

Welcome to the David's Italian Market Newsletter!

Here you will find...

David's Italian Events, Specials, and Local News

Specials of the Month

Coupons (show us on your phone or bring in a printed copy)

Recipes



Have An Event That Needs Catering? ...We Can Help!

484-661-1085

Happy April from Everyone here at David's

This section will be about any news we have for you and also a little information about any big Italian Festivities during the month. We hope you enjoy!

Does anyone know why Doves and Eggs are associated with Easter?

Well, in earlier times eggs were eaten to break the fast of Lent as a visible proclamation of the end of abstinence. For good luck and to ensure eternal life. They are an emblem of beginnings and of the seeds of life flowering within a delicate shell. Later on, not until around 1400, did Italians start to dye the eggs. But not with dyes like we have today. They would wrap them in herbs and flowers. Violet petals were used to make purple eggs and onion skins made gold colored eggs. Once chocolate eggs were created people would wrap them in colorful foils and tie them up with bows and ribbons. There were tiny eggs and eggs that were large enough for a child to hug. Chocolate eggs became so extravagant that people would put plane tickets, money, and even diamond rings inside.

Doves are also associated with Easter because doves are a symbol of motherhood. In Sicily, Good Friday is seen as Mary's suffering due to the loss of her Son. So, much in the same way, Easter is less about Jesus' Resurrection and more about Mary reuniting with her Child. And in Sicily many statues depict Mary and Jesus uniting in a hug. Some statues are even made to move, that way during such an emotional moment doves can fly.

Some Sicilian celebrations would get so ornate. There would be wreathes of oranges, lemons, bay leaves, and rosemary. Breads decorated the streets. There were decorated arch ways and even streets blocked off so 2 team could outdo each other with their lavish scene designs.

For your Easter celebrations, we have some delicious Treats for you like, Chocolate Eggs (no prizes inside, unfortunately), Dove Cakes, and Pizzagaina*.

For anyone who doesn't know, Pizzagaina is a savory traditional Italian Easter Pie. It has a thick crust and is filled with delectable Italian meats and cheeses. Just like Nonna makes!

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April



DAVID'S ITALIAN
MARKET

David's Featured Foods

Cucumber Salad

\$4.99/lb

Grilled Chicken Spring Salad

\$8.00

Grilled Chicken Breast, over a bed of lettuce, grape tomatoes, feta cheeses, and a champagne vinaigrette.

Dessert of the Month

Lemon Ricotta Cookie

***Now accepting orders for PIZZAGAINA until April 14. Sold by the slice or as the whole pie. Please call for Pricing.**

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April Combo Deal

Emmaus and Allentown

Pick ANY 2 for \$8.00

- Pint of Soup
- ½ Sandwich
- Small Garden Salad
- 8oz Pasta Salad

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DAVID'S ITALIAN MARKET



Good through 04/01- 04/08

Please visit us at our Emmaus Location to receive 10% off your order!

346 Main St, Emmaus

“On The Triangle”

Ciao!



DAVID'S ITALIAN MARKET



Good through 04/09- 04/16

Please visit us at our Emmaus Location to receive 20% off your order!

346 Main St, Emmaus

“On The Triangle”

Ciao!



DAVID'S ITALIAN MARKET



Good through 04/17- 04/22

Please visit us at our Emmaus Location to receive \$1 off a Hoagie!

346 Main St, Emmaus

“On The Triangle”

Ciao!



DAVID'S ITALIAN MARKET



Good through 04/22- 04/30

Please visit us at our Emmaus Location to receive \$2 off a Hoagie!

346 Main St, Emmaus

“On The Triangle”

Ciao!

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Recipe of the Month

Limoncello Prosecco Punch

- 1/3 Bottle (12oz) of Limoncello
 - 1 Bottle (25oz) of Prosecco
 - 1 Pint Lemon Sorbet
1. Chill Limoncello and Prosecco
 2. Add all 3 ingredients into a bowl or pitcher (preferably fancy 😊)
 3. Top with Lemon Slices and Fresh (or Frozen) Raspberries
 4. ENJOY!

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