

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.