



New & Noteworthy! DECEMBER



P.G. Molinari is a name that has meant excellence in Italian salame and sausage for over 100 years. Founded in 1896, Molinari & Sons has carried on the traditional Italian art of sausage-making in the cool climate of San Francisco. Through four generations, the Molinari family has provided Americans with the finest in salames and Italian sausages of all types. As a family-owned business, P.G. Molinari and Sons continues the tradition of quality products and service.

We at Accardi are happy to be carrying this excellent line!

Molinari Specialty Meats

- EMF Finocchiona 7/4lb
- EMP Pancetta 2/5lb
- EMSP Salame, Paper Wrap 24/15oz
- EMST Salame Toscano 5/4lb
- EMSS Sopressata in Net 7/4lb
- EMSP3 Italian Style Dry Salame 4/4lb
- EMSC Calabrese Salame 6/2lb
- EMDSC Dry Salame on String 4x10/8oz
- EMSF French Style Dry Salame 6/2lb
- EMSH Hot Salame in Net 7/4lb
- EMSHC Hot Salame on String 4x10/8oz
- EMSD Salame Paper in Display 10/13oz
- EMSSC Sopressata on String 4x10/8oz



John Accardi & Sons, Inc.
781-391-2400 www.accardifoods.com

New Harvest Means Novello Extra Virgin Olive Oil!

The Italian olive harvest occurs between the end of October and the beginning of November. At this time the olive mills reopen their doors and the start of the olive pressing creates a festive celebration. Novello, which means new, is the name given to this first oil of the season. This tradition has been repeated annually at every Italian olive mill since the year 600! That's tradition!!

Limited Edition
COLAVITA
Novello Extra Virgin Olive Oil



Colavita Novello Extra Virgin Olive Oil
A unique brilliance in flavor, appearance and aroma. The olives that are crushed for Colavita Novello Extra Virgin Olive Oil have not reached their full maturity and carry with them all the fragrance and strength of the fruit. The taste, mildly spicy and slightly bitter, leaves a robust and lingering flavor in the mouth. Novello is unfiltered.

OCCN1 6/1lt

FRANTOIA Novello Extra Virgin Olive Oil



ORIGINATING FROM ITALIAN PROVINCES OF PALMERO, AGREGENTO, AND TRAPANI, THIS DENSE, UNFILTERED OIL HAS A FULL BODIED FLAVOR WITH A FINAL FRUITY HINT. THE FIRST PRESSING OF THE FRANTOIO OIL-- WHICH IS CALLED NOVELLO

OF34N 12/1lt