



**CASA DI LISIO** | Lucy and Lou DiLisio started making their Sauce Provençal and Pesto Sauce in their own home back in 1973. High end specialty stores like Balducci's and Dean & DeLuca carried them, so faithful were they in flavor to homemade. Still in business nearly 40 years later, and with numerous gold medal awards and American Culinary Federation Gold Certification under their belt, Casa di Lisio is busier than ever.

Their sauces are all-natural, made with the finest ingredients and have no added salt. They are made 52 weeks a year in small quantities and frozen immediately to preserve their delicate, unique flavor and consistency.

All are packed 2, 32 oz. frozen containers that will keep frozen 18 months and keep refrigerated 2 weeks. Casa di Lisio sauces are also perfect for repacking and private labeling for retail establishments.



**SAUCE8 CASA DI LISIO PESTO SAUCE 2/32 OZ TUB**

The bright green of their Basil Pesto jumps out as you, so vivid are the fresh basil leaves. They use genuine imported Pecorino Romano cheese, fresh garlic, olive oil and spices – all of which come through in the well-balanced, authentic flavor.

**SAUCE8A CASA DI LISIO SUNDRIED TOMATO PESTO SAUCE 2/32 OZ TUB**

The Sundried Tomato Pesto is a vegan blend flavored with white wine, fresh garlic and fresh basil and enjoys the same applications as the other flavors.

**SAUCE8B CASA DI LISIO FIRE ROASTED RED PEPPER PESTO SAUCE 2/32 OZ TUB**

The Fire Roasted Red Pepper Pesto is a vegan sauce made with roasted red peppers, sun dried roasted red peppers, fresh basil, olive oil, white wine, garlic, Jalapeno, and other spices. In addition to a zesty pasta sauce, you can use it as a topping for grilled vegetables, fish and chicken, to spoon on bruschetta or mix with sour cream as a chip dip.

**SAUCE8C CASA DI LISIO PESTO SAUCE (NO NUTS) 2/32 OZ TUB**

The consistency of this pesto is very rich and can be thinned out with chicken stock or a little cream. It also makes a wonderful panini spread or pizza topping.



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