

SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers

Principato di Lucedio Arborio Rice



The most popular Italian rice variety. Its mild nutty flavor and pillowy texture make it extremely versatile.

Uses: Perfect for classic, creamy *risotto*, or rice pudding. Try boiling the rice like pasta and use it as a base for rice salads.

Principato di Lucedio Carnaroli Rice



Known as the "King of Italian Rice" for having long, thick grains. Loved for its *al dente* bite (it's hard to overcook!) and its creaminess.

Uses: Make a velvety *risotto bianco* or use in Sicilian *arancini* (fried stuffed rice balls).

Principato di Lucedio Vialone Nano Rice



Small, round grains that absorb up to twice their weight in liquid. Delicate and moist.

Uses: Commonly paired with flavors of the sea. Try making squid ink risotto, or add to seafood stew.

Principato di Lucedio Black Rice



A hybrid of Chinese black rice and a local Italian variety. Rich nutty flavor and stunning color.

Uses: Make a salad of boiled rice, chopped vegetables, and sautéed shrimp or serve with a shellfish ragù.

Manicaretti Italian Food Importers

5332 College Avenue, Suite 201

Oakland, CA 94618

Visit manicaretti.com for more information

p. **1.800.799.9830** | f. **1.510.655.2034**

email info@manicaretti.com