

SHELFTALKERS

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Manicaretti
Italian Food Importers

Principato di Lucedio Arborio Rice



The most popular Italian rice variety. Its mild nutty flavor and pillowy texture make it extremely versatile.

Uses: Perfect for classic, creamy *risotto*, or rice pudding. Try boiling the rice like pasta and use it as a base for rice salads.

Principato di Lucedio Carnaroli Rice



Known as the "King of Italian Rice" for having long, thick grains. Loved for its *al dente* bite (it's hard to overcook!) and its creaminess.

Uses: Make a velvety *risotto bianco* or use in Sicilian *arancini* (fried stuffed rice balls).

Principato di Lucedio Vialone Nano Rice



Small, round grains that absorb up to twice their weight in liquid. Delicate and moist.

Uses: Commonly paired with flavors of the sea. Try making squid ink risotto, or add to seafood stew.

Principato di Lucedio Venere Black Rice



A hybrid of Chinese black rice and a local Italian variety. Rich nutty flavor and stunning color.

Uses: Make a salad of boiled rice, chopped vegetables, and sautéed shrimp or serve with a shellfish ragù.

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