

# SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

*Manicaretti*  
Italian Food Importers

Marchesi di San Giuliano  
**Organic Sicilian  
Bitter Orange Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with bitter aka Seville oranges. Intense, penetrating, almost spicy flavor and superior texture.

**Enjoy:** Spread on crusty pieces of toast or use in filling a tart. Try mixing with red pepper flakes and vinegar for a chutney to accompany meat!

Marchesi di San Giuliano  
**Organic Sicilian  
Clementine Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with a very juicy variety of seedless mandarin. Vibrant, bittersweet flavor and superior texture.

**Enjoy:** Spoon over yogurt or fresh sheep's milk ricotta. Dilute with a few dashes of sweet dessert wine to make a sauce for panna cotta.

Marchesi di San Giuliano  
**Organic Sicilian  
Lemon Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with just sweet Sicilian lemons and cane sugar. Fresh, tangy flavor and superior texture.

**Enjoy:** Use instead of lemon curd to fill a pie. Spread on flaky croissants and warm scones. Swirl into whipped cream & top meringues.

Marchesi di San Giuliano  
**Organic Sicilian  
Orange Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with Sicilian blood oranges (*arancia rossa*). Balanced sweet, pungent flavor and superior texture.

**Enjoy:** Bake into an orange and chocolate crostata. Spoon on top of gelato. Brush onto roasted pork loin as a glaze.

Marchesi di San Giuliano  
**Organic Sicilian  
Red Grapefruit Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with aromatic Sicilian red grapefruits. Zesty citrus flavor and superior texture with tiny bits of pulp.

**Enjoy:** Swirl into yogurt or oatmeal. Add to a cheese platter to complement soft, creamy cheeses like goat cheese or fresh ricotta.

Marchesi di San Giuliano  
**Organic Sicilian  
Mandarin Marmalade**  
*from Sicily, Italy*



Handcrafted in small batches with Sicilian mandarins, known for their smooth, thick skin. Rich, warm flavor and superior texture.

**Enjoy:** Use in baked goods - add to a scone recipe; fill thumbprint cookies; spoon over slices of polenta cake and top with mascarpone.