

SHELFTALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers

Masseria Mirogallo

Tomato Sauce with Chili Pepper



Diavolicchi peppers add a spicy spicy kick to *passata* (fresh tomato purée) that has been slowly cooked with extra virgin olive oil until silky.

Uses: Toss with cheese ravioli for a quick dinner. Try pairing with warm polenta and grilled Italian sausages.

Masseria Mirogallo

Tomato Sauce with Sweet Peppers



Passata (fresh tomato purée) is slowly cooked with extra virgin olive oil & the resulting sauce is studded with sweet peppers from Basilicata.

Uses: Add a splash of white wine & use as a braise for chicken thighs (*alla chicken cacciatore*) or to poach eggs.

Masseria Mirogallo

Tomato Sauce with Capers & Olives



Capers, olives, and garlic shine in this gutsy, luscious sauce made from slowly-cooked *passata* (fresh tomato purée) with extra virgin olive oil.

Uses: Use as a sauce for grilled or poached fish. Spread over pizza dough and top with anchovy fillets to make a *pizza napoletana*.

Masseria Mirogallo

Tomato Sauce with Artichokes



Sweet *passata* (fresh tomato purée) is slowly cooked with extra virgin olive oil, then harmoniously blended with pieces of slightly bitter artichoke.

Uses: Spoon over crostini and drizzle with great extra virgin olive oil for a showstopping appetizer. Brush over warmed focaccia.

Masseria Mirogallo

Tomato Sauce with Basil



Fresh, aromatic basil is slowly cooked with *passata* (fresh tomato purée) and extra virgin olive oil to create this deeply flavored, classic sauce.

Uses: Use as a base for minestrone soup. Spoon over meatballs or crispy breaded chicken & top with freshly-grated parmesan.