VEGETABLE SPECIALTIES

- **Selected vegetables in oil, marinated, or caramelized**
- **Ready to enjoy immediately**
- **Ideal for hot and cold recipes**

NO MSG ADDED

GLUTEN FREE

Serbosco's vegetables are designed to make every dish richer, more colorful, and appetizing. Practical to serve and versatile, they are ideal for appetizers, first courses, main courses, pizza, piadina, gourmet sandwiches, and side dishes, offering all the authentic taste of selected ingredients.

READY-TO-EAT FLAVORS

FOR APPETIZERS AND APERITIF OFFERINGS, CHEESE BOARDS, AND CHARCUTERIE PLATTERS. THESE SPECIALTIES EFFORTLESSLY ADD COLOR, FLAVOR, AND TEXTURE TO ANY RECIPE.

FRESH RECIPES

SUN-DRIED TOMATOES AND SELECTED VEGETABLES ARE PERFECT FOR COLD FIRST COURSES AND PASTA SALADS. A PRACTICAL SOLUTION FOR CREATING ORIGINAL, TASTY, AND INSTANTLY INVITING DISHES.

GOURMET PAIRINGS

PAIRED WITH GRILLED MEAT, FISH, OR VEGETARIAN DISHES, SERBOSCO VEGETABLES COMPLETE EVERY COURSE WITH FLAVOR AND CHARACTER. IDEAL FOR ADDING A NATURAL AND REFINED TOUCH.

RICH PIZZA

SLICED MUSHROOMS IN OIL, CARAMELIZED ONIONS, AND SUN-DRIED TOMATOES ARE IDEAL FOR CREATING GOURMET PIZZA WITH AN INTENSE TASTE. PERFECT DURING BAKING OR AS A FINISHING TOUCH, THEY ENHANCE EVERY TOPPING COMBINATION.

COLORFUL FILLINGS

MARINATED RED CABBAGE, CARAMELIZED ONIONS, AND SUN-DRIED TOMATOES ADD COLOR, CRUNCHINESS, AND AN EASILY RECOGNIZABLE FLAVOR. SERBOSCO'S VEGETABLES ARE PERFECT FOR BURGERS, SANDWICHES, AND FOCACCIA.

DELICIOUS COMBINATIONS

CHEESES, VEGETABLES, AND PLANT-BASED SPECIALTIES PAIR TOGETHER IN A SIMPLE AND CREATIVE WAY. IDEAL FOR PLATTERS, SIDE DISHES, AND SHARING PLATES, THEY ADD VARIETY, COLOR, AND FLAVOR.

DISCOVER ALL PRODUCTS IN THE **VEGETABLE SPECIALTIES LINE**

www.serbosco.it

CARAMELIZED ONIONS, MARINATED RED CABBAGE, CARAMELIZED RED ONIONS, SUN-DRIED CHERRY TOMATOES, SLICED PORCINI MUSHROOMS IN OIL.

*RECOMMENDED PRODUCT DOSAGE FOR A 1/1 CAN. CONSUMPTION MAY VARY BASED ON USE.