

Product Code	Product Description	Pack Size
1801F	BASIL Pesto	3 / 30 oz
1982F		6 / 30 oz
1981I		4 / 9.5 lb
1996I		38 lb pail
1856F	LIGURIAN Basil Pesto <i>Made with olive oil & pine nuts</i>	3 / 30 oz
1800F	DRIED TOMATO & GARLIC Pesto	3 / 30 oz
1769I		4 / 9.5 lb
1804F	SOUTHWEST CHIPOTLE Pesto	3 / 30 oz
1802F	ROASTED RED BELL PEPPER Pesto	3 / 30 oz
1806F	CILANTRO Pesto	3 / 30 oz
1852F	ARTICHOKE Pesto	3 / 30 oz
1853F	MUSHROOM Sauce	3 / 30 oz
1782F	WHITE Sauce	2 / 60 oz
1807F	ROASTED GARLIC Pesto	3 / 30 oz
ORGANIC PESTO		
1857F	ORGANIC BASIL Pesto	3 / 30 oz
1858F	ORGANIC DRIED TOMATO & GARLIC Pesto	3 / 30 oz
NEW FOR 2008!		
1808F	MEDITERRANEAN Pesto	3 / 30 oz
1809F	ANCHO CHILI Pesto	3 / 30 oz
COMING SOON – ALFREDO SAUCE		

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 Spec sheets available on request and
 on our website. Ask for a pack
 of 7-oz samples.

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30-oz tub, frozen

Americans
 now eat

PIZZA

at an
 average rate
 of more than

350

SLICES PER SECOND

Give them all the variety
 they want with

ARMANINO
 BRAND
PESTOS & SAUCES

THE BERKELEY

Basil Pesto Pizza with Prosciutto & Arugula

12" pizza crust
5 oz Armanino Basil Pesto
1 cup mozzarella
8 oz thinly sliced prosciutto
1 cup chopped arugula

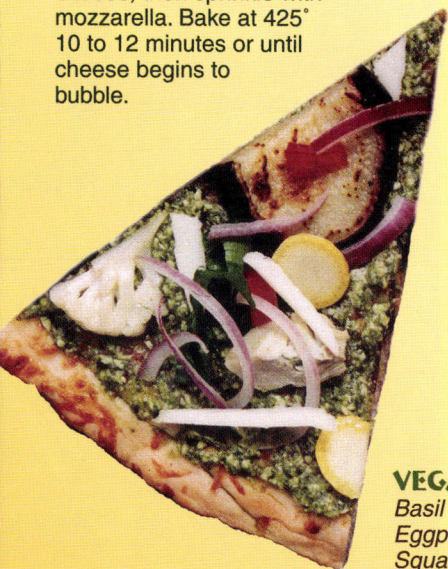
Spread Armanino Basil Pesto on crust. Sprinkle with cheese and top with prosciutto. Bake at 425° 8 to 10 minutes to melt cheese. Add chopped arugula and bake another 2 minutes.

THE SONOMA

Basil Pesto Pizza with Eggplant & Goat Cheese

12" pizza crust
4 oz Armanino Basil Pesto
4 medium Japanese eggplants, thinly sliced
1/4 cup olive oil
1 cup mozzarella
12 oz plum tomatoes, halved and seeded
4 oz crumbled goat cheese

Brush eggplant slices on both sides with olive oil and broil until tender. Spread Armanino Basil Pesto on crust. Top with eggplant slices, sliced tomatoes and goat cheese, then sprinkle with mozzarella. Bake at 425° 10 to 12 minutes or until cheese begins to bubble.



THE CASTROVILLE

Basil Pesto Pizza with Artichokes

12" pizza crust
5 oz Armanino Basil Pesto
1 cup shredded cheese blend
6 oz canned artichokes, drained and sliced

Spread Armanino Basil Pesto evenly on crust. Sprinkle cheese evenly over pesto. Top with artichokes. Bake at 425° 10 to 12 minutes or until cheese is melted.

EAST WEST

Dried Tomato & Garlic Pizza with an Oriental touch

12" pizza crust
3 oz Armanino Dried Tomato & Garlic Pesto
1 tsp ground fresh ginger
2 oz shredded roast pork
2 oz finely chopped onion
2 oz finely diced green pepper
1 tsp cinnamon sugar
4 oz shredded mozzarella

Mix Armanino Dried Tomato & Garlic Pesto with ginger and spread on crust. Top with pork, onion and pepper. Mix cinnamon sugar with cheese and sprinkle over pizza. Bake 12-15 minutes.

NORTH BEACH

Dried Tomato & Garlic Pizza with Italian Sausage

12" pizza crust
5 oz Armanino Dried Tomato & Garlic Pesto
1 cup shredded cheese blend
2 oz sliced black olives
3 oz precooked Italian sausage crumbles

Spread Armanino Dried Tomato & Garlic Pesto evenly on crust. Top with sausage and olives and sprinkle cheese over all. Bake at 425° until cheese is melted.

VEGAN DELIGHT

Basil Pesto Pizza with Grilled Eggplant, Cauliflower, Yellow Squash, Red Onion, Jicama, and Roasted Red Bell Pepper

CAPRI NIGHTS

Subtly sauced with Kalamata Olives & Feta

12" pizza crust
4 oz Armanino Mediterranean Pesto
2 oz well-drained Mandarin orange slices
2 oz artichoke hearts
2 oz sliced red onion
2 oz diced red bell peppers
2 oz crumbled feta cheese

Spread crust generously with Armanino Mediterranean Pesto. Arrange orange slices and halved artichoke hearts evenly, and then sprinkle on remaining toppings. Bake at 425° 5 to 8 minutes, or until crust is golden brown.

SOUTH OF MARKET

Roasted Red Bell Pepper Pizza with Chicken & Mustard Greens

12" pizza crust
7 oz Armanino Roasted Red Bell Pepper Pesto
2 cups chopped mustard greens
1/4 tsp dried crushed red pepper
1/2 cup red onions, coarsely chopped
4 garlic cloves, minced
1/2 cup cooked chicken, shredded
1 cup shredded Monterey jack

Spread Armanino Roasted Red Bell Pepper Pesto on crust. Top with mustard greens, chicken, garlic and onions. Sprinkle on cheese. Bake at 425° 10 to 12 minutes or until cheese bubbles. Sprinkle with dried red pepper just before serving.

SOUTHWESTERNER

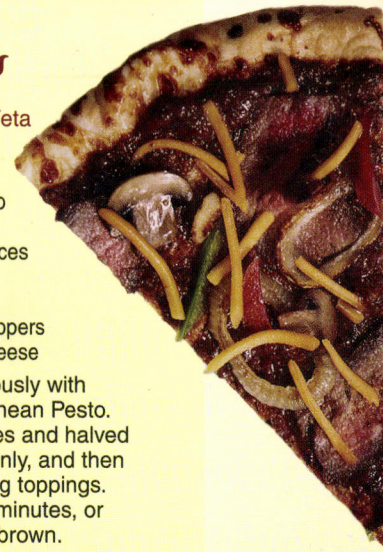
A Zippy Pizza with Bring 'em Back Zest

12" pizza crust
6 oz Armanino Ancho Chili Pesto
4 oz diced cooked chicken
4 oz diced onion and red, green yellow peppers
4 oz shredded mozzarella & cheddar
2 oz diced fresh avocado
2 T minced fresh spinach

Spread crust with Armanino Ancho Chili Pesto. Add chicken, onion, peppers and cheese. Bake at 425° 10 to 12 minutes. Slice and garnish with avocado and spinach.

TEXAS PHILLY

Chipotle Pesto Pizza with Grilled Steak & Onions, Mushrooms, Red & Green Pepper, Cheddar



GARDENER'S CHANCE

Roasted Red Bell Pepper Pesto Pizza with Deli Sliced Ham, Fresh Tomato, Fresh Spinach and Provolone

THE N'ORLEANS

Roasted Red Bell Pepper Pizza with Shrimp & Goat Cheese

12" pizza crust
7 oz Armanino Roasted Red Bell Pepper Pesto
4 oz crumbled Asiago cheese
1/2 cup yellow onions, coarsely chopped
4 roma tomatoes, sliced and seeded
1 cup shredded Monterey jack cheese

Spread Armanino Roasted Red Bell Pepper Pesto on crust. Sprinkle cheeses evenly over pesto layer. Top with tomatoes and onions. Bake at 425° 5 minutes or until cheese is melted before adding shrimp to make sure shrimp is not overcooked. Continue baking until crust is golden brown, about 5 more minutes.

NEW LIFE FOR YOUR MENU

ARMANINO
BRAND

THE MOZAMBIQUE

Cilantro Pesto Pizza with Chicken, Corn and Onions

- 12" pizza crust
- 4 oz Armanino Cilantro Pesto
- 4 oz tomato paste
- 1/2 cup corn kernels
- 1/2 cup coarsely chopped red onions
- 1/2 cup cooked and shredded chicken
- 1 cup shredded Monterey jack

Mix Armanino Cilantro Pesto and tomato paste. Spread evenly on crust. Top with corn, chicken and onions. Sprinkle cheese evenly over pizza. Bake at 425° 10 to 12 minutes or until cheese is melted.

THE YUCATECA

Southwest Chipotle Pesto Pizza with Corn, Black Beans & Beef

- 12" pizza crust
- 4 oz Armanino Southwest Chipotle Pesto
- 2 oz fresh corn
- 2 oz cooked black beans
- 2 oz diced red and green bell peppers
- 1/2 cup diced red onion
- 4 oz cooked ground beef
- 4 oz shredded cheese blend

Spread Armanino Southwest Chipotle Pesto on crust. Layer the ground beef, corn, black beans, diced onions and cheese on top. Bake at 425° 10 to 12 minutes or until cheese melts.

OLD RAVENNA

White Pizza with Sweet Italian Sausage and Sun Dried Tomato

- 12" pizza crust
- 7 oz Armanino White Sauce
- 4 oz sliced sun dried tomatoes
- 4 oz diced sweet Italian sausage
- 1/4 cup diced plum tomatoes

Spread Armanino White Sauce generously on crust. Arrange sun dried tomatoes on top and sprinkle with sweet Italian sausage. Bake at 425° 10 to 12 minutes or until crust is golden brown. Top with diced plum tomatoes just before serving.

SOUTHERN CHICK

Chipotle Pesto Pizza with Chicken & Pinto Beans

- 12" pizza crust
- 4 oz Armanino Southwest Chipotle Pesto
- 4 oz grilled chicken pieces
- 2 oz cooked pinto beans
- 2 oz red onion, thinly sliced
- 2 oz diced green pepper
- 4 oz shredded cheese blend

Spread crust with Armanino Southwest Chipotle Pesto. Layer on chicken, beans, onion strips, pepper and cheese. Bake at 425° 10 to 12 minutes, until cheese is melted.

THE BAYOU

Cilantro Pizza with Shrimp, Corn & Fontina

- 12" pizza crust
- 4 oz Armanino Cilantro Pesto
- 16 large shrimp peeled, cleaned, and cut in half lengthwise
- 1/2 cup corn kernels
- 1/4 cup coarsely chopped red onions
- 1/2 cup grated Fontina cheese
- 1 cup shredded mozzarella

Spread Armanino Cilantro Pesto on crust. Top with corn and onions and sprinkle with cheese. Bake in 425° oven 5 minutes or until cheese is melted before adding shrimp to make sure shrimp is not overcooked. Continue baking until crust is golden brown, about 5 more minutes.

COUNTRY CLASS

White Pizza with Grilled Chicken, Broccoli & Provolone

- 12" pizza crust
- 7 oz Armanino White Sauce
- 4 oz thinly sliced broccoli
- 4 oz diced grilled chicken
- 1/4 cup smoked provolone, shredded

Spread crust generously with Armanino White Sauce. Top with the diced grilled chicken, sliced broccoli and provolone cheese. Bake at 425° 10 to 12 minutes or until crust is golden brown

MY THERAPIST

Artichoke Pizza with Bay Shrimp

- 12" pizza crust
- 4 oz shredded mozzarella
- 4 oz Armanino Artichoke Pesto
- 2 oz roasted red bell pepper, diced
- 4 oz bay shrimp

Spread crust with Armanino Artichoke Pesto and sprinkle on one half of cheese. Top with roasted red bell pepper. Bake at 425° 5 or 6 minutes. Pull from oven and top with shrimp and remaining cheese. Bake about 5 more minutes or until cheese is melted.

ZORBA'S FANCY

Artichoke Pizza with Kalamata Olives and Feta

- 12" pizza crust
- 4 oz Artichoke Pesto
- 1/2 cup crumbled feta cheese
- 1/4 cup pitted, drained, coarsely chopped kalamata olives
- 1 cup shredded mozzarella
- 1 teaspoon dried oregano

Sprinkle crust with mozzarella cheese, then spread Armanino Artichoke Pesto. Top with feta cheese and Kalamata olives. Bake at 425° about 10 minutes. Pull from oven and sprinkle with dried oregano. Bake 2 more minutes until cheese melts.

THE EPICUREAN

Mushroom Pizza with Bacon and Garlic

- 12" pizza crust
- 7 oz Armanino Mushroom Sauce
- 4 oz crumbled bacon
- 2 oz roasted garlic cloves
- 2 oz chopped snow peas
- 4 oz shredded mozzarella

Spread Armanino Mushroom Sauce on pizza crust. Top with bacon and garlic. Toss peas with 2 drops olive oil in 1 tsp water and sprinkle on pizza. Cover with cheese. Bake at 425° 10 to 12 minutes or until cheese is melted.

MEDITERRANEAN

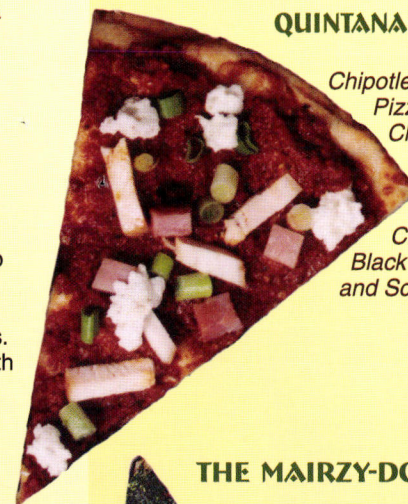
A Sauce Flavored with Kalamata

- 12" pizza crust
- 7 oz Armanino Mediterranean Pesto
- 2 oz julienned salami
- 1 oz sliced black olives, drained
- 2 T diced green pepper
- 1 oz finely sliced onion
- 2 oz well-drained cottage cheese
- 2 oz shredded mozzarella and cheddar cheese

Spread crust with Armanino Mediterranean Pesto. Sprinkle on toppings, ending with cheeses. Bake in 425° oven about 12 minutes or until crust browns and cheese is melted.

QUINTANA ROW

Chipotle Pesto Pizza with Chicken, Ham, Soft Goat Cheese, Black Olives and Scallions



THE MAIRZY-DOOZY

Cilantro Pesto Pizza with Flaked Halibut, Sliced Red Onion, Chopped Chives and Shredded Cheddar. (Great with a dab of wasabi!)



SPRING CHICKEN

Basil Pesto Pizza
with Grilled Chicken

12" pizza crust
4 oz Armanino Basil Pesto
1 cup mozzarella
4 oz grilled chicken, sliced
3 Tbs shredded carrots
3 Tbs sliced snap peas

Spread crust with Armanino Basil Pesto and sprinkle with half of cheese. Top with carrots, snap peas and grilled chicken. Add remaining cheese. Bake at 425° 10 to 12 minutes or until cheese is melted.

YELLOW ROSE

Chipotle Pesto Pizza
with Grilled Vegetables

12" pizza crust
4 oz Armanino Southwest
Chipotle Pesto
4 oz shredded cheese blend
2 oz yellow zucchini,
sliced and grilled
2 oz green zucchini,
sliced and grilled
2 oz red and green bell peppers,
sliced and grilled
1/2 cup red onion, sliced and grilled
1/2 cup sliced button mushrooms

Spread Armanino Southwest Chipotle Pesto on crust. Sprinkle on cheese blend. Evenly layer grilled vegetables and mushrooms on top of pesto. Bake in 425° oven 10 to 12 minutes, until cheese is melted.



BIT OF HEAVEN

Thick Crust with
Armanino White Sauce,
Crumbled Bacon and Red Onion.

YOUR CUSTOMERS
already have you
using just about
everything anybody
can think of as a
pizza topping.

THE KINGSTON

Roasted Red Bell Pepper Pizza
with Shrimp & Goat Cheese

12" pizza crust
7 oz Armanino Roasted
Red Bell Pepper Pesto
1 cup shredded Monterey jack
4 oz crumbled goat cheese
1/2 cup yellow onions, chopped
4 roma tomatoes, sliced and seeded
4 oz small shrimp

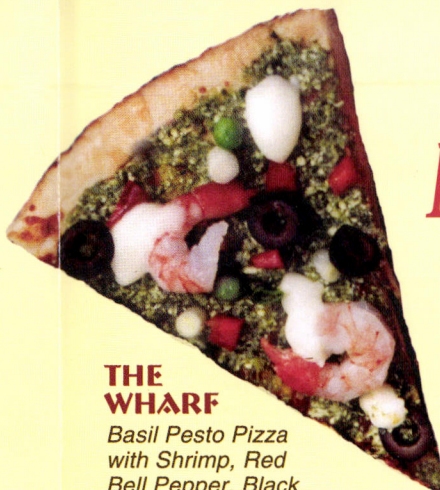
Spread Armanino Roasted Red Bell pepper on crust. Sprinkle cheeses evenly over pesto layer. Top with tomatoes and onions. Bake at 425° 5 minutes or until cheese is melted. Add shrimp and continue baking until crust is golden brown, about 5 more minutes. Take care that shrimp does not overcook.

PEDRO'S PRIDE

Chipotle Pesto Pizza with
a Hint of Molé

7 oz Armanino
Southwest Chipotle Pesto
3 oz semisweet chocolate chips
4 oz grated onion
1/4 tsp cinnamon
1/4 tsp ground cloves
4 oz shredded cooked chicken
2 oz diced red & green peppers
2 oz diced Ortega chilies
4 oz grated Monterey jack

Mix Armanino Southwest Chipotle Pesto, chocolate, onion and spices and spread on crust. Top with chicken, peppers, chilies and cheese. Bake in hot oven until sauce bubbles and cheese browns.



THE WHARF

Basil Pesto Pizza
with Shrimp, Red
Bell Pepper, Black
Olives, Scallions, Fresh
Sweet Peas and Telemé

ILE D'FRANCE

Artichoke Pesto Pizza
with Brie

12" pizza crust
3 oz Armanino Artichoke Pesto
3 oz brie cheese, rind removed,
cut into 1/2-inch cubes
3 plum tomatoes, thinly sliced
2 oz shredded mozzarella
Spread crust with Armanino Artichoke Pesto. Scatter mozzarella over pesto. Top with brie and evenly layer plum tomatoes over all. Bake at 425° 10 to 12 minutes or until cheese is melted. Sprinkle with grated fresh parmesan cheese if desired.

GOLDILOCKS

Dried Tomato Pizza with
Smoked Salmon

12" pizza crust
2 oz Armanino Dried Tomato
& Garlic Pesto
4 oz ricotta cheese
2 oz diced plum tomatoes
4 oz sliced smoked salmon
Mix Armanino Dried Tomato & Garlic Pesto with 2 oz ricotta and spread evenly on crust. Bake in hot oven until crust is lightly browned. Add tomatoes and smoked salmon. Dot with remaining ricotta and return to oven for 3 to 4 minutes.

Now, pizza eaters want a
broad array of choices for
their pizza sauces.

Armanino offers you a dozen
great ones. And a bevy of
suggestions for using them.

AH MONACO

Mushroom Sauce Pizza
with Artichoke Hearts

12" pizza crust
7 oz Armanino Mushroom Sauce
4 oz shredded mozzarella
2 T diced green onions
6 oz canned or frozen artichokes,
drained and sliced

Spread Armanino Mushroom Sauce and half of cheese on crust. Top with artichokes and green onions. Sprinkle on remaining cheese. Bake at 425° 10 to 12 minutes or just until cheese is melted.

SURFER DUDE

White Sauce Pizza with
Canadian Bacon & Pineapple

12" pizza crust
7 oz Armanino White Sauce
4 oz diced Canadian bacon
4 oz sliced pineapple
3 oz diced roasted red bell
pepper

Spread Armanino White Sauce evenly on top of crust. Top with sliced pineapple, diced Canadian bacon and red bell peppers. Bake in 425° oven 10 to 12 minutes or until sauce bubbles and crust is golden brown.

*Cover statement based on research by the
National Association of Pizza Operators.