

Calandra's Olio Extra Vergine Di Oliva

From the same family who brought you Calandra's famous breads, pastries and restaurants, (Cucina Calandra and Calandra's Mediterranean Grill), the Calandra's would like to introduce to you their newest venture "Olio Extra Vergine Di Oliva." Our extra virgin olive oil is produced on a small farm in a quiet Sicilian Village, in "The Calandra Family's" own area of origin. The oil is made from only the finest home grown and hand picked olives, especially for Calandra and its valued customers.

The very best olive oils come from small producers who have complete control over their orchard; the harvesting of the fruit, the pressing of our olives. Our flavorful oil adds a unique taste to any pasta dish, sauces, pizza, grilled meats, vegetables and roasts. It is the secret ingredient that gives food its unique fragrance and zest. Olio Calandra has an incredible flavor and richness that greatly enhances and compliments any meal and is equally delicious when enjoyed on its own, drizzled on a slice of warm Calandra Bread with cheese and a glass of Vino Calandra.

Unmatched for freshness and flavor, The Calandra Family guarantees its product to be 100% authentic Italian olive oil and properly labeled - a true Italian product.

Our Extra Virgin Olive Oil is available filtered and unfiltered, and is sold retail in our restaurants, bakeries and at Calandra's Italian Village due to open in Spring 2008.