

# 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 Venere 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 101  
Oakland, CA 94618

Visit [manicaretti.com](http://manicaretti.com) for more information  
p. **1.800.799.9830** | f. **1.510.655.2034**  
email [orders@manicaretti.com](mailto:orders@manicaretti.com)