

# ROUSES MARKETS

Authentic Italian

# Spring Delights



Prices good at Alabama locations March 26th thru April 30th, 2025.

## THE AUTHENTIC TASTE OF ITALY

Discover real Italian food at Rouses with some of the best Authentic Italian Products, including Italian-made pastas, olive oils, cheeses, breads and meats. We travel to Italy on buying trips to find our customers the best products available!

"ITA and Ministry of Foreign Affairs and International Cooperation do not certify label accuracy"



Ministero degli Affari Esteri  
e della Cooperazione Internazionale



madeinitaly.gov.it



16 OZ

## Rouses Italian Pasta

**4/\$5**



Spaghetti • Angel Hair •  
Thin Spaghetti • Farfalle • Penne • Fusilli  
Fettuccine • Shells • Elbows • Rigatoni •  
Linguine • Penne Rigate • Whole Wheat  
Penne Rigate • Whole Wheat Spaghetti

8.8 OZ

## Rouses Italian Fresh Pasta

**\$4.49**



4 Cheese Tortellini • Mushroom  
Tortellini • Spinach Cheese Ravioli •  
Butternut Squash Ravioli • Mozzarella  
Cheese & Basil Ravioli • Eggplant  
Parmesan Ravioli • Parmigiano  
Reggiano Ravioli • Basil Pesto Ravioli

18 OZ

## Rouses Italian Alfredo Sauce

**\$4.49**

Made with four cheeses

24 OZ

## Rouses Italian Pasta Sauce

**\$4.49**

IMPORTED FROM VERONA, ITALY

Marinara • Roasted Garlic  
Vegetable • Arrabbiata  
Tomato Basil



16.9 OZ

## Rouses Organic Extra Virgin Olive Oil

**\$11.99**

PROTECTED DESIGNATION  
OF ORIGIN (PDO)

Designated products that have  
been produced, processed and developed using  
the recognized know-how of local producers and  
ingredients from the region concerned.



33.8 OZ BOTTLE

## Rouses Italian Extra Virgin Olive Oil

**\$14.99**





# ROUSES MARKETS

# La Dolce Vita



8 COUNT  
**Rouses**  
Italian Mini Cones **\$5.29**



5 COUNT  
**Rouses**  
Italian Cannoli **\$5.99**



17.64 OZ  
**Rouses**  
Italian Tiramisu **\$6.99**

• Turin, Italy

## AWARD WINNING ITALIAN SODA



12 OZ  
**Rouses**  
Italian Soda **\$1.79**

### AUTHENTIC & AWARD WINNING

Our Rouses Italian Strawberry Flavored Soda was put to the test against 750 products and judges at the Private Label Manufacturers Association placed our product first for taste, packaging, product concept and value for money. Other flavors include Blood Orange, Pomegranate, Tangerine and Pink Grapefruit.



3.5 - 7 OZ  
**Asolo**  
Pastries **\$3.99**

**HANDMADE IN ITALY • FIND THESE IN OUR BAKERY**

Melody • Asolette • Ventagli • Mini Biscotti • Puff Sticks • Hazelnut Cream Pastry • Lemon Cream Pastry • Strawberry Cream Pastry • And More



16 OZ  
**Rouses Italian**  
Gelato or Sorbet **\$3.99**

### CRAFTED IN VICENZA, ITALY

Mango • Limoncello • Raspberry  
Cappuccino • Double Chocolate  
Caramel Sea Salt • Mint  
Pistachio • And More

### GELATO LAYERS

Vanilla & Chocolate Cookie  
Tiramisu  
Salted Caramel Peanut Crunch



# ROUSES MARKETS

# Italian Favorites



16.9 OZ  
**Rouses Italian  
Organic Apple  
Cider Vinegar**  
**\$3.49**

• Modena, Italy



16.9 OZ  
**Rouses Italian  
Lemon Juice**  
**2/\$5**

• Sicily, Italy



16.9 OZ WHITE OR RED  
**Rouses Cooking  
Wine Vinegar**  
**\$2.79**



8.5 OZ  
**Rouses Italian  
Thick and Intense  
Balsamic Vinegar**  
**\$8.99**

• Modena, Italy



9.5 OZ  
**Rouses Italian  
Sundried Tomatoes**  
**\$3.99**

10.93 OZ CHOPPED  
**Rouses Italian  
Hot Calabrese Peppers**  
**\$4.49**

9.5 OZ  
**Rouses Italian  
Grilled Artichokes**  
**\$2.99**



16.9 OZ  
**Rouses Italian  
Balsamic Vinegar**  
Contains 35% Grape Must

**\$2.99**

• Modena, Italy





— ONLY —  
**\$12<sup>99</sup>**



750 ML  
**Mionetto**  
Prosecco or Rose

As the primary grape used to make Prosecco, Glera is known for its crisp and refreshing flavor, making it the perfect choice to create a light and fruity sparkling wine with delicate bubbles. Prosecco is more versatile to pair with foods. Try it with seafood, salads, light pasta dishes and brunch!

750 ML SELECTED

**Pizzolato**  
Prosecco or Brut  
Rose

**\$16<sup>99</sup>**



750 ML

**Coppola**  
Prosecco or Rosé

**\$13<sup>99</sup>**



750 ML

**La Marca**  
Prosecco or  
Prosecco Rosé

**\$14<sup>99</sup>**



750 ML

**Martini & Rossi**  
Asti or Prosecco

**\$14<sup>99</sup>**



750 ML

**Ruffino**  
Prosecco

**\$11<sup>99</sup>**



750 ML

**Josh**  
Prosecco or  
Prosecco Rosé

**\$14<sup>99</sup>**



750 ML

**Della Natura**  
Prosecco

**\$9<sup>99</sup>**





# ROUSES MARKETS

# Vino Italiano

750 ML SELECTED

**Santa Margherita  
Wine**

**\$22<sup>99</sup>**



750 ML SELECTED

**Roscato  
Wine**

**\$12<sup>99</sup>**



750 ML SELECTED  
**Cupcake  
Sparkling Wine**

**\$11<sup>99</sup>**



750 ML  
**Saracco  
Moscato d'Asti**

**\$15<sup>99</sup>**



750 ML  
**Risata  
Moscato d'Asti**

**\$13<sup>99</sup>**



750 ML  
**Da Vinci  
Chianti DOCG**

**\$13<sup>99</sup>**



750 ML  
**Bell'agio  
Chianti**

**\$14<sup>99</sup>**



750 ML  
**Ecco Domani  
Pinot Grigio**

**\$11<sup>99</sup>**



750 ML  
**Chloe  
Pinot Grigio**

**\$11<sup>99</sup>**



750 ML  
**Ruffino  
Pinot Grigio**

**\$10<sup>99</sup>**



**Regioni del Vino** Italy produces more wine by volume than any other country in the world. The country's 20 wine regions grow over 370 unique varieties of grapes. Regions matter, because when you are drinking wine, you are drinking the Earth itself. Every year, weather, temperature and soil chemistry vary and produce what are sometimes dramatically different wines from precisely the same place. Because these wine regions have been cultivating their fields for centuries, and sometimes millennia, they each bring distinct characteristics to the barrel, and later, the bottle.



# ROUSES MARKETS

# Cin Cin! Cheers!

750 ML SELECTED

**Stella Rosa  
Wine**

**\$10<sup>99</sup>**



1.5 LITER

**Riunite  
Wine**

**\$10<sup>99</sup>**



1.5 LITER SELECTED

**Cavit  
Pinot Grigio  
or Pinot Noir**

**\$12<sup>99</sup>**



1.5 LITER SELECTED

**Bolla  
Wine**

**\$12<sup>99</sup>**



6 PACK 11.2 OZ BOTTLES

OR 6 PACK 330 ML CANS

**Peroni Nastro  
Azzurro Pale Lager**

**\$9<sup>99</sup>**



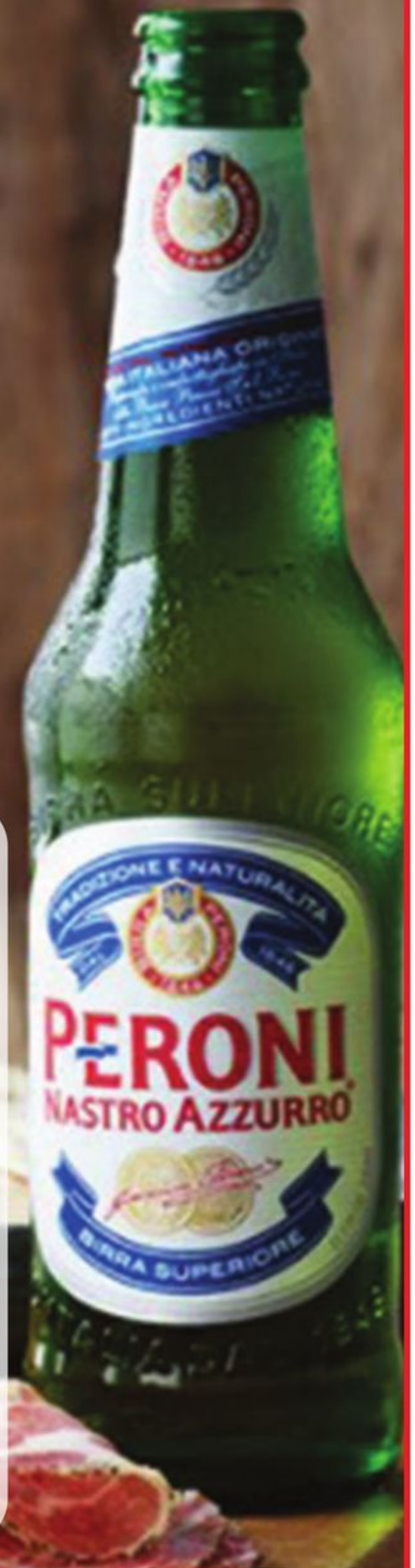
12 PACK 11.2 OZ

**Peroni Nastro  
Azzurro Pale Lager**

**\$17<sup>99</sup>**



Nastro Azzurro Pale Lager is made with a corn exclusive to Peroni—Nostrano dell'Isola maize—which imbues the beer with its color, clarity and characteristic citrus, spice, and bitter balance. The beer is brewed with Saaz-Saaz and Hallertau Magnum hops, responsible for Nastro Azzurro's ephemeral touch on the palate. Taken together, with two-row spring barley in the mix, you get a premium beer notable for its especially crisp finish.





# ROUSES MARKETS

# Taste of Italy



6.7 OZ  
**Rouses Italian  
Pesto**  
Red Pesto • Alla Genovese

**\$2<sup>99</sup>**

**IMPORTED FROM  
TUSCANY, ITALY**

IMPORTED FROM ITALY

**Parmigiano  
Reggiano DOP**

**\$20<sup>99</sup>**  
LB

The King of Cheeses!  
Made in the Emilia Romagna region of Italy the same way it has been handmade for hundreds of years. 24 months old and this cheese adds a "flavor bomb" to anything you cook with it.



**PARMIGIANO  
REGGIANO**

4 OZ

**Salumi Italiani**

**\$7<sup>99</sup>**



Imported from Italy  
Speck Italiano • Salumi Milano •  
Salumi Calabrese • Antipasto Italiano •  
Antipasto Prosciutto and Provolone •  
Italiana Coppa • Prosciutto Italiano •  
Salumi Genoa • Mortadella Pistacchio

4 OZ CUP

**Locatelli  
Pecorino Romano**

**\$6<sup>99</sup>**



7.05 OZ

**Patti Grissini  
Bread Sticks**

**\$8<sup>99</sup>**



7.04 OZ

**Di Bruno Bros.  
Crostini**

**\$3<sup>99</sup>**



7 OZ WEDGE

**Locatelli  
Pecorino Romano**

**\$9<sup>99</sup>**



A must-have in every kitchen and the #1 imported cheese from Italy. This award winning Pecorino Romano is aged a minimum of 9 months for a rich, nutty flavor and sharp bold taste. Available in wedges, wheels, as well as freshly grated; Locatelli Pecorino Romano is not just for pastas! This premium quality cheese is a flavorful addition to cheeseboards, eggs, soups, vegetable dishes, and is often enjoyed at the Italian table with pears and walnuts or drizzled with local chestnut honey as a beautiful dessert.



# ROUSES MARKETS

# Everyday Italian



16 OZ

**Rouses Italian Espresso Coffee**

**\$10<sup>99</sup>**



## AUTHENTIC ITALIAN

Coffee lovers, your morning brew is about to get a whole lot better! Rouses new selection of imported Italian coffees, featuring both whole bean and ground options is tailored specifically for Italian Espresso lovers. Embrace the art of Italian coffee with our specially curated medium roast, designed to provide the perfect balance of a smooth, full-bodied flavor.

5.3 - 6.4 OZ

**Rouses Castlevetrano Sicilian Whole or Pitted Olives**

**\$3<sup>99</sup>**

• Sicily, Italy



1 LITER

**Rouses Italian Organic Apple Cider Vinegar**

**\$4<sup>99</sup>**



25.4 OZ GLASS BOTTLE

**Rouses Italian Sparkling Mineral Water**

**\$1<sup>99</sup>**

Original • Lemon • Lime • Raspberry Ginger • Strawberry



6 PACK 33.8 OZ PLASTIC BOTTLE

**Rouses Italian Sparkling Mineral Water**

**\$6<sup>99</sup>**



15 - 15.5 OZ

11 IN

**Rouses Italian Wood Fired Pizza**

**\$4<sup>99</sup>**

LOOK FOR THIS IN OUR FREEZER SECTION!

Pepperoni • Supreme • Sicilian • Arugula  
Margherita • Spinach & Artichoke

## WOOD OVEN COOKED

Our patented wood burning ovens are fundamental for a safe and efficient process. The pizzas are cooked on constantly cleaned refractory stone and the ovens are fueled by oak and beech wood.