

Eggplant Varieties

Barbarella

Round Italian heirloom eggplant with soft lavender-purple coloring and exceptionally creamy texture. Mild and delicate flavor makes it perfect for roasting, baking, stuffed eggplant recipes, and classic Italian cooking.

Calliope

Eye-catching striped eggplant with tender skin and sweet, mild flesh. Compact fruits are versatile and easy to cook whole or sliced. Delicious grilled, sautéed, or roasted.

Gaudi

Distinctive striped Italian eggplant with beautiful color variation and creamy interior. Rich flavor and tender texture shine in grilling, pasta dishes, ratatouille, and rustic Mediterranean recipes.

Thanos

A beautiful deep purple Italian-style eggplant with glossy skin and tender flesh. Mild, creamy flavor with very little bitterness. Excellent for grilling, roasting, eggplant parmesan, and Mediterranean dishes.

Violet Delight

Long slender purple eggplant with smooth texture and sweet flavor. Thin skin and minimal seeds make it ideal for quick cooking, stir fries, grilling, and roasted vegetable dishes.