

## BASIL PESTO

- PERFECT MATCH WITH ANY LONG OR SHORT PASTA
- 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
- QUICK AND EASY PASTA SALAD JUST ADDING CHOPPED CHERRY TOMATOES
  - 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

- AKA “PIZZA IN A JAR”, MUST TRY IT ON FLAT BREAD WITH MOZZARELLA
  - 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
  - GREAT ON CRAB OR FISH CAKES WHEN MIXED IT WITH MAYONNAISE
- SPREAD IT ON GARLIC BREAD FOR EXTRA FLAVOR. BRUSCHETTA MADE EASY
  - ROCKS WITH MOST GRILLED OR ROASTED MEATTS
  - 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

## PESTO PICCANTE



- 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



- 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



- 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

*WINE PAIRING:* CHIANTI – Rosso Di MONTALCINO – PRIMITIVO – MERLOT

## BALSAMIC SWEET PEPPERS



- 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
    - TASTY 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

