

# Gelato Junction proudly serves the highest quality Balsamic Vinegars and Olive Oils provided locally by Sprigs & Sprouts

## EXTRA VIRGIN OLIVE OILS

- BLOOD ORANGE OLIVE OIL
- ITALIAN HERB OLIVE OIL
- JALAPENO OLIVE OIL
- PERSIAN LIME OLIVE OIL
- PORTOBELLO & GARLIC OLIVE OIL
- ROASTED CHILI & GARLIC OLIVE OIL
- ROASTED GARLIC OLIVE OIL
- SUN-DRIED TOMATO & PARMESAN GARLIC
- TOASTED SESAME OIL
- ZESTY ONION OLIVE OIL
- CHIPOTLE OLIVE OIL
- MEYER LEMON OLIVE OIL

### **\* 12 Year Old Light Balsamics**

A crisp, light, sweet, and fruity balsamic, with an artful balance of acidity. Especially flavorful in salad dressings and light sauces for fish and seafood. Pairs beautifully with the Fresh Pressed Fruit EVOOs or with a sweeter Single Varietal EVOO.

### **\* 18 Year Old Dark Balsamics**

Sweet, rich taste with complex flavor characteristics. Used for Salads, soups, fruits, meats and bread. A great marinade, or drizzle on vanilla ice cream and strawberries. Perfect Pairings W/EVOO: Tuscan Herb, Garlic, Basil, Herbs de Provence, or Milanese Gremolata.



## 12-YEAR OLD WHITE BALSAMICS

- 12-YEAR WHITE BALSAMIC
- WHITE COCONUT LIME BALSAMIC
- WHITE JALAPENO LIME BALSAMIC
- WHITE LEMON
- WHITE PEACH BALSAMIC
- WHITE PINEAPPLE BALSAMIC
- WHITE SESAME GINGER BALSAMIC
- WHITE STRAWBERRY PEACH BALSAMIC

## 18 YEAR OLD DARK BALSAMICS

- BACANUT BALSAMIC (BANANA/CARMEL WALNUT)
- BLUEBERRY BALSAMIC
- CHILI BALSAMIC
- CHOCOLATE BALSAMIC
- CHOCOLATE CHERRY BALSAMIC
- CHOCOLATE MANDARIN BALSAMIC
- CHOCOLATE RASPBERRY BALSAMIC
- CINNAMON PEAR BALSAMIC
- ESPRESSO BALSAMIC
- FIG BALSAMIC
- GARLIC CILANTRO BALSAMIC
- LEMON BALSAMIC
- MANDARIN ORANGE BALSAMIC
- RASPBERRY BALSAMIC
- TANGERINE BALSAMIC
- TRADITIONAL BALSAMIC
- VANILLA ORANGE BALSAMIC