

Fortinos set to open in Bolton after ?intensive transformation?

The community of Bolton will now be home to the 24th Fortinos store.

Owned by Loblaw Companies, this was originally part of the Zehrs banner but was converted to Fortinos with an intensive transformation which started in October.

Fortinos is known as a best-in-class grocery retailer, which will offer customers an unparalleled shopping experience.

This 60,000 square foot store will offer traditional grocery favourites, international foods and an incredible selection of fresh food, a health food department staffed with Certified Holistic nutritionists, a full-service floral, and so much more ? plus, the exciting new concept of ?eating well made easy? called Pane Fresco.

Meaning ?fresh bread? in Italian, Pane Fresco takes the fresh food shopping experience to an entirely new level. Rooted in Italian traditions, Pane Fresco delivers fresh, authentic, Italian-inspired food created by their team of chefs.

Features of Pane Fresco include:

The Carvery ? featuring Bolton's Best Prime Rib Sandwich. Carved to order whole roast, such as turkey breasts, Certified Angus prime rib and porchetta, fully-cooked individual dinners, baked pastas, 15 side dishes and appetizers, all available to order for private events with 48 hours notice;

Soups and Sandwiches ? 16 signature soups daily, every day, never left over, never reheated. Sandwiches and wraps, all made fresh daily with premium ingredients;

Artisan Breads ? 40 varieties of fresh baked breads and buns, all natural, no preservatives, using traditional methods of natural leavening and the smallest amount of yeast;

Roman Pizzas ? 21 varieties of authentic, handmade, signature pizzas from recipes inspired by a bakery in Rome;

Café;

Sushi;

A retro-style seating area for 100 with free Wi-Fi;

And more.

Store owner Berkan Yagliyurt is looking forward to meeting the community and supporting local area events, schools and organizations such as The Exchange. Supporting the community is an integral part of Berkan's philosophy along with his team and staff.