

S E R V I N G S U G G E S T I O N S F O R

VERVE[®]

Zuppa Alla Bolognese

with Sweet Peppers

Creative Soup Presentation Adds Perceived Value to your Bottom Line...

Adding visual elegance to your soup servings will not only enhance your customers' dining experience, but also allows you to sell your soups for a higher price point.

What's in a Name...

*A creative name adds flair to your menu, evokes interest as well as perceived value for your patrons. Here are a few alternate soup names for our new **Verve** Zuppa Alla Bolognese with Sweet Peppers:*

- **Hearty Rotini Zuppa Bolognese**
- **Zuppa a l'italiano** (translation: Italian soup)
- **Zuppa vecchia scuola** (translation: old fashion soup)



For more information visit:
campbellsfoodservice.ca

Verve Zuppa Alla Bolognese with Sweet Peppers Serving Suggestions:

1. Place bowl of Zuppa Alla Bolognese with Sweet Peppers on a large square or rectangular platter, large enough to place 3 small ramekins filled with grated Parmesan cheese, bacon bits and chopped fresh herbs, allowing for optimal soup customization!
2. To add an ethnic charm to your soup offering, serve in a rustic, Italian-style bowl or crusty Italian bread bowl, and use napkin colours reminiscent of an Italian restaurant: red, green or red and white checks.
3. For an authentic Italian serving, present as an antipasto dish. Serve Zuppa Alla Bolognese with Sweet Peppers in small bowl, place in one corner of a large rectangular plate. Serve with a side of olives, Provolone cheese, with sliced calabrese bread, rolled slices of prosciutto and salami, include a small fork, knife and spoon on the plate. *OPTIONAL IDEA:* Substitute Bread for thin bread sticks and wrap them with the prosciutto and salami.

