

Classico

A classic range of intensely flavoured vegetables delicately dressed in seasoned oil. Perfect as a starter with cold meats or cheese and great as an ingredient.



POMODORI SECCHI* 280g

Plump tomatoes dried under the sun and marinated with oregano



POMODORI SECCHI FETTUCCE 280g

Sun dried tomatoes in strips delicately dressed in oil



CARCIOFI* 285g

Tender artichoke quarters marinated with flat-leaf parsley



FUNGHI ALLA BOSCAIOLA 290g

A traditional Italian starter of selected mushrooms with fine herbs



PEPERONATA 290g

A delicious Italian dish of red and yellow peppers cooked with onion and tomato



CARCIOFI INTERI 285g

Tender whole artichokes delicately dressed in oil



FAGIOLATA CON FUNGHI 290g

Creamy Italian beans prepared with mushrooms and onions

Antipasto ...a standing tradition

Every Italian feast always starts with antipasti – quite literally meaning “before the meal”. In Italy antipasti can be served hot or cold and is often presented as a platter selection of fish, sliced meats, cheeses or mixed vegetables, allowing friends and family to tuck in at their leisure. When eating antipasti cold, the most common are small artichokes in oil, funghi in vinegar, anchovies or peppers delicately marinated with herbs and soaked in oil. The options are endless: try serving the Saclà antipasti range alongside Italian hams and salamis, cheeses and breads or use them as an added ingredient to a soup or stew, piled onto toasted ciabatta or served slightly warmed with mozzarella and meats for an authentic Italian starter.



*Also available in 212ml jar