



An ancient fruit, the olive is grown throughout the world. At Gambino's, we pride ourselves on hand selecting only the highest of quality olives from around the most fertile regions. Those olives that do not meet our standards are discarded and sold to other manufacturers.

[CLICK HERE FOR PRODUCT LIST](#)

In certain areas of Spain and Sicily, the soil, sun, temperature and rainfall combine to create a magnificent olive. In these regions, family growers produce olives in the old world tradition - green olives just right for the Gambino family recipes.

We use 100% extra virgin olive oil from Sicily and prefer domestic black olives and include fresh carrots, celery, and cauliflower grown in California. We use whole queen olives for our olive salads.



On a traditional Italian Muffuletta sandwich from the heart of Chicago, you can enjoy the perfect combination of



CONTACT US

Gambinos has multiple in house sales representatives combined with a national network of food brokers to help you with any of your questions and provide you with samples.

CLICK HERE

