



# RADICCHIO & CHICORY

*“Bitter is Better”*



## **BIANCO** *Radicchio*

Pale in color with a surprising sweetness, this radicchio is so mild in flavor that Italian farmers are known to snack on it raw in the field while harvesting. Use organic Bianco in place of Romaine for a Northwest grown salad base.



## **CASTELFRANCO** *Radicchio*

Tender enough to eat raw, organic Castelfranco is ideal for a hearty winter salad. Though mild, it retains a touch of the sharpness typical of radicchio, which can be balanced perfectly by adding olive oil, cheese or meat.



## **CHIOGGIA** *Radicchio*

Fans of robust flavor will love organic Chioggia! This classic variety tends to be a bit more bitter than other radicchios. It's fantastic on the grill, paired with fruit, nuts and cheese or finely chopped in a fresh salad.



## **COSTAROSSA** *Radicchio*

The heart-shaped heads of this variety feature purple ribs that make organic Costarossa hard to forget. Delicious raw, also try roasting or sauteing this radicchio as a base for a warm, wintry salad.



## **LUSIA** *Radicchio*

Less dense than other radicchios, organic Lusia's texture resembles lettuce but with a distinctively sharp flavor. With green outer leaves that fade to a red-speckled buttery yellow interior, Lusia lends a pop of lovely color to salads and is great grilled!



## **PUNTARELLA** *Chicory*

With a peppery flavor and unique shape, organic Puntarella is a standout in the chicory family. Crispy and crunchy, its texture is similar to celery with undertones of fennel in flavor. Fantastic raw in salads and crudites, chop up Puntarella and soak it in ice water to mellow its flavor.



## **ROSALBA** *Radicchio*

The lovely hue of this variety is showstopping. Perhaps a pink salad is just the trick to brighten up shorter, wintry days! Tender and mild in flavor, organic Rosalba is the perfect pick for adding excitement to seasonal salads.





## **SUGARLOAF** *Radicchio*

Long and slim with a shape reminiscent of Romaine lettuce, organic Sugarloaf makes an outstanding chicory Caesar salad. When sliced in half lengthwise, it grills up perfectly with just a touch of olive oil and salt.



## **TREVISO** *Radicchio*

The dramatic contrast of burgundy leaves with white ribs looks stunning on the plate! Mild and earthy, organic Treviso's structured leaves are ideal for scooping up dips, grilling or diced for fresh eating.



## **VARIEGATED** **CHIOGGIA** *Radicchio*

Crunchy and robust with a satisfyingly bitter flavor, Variegated Chioggia features a round head of light green leaves speckled with bright magenta. Delicious in both raw or cooked preparations.