

# Antonio Carlo

GOURMET SAUCES



My homemade all purpose marinara sauce is made the same way my Nona made it three generations ago. There is a reason it has stood the test of time and we've never considered compromising her old classic recipe. By using only the freshest, organic ingredients like vine-ripened plum tomatoes, fresh olive oil and slowly simmering them with tasty herbs and spices there is absolutely no room for preservatives, added sugars or anything artificial. Besides, why would we want to ruin that authentic Italian flavor?

It is fabulous with just about anything. Traditionally it is great over pasta but just as delicious with seafood, chicken, veal, pork, grilled vegetables, homemade pizza and even as a dipping sauce.

