

PARMIGIANO REGGIANO



“Widely known in the cheese world as “the king of cheese” Parmigiano Reggiano is the one and only true parmesan. To hold the prestigious name, Parmigiano Reggiano must adhere to P.D.O. (Protected Designation of Origin) regulations, which is a form of quality control to ensure the authenticity of traditional cheeses in Europe. Our Parmigiano is carefully selected to meet our high standards of quality at Oliver’s Market with several key factors considered, including moisture, flavor, balance, and finish. We look for wheels that aren’t too dry, fissured or crumbly, each bite should have a subtle fruitiness, a hint of salt, a touch of acid, and a burst of umami on the finish.”



– WADE JOHNSON,
Gourmet Cheese Coordinator



Learn More



Oliver's
Real Food. Real People.®

24 Month Aged
PARMIGIANO REGGIANO \$13.99/LB.

FLAVOR: Savory, Umami, Nutty, Slight Fruity Tang

TEXTURE: Crystalline, Granular, Crumbly

AROMA: Butter, Dried Fruits, Slight Earthiness

PAIRINGS: Full-bodied Red Wines, Sparkling Wines, Balsamic Vinegar, Prosciutto, Figs

Accompaniments for Parmigiano Reggiano



LOCAL GROWN ORGANIC ITALIAN EGGPLANT \$2.99/LB.

Traviata and Annina Varieties. Grown by Longer Table Farm in Santa Rosa, CA via F.E.E.D. Cooperative.



MICHAELS OF BROOKLYN PASTA SAUCE

Selected Varieties.

32 oz. Jar

\$8.99



LAMOLE DI LAMOLE CHIANTI CLASSICO

2021, Italy.

750 ml. Bottle.

\$16.99^{+crv}

546 E. Cotati Avenue
Cotati • 795-9501

560 Montecito Center
Santa Rosa • 537-7123

461 Stony Point Road
Santa Rosa • 284-3530

9230 Old Redwood Highway
Windsor • 687-2050

The prices in this advertisement are good through September 10, 2024, Some limits may apply. See stores for details. No sales to dealers, thank you.