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Pesto Diva

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Pesto and Tapenade Menu

Pesto weekly availability subject to change and All pesto and tapenade are gluten free

Pesto

Artichoke Cashew

Cashews and sweet Artichoke Hearts, with only a touch of “heat” as a surprise.

Classico

Fragrant Genovese Basil, garlic cloves and Reggiano Parmesano, finished business!

Arugula

Arugula Peppery and nutty, reminding me of memories of my grandfather in his garden.

Vegan

Nutritious, nutty and dairy free, a dash of extra virgin olive oil to completion.

Sun Dried Tomato

Plump Roma tomatoes picked ripe to dry in the sun incorporated into my Classico Pesto

Holiday Pesto Special Order

Portobello Hazelnut

Earthy Portobello mushrooms and Hazelnuts equals total decadence truffle tasting and my personal favorite.

Caper Hazelnut

Start your day with a schemer of salty caper and hazelnut pesto on your favorite bagel or grilled fish.

Pistachio

Sweet pistachio nuggets swimming in creamy basil Reggiano Parmesano bath

Red Pepper Almond

Charred red bell peppers and almonds paired.

Tapenades

Classic Tapenade

With shades of France piquant capers, anchovy fillets and kalamata olives.

Classic Tapenade w/ Peppers

Turn on the heat! Manzanillo olives, fiery habanero peppers and walnuts. You'll feel the kick you in 2 days.

If you have any questions about any of my pesto and tapenade sauces please give me a call 407-506-3895 or email me @ pestodiva66@gmail.com Anna Marie Mele