



AMPHORA NUEVA

We have put together an amazing list of pairings to choose from. Please call 925-310-4681 to place an order and you can pick up at our Lafayette Store, 7 Fiesta Lane. 20% of sales will go to St. Perpetua School for orders placed Friday, November 13th thru Monday, November 16th. You must mention St. Perpetua School for the donation to be counted.



Option 1: Sicilian Lemon White Balsamic pairs Milanese Gremolata Olive Oil for a classic vinaigrette. Gremolata is a mix of garlic, mint, parsley and lemon zest.



Option 3: Peach White Balsamic and Basil Olive Oil a signature Amphora dressing-a little bit of summer year-round. Basil oil is great for dipping and drizzling on pasta.



Option 2: Cranberry Pear White Balsamic and Blood Orange Olive Oil. Here is a go-to fall/holiday salad dressing. Cranberry Pear is great with sparkling water for a spritzer or cocktail.



Option 4: Fig Dark Balsamic and Rosemary Olive. Fig is delicious with grilled meats, cheeses and dark leafy green salads. Rosemary with shrimp, halibut, roasted chicken and potatoes.



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Option 5: Elderflower White Balsamic with Basil Olive Oil. Here is a light dressing and goes year-round with any type of greens. Elderflower is also fun with gin cocktails or spritzers.



Option 7: Truffle oil. decadent with popcorn, mashed potatoes, eggs, pasta



Option 6: Traditional Dark Balsamic with Cobrançosa Olive Oil- two classics. Great for salads, dipping and finishing.



Option 8: Honey Ginger White Balsamic pairs with Persian Lime Olive Oil for an Asian inspired dressing. Honey Ginger is fantastic with our Toasted Sesame Oil for a Chinese Chicken Salad dressing. Persian Lime is also wonderful with mahi and shrimp. Southwest fish and

chicken bowls.