



# Radicchio

Contact your local supplier to order our finest Italian specialties.



## About Radicchio

**Available:** Year Round

**Also known as:** Chicory, Radicchio di Chioggia

**Characteristics:** Radicchio di Chioggia is the traditional round variety of radicchio. It is deep red in color that add an eye catching color to any dish. The bitter flavor profile complements a variety of salad dressings, cheeses, and meats. Radicchio is a very versatile chicory and can be added fresh in salads, grilled, or sautéed.

### Preparation Suggestions

Round heads can be torn and used the same as any other salad green. (Radicchio is especially nice finished with some shaved Parmigiano-Reggiano.) The longer heads tend to be more bitter, but they turn almost caramel sweet when grilled until soft and dressed with olive oil and vinegar.

### Storage/Shelf-Life

Keep radicchio refrigerated in a tightly sealed plastic bag. It'll last at least a week.

Style / Case	Case / Pallet	Case Cube	Ti	Hi	Net Weight
Radicchio 9 ct*	204	12 x 12.5 x 5.5"	12	17	7.5 lbs
Radicchio 12 ct*	160	16 x 12 x 5.5"	10	16	10 lbs
Radicchio 30 lb bulk	42	20 x 13 x 12.5"	7	6	30 lbs
Organic Radicchio 12 ct*	128	18 x 12.8 x 5.25"	8	16	10 lbs
Organic Radicchio 30 lb bulk	42	20 x 13 x 13"	7	6	30 lbs

\* UPC options