

DECEMBER 02, 2013 / FOOD & DRINK

Ten Fascinating Finds Inside Eataly

We go off the beaten path for a private tour

By Jourdan Fairchild

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ONE MASSIVE MARKET

Sixty-three thousand square feet. Twenty-three dining options. Ten thousand products. Hell, there's even a Nutella bar. Friends, **Eataly** is not for the faint of heart. But we found a sneaky way to experience the megastore without losing our mind: by tracking down Dino Borri (pictured). The marketplace's

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PROSCIUTTO TOSCANO DOP

The salty ham is from Tuscany, where small, lean pigs graze on the hills. During the 100-plus-day curing process, the meat is covered with Tuscan herbs like juniper berries, garlic, and black pepper — all of which come through in the fat. Another year of aging ups the flavor.

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WHITE TRUFFLES

Take a guess how much this big, beautiful hunk costs. What if we tell you \$500? And that it came to America from Alba, Italy, and smells like it was grown in heaven? Smaller versions of the tough-to-track down fungus are also available for purchase until the end of the month.

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VILLA MANODORI ARTIGIANALE BALSAMIC VINEGAR

Developed by chef Massimo Bottura (owner of three-star restaurant Osteria Francescana in Modena, Italy), this organic vinegar is of the finest quality. It's made from organically grown trebbiano and Chianti grapes and produced in limited quantities. Just a little goes a

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PASTA OF ALL SHAPES AND SIZES

Spaghetti is such a snooze compared with the Italian pasta varieties we spotted. Look for this Afeltra option that comes in calamari-shaped pieces or the brand's vesuvio, which takes its name (and peaked shape) from the volcanic mountain that buried Pompei.

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LURISIA SODAS

Coca-Cola is practically a banned word here. Get your fizz fix from Italian sodas made with natural ingredients: lemons from the Amalfi Coast, oranges from Gargano, and — our favorite, from the Italian Riviera — chinottos (the fruit of a myrtle-leaved orange tree that makes a slightly bitter drink). Rumor has it that last flavor goes even better than

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EUROPEAN BEAUTY PRODUCTS

Pause between pizza and pasta to snag a few upgrades for your medicine cabinet. We're particularly thrilled about the Santa Maria Novella shampoo, Davines hair care products, Marvins toothpaste, and Proraso men's shaving products (adorable packaging, don't you think?)

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LANGOUSTINES

We couldn't help but meet eyes with the live little lobsters from Scotland at Il Pesce (the fish counter). They're like shrimp with claws but way saltier. Your dinner party guests are going to be intrigued.

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IL BAGOSS LOMBARDIA LATTECALDO VACHE

Yes, this is a ridiculously fancy-sounding cheese. But only about ten rounds of the hard stuff exist in the U.S. Why so few? There are just a handful of producers in the world still making it (including one female farmer) because the process is so tough and the cheese takes two to three years to age.

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ITALIAN ALE

Of course Eataly stocks row after row of fine Italian wine, but we were surprised to find beer by the bottle and on tap, too. The craft brew movement continues to grow overseas, and Duchessic and Isaac are among those leading the pack.

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