EXTRA VIRGIN OLIVE OILS

CANINO D.O.P. FRANTOIO ARCHIBUSACCI VITERBO
Robust and Peppery Olive Oil
Emerald green in color with tones of gold and a flavor reminiscent of wholesome fresh fruit contrasted by a bitter and peppery finish. From the Lazio Region.

CASOLARE FARCHIONI PERUGIA
Fragrant and Fruity Olive Oil
Dark green, with the typical fragrance of freshly pressed olives and a decidedly fruity taste. From the Umbria Region.

FRUCTUS ARDOINO IMPERIA
Dark and Rich Olive Oil
Dark colored, slightly cloudy and boasts a distinctive flavor; can be enjoyed on its own or mixed with a good balsamic vinegar. From the Liguria Region.

VALLI TRAPANESI FARCHIONI D.O.P.
Light Sicilian Olive Oil
Ranging from green to yellow with an intense scent, the taste is fruity with peppery tones and a definite bitter bite. From the Sicilia Region.

COSTANZA BADIA A SETTIMO FIRENZE
Fruity and Peppery Olive Oil
The super-premium oil by which all others are judged; unrivaled for its full, fruity flavor and distinctive peppery finish. From the Toscana Region.

TERRA DI BARI BITONTO D.O.P. DESANTIS
Sweet and Aromatic Olive Oil
Golden-colored with a hint of green and characterized by a fruit-almond aroma and a sweet flavor with a slight almond finish. From the Puglia Region.

INFUSED OILS

AL PEPERONCINO, ORTOLIVIA, GRAPPOLINI
Hot Pepper Olive Oil
Red-tinged and steeped with hot peppers, the Italians from Apulia call it “olio santo” (holy oil). From the Toscana Region.

CARRETTIERE PEPPER
Red Chili Olive Oil
Infused with red chili pepper, versatile and boasts a multi-dimensional flavor. From the Emilia Romagna Region.

GRAPPOLINI AL ROSMARINO
Rosemary Olive Oil
Infused with rosemary, combines the qualities of olive oil with the fragrances, flavors, and colors of citrus oils, herbs, spices, and fresh flowers. From the Toscana Region.

GRAPPOLINI AL BASILICO
Basil Olive Oil
Basil-infused, with a brown color and a persistent fragrance, its flavor is the most firm – a balance between sweet and sour with a rich aromatic bouquet. From the Toscana Region.

BALSAMIC VINEGARS

BALSAMICO DI MODENA SASSO TORINO
Dark and Rich Vinegar
Dark and rich, made from specially selected grapes and heralded as both full-bodied and smooth. From the Piemonte Region.

BALSAMICO DI MODENA MONARI FEDERZONI
Woody and Fruity Vinegar
Matured in oak casks, announces itself with fruity flavor and a distinctive woody tang. From the Emilia Romagna Region.

BALSAMICO DI MODENA ORTALLI MARANELLO
Sweet and Sour Vinegar
Rich and brown with a versatile sweet and sour flavor. From the Emilia Romagna Region.

BALSAMICO DI MODENA PONTI
Intense and Fruity Vinegar
An intense pleasingly vinegary bouquet with hints of strawberry and wild black cherry and a full, round, persistent flavor. From the Emilia Romagna Region.