

MENU



91020
6/28 oz/cs
Caper Berries with
White Wine Vinegar

Crostini with Artichoke Heart Sauce and Caper Berries

Crostini with Artichoke Heart Sauce and Caper Berries

- 1 Ciabatta Bread
- 2 oz MENU Artichoke Heart Sauce (cold process)
- 2 oz MENU Caper Berries with White Wine Vinegar
- Villa Manodori Rosemary Infused Olive Oil

Crostini with Artichoke Heart Sauce and Caper Berries

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven. Top ciabatta bread with the artichoke heart sauce, garnish with the caper berries with white wine vinegar and thinly sliced salmon, serve.



91021
6/35 oz/cs
Capers in
Salt

Crostini with Porcini Cream and Capers

Crostini with Porcini Cream with Capers

- 1 Ciabatta Bread
- 2 oz MENU Porcini Cream
- 2 oz MENU Capers in Salt
- Villa Manodori Rosemary Infused Olive Oil

Crostini with Porcini Cream with Capers

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven.

Take the capers and wash the salt off and soak overnight in water. Slightly roast the capers at 375° for 2 minutes. Top ciabatta bread with the porcini cream, garnish with the capers and fresh thyme, serve.