

Italy Desire



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Pasta la vista baby

Eat spaghetti to
forgetti your
regretti



A slice of heaven





Food Chart



white source pasta
Rs.450



Pink Source pasta
Rs.400

Apply

Cart Total	Rs.800
Tax	Rs.50
Delivery	Rs.20
Promo Discount	-Rs.00
-Subtotal	Rs.1000

Procceed To Checkout



Food Chart



Spaghetti Carbonara
Rs.500



Alfredo Sauce
Rs.470



Apply



Cart Total	Rs.870
Tax	Rs.50
Delivery	Rs.20
Promo Discount	-Rs.00
-Subtotal	Rs.1200

Procceed To Checkout





Food Chart



Pepperoni Pizza

Rs.400



Sushi Pizza

Rs.450



Apply



Cart Total

Rs.800

Tax

Rs.50

Delivery

Rs.20

Promo Discount

-Rs.00

-Subtotal

Rs.1000

Procceed To Checkout





Payment Method

Visa Inc

2358 7890 2345 9090

02/28

543



Card Number



2358 7890 9090

Expiry Date

02/28

CVV

543

Name on Card



Ridhika Sharma



ADD CARD





Shipping Address

Ridhika Sharma



ADDRESS

Shipping Address

Credit / Debit Card

UPI Payment

Cash Payment

Other payment



Rs. 800

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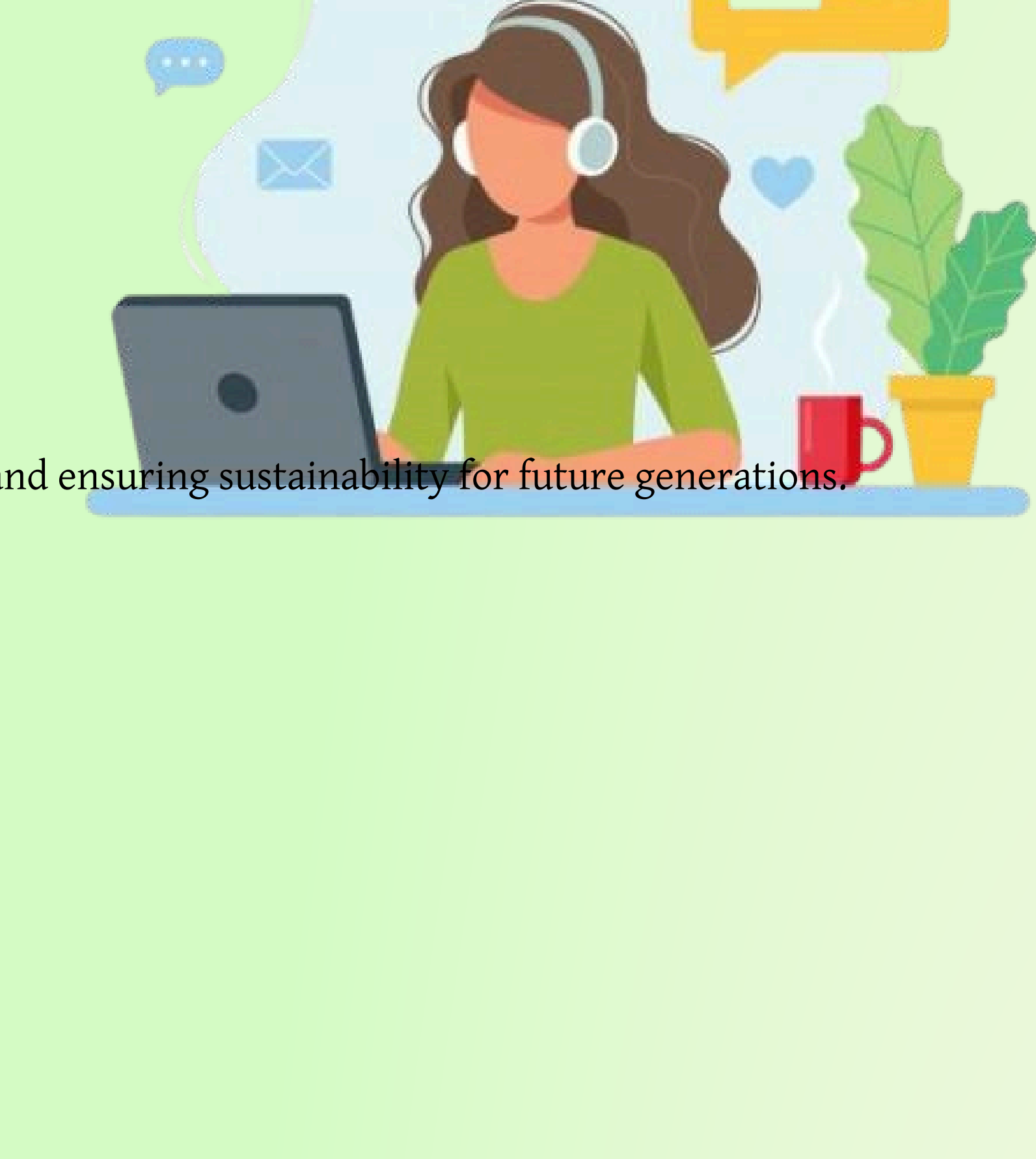
PAY NOW



Italy Desire

View Prototyping

Made in
 Figma



and ensuring sustainability for future generations.

What’s the Problem

The problem of Italian food lies in the challenge of maintaining its authenticity while meeting modern demands. Many mass-produced products, such as pasta, sauces, and cheeses, often lack the traditional quality and craftsmanship that defines authentic Italian cuisine. As the global demand for Italian food increases, there's also the issue of misrepresentation, where products labeled as "Italian" may not meet the standards of quality expected from genuine Italian ingredients.

Potential Solution & Goal

The goals for engaging with Italian food can range from mastering the art of cooking to appreciating the regional diversity of its cuisine. One primary goal is to learn authentic Italian cooking, which involves understanding traditional dishes like pasta, pizza, risotto, and desserts such as tiramisu. Another goal is to explore Italy's regional cuisines, from the rich, creamy dishes of the North to the Mediterranean influences in the South. Healthier cooking is also a goal for many, as Italian cuisine offers room for improvement with lighter, plant-based dishes while retaining its beloved flavors. For some, the goal might be to perfect baking techniques, such as crafting the perfect pizza dough or baking Italian bread. Finally, adopting a sustainable approach by using local, seasonal ingredients to create dishes that respect both the environment and the Italian culinary tradition is an important goal for many food enthusiasts.

1. Explore More Product

Exploring Italian food products offers a vast range of delicious, high-quality ingredients and dishes that capture the essence of Italy's rich culinary heritage. Italian food products are known for their authenticity, diverse flavors, and the use of fresh, seasonal ingredients. Here's a deeper look at some key categories of Italian food products you can explore:

2. Compare Prices

Pasta and Grains: Standard Italian pasta like Barilla or De Cecco costs around \$1.50 to \$3 per 16 oz box, while premium artisanal pasta can go for \$3 to \$7. Risotto rice (Arborio, Carnaroli) generally ranges from \$4 to \$7 per lb, and polenta costs about \$3 to \$6 kg. Cheeses: Parmigiano Reggiano is priced around \$10 to \$18 per lb, while Mozzarella di Bufala typically costs \$7 to \$15 per lb. Other cheeses like Pecorino Romano range from \$8 to \$15 per lb.

The Rules and Process