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Olive-n-Grape

11A West Bridge St.

New Hope, Pa. 18938

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Store Hours:

Sun. to Thurs. 11:00 am – 6:00 pm

Fri. Sat. 11:00 am – 7:00ish pm



Koroneiki Greek Olive Oil, Greece \$14.95

The olives for this oil were hand-picked in the Peloponnese and cold pressed to produce this fabulous oil. Some say this is the crown jewel of Greek extra virgin olive oils. Loaded with flavor, often used in recipes for chicken or lamb. Also perfect for dipping and salads. Monovarietal oil made from Koroneiki olives. Acidity is less than 0.4%.



Moroccan Olive Oil, Morocco \$14.95

From Morocco, crushed with Barnea olives, this extra virgin olive oil is a toasty little gem with small hints of sunflower seeds, very creamy and buttery with a wonderful smooth pepper finish. This extra virgin olive oil has less than 0.1%



Arbequina Olive Oil, Spain \$14.95

The nose has a fresh, green scent leading to an upfront buttery flavor with a hint of green and a mild pepper finish. This cold pressed olive oil is unfiltered and naturally settled. Less than 0.4% acidity.



Organic Olive Oil, USA \$14.95

This beautiful extra virgin oil has a flavor profile of ripe olives with a hint of green apple and a nice small pepper finish. Less than 0.2% acidity.



Spanish Olive Oil, Spain \$14.95

This Spanish extra virgin olive oil blend is very robust with HUGE fruit flavor, just a small amount of bitterness and a bit of pepper. A great oil for finishing, for dipping bread, for salads and great to cook with, too! A blend of Arbequina and Picual.



House Blend Olive Oil, Spain, Italy \$14.95

This is a blend of three fantastic extra virgin olive oils: Coratina, Picual and Spanish Castile. What more can you ask for when it comes to food? Huge flavor for use in bread dipping and a wonderful base for your salad dressings.



Scalia, Primo Fiore, Sicily \$16.95

This Italian extra virgin, unfiltered olive oil is obtained from the first cold pressing of olives picked at the peak of maturity. This variety, Nocellara dell'Etna, is a pure and genuine oil with a fragrant taste which exalts the flavor of any dish in harmony with Mediterranean cuisine.



Casa Ligaro Calabria, Italy \$14.95

This Italian extra virgin olive oil is obtained from the first cold pressing of olives picked at the peak of maturity. Pressed from olives grown in a family owned olive orchard in the Hills and Piedmont of Catanzaro, Calabria Italy for over 50 years.



Padilla 1.808, Organic Picual, Spain \$14.95

An extra virgin olive oil from organic olives obtained solely by mechanical means. Oil with great character, delicate appearance, which leads to a robust aroma and savory taste. Splendid fragrances, fruity, with olive leaves, olives, bitter overtones that evoke a similarity to arugula, artichoke and almond.