

Metropolitan & DIVINA[®]

RESPONSIBLY-GROWN &
TRADITIONALLY-PREPARED

DIVINA[®]



ANTIPASTA



Cherry Peppers Stuffed With Prosciutto & Cheese

Our pickled, crunchy, cherry peppers are seeded and stuffed by hand with lean prosciutto or salami and firm, sharp provolone. These treats have the highest meat content of any meat stuffed pepper on the market. Our stuffed cherry peppers are favorites for salad bars, deli cases and antipasti platters.

#20861, 2/7.5 lb. Plastic Pail



Roasted Tomatoes in Oil

Picked at the peak of ripeness, our tomatoes are slow-roasted for hours to luscious, caramelized perfection and packed in a delicate marinade. Use DIVINA Roasted Tomatoes to enhance about any recipe that calls for fresh, roasted, or sundried tomatoes or enjoy on their own.

#20728, 2/4 lb. Plastic Jars



Peppadew Peppers Whole

Piquante Peppers from South Africa are being savored by discerning palates around the world, in the U.S., Britain, Europe, Canada and as far away as Australia. Delicious in toasted cheese sandwiches, on salads, in dips- on absolutely everything. Kosher Certified.

#20853, 2/105 oz. Cans

New!



Grilled Artichoke Halves

You can taste the smoky flavor of the grill on these tender and meaty sliced artichoke hearts. Delicate and robust all at once, they make a perfect companion to roasted meats.

#20918, 6/4 lb. Cans



Stuffed Grape Leaves (Dolmas)

Exquisite combination of rice, sweet onions, dill and mint with a burst of lemon wrapped by hand in early harvest Sultana grape leaves.

#20851, 6/4.4 lb. Cans



Roasted Red Peppers

Picked only when fully ripe, our peppers are big, bright red and beautiful. We use the prized "florin" pepper, known to be especially sweet and meaty, grown on 250 lush acres of land in the fertile plains along the Nestos River in Northern Greece.

#20925, 3/5.75 lb. Cans



Roasted Yellow Peppers

Whole Florina varietal peppers, sweeter and meatier than bell peppers. An indispensable ingredient, they bring bright color and flavor to any dish.

#20928, 3/5.75 lb. Cans

New!



Gigandes Beans in Vinaigrette

Gigandes beans, named for their massive size, are a knockout ingredient in salads or pastas. Plump and creamy, they're marinated in a tangy vinaigrette with red pepper strips and aromatic herbs.

#20898, 6/4.4 lb. Cans

S T I



Spicy Greek Garden Medley

Assortment of carrots, cauliflower, celery, sweet red pepper and spicy jalapeno, with pitted Greek Olives. Marinated in rich herbs and sunflower oil.

#20933, 2/5 lb. Bags



Cornichons

Always fresh packed, DIVINA cornichons (French for gherkins) are made according to a traditional French recipe using the finest gherkins, vinegar and spices. They are bright, crunchy and delicious! The classic accompaniment to pates or as an essential ingredient in salad sandwiches (such as tuna, chicken or egg salad.)

#20859, 3/4.7 lb. Cans



Balsamic Cipolline Onions

Cannone Cipolline are the renowned "Borettane" onion variety, grown along the Po River in the Verona region of Italy. Round and flat, they are sweet, crunchy and addictive. Add variety and excitement to your olive and antipasti bars.

#20856, 6/3.53 lb. Cans



Cocktail Olives Green Pitted

The Olive: Large Halkidiki olive with a distinctive point. Region: Mt. Athos, on the Halkidiki Peninsula.

Taste Notes: Fresh herbal aroma, meaty texture and smooth buttery finish.

Uses: Ideal with Fresh goat cheese, salads, grilled vegetables, tabbouleh, pasta, and martinis.

#20842, 2/2.75 lb. Plastic Jars



Greek Mixed Olives Pitted

The Olive: A visually appealing mix of our most prized olive varieties. Region: Various regions in Greece.

Taste Notes: A delightful medley of textures and flavors, from sharp and meaty to voluptuously soft & fruity.

Uses: An irresistible appetizer. The easiest way to finish pasta, rice, or couscous dishes. Known to chefs as "The Great Labor Saver".

#20841, 2/51b. Bags



Italian Mixed Olives Pitted

Italian cuisine staples make up this blend - authentic Italian varieties, aromatic herbs, whole garlic cloves and sweet red and yellow peppers. The flavor profile is sweet, garlicky and savory with a touch of salt from naturally cured olives. Ideal as a table olive or welcome plate, as well as an ingredient in recipes, especially pasta.

#20858, 15.4 lb. Plastic Pail

O

L

I

V

E

S



Kalamata Olives Pitted

The Olive: The most famous olive from Greece, unmistakable almond shape, pointed tip and deep purple color. Picked ripe and cured in a real wine vinegar brine. **Region:** Pelopponese Peninsular.

Taste Notes: Aromatic, full-bodied & firm, with a smoky wine-infused snap.

Uses: The classic olive for Greek salads, olive bread, pizza, pasta sauces, or any hearty fare.

#20840, 2/51b. Bags



Castelvetrano Olives Pitted

The Olive: Naturally bright green with a crisp texture.

Region: Sicily. **Taste Notes:** Mild, notes of artichoke.

Uses: Perfect as an appetizer and table olive.

#20846, 9.1 lb. Plastic Pail

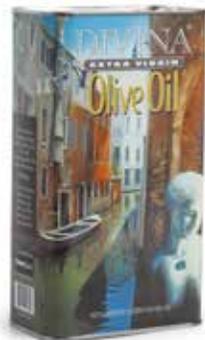
OLIVE OIL



Renieris Estate Extra Virgin Olive Oil

Made from Koroneiki olives, Renieris Estate Olive Oil is grown and pressed on a small family estate in Greece. Fruity & peppery with a quality reminiscent of arugula, the quintessential oil for dipping, dressing & drizzling.

#20371, 6/500ml glass bottles



DIVINA Extra Virgin Olive Oil

Made from the first cold pressing of sun drenched olives, this is the only Extra Virgin Oil worthy of the DIVINA name.

#20368, 613 L can



Olivista Extra Virgin Olive Oil

Pressed from a mix of California grown Arbeauin, Arbosana & Koreneiki olives. Olivista Olive Oil has a delicate, sweet profile & buttery texture. With it's low smoke point, it is able to be used in high heat cooking.

#20363, 2.5 gal Bag in a Box

