

PERFECT PARTNER FOR
YOUR ARTISANAL
CHEESE SELECTIONS!

Fig & Marsala Sauce Salsafichi



Fig & Marsala Sauce by MENU is prepared with deep, smoky marsala wine and fresh, sweet figs. Also called Salsa Fichi, the balance of sweet and sour flavors will enhance anything it's added to. MENU simmers their all natural sauce down to a confit-like consistency with a mellow sweet flavor and a succulent aroma.

Application: Add a layer of Fig & Marsala Sauce to a pizza crust in place of marinara sauce, and top with cipolline onions and prosciutto. Use as a glaze for meat dishes or roasted vegetables. Pair with mature cheeses like Grana Padano or Asiago, and fresh types like Ricotta and Mascarpone as well as any Italian charcuterie.

Item: #- %\$\$+
Pack: * #&+ 'cn

Swiss Chalet
FINE FOODS