50**



Marketmore (37-29)

The standard for fresh eating, Marketmore produces fruits 8-9" long with dark green flesh in about 70 days. A great slicer! Approximately 180 seeds. **\$3.50**



Cucumber Melon Half Long of Puglia (37-36)

Green cucumber/melon type that Italians favor. Early, productive, very nice taste. Pick before they lighten up in color. 70-100 seeds. **\$3.50 for 3 grams**



Cucumber Melon Tondo di Manduria (37-37)

Similar to Half Long of Puglia, except more rounded. Covered with 'down' typical of this type, which rubs off easily. Pick when green and it has a really nice cucumber taste; allow to ripen more and they turn yellow and a bit sweeter. Early, productive, very nice taste. 55 days. 70-100 seeds. **\$3.50 for 3 grams**

Learn how to grow cucumbers on our website:
growitalian.com/growcucumbers



Viridis F1 (39-13)

One of our few hybrids. A "European type" cucumber, 12-14" long. Dark green, sweet, crispy and no bitterness. 65 days. Grow on trellis for long, straight fruit. Approximately 15-20 seeds.

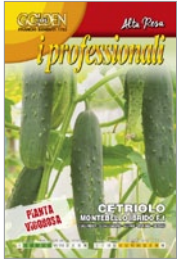
\$4.50



White Wonder (37-32)

Bianco Primaticcio is a white cuke, 4-5" long, early, productive over a long season. Seems to have some resistance to wilt spread by cucumber beetles. Nice taste; use fresh or pickle. 55-60 days. Approx. 150 seeds.

\$3.50



Montebello F1 (37-42)

New! Early variety that produces a large number of fruits. Vigorous plant with strong leaves, dark green cylindrical fruits with light spines. Fruits are 7-8" and very resistant to common diseases. Approx. 50 seeds.

\$4.50



Carosello Barese (37-99)

Light green, oval cucumber melon from Bari. White flesh, 4" long. Not Franchi seed. Approximately 180 seeds.

\$3.70 for 6 grams

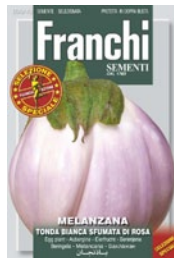
Eggplant



Violetta Lunga 2 (90-1)

★ "Long Purple." 8-inch-long, rustic, deep purple eggplant. Grown all over Italy. Classic rich eggplant taste. Good producer, reliable. 70 days. Approx. 600 seeds.

\$3.50 for 3 grams



Tonda Bianca Sfumata di Rosa (90-43)

Also called Romanesca. Big, very round eggplant; 3-4" wide & 4-5" long. White/pink color. Creamy, non-bitter flesh, few seeds. Often used in eggplant parmesan.

80 days. Approx. 600 seeds. **\$4.50 for 3 grams**



Irene F1 (90-50)

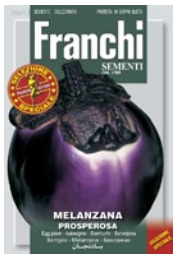
Formerly called Primato. One of our few hybrids. Large, shiny, purple traditional shaped fruit 5" across and 7" long. Great flavor. Approx. 40 seeds.

\$4.50 for 0.2 gram



Spany/Linda F1 (90-49)

Hybrid. A lovely eggplant, very long, slim and purple with a slight curve. Great taste, tender skin. **\$4.50 for 0.2 gram, approx. 40 seeds.**



Prosperosa (90-15)

Franchi Special Selection. Large, round, lavender-purple fruit. Beautiful and tastes as good as it looks. Good producer. 70-78 days. **\$4.50 for 3 grams, approx. 600 seeds; \$31 for 50 grams**



Pianta delle Uova (343-10)

White egg-shaped fruit. Bush plant, 2-3' across. **\$4.00 for 1 gram, approx. 150 seeds.**

Violetta di Firenze (90-98)

Large, round, & violet to pink with heavy ribbing. Not Franchi seeds. **\$3.70 for 3 grams, approx. 600 seeds.**

Lettuce - cutting & looseleaf



Bionda a Foglia Liscia (78-4)

Green cutting lettuce for salad. Rounded leaf. Nice taste. Regrows quickly after cutting, but still succession plant since quality is lessened after several cuts. 40 days.

\$3.50 for 9 grams



Bionda Ricciolina (78-1)

Fast-growing light green cutting lettuce with frilly leaves. **\$3.50 for 9 grams**



Rossa Ricciolina (78-27)

Red frilly cutting lettuce. Soft texture; nice taste. 35 days to cutting size **\$3.50 for 9 grams**



Biscia Rossa (78-21)

Early. Crisp and crunchy looseleaf. Deep red tips, green below. Like most early lettuce, it has a low/moderate bolting resistance, so grow in spring and fall. Also makes a nice cutting lettuce if sown thickly. **\$3.50 for 6 grams**



Catalogna Lingua di Canarino (78-19)

"Canary Tongue." Light green, 8" open head with notched leaves. 50-55 days. High resistance to bolting. **\$3.50 for 10 grams**



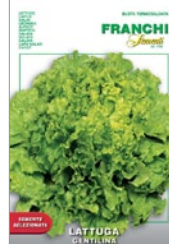
Frisee d'Amerique (78-14)

Also called American Bruna. Use as cutting lettuce or grow to full size open head lettuce. Leaves are red and green with serrated edges. Best color in cool weather. **\$3.50**



Ciucca (78-29)

Light green in center, red on edges. Heads up at full size, but makes an excellent cutting lettuce when young. Good resistance to heat. **\$3.50 for 4 grams**



Gentilina (78-28)

Bright medium green, open head, very frilly, tender leaves. Good resistance to bolting. **\$3.50 for 6 grams**



Lollo Rossa (78-17)

Classic red and green frilly loose leaf that can be used as a cutting lettuce. Leaves are light green at bottom, red at top. Holds well in heat or cold. **\$3.50 for 5 grams**



Lollo Bionda (78-23)

Solid green version of the classic frilly loose leaf. Great taste, holds well in summer heat or cold. Around 50-55 days. 5 gram packet. **\$3.50 for 5 grams**

SEE CENTER SECTION FOR # SEEDS PER GRAM



Radichetta Barba Dei Frati (78-9)

“Monk’s Beard.” Rustic lettuce with long, thick stems and green serrated leaves. Early and cold hardy with good resistance to bolting. **\$3.50 for 8 grams**



Red Salad Bowl (78-25)

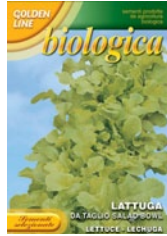
Fast-growing, deep red looseleaf with red crinkly leaves. 35 days to cutting size, 55 days to full size. **\$3.50 for 5 grams**

Misticanza



All Lettuce (93-1)

14 lettuce varieties for salad. Includes cutting lettuces, romaines, Four Seasons, Rossa di Trento and others. **\$3.50 for 10g; \$4.50 for 30g; \$6.25 for 50g**



Salad Bowl — Certified Organic (78-24B)

Light green crinkled leaves. 50 days. **\$4.00 for 5 grams**

Growing Guides to all our vegetables can be found on our website: www.growitalian.com



Duet da Taglio (93-8)

A mix of frilly red and green Ricciolina for cutting. **\$3.50 for 10g; \$4.50 for 30g**



All Chicory (93-2)

12 varieties include Spadona, Treviso, Castlefranco, Verona. Make succession plantings every 2-3 weeks for continuous harvest. Transplant some for full headed fall cutting. **\$3.50 for 10 g; \$6.70 for 28 g; \$10 for 100 g**



Autumn/Winter Mix (93-15)

An all-lettuce mix of cold-tolerant varieties for sowing in fall or growing in a hoophouse into winter. **\$3.50 for 10g**



Quattro Stagioni (93-4)

“Four Seasons Mix.” 14 varieties of endive, chicory, radicchio, and lettuce for the perfect salad mix. Direct seed every 14 days all season for a continuous supply of tender baby greens. **\$3.50 for 10g; \$5.35 for 28g**



Endive & Escarole (93-3)

A good cold weather mixture of 10 or more endives and escaroles. Outstanding salad mix either by itself or mixed in with some lettuce mix. **\$3.50 for 10g; \$6.70 for 30 grams**



Tuscany Mix (93-27)

Tuscan Salad Mix. An assortment of lettuces suitable for picking young for a fresh salad. **\$3.50 for 8 grams**

Lettuce - Batavian & Butterhead



Quattro Stagioni (79-5)
 “Four Seasons.” Creamy green head with red tips; deeper color in cold weather. An excellent choice for winter hoop-house growing. 50-58 days. **\$3.50 for 8 grams; \$5.80 for 20 grams**



Regina di Maggio (79-1)
 “May Queen.” A beautiful and tasty butterhead, green with red blush. Large heads, soft texture. **\$3.50 for 8 grams**



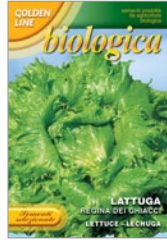
Parella Rossa (79-36)
 Also called Rougette de Montpellier or Pirat. French lettuce popular in Northern Italy. Small plants (6” across) perfect for baby lettuce heads. Very cold resistant; low/moderate resistance to bolting in summer. **\$3.50 for 8 grams**



Batavia Bionda (86-2)
 French crisp lettuce. Light green with a tinge of red on outer leaves. Typical excellent taste. High resistance to bolting. **\$3.50 for 8 grams**



Maravilla de Verano Canasta (79-72)
 French crisp type with typical excellent taste and crisp texture. Red outer leaves, green center. Great in heat. Very high resistance to bolting. **\$3.50 for 4 grams; \$5.80 for 12 grams**

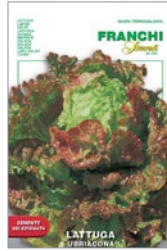


Regina dei Ghiacci — Certified Organic (86-8B)

Crisp leaf type. You can pick them before they head up or after; same great taste and texture. Usually works well during summer **\$4.00 for 5 grams**



Rouge Grenobloise (79-76)
 Hard-to-find French crisp type. Big heads with high resistance to bolting in summer, but also tolerates cold. Beautiful lettuce with crisp texture. **\$3.50 for 4 grams**



Ubriconna (86-38)
 “The Drunkard.” Loose head when mature, green leaves inside, red leaves outside. **\$3.50 for 8 grams**



Passion Brune (79-31)
 Heirloom French butterhead lettuce introduced in 1855. So beautiful! Light green inside, red tips. Spring and fall in the North, winter in the South. **\$3.50 for 6 grams**

Learn how to grow lettuce on our website:
growitalian.com/growlettuce

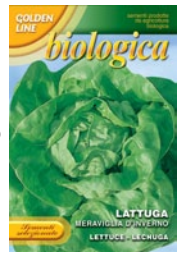


Rossa di Trento (86-33)

Green with red tips, loose head. Early; 55 days to maturity. Low bolting resistance, so best for spring and fall. **\$3.50 for 7g; \$5.80 for 20g**

Meraviglia d'Inverno — Certified Organic (79-2B)

'Winter Marvel.' Early, compact head resistant to low temperatures. Good for fall plantings into winter. **\$4.00/5g**



Testa di Burro d'Inverno (79-8)

Winter Butterhead Lettuce. Rounded head with ample, rounded, tender, light green leaves that "melt in your mouth". **\$3.50 for 8 grams**



La Resistente (79-18)

Franchi Special Selection, resistant to bolting. **\$4.50 for 5 grams**



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SEE CENTER SECTION FOR # SEEDS PER GRAM

Lettuce — Romaine



Bionda degli Ortolani (84-4)

A classic romaine lettuce with a large tight head and dark green, crunchy leaves. **\$3.50 for 6 grams; \$6.10 for 15g**

Bionda Lentissima a Montare 4 (84-13)

Large, fairly tight head, and bright green leaves. Classic romaine taste and texture. **\$3.50 for 6 grams**



Rouge d'Hiver (84-23)

New! A very cold-tolerant red Romaine lettuce. This variety has truly stood the test of time, available since at least 1885! **\$3.50**

Okra

Clemson Spineless (94-51)

New! This variety has been in commerce since 1939 and it is still the most popular okra available. Plants get 4 feet tall and produce abundant green, spineless pods. Pods should be picked while tender, about 2.5 - 3 inches long. Soak seed overnight before planting. **\$4.00**



Melons



Ananas (91-15)
 Ananas means pineapple in Italian and this melon has the aroma of pineapple. Large fruit on a vigorous and productive plant. Netted melon with yellow sweet flesh. 90-95 days. **\$3.50/4g**



Charentais (91-5)
 A European favorite, with sweet orange flesh and thin skin. Fairly easy to grow. Ripe when small pointed leaf on stem where attached to fruit becomes pale in color. 90 days. **\$3.50/4g**



Rampicante Zuccherino (91-7)
 "Climbing Sugar." 2-2.5 lb. melon with very sweet salmon-orange flesh. Will grow on the ground but also climbs a trellis very well. 65-70 days from transplants, 80 days from direct seed. **\$3.50/3g**



Retato Degli Ortolani (91-3)
 A netted melon with sweet orange flesh. This is a favorite for eating with Parma ham. 80 days to maturity. **\$3.50 for 4grams**



Giallo da Inverno (91-43)
 Consistent and productive. White, sweet, perfumed melon with a smooth yellow skin. A good storage melon. **\$3.50 for 5 grams**



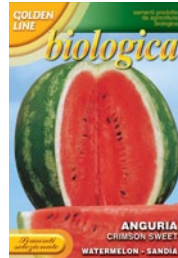
Tendral Valenciano (91-23)
 Dark green skin and white, sweet flesh. 4-4.5 lb. melons. 95 days from transplants. **\$3.50/175 seeds**



Zatta (91-28)
 Italians call it *brutto ma buono* - "ugly but good." Orange and green skin with scales, but great-tasting orange flesh. 85-90 days. **\$3.50/100 seeds; \$24.95/100g**



Watermelon Asahi Miyako F1 (3-5)
 This is a hybrid and the seeds are hard to get and very expensive. Melons are small, 5-8 pounds, with very sweet red flesh and light green skin. About 20 seeds per pack. **\$4.50**



Watermelon Crimson Sweet — Certified Organic (3-6B)
 Very sweet, bright red flesh, dark green skin with stripes. Oval fruits, 15-25 pounds. **\$4.00 for approx. 35 seeds**



Watermelon Janosik (3-32)
 A yellow baby watermelon from Poland. Very sweet. A Franchi Special Selection. **\$4.50 for approx. 70 seeds.**



Watermelon Sugar Baby (3-10)
 New! 12-pound round melons with sweet, finely textured red flesh. 75 days to maturity. **\$3.50**

Onions & Leeks



Barletta (42-1)

Small white onion, no more than 3/4 inch in diameter. Early. Great with peas in the spring. Pickle, use on skewers, whole in soups and roasted. Direct seed and use thinnings in salads or use transplants. **\$3.50/3g; \$35/100g**



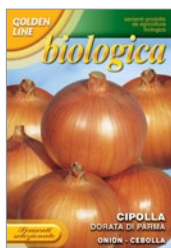
Boretana (43-2)

Light yellow very flat cipolla type onion. Not as dark a skin as Piatta of Bergamo. Good fresh or cooked. 2 inches in diameter. Long day type. **\$3.50 for 2.5 grams; \$35 for 100 grams**



di Genova (42-5)

Also called Bassano. Mild red cipolla type, flatter than Savona. Will grow 2 inches across, but can be picked younger. Long day type. **\$3.50 for 2.5 grams; \$35 for 100 grams**



Density - formerly Dorata di Parma — Certified Organic (43-21B)

Mid/late, large round golden bulb with white flesh. Long keeper. **\$4.00 for 3 grams**



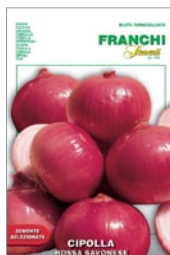
Piatta di Bergamo (43-1)

From the hometown of Franchi Seeds. Small, very flat brown/red cipolla type onion. Medium/long day. For cooking or salads. **\$3.50 for 3 grams**



Rossa Lunga di Firenze (42-23)

"Long of Florence." 4-inch long, narrow red onion. Wider in middle than the ends. Mild, sweet taste. Medium/long day type. Mid season harvest. **\$3.50/4g; \$35/100g**



Rossa Savonese (42-26)

"Savona." Mild reddish pink, somewhat flat onion. Medium/long day type. Mid season. Great in salads, pick young for skewers. **\$3.50/2.5g**



Tropea Rossa Tonda (43-22)

This is one of the most famous onions in Italy, celebrated at the Onion Festival of Tropea in July. Medium/long day type, mid season. Round, red/pink on outside, becomes white in the center. If picked as baby, it is all white. Very sweet. **\$3.50 for 4 grams; \$35 for 100 grams**



Cipollotto da Mazzi (42-34)

Bunching onion. Very fancy Franchi Special Selection. Very long white stalk and bulb. 60-65 days. Great taste. Grow in spring, or in fall in a hoop-house. **\$4.50 for 5 grams**



Tonda Musona (42-33)

A white Spanish-style cooking onion; stores well for a white onion. Good sized bulb. Intermediate Day. Sow Feb-Mar. Approx. 1200 seeds. **\$3.50 for 4 grams**

Tonda Musona — Certified Organic (42-33B) \$4.00



Ramata di Milano (43-3)

Very big, golden onion from Milan. Neither round nor long, but 'egg' shaped. Intermediate Day variety. Stores well. Sow Feb-March. Approx. 1000 seeds. **\$3.50 for 2.5 grams**

**Leeks: 320 seeds per gram.
Onions: 310 seeds per gram**



Leek Gigante d'Inverno (107-23)

Giant Winter Leek. Large storage type leek. Big plant, blue/green tops, white bottoms with a bit of a bulb at the end. 120 days. Approximately 1200 seeds. **\$3.50 for 4 grams; \$5.80 for 12 grams**



Leek Porro di Delft (107-12)

Leek of Delft, named for a city in Holland. This variety is shorter but fatter than Giant Winter. **\$3.50 for 6 grams**

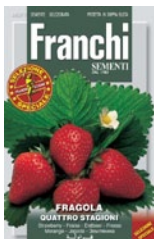
Rhubarb



Rhubarb (109-1)

Yes, it can be grown from seed. In areas with warm winters, start seed in summer, plant out in fall and harvest the following year. In the north, it's hardy to Zone 4, so should be started inside in spring, planted outside in summer, and left to overwinter in the ground, with minimal harvest until the third year. When grown under optimum conditions, rhubarb can live 15 years. Not as red as pictured. Approx. 60 seeds. **\$3.50**

Strawberries



Quattro Stagioni (63-1)

"Four Seasons." Also called Alpine strawberry, it produces year-round in the south, all growing season in the north. A European type — small, delicious, intense flavor and fragrance.

Set out 9-10 week-old transplants in the garden, rock gardens, or window boxes. Sometimes you get fruit the first fall, always the second year. 600-800 seeds. **\$4.50**

Fragola di Bosco (63-3)

Woodland or wild strawberry. Produces small, fragile, intense berries. Produces fruit in early summer. No runners. Approximately 1200 seeds. **\$4.00**



Fragola Cascante Attila (63-4)

New! If you don't have room for strawberries in the ground, consider growing them in containers. This Alpine strawberry forms runners up to 5 feet long that are loaded with tiny, sweet berries. Pretty flowers cover the plants in spring, turning to red berries in warm weather. Fruits about 4 months from seeding. **\$4.50**



Peppers & Peperoncini

In Italian, Peperone is a sweet pepper and Peperoncino is a hot pepper. Franchi's wide selection of peppers reveals their importance in Italian cooking. The square, thick-walled bell peppers are used for stuffing, frying, and roasting. The long "bull's horn" types with thin walls are fried and grilled. Hot peppers are often pickled as well as used to spice up dishes.

All peppers require warm soil and hot weather to thrive, so don't rush them. Start seeds 6-8 weeks before the average last frost, and set them out two weeks after the last frost when warm weather has arrived. If they start to flower before you plant them, pick off the buds so the plants will not be stunted. SEED COUNTS ARE APPROXIMATE.



Carmagnola Rosso (97-27)

Large red sweet bell type with slight taper at the end. Thin skin, thick walls and very sweet. Good producer. Approx. 225 seeds. **\$3.50**



Corno di Toro Giallo (97-14)

Yellow bull's horn type, 8" long, 2" wide. Very sweet pepper with thin skin and thick walls. Ideal to stuff, fry or grill. Bears heavily. 60 days green, 75-85 days to color. 225 seeds. **\$3.50**



Corno di Toro Rosso (97-7)

Red bull's horn type. 8" long, 2"-3" wide. Very sweet pepper with thin skin and thick walls. Brilliant red when ripe. Ideal to stuff, fry or grill. Bears heavily. 65 days green, 75-85 days red. 225 seeds. **\$3.50**



Dolce Italiano (97-114)

A bull's horn pepper, smaller than Corno Rosso. Widely used in Italy. Sweet, thin skin. Pick green or when red ripe. Productive. 300 seeds. **\$3.50**



Friggitello (97-101)

A 5" long frying pepper from Naples. Brilliant cherry red when ripe. Very productive, mid-season pepper. Heavy foliage prevents sunscald. 225 seeds. **\$3.50 for 1.5 grams; \$34.40 for 50 grams**



Goccia d'Oro (97-34)

An excellent frying pepper. 6" long with a thin skin. Very pretty yellow, turns to red when full ripe. Prolific, relatively early. 150 seeds. **\$3.50**



Giallo d'Asti (97-1)

"Yellow from Asti." Classic large, square yellow pepper from Piemonte. Big fruit, excellent production, sweet taste. 60-65 days green, 80-90 days yellow. 225 seeds. **\$3.50**



Quadrato d'Asti Rosso (97-2)

"Square Red from Asti." Asti is famous for its peppers and this is another classic. Very large, productive pepper, 80-85 days to red ripe. Roast, remove skins and serve as an appetizer. 225 seeds. **\$3.50**



Lombardo (97-16)

Long, slim, very sweet frying pepper; red, yellow or orange when ripe. Peppers are 5-6" long, 3/4-1" wide. Very thin skin. Good for pickling or drying. 225 seeds. 70 days. **\$3.50**



Padrone (97-38)

Produces a large quantity of 2-3" green peppers. Most are sweet when picked under 2" but they get hotter as they get bigger. **\$3.50 for 1g, approx. 150 seeds; \$22 for 50g**



Topopo Rosso (97-91)

Also called Christmas pepper, this is the type you see pickled in large jars in Italian delis. Round, 2" x 2". Sweet. 200 seeds. **\$3.50 for 1.5 g, \$34 for 50 g**



Giallo di Cuneo (97-72)

Large, square pepper from Piemonte, which has the reputation for the best peppers in Italy. Big, round, very thick walls and thin skin with great flavor. Has a bit of a pointed end. Very productive. Color is brilliant yellow/gold. 300 seeds. **\$3.50**

300 seeds. **\$3.50**



Ornamental Pepper-Fiesta (341-50)

Very hot - NOT for food. Compact bushy plant producing numerous multicolored ornamental chili peppers. Very beautiful container plant or in borders. 1 gram pack; approx. 150 seeds. **\$3.50**



Peperoncino Peppino F1 (97-113)

Early hybrid. Produces slightly flat, round fruit which are bright red when ripe. Mild taste. Up to 2 inches across. Good for fresh eating, drying or very good to pickle. 30 seeds. **\$4.50**



Peperoncino Piccante Cayenna (97-11)

Classic long, slim hot chili pepper; also called goat horn pepper. Red when ripe. Very hot. High production. Use fresh or dry. 60-65 days green, 80 days red. 400 seeds. **\$4.50**



Peperoncino Piccante Calabrese (97-115)

Also known as "Devil's Kiss." Small, 1" to 2" diameter, round hot pepper. Moderate heat. Use fresh, dried, or pickled. 350 seeds. **\$3.50; \$22 for 50 g**



Peperoncino Etna (97-109)

Early. Hot pepper, bright red when ripe. Compact plants have a large number of upward-facing, cone-shaped fruits. Great for containers, and very ornamental. 30 seeds. **\$4.50**



Dolce di Bergamo (97-8)

Sigarette di Bergamo, the "Cigarette of Bergamo." A long, thin sweet pepper. Ideal for grilling. Approx. 300 seeds. **\$3.50**



Peperoncino Ciliegia Piccante (97-39)

Known to some as 'Satan's Kiss'...beware. This is a tasty, medium-hot, round, cherry chili. It loses about 60% of its heat when cooked, making it great stuffed with mozzarella and anchovies and then grilled. Good foliage and a compact plant. Suitable for container gardening. Approximately 30 seeds. **\$4.50**

Peperoncino Stromboli (97-110)

Named for the famous island volcano. A hot chili pepper variety producing bunches of small, upward pointing green fruit that eventually turn orange. Good container plant. 0.4 grams, approx. 40-60 seeds. **\$4.50**



Marconi Giallo (97-96)

6-7" sweet pepper with three lobes, pointed ends, bright yellow when ripe. 80 days from transplants. Big plants. Not Franchi seeds. Approximately 300 seeds. **\$3.70**



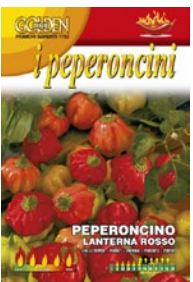
Peperoncino Grisu Ibrido F1 (97-106)

New! Hybrid. An early, hot chilli pepper from Sardegna. Vigorous medium-sized plant which produces meaty, cone shaped fruits. Smooth dark green skin, turning red when fully mature. Ideal for spaghetti alla puttanesca and other famous Italian dishes. Approximately 40 seeds. **\$4.50**



Peperoncino Lanterna Rosso (97-159)

New! Chilli Pepper. Late variety with very hot lantern shaped fruit with conical tip. Fruit dimensions vary from 3-5 cm in length and 3-4 cm in width. During maturity the colour will change from green to dark red. Sow Feb-June. **\$4.50**



**Learn how to grow peppers on our website:
growitalian.com/growpeppers**

Valeriana (Mache)



Valeriana Verte de Cambrai (140-6)

Forms a small head with large round leaves. In Italy they often serve a salad made up of a single head. 70-80 days. **\$3.50 for 4 grams;**



Valeriana d'Olanda (140-3)

Larger leaves than Cambrai, same texture and taste. Equally cold hardy. 70-80 days. **\$3.50 for 4 grams;**
\$10.15 for 25 grams

Peas



Carouby (105-1)

Also called Gigante Svizzero, this is an edible pod (mangiatutto) pea. It is an old French variety that is very sweet. It has a very long harvest period, holding better than snow peas.

\$3.50 for 60 grams;
\$6.00 for 100 grams.



Piccolo Provenzale (101-2)

Dwarf rustic country-style pea grows about 36" high. Very tiny, incredibly sweet peas, 6-8 per pod. A memorable experience cooked with pancetta.

55-60 days. 60 gram packet. **\$3.50**



Telefono (100-1)

Climbing pea grows 5-6 feet. Large pods with 7-10 peas per pod. Excellent taste and high production. Grow on trellis, fence, etc. 62-68 days. **\$3.50 for 60g;** **\$6.00 for 100g**



Marvel of Italy (101-9)

Bush pea, very productive, with many peas per pod. **\$6.95 for 185 g**



Mezza Rama Rondo — Certified Organic (104-9)

Wrinkled peas, non-edible pods. The largest of our pea varieties. **\$4.00 for 40g**

Spinach



All packets are approximately 1000 seeds.

America (127-18)

Dark green crinkly leaves. Sweet taste. Good resistance to bolting, but like all spinach requires cool weather so plant in spring or fall. Late fall

crop will normally overwinter. 40 days. **\$3.50/13g;** **\$10.15/100g**



Matador (127-13)

A smooth-leaf spinach with excellent taste. Pick at the baby stage for salad mix in 30 days. 50 days to full size. **\$3.50/13g;** **\$7.25/40g**



Gigante d'Inverno (127-9)

Very large, pointed, glossy dark green leaves. Resistant to cold, a good choice for fall planting or to overwinter for early spring. Very productive.

\$3.50/13g; **\$7.25/40g;** **\$10.15/100g**
Gigante d'Inverno — Certified Organic (127-9B) **\$4.00/12g**



Merlo Nero (127-20)

"Black Bird." Crinkly, bright green leaves on big plants. It can be planted in fall to overwinter for an early spring crop. **\$3.50/13g;** **\$7.25/40g**



Spinach Hybrid Baby Leaf (127-47)

Small, smooth leaves for salads. **\$4.50 for 10 grams**

Radish

Radish Mix (112-39)

Formula mix of round radishes of different colors: red, white, yellow and purple. Beautiful! 25-35 days. 1200 seeds. **\$4.00 for 15 grams**

Burro Gigante (112-34)

Giant Butter Radish, heirloom originally from Sardinia. Quick to maturity and large; it rarely splits. Stays mild. Good early spring or late fall. **\$3.50 for 12g**

Gaudry — Certified Organic (112-3B)

Small round salad radish with a red neck and white base. Slow to go woody. Approx. 1000 seeds. **\$4.00/10g**

Saxa 2 — Certified Organic (112-11B)

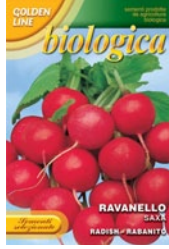
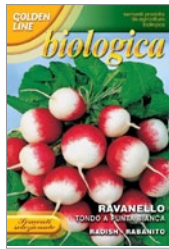
Small, round red radish with nice taste. Approx. 900 seeds. **\$4.00 for 8g**

Rapid Red 2 Sanova (112-29)

A classic red, round radish with good color on the skin and pure white flesh. Slow to go woody. Extra fast - 26-29 days. Approx. 1200 seeds. **\$3.50 for 15 grams**

Daikon (112-42)

New! A huge winter radish with a mild, sweet flavor when grown in cool weather. Great for pickles, stir fry, or fresh eating. Roots can grow 2" in diameter by a foot long. **\$4.00**



Candela di Fuoco (112-9)

Very long, deep red radish — looks like a Christmas candle. Beautiful and tasty. Direct seed in spring & again in the fall. 35-38 days. Approx. 1000 seeds. **\$3.50 for 12 grams**

Candela di Ghiaccio (112-10)

A white companion to Candela di Fuoco, above. Approx. 1000 seeds. **\$3.50 for 12g**

Flamboyant 3 (112-25)

4-inch long dark pink radish with white tips. Very mild flavor and excellent texture. Approximately 1000 seeds. **\$3.50 for 12g**

Ramolaccio (114-2)

Black Spanish radish, dating from the 16th century. Black skin, white flesh, 2-3" diameter. Crisp and pungent. This is a winter storage type — plant so they are ready to pull just before the weather turns very cold. 60 days. Approx. 1200 seeds. **\$3.50 for 12g**

Zlata (112-36)

An heirloom from Poland, the name means "Gold." However, it's not as yellow as the photo shows - most soils make it more of a golden brown. Thin to 2" apart for round shape. 900 seeds. **\$4.50/10g; \$16.65/100g**

Tondo Bianco (112-2)

New! A small, very early white radish that doesn't get woody. **\$3.50**



Scorzoneria & Salsify



Scorzoneria (122-1)
Long tender roots with very fine texture. Really nice taste. Stores well. A very underappreciated vegetable. 120 days. Grow like parsnip. Approx. 400 seeds. **\$3.50 for 5 grams**



Scorzobianca (123-2)
White Salsify. Long white roots. Taste similar to scorzonera but flesh not quite as fine. 120 days. Stores very well. Approximately 400 seeds. **\$3.50 for 5 grams**

Turnip



Bianca Lodigiana (110-4)
“White from Lodi” province, which is just south of Milan. A salad turnip for eating raw. Turnips are a major vegetable in Northern Italy. Approx. 5000 seeds. **\$3.50 for 12 grams**



Palla di Neve (110-5)
Snowball Turnip. An heirloom globe-shaped turnip with mild, sweet taste. Pure white flesh. Harvest at tennis ball size in 5 to 8 weeks. Tops make nice greens. 15,000 seeds. **\$5.65 for 36g**



Mezza Lunga Bianca a Colletto Viola (110-9)
Cylindrical turnip about 4” long. Good for slicing. Nice taste. Approx. 5000 seeds. **\$3.50 for 12g**



Rapa di Milano a Colletto Viola (110-14)
“Violet Top from Milan.” Color is more purple than red — a traditional turnip, great for long storage. Greens are sweet and mild. 60 days. Approx. 5000 seeds. **\$3.50 for 12g**



Adjustable Vegetable Slicer / Mandoline (R-230)

Make short work of hard vegetables such as turnips, carrots, and fennel with the Rigamonti Vegetable Slicer / Mandoline. A super-sharp blade makes thin slices for salads and gratins. A nubby plastic shield grabs the vegetables while it protects your fingers. Adjustable so you can choose the thickness. **\$15.95**

Growing Guides to all our vegetables can be found on our website: www.growitalian.com

Tomatoes

Tomato Red Pear sel. Franchi (106-107)

★ Our bestselling tomato is an old northern Italian variety specially selected by Franchi Sementi. This is not the small pear-shaped tomato called Red Pear by U.S. seed companies. This is a beefsteak tomato with vertical ribs. The fruits are big – 8-18 ounces – and meaty with few seeds. Flavor is excellent. It receives rave reviews from customers on our website. Growers from Vermont to southern California and every place in between say it grows well for them. Indeterminate plants produce heavily over a long period. 250 seeds. 70-75 days to maturity. **\$4.50**



Portuguese (106-130)

New! From Franchi's Professional Series, this is a hybrid version of the tomato seen in markets all over Italy. Mid-early indeterminate variety that produces large, scalloped beefsteak tomatoes that can weigh up to 10 oz. The flesh has an excellent flavor and the skin has a green and red color. Resistant to many of the common tomato diseases. 35 seeds. **\$4.50**



Costoluto Fiorentino (106-18)

"Ribbed from Florence." Indeterminate. 80 days. You see this type of tomato at markets all over Italy. The fruits are large, in the range of 10 to 12 ounces. They are slightly flattened and deeply ribbed. The flavor is excellent. Use them for fresh eating, stuffing, and cooking. Large, vigorous plants. 300 seeds. **\$3.50**



Costoluto di Parma (106-121)

"Ribbed from Parma." Indeterminate. From the region of Emilia-Romagna, these tomatoes are bright red, flattened, and deeply ribbed. They are renowned for their old-fashioned tomato flavor. Fruits weigh about 7 ounces. 300 seeds. **\$3.50**



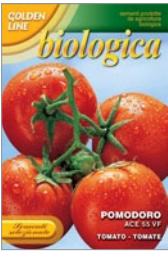
Cuor di Bue (106-24)

"Oxheart." Indeterminate. 70 days. Oxheart tomatoes are popular heirlooms that have slightly green shoulders, a sign of great flavor. Fruits are medium sized, about 5 ounces each. The smooth skin and heart shape make them great for cooking, because they are easy to peel. Pop them whole into the freezer, store in freezer bags and when you want to use them, peel by running under warm water. Meaty, deep red flesh and a real tomato taste. Very large, vigorous plants. 300 seeds. **\$3.50**



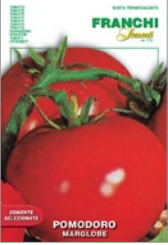
Ricciolo F1 (106-125)

A hybrid beefsteak tomato that is similar to our super-popular Red Pear. Market farmers have told us they prefer it because it is earlier and more uniform than the Open Pollinated Red Pear. 20-22 seeds. **\$4.50**



**Ace 55 VF —
Certified Organic
(106-69B)**

Indeterminate, a good producer of round red 6 oz fruit with excellent taste. Superior disease resistance. 250 seeds. 70 days. **\$4.00**



Marglobe (106-17)

Indeterminate. Good producer of 6-7 oz. deep red, juicy fruit. Excellent taste, good disease resistance. Very uniform and perfect. Marglobe is the ancestor of many of today's hybrids. 325 seeds. **\$3.50**



Marmande (106-25)

A French heirloom very popular in Northern Italy. Semi-determinate. Heavy crops of 7-8 oz fruit. Reputation for good fruit set in cool weather. 325 seeds. 75 days. **\$3.50**



**Montecarlo F1
(106-72)**

Indeterminate hybrid. A vigorous producer of perfectly round, very red fruit weighing 14 oz. Good disease resistance. Mid-season. 75 seeds. **\$4.50**



**Golden Boy F1
(106-63)**

Mid season (70-80 days) indeterminate hybrid. A Franchi special selection. Heavy producer of round, very sweet, golden yellow

fruits weighing 8-9 oz. 50 seeds. **\$4.50**

Serrated Tomato Knife (DC-7)

The perfect knife for slicing tomatoes, with a serrated stainless blade and wood-handle. 8.75" long. **\$10.95**



Pantano (106-64)

Indeterminate heirloom. Tall beefsteak tomato from Rome - vigorous and productive with large, semi-scalloped fruits with few seeds and tasty, thick flesh. Fruits of 6-7 oz. 325 seeds. **\$3.50**



Pomona F1 (106-15)

A good sized, F1 hybrid, mid-early tomato variety. They rival Beefsteak in size, with great flavor. This is a juicy tomato, ideal for use in salads. Indeterminate. 0.2 gram pack, approx. 60 seeds. **\$4.50**



Reduna F1 (106-104)

Indeterminate hybrid, on-the-vine clusters. Fruits weigh about 5 oz and have great flavor. A good producer over a long season. Approximately 60 seeds per pack. **\$4.50**



St. Pierre (106-41)

Indeterminate heirloom renowned for its super flavor. Excellent producer mid-season, even in poor weather. 75-80 days to maturity. A staple of the markets in France. 500 seeds. **\$3.50**



Noire de Crimée / Black Krim (106-123)

Indeterminate. 70 days. A famous heirloom variety from the Crimea. Fruits are purple when ripe and have an excellent flavor. 125 seeds. **\$4.00**



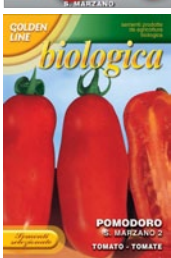
Rio Grande (106-105)
Determinate. Also called Toboga. The tomatoes form in clusters and seem to do well in weather extremes, both hot and cold. Good disease resistance. 500 seeds. **\$3.50**



Roma VF (106-52)
Determinate. Well-known Italian plum tomato for sauce and canning. Good sized plant with 4-5 oz fruit. Good disease resistance. 375 seeds. **\$3.50**



San Marzano (106-16)
Indeterminate. Classic Italian plum tomato for sauce and canning. Large fruit (5-6 oz). Good disease resistance. 250 seeds. **\$3.50**



San Marzano — Certified Organic (106-16B)
Same as above, in certified organic seed. 250 seeds **\$4.00**



San Marzano Redorta (106-94)
Indeterminate. Named for a mountain in the Alps near Bergamo, this strain of San Marzano is considerably larger than San Marzano. Fruits 10-12 oz. Indeterminate. 125 seeds. 80 days. **\$4.50**



Scatolone 3 (106-116)
Indeterminate. The name translates as “carton;” it is said to be a good choice for picking pink and storing in a carton to ripen. From Lazio. 250 seeds. **\$3.50**



Supermarzano F1 (106-112)
Indeterminate hybrid, 130 days. Upright, vigorous, tall plant bearing clusters of long, oval fruits. Each weighing 5 ounces. Recommended for fresh eating. Resistant to Fusarium and Verticillium. 60 seeds. **\$4.50**



Scipio F1 (106-113)
Also called Astro. A hybrid determinate, it grows to about 3 feet. A prolific producer of early 4 oz plum tomatoes. Great taste for sauces or canning. It can be grown in a pot or container. 60 seeds. **\$4.50**



Lilliput F1 (106-67)
Determinate hybrid. Heavy crops of small, round cherry tomatoes. Fruit sets in clusters of 25 or so and holds well on the vine. Grows to about 3 feet tall. Can be grown in a container. 60 seeds. **\$4.50**



Principe Borghese (106-50)
Indeterminate. The variety grown for drying. Fruits are the size of an egg and very meaty. Pull the plant up at the end of the season and hang in a garage, and you can pull tomatoes as they ripen over the next month or two. Great for oven roasting. 375 seeds. **\$3.50; \$22/50g**



Red Cherry (106-111)
Determinate. A prolific, open-pollinated red cherry tomato. Produces many small, sweet, oblong “pomodorini.” Good for containers. 60 days. 350 seeds. **\$3.50**



Muscato / Datterino F1 (106-119)

Also called Piccolo Dattero Ibrido. Indeterminate hybrid. Early, vigorous, heavy producer of very sweet, deep red grape tomatoes. Resists cracking. Approx. 30 seeds. **\$4.50**



Yellow Pear (106-117)

Indeterminate, early, yellow pear-shaped cherry tomato. A very heavy producer with bright yellow color and sweet flavor. Somewhat resistant to cracking. 500 seeds. **\$4.00**



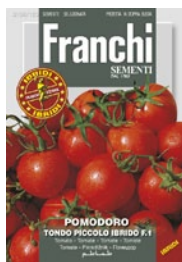
Black Cherry (106-124)

Determinate. Small plants, good for containers, produce bountiful crops of the sweet dark tomatoes known as black cherry, though they are actually dark reddish-purple. 150 seeds. **\$4.00**



Soft Tie

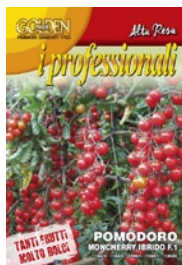
A foam-covered wire for trellising indeterminate tomatoes and tying up other delicate plants. 26 feet in a packet. **\$3.49**



Tondo Piccolo F1 (106-120)

Also called Caliendo. Determinate hybrid cherry tomato. Good leaf cover prevents sunscald. Good fruit set at high temperatures. 10-14 fruits per cluster. Each fruit weighs about

2 ounces. High sugar content. About 60 seeds. **\$4.50**



Moncherry F1 (106-129)

Indeterminate hybrid from Franchi's new "Professional" series. Early, 70 days to maturity. Long trusses loaded with 12-15 small cherry tomatoes on each truss. Fruits weigh about 3/4

ounce each. Good disease resistance. About 50 seeds. **\$4.50**



Rigamonti Velox Tomato Press (R-67)

The quick and easy way to preserve your tomato bounty! Separates tomato seeds and skin from the pulp (passata). Works with other cooked fruits and veggies — great for making applesauce or peach puree. The body is made of polypropylene, the handle and roller of nylon, both food-safe. Wire mesh is stainless steel. A strong suction base keeps it steady while you turn the handle. Square bowl included. Dishwasher safe for easy cleanup. Cooks love this little machine! Read the customer reviews at GrowtItalian.com. **\$46.95**

Southern Italian Favorites from Other Seed Companies

These are not Franchi seeds.

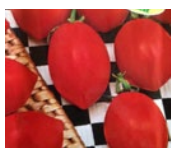
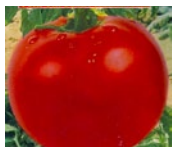
Costoluto Genovese sel Valente (106-283)

Indeterminate. A vigorous, heavy producer with brilliant red fruit of 8-10 oz. Fruits are somewhat flattened and have pronounced ribs and excellent taste. Resistance to fusarium & verticillium. 75-80 days. Approximately 750 seeds. **\$4.50**



Tondo Liscio (106-289)

Indeterminate. Round, large, smooth red fruits with few seeds. 750 seeds. **\$4.50**

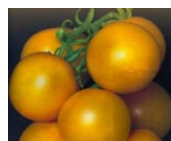


Fiaschetto di Manduria (106-90)

“Flask of Manduria.” Determinate. Early, very productive. Does well in dry conditions. Red plum tomato, best for sauces and canning. 750 seeds. **\$4.50**

Maremmano (106-02)

Determinate. Heirloom from central Italy. Small (3 oz) red fruit in clusters. Excellent taste for fresh eating or canning. 750 seeds. **\$4.50**



Ponderosa sel Oro (106-86)

Indeterminate. A golf ball-sized tomato, yellow/red on the outside, red/yellow inside. Amazing production. Holds forever on the vine. Good taste; very nice salad tomato. Keeps well into winter. 750 seeds **\$4.50**

A Grappoli d’Inverno (106-97)

Determinate. A red grape tomato, producing loads of great tasting sweet fruit. Tomatoes hold well on the vine and after they’re picked. The variety does well in a pot or container and is a good candidate for hanging and drying on the plant. 3 gram packet, approximately 750 seeds. **\$4.50**



Ciliegino (106-21)

Vigorous indeterminate from Southern Italy. Small bright red fruits in clusters. Disease resistant. Very flavorful. Approximately 750 seeds. **\$4.50**

Licatese (106-42)

Listed as semi-determinate. Grow to 3-5’. Medium sized, flat and slightly ribbed fruit. Delicious flavor and excellent for fresh use. 750 seeds. **\$4.50**



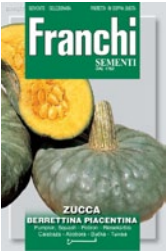
Belmonte (106-285)

An heirloom tomato from the province of Cosenza in Calabria. It was once called “the poor man’s meat.” Fruits can grow very large. Pink fruit, ruffled at stem end. Great taste, good producer, with a wonderful reputation. Mid season. **\$4.50**

Learn how to grow tomatoes on our website:
growitalian.com/growtomatoes

Zucca (Winter Squash)

Zucca are the hard-shelled storage squash varieties, including pumpkins, that are very popular in northern Italy. Their sweet flesh is used in gnocchi, ravioli, and soups, and can be baked or sauteed for a vitamin-rich contorno. Most are 100-105 days to maturity. 7 to 15 seeds per gram.



Berrettina Piacentina (145-7)

A round grey/green heirloom squash from Northern Italy weighing 3-5 pounds. Tasty yellow/orange flesh. **\$3.50 for 4 grams; \$16.65 for 100g**



Padana (145-13)

Also called Americana Tondo. The orange flesh is sweet and dry. 4-5 pound fruits hold well in storage. **\$3.50 for 4g; \$16.65 for 100g**



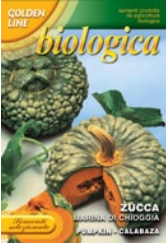
Butternut Rugosa (145-15)

Very large butternut type. Ribbed with wrinkled, bumpy skin. Very tasty and a good keeper. **\$3.50 for 5 grams; \$16.65 for 100g**



Lunga di Napoli (145-12)

Shaped like a butternut, but with grey/green skin and yellow flesh. Fruit tend to be larger than a butternut (up to 30 pounds). Great for gnocchi. **\$3.50/4g; \$16.65/100g**



Marina di Chioggia (145-2)

Old variety from near Venice. 4-5 pound round fruit, grey/green knobby skin with sweet orange flesh. Excellent keeper. **\$3.50 for 4g**



Rouge Vif d'Etamps (145-21)

Also called Cinderella, a large winter pumpkin that can weigh 15-20 pounds and be 15" diameter. Orange fruits are flat and heavily ribbed. **\$4.50/3g**



Marmellata (145-27)

Also known as Jaune Gros de Paris. Widely used in Italy to produce pumpkin jam & preserves. It has a yellow skin, extremely sweet orange flesh. **\$4.50 for 4 grams**



Gialla Quintale (145-1)

Bright orange, pumpkin-shaped winter squash. Fruits run 5 pounds and up. Sweet, dry, orange flesh. **\$3.50/4g**



Moscade de Provence (145-18)

A French heirloom, flattened with heavy ribs, 5-10 pounds. Very sweet flesh. Excellent storage. **\$4.50 for 4 grams; \$16.65/100g**



Winter Squash Collection (145-6)

Many of the Zucca varieties listed above plus Serpent of Sicily (next page) and several zucchini. **\$5.80/20g**

Zucchini (Summer Squash)



Zucchini Striato d'Italia (146-2)

★ "Italian Striped." Our bestselling zucchini by a mile and one of the most commonly seen in Italian markets. Dark green fruit with light green stripes and small ribbing. Excellent taste, many flowers, large plant. Does well in cool weather. 55-60 days. **\$3.50 for 8g; \$5.80 for 20g; \$13.40 for 100g**



Zucchetta Serpent of Sicily (146-43)

★ Also called Cucuzza (sometimes pronounced *gagootza*), this plant is technically in the gourd family but it resembles Zucchetta in growth habit and flavor. The huge vining plants need strong support, and will provide heavy shade if grown on an arbor. If fruits fall off at a few inches long, the flowers need to be hand pollinated. Fruit up to 36 inches long are still tender. Peel it, cut it in half lengthwise and remove the seeds, then slice and saute with onions, garlic, and tomatoes. The tips of the vines (*tenerumi*) also can be cooked. Extremely popular with Seeds from Italy customers. **\$4.50 for 6 grams**

Zucchetta Tromba d'Albenga (146-42)

Long, curved fruits with a bulb at the end have a firmer texture and nuttier flavor than zucchini. They can be used like zucchini when small, 6-10", or roasted like winter squash when larger. 75 days. **\$3.50 for 3 grams**



Alberello of Sarzana (146-40)

"Little Tree of Sarzano." Light green zucchini with white speckles. Some ribbing. Large plant, good producer over a long season; seems to have some resistance to powdery mildew. Many blossoms for cooking. 50-55 days. 45-60 seeds. **\$3.50 for 7 grams; \$12.50/100g**



Zucchetta Rugosa Friulana (146-54)

"Wrinkled from Friuli." These produce an abundance of light yellow, "warty" fruit. Ugly, but they taste good and the flowers hold well. The most common zucchini in the markets of Venice. **\$3.50/4g; \$16.65/100g**



Bolognese (146-41)

Short, thick fruit, almost halfway between a typical zucchini and a round one. Medium green with light speckling. No ribs. 55-60 days. 50-60 seeds. **\$3.50/7g; \$12.50/100g**



Custard White (146-49)

An heirloom white patty pan, 5" diameter, scalloped edges with fine white flesh. It has a bush habit and stays small. Heavy producer. **\$3.50/5g**



Gold Rush F1 (146-45)

Hybrid. Upright bush variety with intense yellow fruits. Suitable for greenhouse or outside. **\$4.50 for 3 grams.**





Genovese (146-10)
From the Genoa area. Light green fruit, no ribbing. Very nice flavor. Large plant, good producer of many fruits and blossoms. 55 days. Approx. 45 seeds. **\$3.50/7g; \$11.95/100g**

Genovese — Certified

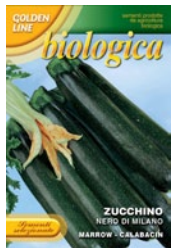
Organic (146-10B) \$4.00/5g



Lunga Fiorentina (146-52)
“Long of Florence.” Long, ribbed, light green fruit with speckles. Fruit is a bit square. Reputation is that it holds flowers well. A very heavy producer with good taste. This

came highly recommended by several customers who requested it. **\$3.50/10g**

Nero di Milano — Certified Organic (146-1B)



‘Black of Milan.’ A very dark green skin, making it look almost black. Regionally found in the Lombardy area. Productive plant with open, bush habit making it easy to harvest. 45 days. **\$4.00/5g**



Lungo Bianco (146-46)
Long, light green zucchini from Sicily. **\$3.50/7g; \$12.50/100g**

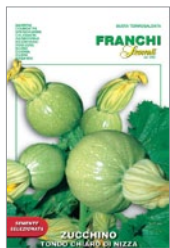
Romanesco (146-11)
From Rome, a good producer of grey/green fruit with prominent ribs. Produces many flowers over a long season. **\$3.50/7g; \$12.50/100g**



Spaghetti Squash (146-53)
Flesh forms spaghetti-like strands that can be used just like the pasta. Steamed or sauteed, it is a great addition to salads. **\$3.50/4g**



Tondo di Piacenza (146-17)
“Round of Piacenza,” where these baseball-sized zucchinis are traditionally stuffed with Parma ham and Parmesan cheese and roasted. 55 days. **\$3.50/10g; \$12.50/100g**



Tondo di Nizza (146-18)
“Round of Nice.” Similar to Piacenza but light green rather than dark green. Very thin skin, so handle carefully. Pick when no larger than a baseball before the skin begins to darken. 55 days. **\$3.50/8g**



Verde d'Italia (146-36)
“Green of Italy.” Medium green fruit with white speckles and medium sized ribbing. Many flowers. 55 days. **\$3.50/10g**



da Fiore / San Pasquale— Edible Flower (146-57)
Bred to produce lots of very large flowers for cooking. Pick often to prevent fruit set and encourage more blossoms. **\$4.50/4g**

Novadiamant F1 (146-29) Hybrid. Long smooth fruit, dark green with some speckling. Good production, early & vigorous with a bush growth habit. Suitable for field and hoopouse. **\$4.50/4g**

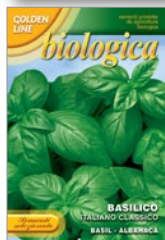
HERBS

Basil



Italiano Classico (13-2)

★ Our most popular variety is the sweet basil from Genoa. Fusarium tested. Huge packets contain more than 3000 seeds to allow you to direct seed early and often! **\$3.50 for 6g; \$6.75/20g; \$10.50/50g; \$18/100g**



Italiano Classico — Certified Organic (13-2B) \$4.00 for 3 grams



Bolloso Napoletano (13-8)

Big leaf basil but unlike most big leaf types, this one has very intense flavor and aroma. Dark green wrinkled leaves as big as your hand. **\$3.50 for 8g; \$18 for 100g**



Lettuce Leaf (13-3)

Large leaves and mild taste. Use to stuff, put on a sandwich, or wrap a slice of tomato with mozzarella cheese. **\$3.50 for 6g; \$6.75/20g; \$18/100g**



Mixed Basil (13-15)

A mix of 12 types of basil, including all those on this page. **\$4.00 for 12 grams**



Dark Opal (13-5)

Also called Violetto Aromatico. Similar in size and growth habit to classic basil. Good aroma and flavor and a great ornamental. A bed of red basil, classic basil and lettuce leaf basil is quite pretty. **\$3.50/4g**



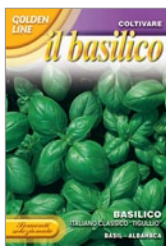
Fine Nano Compatto a Palla (13-1)

Bush variety with a naturally round shape great for containers. It has small, bright green leaves. The flavor is intense and holds up well in tomato dishes. **\$3.50 for 3 grams**



Verde a Piccole Foglie (13-4)

Small, round plant with small leaves and intense flavor. Beautiful appearance; a good choice for containers. **\$3.50 for 3 grams.**



Basil 'Tigullio' (13-7)

Real Ligurian basil from near Portofino. **\$4.00 for 12 grams.**

Learn how to grow basil on our website:
growitalian.com/growbasil



Thai Siam (13-9)

Anise flavored and somewhat spicy. Small, narrow leaves, purple stems, and pink-purple flowers. A good choice for containers. **\$4.00/1.5g**

Cinnamon (13-12)

Thin, serrated green leaves with contrasting purple stems and lavender flowers. Can grow to 3 feet tall, making it a good cut flower. **\$4.00/5g**



Lemon (13-13)

Extremely fragrant with citrus flavor. Narrow green leaves and white flowers. Nice in bouquets. **\$4.00/5g**



Parsley



Gigante di Napoli (108-2)

Giant of Naples. Very large flat-leaf variety from Naples with incredible flavor. Start from seed or transplants. Leaves grow back stronger after cutting. 75-80 days. Very cold hardy. Will overwinter in many areas. Packet has about 5,000 seeds. **\$3.50 for 12 grams; \$6.70/36g; \$10.75/100g**

Gigante d'Italia — Certified Organic (108-2B)

\$4.00 for 8 grams



Parsley Commune 2 (108-1)

Smaller leaves and slightly more intense flavor than Gigante di Napoli. 75-80 days from seed, 50 days from transplants. Will overwinter in most areas. **\$3.50 for 12 grams**

Parsley Nano Ricciuto (108-3)

A curly-leaf, dark green Italian parsley. Good pot plant for indoor use. Harvest continually. Can be eaten fresh, dried, or frozen. Parsley is slow to germinate, but will do so reliably. **\$3.50 for 8 grams**



Anise (8-1)

Lovely plant that needs lots of heat and full sun. Start seeds indoors 10 weeks before last frost; set outside when weather is warm and settled, trying not to disturb roots. Space 6". Flowers in late summer. For anise seeds, cut stems, hang & collect

seeds when dry. **\$3.50**



Capers (20-2)

Capers are the flower buds on a bush that grows to 3' x 5'. The shrubs are quite pretty and aromatic. They require dry heat and intense sunlight to flourish. Will be killed by temperatures below 20°F. In the north, bring

them inside in the winter and treat them like rosemary. Seeds may be challenging to start, but instructions are included. **\$3.50**

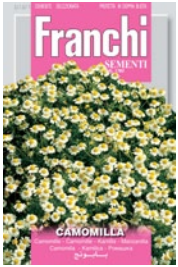


Borage (16-1)

A great bee plant! Hardy annual with edible blue flowers. Leaves are used in salad, egg dishes, and for tea. Direct seed in early spring; do not cover seeds as they need light to germinate. **\$3.50**

Chervil (36-1)

Annual herb with a sweet anise flavor. Easy to grow from direct seeding or transplants. Grows best in cool weather. Harvest leaves before it flowers. **\$3.50**



Camomille (18-1)

Low growing plant, 4-10", with pretty daisy-like flowers. Very hardy perennial; will function as a groundcover. Easy to grow. Scatter seeds in early spring. **\$3.50**

Chives (53-1)

Tasty tender onion flavor useful in many dishes. Chives are an easy-to-grow perennial that will have beautiful purple flowers in spring its second year. Direct seed or transplant. **\$3.50**

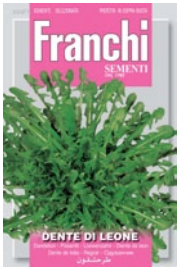


Cilantro/Coriander (44-1)

This variety is slow to bolt, very cold resistant, and easy to grow. To direct seed, scatter seeds in a well prepared bed and cover lightly with soil. **\$3.50**

Garden Cress (46-1)

Great in salad mix or as a garnish. Easy to grow throughout the year. Succession plant every few weeks. **\$3.50**



Dandelion (50-1)

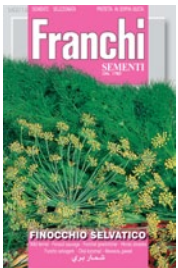
Early, upright, deep green plants. Great bitter/sweet flavor beloved by Italians. This is a real dandelion (similar to the kind you find in your lawn). If you are looking for your grandparents' 'cicoria', check green chicories. **\$3.50**

Dill (7-1)

Hardy annual. Popular with potatoes, fish, and salads. Sow in spring through mid summer in sunny, sheltered location. Dill does not transplant well. **\$3.50**

Wild Fennel (62-18)

Grown for leaves and seeds; does not make bulbs. Great for flavoring fish, soups, and sausage. Seeds are superior to cultivated fennel. Beautiful flowers, 30-40 inches tall, useful in bouquets. **\$3.50 for 4g; \$34.40/100g**



Erba Stella — Buck Horn/Minutina (54-1)

Small plant with rosette of slender green leaves. Extremely cold hardy, can be grown all winter. Great crunchy texture for winter salads. **\$3.50**

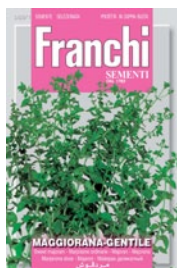


Lavender (87-1)

Perennial in Zones 5-9. 24" high plant with compact growth habit. Use for drying, crafts, oils. Full sun. Seed takes up to 3 weeks to germinate. **\$3.50**

Lovage (124-26)

A wild relative of celery that grows somewhat like parsley. Has a really intense celery taste, but easier to grow. Great flavor for the perfect battuto for a sauce. Direct seed in early spring, or just grow in a large pot. **\$3.50**



Marjoram (88-1)

Perennial in warmer areas; treat as an annual in the north. Start seeds inside in early spring. Plant out around last frost date. **\$3.50**

Oregano (94-1)

Real Italian oregano, not the puny stuff you find in garden centers. Large, highly flavored leaves. Start inside, plant out around last frost date. **\$3.50**

Peppermint (92-1)

Perennial. Easy to grow from seed. Assertive flavor. In the Piemonte, they make a great mint syrup with this. **\$3.50**



Rosemary (116-1)

While frequently grown from cuttings, rosemary will do well grown from seed. It is slow to germinate and requires 14-21 days at 60°F. Hardy in zones 8-10 and may survive below 20°F if mulched. **\$3.50**

Rue (117-1)

A hardy perennial with many culinary and medicinal uses. Loves hot, dry, sunny areas. Slow to germinate, and requires light. **\$3.50**



Sage (119-1)

A hardy perennial with purple flowers the second year. Prefers soil with fairly high pH. Assertive flavor used in Tuscan herb mixes. **\$3.50**

Sclopit (120-50)

Widely used in Italy, but not anywhere else. An aromatic to flavor salads, egg dishes, and risotto. Flavor is a combination of arugula, tarragon, chicory and other herbs. Easy to grow annual. **\$3.50**



Senape Bianca - White Mustard (3006-1)

Annual. Small leaves with a mustardy flavor. In southern Italy, people use it like cima di rapa. **\$3.50**

For detailed growing information about herbs, please visit our website: www.GrowItalian.com



Summer Savory (120-1)

Annual. Small leaves with intense flavor used in many cuisines. Italians use it with zucchini, beans and in salads.

\$3.50

Sorrel (1-1)

Lemon-flavored leaves add a tang to many spring dishes. Easy to grow as an annual. Can be grown in part shade. **\$3.50**



Tarragon (52-1)

Tarragon is one of the more useful culinary herbs; it heightens flavors of other herbs. This is not French tarragon, but similar to the more common Russian tarragon. **\$3.50**

Thyme (132-2)

French thyme. A perennial herb. It stands about 12 inches high. Start seeds in early spring inside, transplant out after last frost date. Sunny location or partial shade. **\$3.50**



Watercress (46-2)

New! Fast-growing aquatic or semi-aquatic plant for damp, shady areas. The hollow stems keep the leaves afloat for easy harvest. **\$3.50**

Angelica (3-60)

A biennial plant cultivated for its sweetly scented edible stems and roots. Like several other species in the family Apiaceae, its appearance is similar to several poisonous species and should not be consumed unless it has been identified with absolute certainty. Used in traditional medicine as a cold and cough relief. **\$4.00**



Althea Officinalis - Marshmallow (2-60)

A perennial up to 3 feet tall, with pale pink flowers. Used in traditional medicine as a decongestant. 2.5 gram packet. **\$4.00**

Cumin (46-20)

Annual, grows to about 30 cm tall in sunny places and has thin branches of fine leaves. Small white or pink umbelliferous flower. The seeds can be harvested when they start to change color. Traditionally used as an antimicrobial and a mild stimulant. **\$4.00**



Fenugreek (61-50)

Fenugreek is an annual herb used traditionally as a remedy for numerous complaints. Seeds are used in cooking; they smell and taste like maple syrup. The oblong seeds are harvested at full maturity by cutting the whole plant, drying and thereafter separating the seed. **\$4.00**

Stevia (128-20)

A tender perennial, but grown as an annual in most of the U.S., stevia is grown for its extremely sweet leaves that can be dried for teas, baking, or other recipes where a sweetener is needed. 8 seeds. **\$4.00**

FLOWERS

Good for the soul — and the veggies!

Flowers are beautiful, of course, but they also attract native bees, butterflies, beneficial insects and birds — important allies in the food garden. Many vegetables, including squash, cucumbers, and melons, won't set fruit unless they are pollinated by insects. Many other crops, especially tree fruits, nuts, and berries, also depend on bee pollination. Tomatoes, eggplant, and peppers yield better when pollinators are present. Flowers also attract beneficial insects such as syrphid flies, which pollinate flowers and feed on the pests that would otherwise damage your crops. See our Growing Guide to Flowers at Growtalian.com.

Varieties that are good cut flowers are marked with this symbol: ✂



Ageratum (300-1) ✂

Tall stems, clusters of fuzzy blue flowers. A great cut flower that sets off the hot colors of summer flowers like zinnias. **\$3.50**



Bella di Notte — Four O'Clocks (306-1)

Pretty mix of bell-shaped flowers that open in the evening. Very fragrant. Dig the tuberous roots, store inside over the winter. **\$3.50**



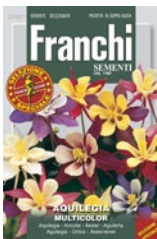
White Alyssum (301-2)

The best flower for attracting beneficial insects to protect your vegetables. Direct seed in early spring. Reseeds. **\$3.50**



Calendula Doppia Fiesta (309-1) ✂

Double Multicolor. Frost-tolerant annuals in beautiful mix of colors. For cut flowers, edible petals, and medicinal uses. 22-24" tall. **\$3.50**



Aquilegia Mix - Columbine (302-1) ✂

Pretty mix of delicate flowers with very long spurs. Perennial. Prefers light shade and moist soil, but will do well in sun if given plentiful water. **\$4.50**



Calendula Single Orange (309-3) ✂

A stunning shade of orange for bedding or cutting. Petals can be sprinkled on salads. **\$3.50**



Aster Princess Mix (304-10) ✂

Annual, 20 inches tall, fluffy double flowers in mixed pastel colors. **\$3.50**



Campanula - Canterbury Bells (310-1) ✂

Mix of purple, white & pink bell-shaped flowers that grow on 2-3' spikes. Easy to grow from seed, blooms the second year. **\$3.50**



Crested Celosia (312-1)

Interesting flowers that bloom all summer no matter how hot it gets. A great dried flower, just cut and hang upside down. Reds, pinks, yellow, bicolors.

\$3.50



Flax White (333-50)

An ornamental flax, 20" tall. White petals with red centers. Charming and rustic.

\$3.50



Plumed Celosia (312-2)

A tall heat-loving variety for bedding or cutting. Fluffy plumes of red, orange, yellow will bloom all summer if you cut them.

\$3.50



Forget-Me-Not (339-2)

Myosotis. Beautiful early spring flower, approx. 12" tall with numerous small blue blooms. It is easy to cultivate and recommended for borders and flower beds. Self-seeds readily.

\$3.50



Cobea Scandens Climbing Mix (313-55)

Annual, easy to grow bell shaped flowers. Vines can grow 8' tall. Ideal for pergolas and walls. Sow Mar-Jun.

\$3.50



Gaillardia — Blanket Flower (324-2)

Perennial that blooms the first year. Daisy-like flowers of red and yellow, 24" tall. Good for cutting and wildflower meadows.

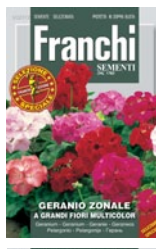
\$3.50



Cosmos (316-1)

Old-fashioned favorite. Single flowers in shades of pink plus white on tall stems with lacy foliage. Great for cut flowers or borders.

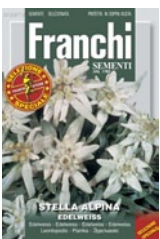
\$3.50



Geranium Zonale (327-2)

Annual, mixed colors, blooms spring to fall. For decorating balconies and terrazzas. The easiest way to get enough plants to make your house look like Italy!

\$4.50



Edelweiss — Stella Alpina (128-10)

The beloved Alpine flower, great for U.S. rock gardens. 3-6" plants with starry white flowers, tough and easy to grow in gravelly soil.

\$4.50



Gerbera Hybrid (328-1)

Cheerful bright flowers on 24" stems. Tender perennials, they can be grown in pots and brought inside in winter.

\$4.50



Flax Sky Blue (333-51)

An ornamental flax. Annual plant 20" tall. Upright, rustic and easy to grow. Ideal for flower beds and vases. Sow Mar-May.

\$3.50



Godetia (330-1)

Satin flower. Early summer blooms, vivid shades of pink, peach, and coral. A stunning cut flower.

\$3.50



Gomphrena (330-50) ✂
Globe amaranth. Bubbly flowers in a mix of pinks, white, and orange. Stems branch, producing many flowers. Good for cutting, bedding, drying. **\$3.50**



Helichrysum (318-1) ✂
NEW! Everlastings. Bright colors and papery petals make these ideal for drying to use in arrangements, wreaths, etc. But just as nice fresh! **\$3.50**



Hollyhock Mixed Colors (301-20)
4-foot tall plants with big ruffled flowers. Beautiful against a wall or fence. Direct seeding recommended. **\$3.50**



Lunaria (362-1) ✂
Self-seeding biennial grown for the seed pods. Peel off the outer layers for a silvery translucent "coin" for winter bouquets. **\$3.50**



Margherita Gigante (336-1) ✂
Giant Daisy. A perennial that can be grown in partial shade. Large white daisy flowers on 24" stems. A great garden plant or cut flower. **\$3.50**



Margheritina — Lawn Daisy (336-4)
The small white daisy seen all over Europe in lawns and meadows. A perennial, it blooms the first year. **\$3.50**



Malva (336-25) ✂
A biennial, 24" tall, with spikes of open pink-to-lavender blossoms striped with dark red. An utterly charming cottage garden favorite. **\$3.50**



Marigold Giant (353-2) ✂
A nice formula mix of giant marigolds, 16" tall. Great for bedding or cut flowers. Marigolds are thought to repel pests in the garden. **\$3.50**



Marigold Dwarf Double (353-3)
Small, mounding plants that are great for edging or bringing a splash of brilliant color to the garden. **\$3.50**



Marigold Lemon Gem (353-6)
Lacy foliage with many bright yellow blossoms. Edible petals. Long blooming, so excellent for beds, borders or containers. 8-10" tall. **\$3.50**



Marigold Dwarf Single (353-4)
If marigolds are not to your taste, try this one! The 12-inch tall plants are completely covered with elegant flowers in a range of vibrant colors and bi-colors. Blooms all summer. **\$3.50**



Morning Glory Blue (333-2)
The original and still the prettiest morning glory, blue as a summer sky. Grow along a fence or trellis. **\$3.50**



Morning Glory Mix (333-1)

A show-stopping mix of blue, pink, purple. **\$3.50**



Nasturtium Dwarf (340-1)

Brightly colored red, yellow, and orange flowers, round leaves, all edible as well as beautiful. This is the mounding variety, perfect for edging a flower bed or tucking into a container. **\$3.50**



Nasturtium Climbing (340-2)

Bright red, yellow, and orange flowers on cascading plants. Grow them on a sloped garden bed, or let them spill out of a pot. Edible flowers and leaves. **\$3.50**



Nigella (340-50) ✂

Love in a Mist. Small flowers of pink, blue and white surrounded by airy foliage. The flowers are followed by striped, puffy pods that are great for drying. **\$3.50**



Rudbeckia-Gloriosa Daisy Mix (347-50) ✂

A 24-30" tall flower for gardens or long-lasting cut flowers. Yellows and red bicolors. A tender perennial, it can be grown as an annual in the North. **\$3.50**



Scabiosa / Pincushion Flower (349-30) ✂

An old-time favorite in unusual shades of blue, purple, red, white, pink, and salmon. A great cut flower, it has long, wiry stems topped with 1-inch-wide, mounded blossoms that wave in the slightest breeze. **\$3.50**




Snapdragon (307-1) ✂

A tall snapdragon for cut flowers in a mix of bright and pastel colors. In Italian, it's called Bocca di Leone or "Lion's mouth." Start early for the best blooms in spring. **\$3.50**



Stative (352-1) ✂

An annual stative in a mix of bright and pastel colors. The clusters of papery flowers are perfect in cut flower bouquets. Or you can hang them upside down to dry for winter decorations. **\$3.50**



The Flower Farmer
An Italian-German Guide to Growing and Selling Cut Flowers

Seeds from Italy's owners, Dan and Lynn, were market farmers for 25 years. Lynn's book, *The Flower Farmer*, is widely considered essential reading for anyone who wants to grow cut flowers for profit or pleasure. It provides detailed cultivation information for more than 100 kinds of flowers, with insight into growing flowers to sell. Get started in a profitable, enjoyable business! Order a signed copy of *The Flower Farmer* at a 20% discount. Reg. \$35, now **\$28** for Seeds from Italy customers.



Zinnia Giant Dahlia-Flowered Mix (358-1) ✂

A customer favorite and the best variety in our trials. A great cut flower that also attracts butterflies and finches. Direct seed several times during the summer for a long season of colorful blooms. 36-48" tall, mixed colors. **\$3.50**

Zinnia Nana Pompon Mix (358-11) ✂

A shorter version of the Giant variety above, perfect for smaller yards and gardens. **\$3.50**



Zinnia Cactus-Flowered (358-2) ✂

Annual plant about 27" tall, rustic and easy to grow. Flowers have slender, ruffled petals in vivacious colors. Makes a great cut flower in bouquets! Beautiful in borders. 3 gram pack, approx. 300 seeds. **\$3.50**

Zinnia Thumbelina (358-10)

A dwarf zinnia that is perfect for edging beds or growing in pots. Starts to bloom at only 3" tall and matures at 6-8" tall by 10" wide. Remove spent flowers to keep plants blooming all summer. **\$3.50**

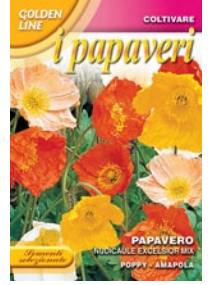


Poppies

Wildflowers all over Italy, poppies do just as well in U.S. gardens with the right conditions. Seeds should be scattered on well-prepared soil in late winter; do not cover, as they need light to germinate. These are annual varieties but if you leave flowers to mature on the plants, they will throw seeds that germinate the following year. They do best in full sun.

Icelandic Poppy 'Excelsior' (341-7)

Papaver nudicaule — Warm, cheerful colors of red, orange, yellow, peach, and white. Large flowers with petals like tissue paper. Icelandic poppies are a great flower to cut and bring inside, where you can watch the pods split open and the flowers emerge. **\$4.00**



California Mixed Colors (319-1)

Eschscholtzia californica — Easy to grow annual, about 16 inches tall. Semi-double and single blooms of cerise, carmine, red, orange and yellow. **\$3.50 for 2 grams**

Shirley Poppy (341-1)

Papaver rhoeas — A cultivar of the wild poppy with softer colors and double flowers. **\$3.50**

Rhoeas Single Red (341-2)

Papaver rhoeas. Known as corn poppy or Flanders poppy, the brilliant red poppy blankets farm fields and roadsides across Europe. **\$4.00**

Glaucum Red (341-4)

Papaver glaucum. Known as the Turkish poppy, it has large, bright red flowers 3" across with inner petals that stick up, giving it a tulip appearance. **\$4.00**



Sunflowers ✂



Girasole Ornamentale Multicolor (329-1)

★ Giant Sunflower Mix. A mix of tall, branching sunflowers in a range of colors and bicolors. Excellent for cut flowers or the back of the garden, where their cheerful blooms will last for weeks. These can reach 5-6' tall and attract bumblebees, butterflies and goldfinches when left to go to seed. Sunflowers should be direct seeded at 3-4 seeds per foot, thinned to one per foot. They are heavy feeders, so provide fertile soil or supplemental compost. 90 days to bloom. **\$3.50**



Dwarf Yellow Double (329-2)

Girasole Nano Giallo a Fiore Pieno. Fluffy, fully double flowers, 4" across. Grown in the garden, they'll reach 30"; in pots, shorter. 70-80 days. **\$3.50**



Dwarf Sunspot (329-3)

Beautiful, unusual sunflower with green centers and yellow petals. It reaches only 36" tall in the garden, even shorter in pots. **\$3.50**



Dwarf Paquito Mix (329-5)

Franchi's Golden Line. A mix of dwarf sunflowers selected for a wide range of colors, from golden to darkest red, some solid, some bicolors. 36" tall. **\$4.00**



Tall Yellow (329-4)

Girasole Alto Giallo a Fiore Pieno. Traditional sunflower with brown center and golden ray petals reaches 5-6' tall. **\$3.50**



Tall Red Sun (329-6)

Franchi's Golden Line. A tall, branching sunflower with dark red petals and brown centers. Like all tall sunflowers, it needs at least a foot of space and fertile soil to achieve its full potential. **\$4.00**



Tall Lemon Leopold (329-7)

Formerly called Moonshine. Franchi's Golden Line. A tall variety with brown centers and light yellow petals presents a more delicate look than most sunflowers. **\$4.00**



Tall Evening Sun (329-12)

Dark petals and a dark center make this Golden Line selection a stand-out for the garden or cut flowers. **\$4.00**



Orange Sun (329-8)

An unusual tall variety with fully double golden flowers 5-6" across. Absolutely beautiful in the garden or the vase. **\$4.00**

Books about Italian food

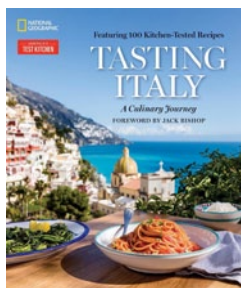
After you have grown all those luscious Italian vegetables, how will you use them? Get inspired with a great cookbook! These are our current bestsellers, and we add new books to our website as they are published throughout the year. www.growitalian.com/books



Eating My Way Through Italy: Heading Off the Main Roads to Discover the Hidden Treasures of the Italian Table by Elizabeth Minchilli

After a lifetime of living and eating in Rome, **Elizabeth Minchilli** is an expert on the city's cuisine. While she's proud to share everything she knows about Rome, she now wants to show her devoted readers that the rest of Italy is a culinary treasure trove just waiting to be explored. Far from being a monolithic gastronomic culture, each region of Italy offers its own specialties. While fava beans mean one thing in Rome, they mean an entirely different thing in Puglia. Risotto in a Roman trattoria? Don't even consider it. Visit Venice and not eat cichetti? Un-

thinkable. *Eating My Way Through Italy*, celebrates the differences in the world's favorite cuisine. Each chapter includes, not just anecdotes, personal stories and practical advice, but also recipes that explore the cultural and historical references that make these subjects timeless. **\$27**



Tasting Italy: A Culinary Journey

by America's Test Kitchen (Eugenia Bone, Julia della Croce, Jack Bishop)

Featuring 100 innovative, kitchen-tested recipes, 300 gorgeous color photographs, and 30 maps, this illustrated guide takes you on a captivating journey through the rich history of Italian cuisine, region by region. Rich excerpts feature the origins of celebrated cheeses, the nuances of different wine growing regions, the best farmer's markets in Venice, and more. Intriguing prose illuminates key ingredients, from olive oil and how it's made to the various pasta shapes of Northern Italy. In every region, the food experts at America's Test Kitchen bring it all home, with

foolproof recipes for standout dishes as well as hidden gems: Piedmontese braised beef in lustrous red wine sauce, crispy-custardy chickpea flour farinata pancakes from Genoa (achieved without the specialty pan and wood-burning oven), and hand-formed rustic mallorreddus pasta of Sardinia that is a breeze to make. **\$40**



Pasta, Pane, Vino: Deep Travels Through Italy's Food Culture by Matt Goulding

This is not a cookbook. This is something more: a travelogue, a patient investigation of Italy's cuisine, a loving profile of the everyday heroes who bring Italy to the table. Town by town, bite by bite, author Matt Goulding brings Italy to life through intimate portraits of its food culture and the people pushing it in new directions: Three globe-trotting brothers who became the mozzarella kings of Puglia; the pizza police of Naples and the innovative pies that stay one step ahead of the rules; the Barolo Boys who turned the hilly Piedmont into one of the world's great wine regions. Goulding's writing has never been better, in complete

harmony with the book's innovative design and the more than 200 lush color photographs that introduce the chefs, shepherds, fisherman, farmers, grandmas, and guardians who power this country's extraordinary culinary traditions. **\$35**



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