

## EGG PASTA

YOU CAN NOW COMPLEMENT OUR PESTOS WITH OUR  
HANDMADE EGG PASTA:

- EGG TAGLIOLINI
- TRUFFLE EGG TAGLIATELLE
- BLACK INK SQUID TAGLIATELLE

COOKS IN JUST 2 MINUTES.  
MADE WITH 25% TO 35% OF EGGS,  
REAL TRUFFLE AND REAL INK SQUID.  
NO FLAVORING - NO COLORING  
ONLY GOOD STUFF!!

## OUR MISSION

LARA'S CUISINE IS PROUD TO OFFER A GREAT AND GENUINE  
SELECTION OF ITALIAN SPECIALTIES THAT WILL SPOIL YOUR  
TASTE BUDS.

LARA'S CUISINE PRODUCTS ARE MADE EXCLUSIVELY WITH  
FRESH AND NATURAL INGREDIENTS AND NO PRESERVATIVES,  
TO GIVE YOU THE BEST AND HEALTHIEST TASTING  
EXPERIENCE.

*BUON APPETITO!!*

## CONTACT US

### LARA FERRI

LARA@LARASCUISINE.COM  
PH. +1 781 534 8445

### GIUSEPPE DE VINCENZO

GDV@LARASCUISINE.COM  
PH. +1 781 789 5146

### LARA'S CUISINE LLC

DUXBURY, MA 02332

WWW.LARASCUISINE.COM



# KEEP CALM AND HAVE PESTO



WWW.LARASCUISINE.COM



**BASIL PESTO**

- PESTO MUSSELS: STIR 3 TABLESPOONS IN 2 LBS OF WHITE WINE MUSSELS
  - ALSO GREAT WITH STEAMERS, CLAMS OR SHRIMPS
- USE IT WITH MASHED OR BAKED POTATOES INSTEAD OF BUTTER
  - GREAT ON PIZZA, QUESADILLAS OR SANDWICHES
- COMBINE WITH SCRAMBLED EGGS OR OMELETTES FOR BREAKFAST
- PESTO BUTTER (1CUP PESTO + 4 TBSP BUTTER) OVER GRILLED SWORDFISH
- ON A TOAST WITH A SLICE OF MOZZARELLA AND A SLICE OF TOMATO

*WINE PAIRING:* FRANCIACORTA - PINOT GRIGIO - VERMENTINO - VERDICCHIO

**ARTICHOKE PESTO**

- GREAT ON GRILLED SALMON AS WELL AS ON GRILLED VEGETABLES
  - SPREAD ON GRILLED ZUCCHINI THEN ROLLED THEM UP
- MIX WITH BABY SPINACH AND SERVE IT ON CROSTINI OS AS A DIP
  - AS A DIPPING WITH CARROTS OR CELERY
  - ADD IT ON YOUR FAVORITE PASTA OR RAVIOLI

*WINE PAIRING:* FRANCIACORTA - PINOT GRIGIO - PROSECCO - FALANGHINA

**TOMATO PESTO**

- USE IT STRAIGHT ON YOUR FAVORITE PASTA OR RAVIOLI
- MIX IT WITH RICOTTA OR GOAT CHEESE ON CHICKEN BREAST OR PORK CHOPS
  - TRY STIRRING A SPOONFUL INTO SAUTEED VEGETABLES
  - ADD IT TO YOUR SCRAMBLED EGGS OR FRITTATA
- SPREAD IT ON GARLIC BREAD FOR EXTRA FLAVOR. BRUSCHETTA MADE EASY
  - STRAIGHT ON PITA BREAD THEN ADD MOZZARELLA ON TOP
  - COMBINE WITH GREEK YOGHURT FOR A HEALTHY DIP

*WINE PAIRING:* MONTEPULCIANO - CHIANTI - PRIMITIVO - CABERNET

**BLACK OLIVE PESTO**

- ON TOP OF HADDOCK, COD, TILAPIA, HALIBUT FOR GREAT EXTRA FLAVOR
  - EVEN ON CHICKEN AND TURKEY (GRILLED OR SALADS)
  - ON PASTA COMBINED WITH CHOPPED TOMATOES
  - MIX IT WITH MAYONNAISE TO MAKE OLIVE AIOLI
- THIS IT OUT WITH EXTRA VIRGIN OLIVE OIL AS A FLAVOURFUL DIPPING
  - BLEND WITH BUTTER AND RUB ON CORN BEFORE GRILLING

*WINE PAIRING:* RIESLING - PROSECCO - SAUVIGNON - SHIRAZ

**ZUCCHINI CURRY PESTO** DF V NF

- A LIGHT BUT FLAVOURFUL ALTERNATIVE FOR YOU FAVOURITE PASTA
  - USE IT AS A HEALTHY MAYO SUBSTITUTE
- ITS UNIQUE FLAVOR MAKES IT A GREAT MATCH FOR YOUR ETHNIC DISHES
- AWESOME WITH EGG SALADS, CHINCKEN OR TURKEY SALADS/SANDWICH
  - EXCELLENT WHEN COMBINED WITH COUSCOUS OR RICE
- SUPER HEALTHY SPREAD OR DIP FOR YOUR SNACK / SANDWICHES
  - GREAT WITH EGGS IN THE MORNING FOR BREAKFAST

*WINE PAIRING:* FRANCIACORTA - RIESLING - GEWÜRZTRAMINER - PINOT GRIGIO

**PESTO PICCANTE** DF V NF

- SPICE UP YOUR MEAL WITH THIS HOT NEW PESTO
- MIX IT IN YOUR RECIPES SUCH AS PASTA SAUCES, SOUPS, PIZZA, HOT DOGS
  - GREAT WHEN COMBINED WITH CHEESE ON CROSTINI
- MAKE A GREAT SPICY DIP MIXING IT WITH CREAM CHEESE
  - USE IT WITH YOUR TACOS, GAZPACHO OR CHILI

*WINE PAIRING:* MERLOT - CHIANTI - NERO D'AVOLA - FRANCIACORTA

**SPICY SUN DRIED TOMATOES** DF V NF

- A CLASSIC ITALIAN SPECIALTY WITH A NICE KICK AT THE END
- SPREAD ON GRILLED CHEESE OR ADD IT TO YOUR HUMMUS
  - MIX IT IN YOUR SALAD FOR EXTRA FLAVOR
- MAKE A SPECIAL AND SPICY CAPRESE BY ADDING IT ON TOP
  - GREAT FOR PASTA AND RICE SALADS
- ADD IT TO YOUR VEGETABLE SOUP TO ENHANCE FLAVOR
  - SPREAD IT ON CROSTINI OR BREAD AS APPETIZERS

*WINE PAIRING:* CABERNET - PINOT NOIR - PROSECCO - FALANGHINA

**BALSAMIC RED ONIONS** DF V NF

- EXCELLENT ON STEAK, PORK CHOPS, HAMBURGERS AND HOT DOGS
  - ADD A TABLESPOON IN YOUR HUMMUS FOR EXTRA FLAVOR
  - GREAT WITH CREAM OR GOAT CHEESE ON CROSTINI OR ON A FRENCH BAGUETTE
  - ADD IT TO YOUR SPINACH AND FETA SALAD
    - AWESOME ON PIZZA AS WELL

*WINE PAIRING:* CHIANTI - ROSSO DI MONTALCINO - PRIMITIVO - MERLOT

**BALSAMIC SWEET PEPPERS** DF V NF

- MAKE A GREAT RICE, COUS-COUS OR BARLEY SALAD
- EXCELLENT SIDE AND FLAVOR WITH WHITE FISH (SEABASS, COD, TILAPIA)
  - ADDS EXTRA FLAVOR TO YOUR VEGETERIAN MEALS
    - LOVELY ADDITION FOR CHEESE PLATTERS
    - GOOD FINISH WITH GRILLED CHICKEN
  - FANTASTIC WITH HOT DOGS AND HAMBURGERS

*WINE PAIRING:* PINOT NOIR - MERLOT - BARBERA - SAUVIGNON BLANC



DAIRY FREE



VEGAN



NUT FREE

MOREOVER, ALL OUR PRODUCTS ARE NATURALLY MADE WITH:

**NO** TRANS FAT / CHOLESTEROL

**NO** ARTIFICIAL PRESERVATIVES

**NO** GLUTEN INGREDIENTS