SALE MARINO NATURALE

For the Veneto Festa menu, we have imported this natural sea salt in recognition of the cultural and commercial importance salt has played in Venetian history.

These sea salt crystals can be ground using a standard salt grinder or a coffee grinder. But don’t grind them too fine! You’ll want to enjoy the delicate crunch of this natural salt, so sprinkle it over finished food. (It shouldn’t be used for cooking).

Sale Marino Naturale has a pure and less salty taste than table salt and works beautifully as the finishing touch to meats, chicken, sea food, and vegetables. Sprinkle over the season’s glorious heirloom tomatoes!

Buon Appetito!  Maurizio Mazzon