

# Sticky Content

Olive Garden  
Updated 1/12/17

FY16 Q2-Q4



# Did you know?

The logo for 'yes LIFECYCLE MARKETING' is located in the bottom right corner. It features the word 'yes' in a large, green, cursive script font. Below it, the words 'LIFECYCLE' and 'MARKETING' are stacked in a smaller, green, sans-serif, all-caps font. The entire logo is enclosed within a thin green circular border.

**yes**  
LIFECYCLE  
MARKETING



DID YOU KNOW?

EVERYONE'S FAVORITE AFTER-DINNER  
MINT IS A UNIQUE VERSION OF

*Andes® Mints*

WITH TWO LAYERS INSTEAD OF THREE.

Andes® is a registered trademark of Tootsie Roll Industries,  
LLC Chicago Illinois

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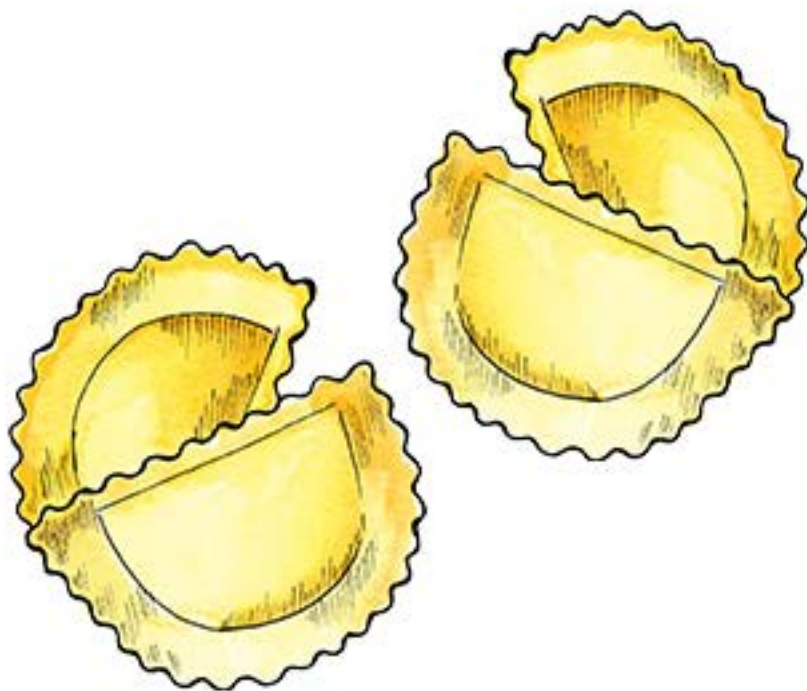


### DID YOU KNOW?

OUR *mezzaluna ravioli* GETS  
ITS NAME FROM ITS SHAPE. IN ITALIAN,  
*mezzaluna* MEANS HALF MOON.

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DID YOU KNOW?

WHEN YOU CELEBRATE YOUR  
*birthday* IN *May*, YOU  
TREAT EVERYONE TO DINNER,  
INCLUDING THE CAKE!

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DID YOU KNOW?

IN ITALY, *cheesecake* IS  
TRADITIONALLY MADE WITH *ricotta*  
INSTEAD OF CREAM CHEESE. THE RICOTTA  
MAKES IT LIGHTER AND FLUFFIER, BUT  
STILL AN INDULGENT TREAT.



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DID YOU KNOW?

OUR *chicken margherita* IS  
NAMED FOR QUEEN MARGHERITA WHO WAS  
HONORED WITH THE CREATION OF "PIZZA  
MARGHERITA", MADE WITH THE COLORS OF  
THE ITALIAN FLAG—*red* TOMATOES,  
*white* MOZZARELLA AND *green* BASIL.

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DID YOU KNOW?

*Tiramisu* GETS ITS NAME  
FROM ITS MEANING IN ITALIAN,  
*"pick me up"*.

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DID YOU KNOW?

*Tomatoes* ARE NOT NATIVE TO ITALY.  
THEY WERE BROUGHT TO ITALY FROM MEXICO  
DURING THE 16TH CENTURY.

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How do you say...





*how do you say...*

**BACI [BAH-CHEE]**

**IN ITALIAN, BACI MEANS "KISSES".**



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NEW! SALAMI, PEPPERONI & CHEESE PIADINA

*how do you say...*

**PIADINA**  
**[PIA-DEE-NAH]**

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**PIADINAS ARE AUTHENTIC**  
**ITALIAN STREET FOOD.**

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*how do you say...*

**ZEPPOLI**  
**[ZEP-O-LEE]**

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**A TRADITIONAL ITALIAN  
DESSERT SERVED AT  
HOLIDAY CELEBRATIONS.**

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*how do you say*

**DOLCINI**  
**[DOLE-CHEE-NEE]**

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**IN ITALIAN, DOLCI MEANS**  
**DESSERTS.**

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*how do you say*

**FAGIOLI**  
**[FAJ-YOH-LEE]**

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**IN ITALIAN, "FAGIOLI"**  
**MEANS BEANS.**

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# How To's & Tips





# HOSTING A PARTY?

Here is guide to how many beverages you'll need:



## Wine

1 bottle for 2  
people



## Soft drinks

3 cans of soda per  
person



## Beer

2 bottles per  
person per hour

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## Hosting a party?

Here is a guide to how many beverages you'll need:

**Wine:** 1 bottle for 2 people

**Soft drinks & juices:** 3 glasses per person

**Beer:** 2 bottles per person per hour



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## HOW TO: PAIR WINE & FOOD



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# HOW TO CHOOSE A WINE GLASS



6oz

SPARKLING  
WINE FLUTE



6oz

WHITE  
WINE GLASS



6oz

STANDARD  
WINE GLASS



6oz

BOLD RED  
WINE GLASS

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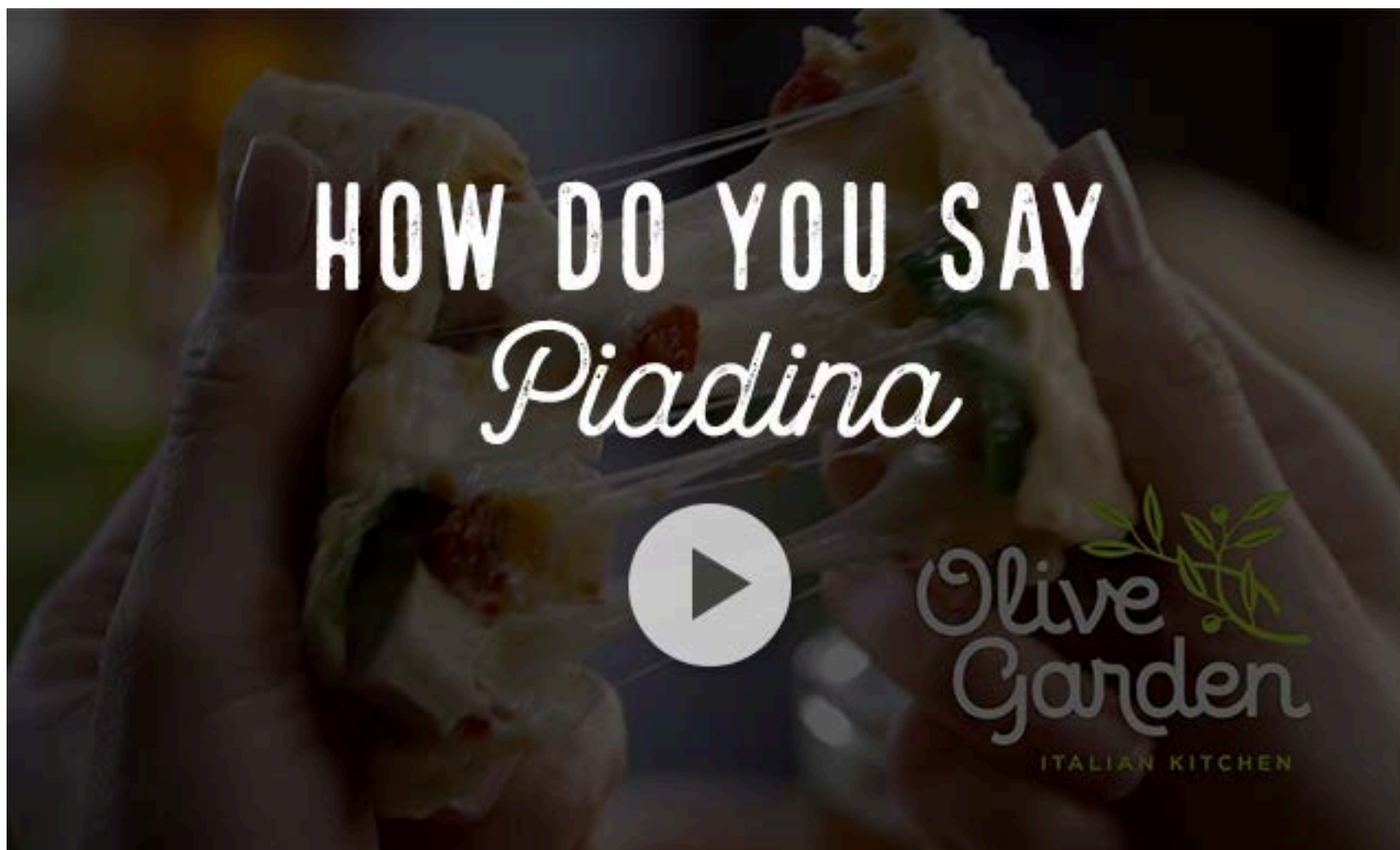
# Social Media







[http://preview.4at5.net/email\\_domains/olg/0039/v1-2.html](http://preview.4at5.net/email_domains/olg/0039/v1-2.html)



[http://preview.4at5.net/email\\_domains/olg/0020/0020\\_V3.html](http://preview.4at5.net/email_domains/olg/0020/0020_V3.html)



## LOVE CHEESE?

Vote for your favorite  
cheesy appetizer.

VOTE ON FACEBOOK

VOTE ON TWITTER

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# Cuisine Region



-CUISINE REGION-

*Campania*

.....

HOME TO NAPLES AND THE  
AMALFI COAST, CAMPANIA IS  
KNOWN FOR SEAFOOD AND  
TOMATO SAUCE, AND INSPIRES  
OUR TASTES OF THE  
MEDITERRANEAN DISHES.



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-CUISINE REGION-

*Lombardy*  
.....

HOME TO MILAN, LOMBARDY IS  
ONE OF THE MOST NORTHERN  
REGIONS OF ITALY AND FAMOUS  
FOR ITS RISOTTO DISHES AND OUR  
ROSCATO ROSSO DOLCE WINE.



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# Chef Interviews





## Chef BACKSTORIES

"Lasagna is a great example of how we cook in Italy, through layering of flavors."

-Chef Flavio

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*Meet our Chefs*  
**CHEF FLAVIO**

"Our classic recipes have stayed the same over the years. We don't change them because people don't read the menu—they just know their favorites are there."

-Chef Flavio

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# Pasta Pairing





## *pasta* PAIRING

### Cavatappi & Asiago Garlic Alfredo

The corkscrew shape of Cavatappi pairs perfectly with thick sauces like Asiago Garlic Alfredo that stick to the ridged shape.



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# Ingredients



## SUNDRIED TOMATOES

SWEET-TART *flavor*

*chewy* TEXTURE

GREAT AS A *topping* ON  
PASTA & PIADINAS



N/A

# Recipes



# SALUTE!

## *Peach Bellini*

**Ingredients:**

2 peaches, peeled & diced  
½ cup water  
1 tsp lemon juice  
pinch of sugar  
1 bottle Prosecco

**Directions:**

Purée peaches, water, lemon juice and sugar in a blender until smooth. Fill flutes a quarter full with purée and top off with Prosecco. Salute!



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