



OCTOBER IS BARILLA® PASTA MONTH

To celebrate National Pasta Month, Nordstrom will feature the new Barilla Al Bronzo™ pasta in delicious dishes throughout October.* We can't wait to share what our Chefs create with this premium pasta.

A FAMILY TRADITION

Barilla is a family-owned Italian food company founded in 1877 as a modest bakery and pasta shop. Over the course of 145 years, it's become one of the world's leading manufacturers of pasta and ready-made sauces. As a fourth-generation family company, Barilla has a strong value system with a focus on clean labels and non-GMO certification for all their pasta products. Their values are also reflected in an unwavering commitment to sustainability, diversity, equity and inclusion.

Barilla's Commitment to Quality

INTRODUCING AL BRONZO™*

Barilla is re-imagining pasta with the introduction of Al Bronzo™, a premium pasta created with a reserve-batch non-GMO durum wheat blend and an innovative bronze-die process that micro-engraves the pasta. This texture perfectly captures sauce and flavor, ensuring a brilliant result.

Nordstrom is the first restaurant group to launch, so you can be one of the first to experience the Al Bronzo™ difference in our U.S. locations. In Canada you can enjoy classic Barilla pastas, Italian favorites for over 140 years.

[Learn More](#)

REGIONAL ITALIAN FLAVORS

While Italian has been one of America's favorite cuisines for decades, most of us have only tasted a small slice of what Italy has to offer from its 20 regions. From the island of Sicily in the south to Emilia-Romagna in the north, Italy's diverse range of climate, agriculture and cooking traditions plays a huge role in how each region celebrates food.

[An Introduction to Regional Italian Cuisine](#)

*Available in U.S. stores only.

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BelGioioso Cheese is as rich in history as its cheeses are in flavor and quality. This month, we're featuring BelGioioso Burrata* with our Nordstrom Chef's Recipe Signature Spice Blend, Truffle Parmesan.

TRADITION

Carrying on his great-grandfather's cheesemaking legacy, Errico Auricchio traveled from Italy to Wisconsin in 1979 to start a company founded on tradition and excellence. He was taught to never cut corners and always do what's best for the cheese, which continues to guide everything BelGioioso does.

[The History of BelGioioso Cheese](#)

ARTISAN

BelGioioso's skilled cheesemakers are involved in every step of the cheesemaking process: curd formation, natural salt brining, air drying and aging. They know the story behind each wheel they craft. BelGioioso has seven certified Wisconsin Master Cheesemakers—more than any other cheese company. They create varieties to please every palate and fit into any diet plan. Their cheeses are rBST-free and free of antibiotics and gluten. Some of their cheeses are made using non-animal rennet, making them suitable for vegetarians.

[Learn About Artisan Production Methods](#)

*Available in U.S. stores only.

QUALITY

Fresh milk is the key to BelGioioso's quality. The fresher the milk, the cleaner the flavor and the longer the shelf life. Milk picked up in the morning is made into cheese just a few hours later. BelGioioso's starter cultures are the road map to their cheese's flavor. Many cheese producers purchase their starter cultures from a supplier, but at BelGioioso, they grow their own starter cultures on a daily basis. By using their own starter cultures, the flavor and consistency of their cheese is handed down from batch to batch and generation to generation, giving every BelGioioso cheese a flavor that can't be matched.

[Learn About Fresh Milk Production](#)

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Nordstrom Chef's Recipe

SIGNATURE SPICE BLENDS

FROM OUR KITCHEN TO YOURS

Food has the unique power to bring everyone together.

Our handcrafted spice blends are meticulously developed to showcase modern twists on classic flavor profiles. These blends are designed to simplify the life of the home cook with quick and easy marinades and recipes.

This month we are featuring our **Tuscan Lemon Herb**, a bright lemon pepper blend mixed with subtle flavors of Herbes de Provence.

AVAILABLE SPICES

Cajun Blackening

Sonora Southwest

Salt & Pepper Crush

Truffle Parmesan

Tuscan Lemon & Herb

Citrus Honey Ancho

Korean BBQ

Sweet Spice BBQ

5-Alarm Island Jerk

Alderwood Smoked Sea Salt

Everything Bagel

Single Jar: \$7.50–\$9.50

5-Pack: \$32.50–\$37.50

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MORE WAYS TO ENJOY NORDSTROM FOOD & BEVERAGE



MEALS TO GO

We now offer our signature recipes prepared by our chefs using the highest-quality ingredients in convenient meal options to enjoy with family, friends or a large group. Every dish, catering pan or meal package is ready to serve without the hassle of cooking or cleaning up.



CURBSIDE PICKUP

Our Restaurant and Specialty Coffee teams deliver food and beverages directly to your car. Place your order ahead of time or call while you're waiting for your retail order.



DOORDASH

DELIVERY

Enjoy your favorite food and beverages in the comfort of your home or office. Search for your local Nordstrom restaurant in the DoorDash app and have it delivered to your door.

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