

# SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

*Manicaretti*  
Italian Food Importers

## AGRUMATO® Lemon

*from Abruzzo, Italy*



A unique condiment made by crushing whole lemons together *with* olives, capturing the fruit's essence in the resulting extra virgin olive oil.

**Uses:** Pair with fresh cheeses like burrata or chèvre. Toss with fettucine and seafood. Mix with chopped herbs to make a dipping sauce.

## AGRUMATO® Blood Orange

*from Abruzzo, Italy*



A unique condiment made by crushing whole blood oranges together *with* olives, capturing the fruit's essence in the resulting extra virgin olive oil.

**Uses:** Drizzle over squash purée. Flavor a grilled salmon or scallops. Use to make an olive oil cake. Serve over vanilla gelato or orange sorbet.

## AGRUMATO® Tangerine

*from Abruzzo, Italy*



A unique condiment made by crushing whole tangerines together *with* olives, capturing the fruit's essence in the resulting extra virgin olive oil.

**Uses:** Drizzle over grilled seafood or toss with bitter chicories. Serve atop vanilla gelato or chocolate mousse.

## AGRUMATO® Citron

*from Abruzzo, Italy*



Citron is an unusual citrus fruit, known for its distinctive thick & fragrant skin. This condiment is made by crushing whole citrons together *with* olives. The resulting extra virgin olive oil is citrusy & subtly herbaceous.

**Uses:** Drizzle over grilled or raw fish. Delicious over gelato and granita.