

*“ A selection of the best recipes of the traditional Italian cuisine, in a line of products where gastronomy and creativeness blend together in perfect harmony. ”*

**1<sup>st</sup> KIT --- 150 --- \$ 47.00 – 50%=\$20.00 Groupon**

**Garlic w/ herbs**

A surprisingly new range of appetizers that let you uncover garlic hidden treasures: unexpected mild aroma (without any aftertaste) and highly digestible cloves that preserve all the healthy properties of garlic (natural anticlotting and detox agent, hypertension reducer). You need to try it to believe it! Perfect to be served with appetizers, together with ham, salami and cheeses or as special ingredient to be added to salads or sauces.

**Queen Olives in brine**

Giant and appetizing green olives ideal for appetizer.

**Zucchini Pesto**

An exclusive Polli recipe that brings the delicate and light taste of zucchini to every type of pasta.

**Spicy Tomato Sauce**

Tomato and chili pepper sauce after a typical Italian recipe. A spicy and distinct flavor for all pasta dishes.

**Artichokes w/ herbs**

Artichokes enriched with fine Italian herbs on oil. Ideal as starter, with salads or a side dish.

**Green Chili Peppers in wine vinegar**

Mild green pepper in wine vinegar. Perfect with tomato salad or chopped and added on chicken, salmon, or risotto.

**Serving suggestions for Pasta:**

*Pour the ready to use Polli condiments directly on the freshly cooked pasta, or for a special dish, pour all the contents of the jar into a pan together with pasta, add a spoonful of hot water and cook for a few minutes. Before serving add a drizzle of extra virgin olive oil. Enjoy your meal.*

*“ A selection of the best recipes of the traditional Italian cuisine, in a line of products where gastronomy and creativeness blend together in perfect harmony. ”*

**2<sup>nd</sup> KIT --- 100 --- \$ 40.16 – 50%=\$20.00 Groupon**

**Queen Olives in Brine**

Giant and appetizing green olives ideal for appetizer.

**Garlic w/ Herbs**

A surprising new appetizer that lets you uncover garlic hidden treasures: unexpected mild aroma and highly digestible cloves that preserve all the healthy properties of garlic. Beautiful to see, delicious to taste. Perfect to be served with appetizer, together with ham, salami and cheeses or as special ingredient to be added to salads or sauces.

**Black Olives Tapenade**

Delicious olive spread excellent for bruschetta and appetizers. Serve on small toasts, add a spoon to your favorite tomato sauce, and pour on freshly cooked spaghetti for an authentic Mediterranean taste.

**Pesto - Basil Sauce**

The classic taste of the best pesto made from fresh basil. Ideal with trenette and linguine pastas.

**Sweet & Sour Peppers**

Peppers harvested in warm Mediterranean lands to guarantee taste and wellness every day.

**Plain Mushrooms in Sunflower Oil**

Small and tasty champignon mushroom in sunflower. Perfect with meat or great on pizza.

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**3<sup>rd</sup> KIT --- 100 --- \$ 47.70 – 50%=\$23.00 Groupon**

**Parmesan Cheese - 24 months aged**

A piece of Parmeggiano-Reggiano aged 24 to 28 months can be used to enrich the flavors of main dishes. Serve it shaved on beef or fish carpaccio or on roast beef with a drop of extra virgin olive oil. Long-aged Parmeggiano-Reggiano can be served with lighter or more structured red wines.

**Tomato Olive Sauce**

All the Italian taste and tradition in a ready to use aromatic sauce range. The “salsa pasta” sauce do not need cooking or heating. Just pour a jar of sauce into a bowl and add a spoonful cooked past, sprinkle with parmesan cheese and serve hot. Spread on toasted bread make an appetising accompaniment to your favorite appetizer.

**Sweet & Sour Onions**

Onions in sweet and sour. Perfect with roast meat, salad, or a side dish.

**Chopped Garlic w/ Chili Peppers**

A surprising new appetizer that lets you uncover garlic hidden trasures: unexpected mild aroma and **higly digestible** cloves that preserve all the healty properties of garlic. Beautiful to see, delicious to taste. A delicate blend to dress with Mediterranean fantasy pasta dishes, salads, and “bruschetta” toasted bread.

**Mixed Vegetables in Sunflower Oil**

This rich and tempting vegetable mix is an exquisite companion of sliced cold meat, cheeses, and meat dishes.

**Plain Mushrooms in Sunflower Oil**

Small and tasty champignon mushroom in sunflower. Perfect with meat or great on pizza.

**Serving suggestions for Pasta:**

***Pour the ready to use Polli condiments directly on the freshly cooked pasta, or for a special dish, pour all the contents of the jar into a pan together with pasta, add a spoonful of hot water and cook for a few minutes. Before serving add a drizzle of extra virgin olive oil. Enjoy your meal.***