

THE *Southern* PASTA COMPANY

Olive Oils

Green Arbequina

The flavor has both the green apple and ripe apple characteristics, but also the nutty, buttery, and tropical fruit flavors expected in a Green Arbequina oil.

Picual

The aroma of this oil has that wonderful herbaciousness of green Picual. It is a medium-robust oil that is nicely balanced with intensive fruitiness medium bitterness, and medium pungency.

Tuscan Herb

This classic infused olive oil is great for everyday use but especially delicious when drizzled on grilled vegetables, pizza, or pasta. Top notes of dried basil, marjoram, garlic, oregano, thyme, rosemary, and crushed red pepper create a flavor explosion that is both balanced and harmonious.



Garlic

This infused olive oil is the perfect example of a versatile culinary oil adding robust and assertive garlic flavor wherever garlic is required.

Pesto

Our Pesto Infused Extra Virgin Olive Oil is jam packed with the flavors of fresh basil, parmesan cheese, and a touch of garlic. It's perfect for pasta (or zoodles!), drizzled on a homemade foccacia, white pizza, caprese salad, grilled eggplant, or even just as a snack for bread dipping.

Savory Butter

The perfect alternative to butter! This extra virgin olive oil has all the smooth, silky flavor of butter without dairy, making this a great option for vegan dishes or for anyone looking for a healthier substitute for butter.

Italian Lemon

The clean body and perfect condition of oil extracted from fresh Italian lemons creates an exceptionally versatile olive oil fusion that works beautifully on fresh pasta, grilled fish, roasted vegetables, and salads.

Toasted Sesame Seed Oil

Sesame seeds are an excellent source of antioxidants and are extremely rich in beneficial minerals and vitamins. Its smooth yet permeable flavor makes it perfect for marinating meats and veggies, but your wont want to stop there. Combine it with honey ginger vinegar for an amazing flavor twist.

Balsamic Vinegars

Traditional 18 Year Style

Crafted in Modena, Italy and inspired by rare lots of 18 Year Balsamico Tradizionale di Reggio Emilia, our Traditional 18 Year Style dark balsamic has everything you would expect in a world-class balsamic: the perfect balance and structure of sweet and sour, notes of prune and caramel with a creamy texture.

Honey Ginger

The dynamic fusion of honey and giner has perfectly well-balanced saory and sweet flavors. From salads to noodles, to stir-frys, any Asian inspired dish can benefit from this vinegar.

Italian Herbs of Naples

Dried Neapolitan herbs playfully mingle with our bright, fruity, and complex Traditional 18 Year Style Balsamic base. It boasts the versatility to go from vinaigrettes for simple salads to marinades for meats and vegetables, to homemade chutneys for cheese and salami plates.

Cilantro Garlic

The intense aroma and flavor of freshly chopped cilantro is kissed by a gentle touch of roasted garlic in this sublime savory white balsamic. Works well with salsas, guacamole, and other Mexican style dishes.

