

THE ITALIAN KITCHEN STARTER *Checklist*



A simple shopping guide featuring the pantry staples and kitchen tools I use most.

PANTRY STAPLES

- ☐ Extra Virgin Olive Oil
- ☐ San Marzano Tomatoes
- ☐ Tomato Paste
- ☐ Dried Pasta
- ☐ Semolina Flour
- ☐ "00" Flour
- ☐ Polenta
- ☐ Risotto Rice
- ☐ Balsamic Vinegar
- ☐ Cannellini Beans

PANTRY GEMS

- ☐ Castelvetrano Olives
- ☐ Capers
- ☐ Ground Espresso
- ☐ Amaretti Cookies
- ☐ Taralli
- ☐ Nutella
- ☐ Pine Nuts
- ☐ Fennel Seeds

KITCHEN ESSENTIALS

- ☐ Digital Kitchen Scale
- ☐ Chef's Knife
- ☐ Immersion Blender
- ☐ Wooden Spoon
- ☐ Dutch Oven
- ☐ Mesh Strainers
- ☐ Digital Thermometer
- ☐ Microplane
- ☐ Compact Blender
- ☐ Cast Iron Skillet

SPECIALTY TOOLS

- ☐ Pasta Roller
- ☐ Dual Pasta Cutter Wheel
- ☐ Ravioli Mold
- ☐ Gnocchi Board
- ☐ Pasta Pot with Insert
- ☐ Pasta Drying Rack
- ☐ Bench Scraper
- ☐ Moka Pot

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Shopping Tips

- ✓ Look for a harvest date and dark bottle whenever possible.
- ✓ King Arthur and Bob's Red Mill are excellent supermarket flour alternatives.
- ✓ De Cecco and DeLallo are wonderful grocery store pasta options.
- ✓ Start with the staples—your pantry will grow naturally over time!