



Treviso

Contact your local supplier to order our finest Italian specialties.



About Treviso

Available: Year Round

Also known as: Radicchio di Treviso

Characteristics: Treviso is a variety of radicchio chicory. Treviso resembles Romaine lettuce or overgrown Belgian Endive. Its long, compact leaves are deep in color with bright white veins. It has all the nutrients of regular lettuce, but the slightly bitter compounds of Treviso also mean it's higher in antioxidants. This chicory adds wonderful depth of flavor to everything from salads to pasta to a braise. Pair roasted Treviso and garlic with a white Burgundy like Chardonnay.

Preparation Suggestions

Always rinse your produce under cool water before using. Treviso can be eaten raw with just a bit of olive oil and salt, as well as mixed into salads by being torn or sliced width-wise like Romaine lettuce. You may also see it on menus grilled or roasted, or combined into other dishes such as risotto. Red meats pair well with roasted Treviso and garlic.

Storage/Shelf-Life

Keep Treviso refrigerated in a crisper or in a sealed plastic bag. It should last up to a week.

Style / Case	Case / Pallet	Case Cube	Ti	Hi	Net Weight
Treviso 12 ct*	160	16 x 12 x 5.5"	10	16	10
Organic Treviso 12 ct*	128	18 x 12.8 x 5.25"	8	16	10

* UPC options