

# SHELFTALKER

PRINT AND CUT TO HANG ON YOUR SHELF

*Manicaretti*  
Italian Food Importers

IASA

## **Colatura di Alici - Anchovy Extract** *from Campania, Italy*



Colatura is liquid extracted during the anchovy curing process that is then aged in oak barrels. It is rich with salty, briny, umami flavor. Think of it as Italian fish sauce!

**Uses:** Add a splash to pasta, meat, & veggie dishes. Try tossing spaghetti with colatura, olive oil & pepper flakes.