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FOR IMMEDIATE RELEASE

Tantillo Foods Launches New Online Store

FOR IMMEDIATE RELEASE (NEW YORK, NY – July 20, 2011) Tony Tantillo and his company, TM Imports, have launched a new online shop page for the premier Italian food line. Each product is available for customers to purchase at their leisure. There are also recipes and blogs that are each updated weekly.

The Tantillo Foods product line includes three olive oils, four marinara sauces, two juices, balsamic vinegar and a balsamic reduction.

Tantillo Extra Virgin Olive Oil is made from the first cold press of the olives in Italy, giving it a wonderful decadent flavor. The new Mediterranean Extra Virgin Olive Oil is a specially selected blend of olives from Italy, Greece, Spain and Tunisia. This combination of olives gives Tantillo's Extra Virgin Olive Oil a robust, fresh taste. It is packed in a clear bottle, displaying the rich color of this extraordinary olive oil. Tantillo's Garlic Dipping oil is seasoned with a fresh sprig of rosemary, garlic and other spices The Garlic Dipping oil can be used as a condiment to a loaf of bread or as a marinade for meat, poultry or fish.

The four different Sicilian marinara sauces (Tomato Basil, Smooth, Chunky and Marinara) can also be a base for the cook to add their own ingredients and bring out their favorite flavors to make a personalized, signature sauce.

Tantillo's Lemon and Lime juice is imported directly from the volcanic lands of Sicily and is 99.% real juice. The juice bottles give any cook the convenience of fresh juice at their fingertips, and both are a great pairing to any meat or produce dish for a lemon zest flavor.

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Balsamic Vinegar of Modena is the result of fermentation from selected musts from the lands of Lambrusco de Sorbara and Trebbiano that have been aged in oak barrique barrels. This vinegar is a wonderful flavor enhancement to fruit, vegetables, salad, meat and fish.

Tantillo's Bliss is made of the most natural ingredients, and uses more balsamic vinegar than most other reductions on the market. Balsamic Bliss will surprise the taste buds with its vinegar kick, yet sweet and sugary taste. It offers a great, different flavor to favorite meat recipes, and especially to desserts like ice cream.

After his start in the Bay Area television market and achieving remarkable success, Tony Tantillo relocated to New York in 2000. He is now the local food editor for WCBS Channel 2 News. Every Sunday at 7 and 9 am, Tony presents his Tony's Table segments. Monday through Friday he appears on the noon and five o'clock news with fresh produce tips and new, appetizing recipes.

Tony is also on the local CBS news stations in: Chicago (WBBM-TV), Pittsburg (KDKA-TV), Philadelphia (KYW-TV), San Francisco (KPIX-TV), Los Angeles (KCAL and KCBS), Miami (CBS4) and Boston (WBZ). He gives his morning drive tip of the day on KBLX 102.9 FM in San Francisco, in addition to being syndicated on 110 other radio stations, including Sirius and XM.

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