



CATALOGUE 2024

EDITION 1

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CONDITIONS

WE ARE IRELAND'S LEADING IMPORTER OF PREMIUM ITALIAN FOOD & WINE

Our company was founded in 2002 as a small family run business, with the mission of importing and distributing Italy's top quality food and wines to the Irish Market.



Thanks to our in-depth product knowledge and rooted relationships with key players in the industry, we soon became a point of reference on the Irish market for all those independent stores, restaurant and retailers looking for quality Italian food products.

Since the very beginning of our journey, our choices have always been driven by our passion for fine foods and authentic Italian ingredients, which we source from the best producers across Italy, to bring Irish consumers only the finest and authentic flavours of the traditional Italian culinary heritage.



Thanks to our in-depth knowledge and rooted relationships with key players in the industry, we are Ireland's leading importer of quality Italian products.

We have over 900 customers in the foodservice, retail and industry sectors. We carry more than 900 products and in each category offer several brands.

Our qualified team of Territory Managers provide a customised consultancy service, supporting our customers in selecting the best products and solutions to grow their business.



We employ 75 people in a modern warehouse/ office in Newtown Mount Kennedy, Co. Wicklow. Our 24,000ft warehouse has ambient, chilled and frozen storage.

These facilities enable us to deliver any order, large or small with our own fleet. The picking and packing activities are carried out by our warehouse team using advanced warehouse management technologies to ensure high standards of productivity and accuracy.

Our ever-expanding fleet of refrigerated vehicles ensures that our premium fresh products can be delivered to our customers across the country directly, without any loss in quality.

OVER
20
YEARS IN BUSINESS

OVER
900
CUSTOMERS

OVER
1000
PRODUCTS

OVER
75
EMPLOYEES

OVER
24k
FT WAREHOUSE

OVER
34
VANS ON THE ROAD

OUR VISION



Promoting Italian excellence through delivering authentic premium quality Italian Food & Wine to Irish consumers, in partnership with our suppliers and customers.”

Our passion for Italian food and Italy’s gastronomic culture is at heart of everything we do and we strive to ensure our customers and final consumers enjoy the real taste of authentic Italian produce.

We constantly look at our range with an innovative approach, always looking for the latest trends on the market.



OUR BOND WITH ITALY: A VALUE FOR OUR CUSTOMERS

We source only the best products from carefully selected suppliers who share our values and principles.

All our suppliers are scouted by our internal Procurement and Trade Marketing team, made of Italian people only, who share a deep knowledge of the Italian food industry and of the latest trends on the market.

For this reason, we are able to source products that perfectly reflect Italy’s culinary heritage and treasures.

WE ARE NOT JUST A DISTRIBUTOR

We believe that trade marketing and brand management is crucial to add value to our business, products and, most importantly, our customers. Sharing the know-how behind our products with our customers, bringing our brands to life on the Irish market and communicate their unique selling points is a crucial part of what we do.



PREMIUM AND AUTHENTIC ITALIAN FOOD

Over the years, we have developed a unique range of premium Italian products to meet the different needs of any business. All the products we offer are carefully selected from producers who represent the best expression of the Made in Italy.

Our product portfolio includes some of Italy's most famous and appreciated brands, including a vast selection of PDO and PGI products.

PDO AND PGI: EUROPEAN SEALS OF QUALITY

In order to safeguard the value of certain agri-food products against illegal imitations and misuse of food names (like the Italian Sounding) and certify the authenticity of the products to the final consumers, the European Union legislation has introduced a system of trademarks – including PDO and PGI for food and wines – to legally protect the products.

Both PDO and PGI designations protect food products using a territorial approach, with a focus on the geographical environment, defined by both natural factors (like climate and unique environmental characteristics of the area) and human factors (unique know-how, techniques and craftsmanship). These geographical indications are assigned to all those products which characteristics and quality are specifically linked to the territory in which they are produced.

To ensure the authenticity and legal value of the Geographical Indication system, an important part is played by the Protection Consortia, which role is to preserve the unique production techniques and know-how of the products, promote them and make sure that every single product marked as PDO or PGI respects the standards of quality, provenance and production methods through rigorous inspections.

With 320 certified food products, Italy is the first country in Europe for number of PDO, PGI and TSG products.

PDO

PROTECTED DESIGNATION OF ORIGIN

The Protected Designation of Origin identifies those products with the strongest link to their production area. All the stages of the production and processing phase must take place in the specific identified region, in order to obtain the recognition.

Examples: Parmigiano Reggiano PDO, Grana Padano PDO, Prosciutto di Parma PDO, Mozzarella di Bufala Campana PDO



PGI

PROTECTED GEOGRAPHICAL INDICATION

The Protected Geographical Indication is assigned to all those food products which characteristics, quality or reputation is attributable to their geographical origin. For PGI products, at least one of the stages of production, processing and preparation must take place in the designated region.

Examples: Burrata di Andria PGI, Balsamic Vinegar of Modena PGI



TSG

TRADITIONAL SPECIALITY GUARANTEED

The Traditional Speciality Guaranteed trademark protects the traditional aspects of a products, such as the production process, the crafting methods or its composition, without being linked to a specific geographical region.

Examples: Neapolitan Pizza, Mozzarella



CURED MEATS



GALLONI

Carefully selected pork legs, sea salt, time and passion: these are the only ingredients of Galloni Prosciutto di Parma DOP.

Galloni premium quality Parma Ham PDO is produced in Langhirano, in the province of Parma, the homeland of this unique Italian delicacy.



FOOD SERVICE

Code	Product		Weight	Case	MOQ
M005	Parma Ham 16 mths - de-boned	DOP	*8Kg	4	1
M006	Parma Ham 18 mths - de-boned	DOP	*7.5Kg	4	1
M006D	Parma Ham 24 mths - de-boned	DOP	*7.5Kg	2	1
M006G	Parma Ham 24mths - on the bone**	DOP	*10.5Kg	1	1
M006F	Barrique Parma Ham 24mths - de-boned**	DOP	*7.5Kg	1	1

*Approximate weight **Pre-order only



M005
Parma Ham 16 mths
- Deboned



M006
Parma Ham 18 mths
- Deboned



M006D
Parma Ham 24 mths
- Deboned

TASTING NOTE

Barrique-aged ham is one of Galloni's specialties.

The hams are finished inside barrels infused with wine. The yeast aromas very gently impregnate the hams over a period of four months. The result is a dry cured ham with an exceptional sweet aroma and delicate fruity fragrance.

Galloni Prosciutto di Parma "Barrique" DOP has received the prestigious "5 Pins" award by the 'Guida Salumi d'Italia' guide.





FRATELLI galloni IL PROSCIUTTO

For the production of its Parma Ham, Fratelli Galloni uses only the traditional processing methods in order to safeguard the high quality of the real Prosciutto di Parma DOP: the salting phase is still carried by hand and the meats, coming exclusively from selected Italian farms, are mainly cured with natural air. The result is a prosciutto with an unmistakable sweetness, appreciated by the best chefs for its unique characteristics.

Guida
Salumi d'Italia

2023

99999

Fratelli Galloni has been awarded 'Best Italian Prosciuttificio' 2023 by the 'Guida Salumi d'Italia', the prestigious guide published by Maretti Editore which selects every year those cured meats products and companies that represent the highest expression of the Made in Italy.

PROSCIUTTO DI PARMA

Prosciutto di Parma or Parma Ham is a DOP product (Denomination of Protected Origin), meaning that it can only be produced around the Parma hills, under conditions strictly monitored by the Consorzio's specifications.

In 1996 Parma Ham became one of the first meat products to be awarded the Designation of Protected Origin status. To qualify the entire production process has to take place in a designated area around Parma.

The ecosystem and the microclimate are essential factors in the natural maturation ensuring these ham's unique sweetness.



MAKING PARMA HAM

Making Parma Ham is a long and painstaking process:

The aim is to cure the meat with pure sea salt keeping the meat as sweet-tasting and as supple as possible.

The ham should only absorb enough salt to preserve it. Too much and it will be salty.

By the end of the process a trimmed ham will have lost more than a quarter of its weight concentrating the flavour. The meat becomes tender and the distinctive aromas and flavours of Parma Ham emerge.



LEVONI

Masters in the production of premium quality charcuterie products since 1911, Levoni range represents the highest expression of the legacy and heritage of the ancient Italian deli meat art.

FREE FROM

- Gluten
- Lactose



FOOD SERVICE

Code	Product		Weight	Case	MOQ
ML514	San Daniele Ham min. 13 m - de-boned	DOP	*7Kg	2	1
ML092	Mortadella 18cm w/ Pistachio	IGP	*4.5Kg	4	1
ML097	Mortadella with Truffle		*3.5Kg	4	1
ML001	Salame Milano		*3.5 Kg	1	1
ML011	Salame Toscano		*3.5Kg	3	1
ML012	Salame w/ Fennel		*4Kg	3	1
ML013	Spicy Salame Ventricina w/ Fennel		*3Kg	1	1
ML014	Spicy Salame Schiacciata		*1.9Kg	1	1
ML051	Smoked Pancetta		*1.5Kg	1	1
ML052	Wooden Smoked Guanciale		*1Kg	1	1
ML072	Roasted Ham - Half		*5Kg	2	1

*Approximate weight **Pre-order only

All Levoni charcuterie products are made from pigs born, raised and processed in Italy. In 2016, Levoni established the “Entirely Made in Italy” brand to certify the origin of their meats, which represents a remarkable commitment to the their customers.

An act of maximum transparency to guarantee that not just a line of products, but the whole Levoni range is produced from meats coming from carefully selected Italian farms.



ML092
Mortadella 18cm
w/Pistachio



ML097
Mortadella
with Truffle



ML011
Salame Toscano



ML012
Salame w/ Fennel



ML013
Spicy Salame
Ventricina w/ Fennel



ML051
Smoked Pancetta



ML014
Spicy Salame Schiacciata



LEVONI

Levoni production chain is certified at every stage. Starting from the study and the selection of the best breeds to the processing stage, every step of the chain is carefully inspected and controlled to ensure the best quality of the final products. A unique combination of industrial safety standards and artisanal production methods that characterise Levoni premium quality deli products appreciated worldwide.



RETAIL



- 100% Italian origin
- Authentic Italian recipes
- Premium quality brand since 1911

Code	Product	Weight	Case	MOQ
ML201	Fresh Sausage Mantovana	*240g	10	10
ML202	Fresh Spiral Sausage	*170g	10	10
ML203	Fresh Spicy Sausage	*250g	10	10
ML204	Fresh Sausage w/Fennel	*250g	10	10
ML056	Salame Cacciatore	PDO 170g	12	12
ML048	Diced Plain Pancetta	140g	12	12
ML049	Diced Smoked Pancetta	140g	12	12
ML047	Guanciale Strips	90g	10	10
ML850	Antipasto tris 'Il Tagliere'	Pre-Sliced 120g	10	10
ML882	Mortadella Oro	Pre-Sliced 100g	10	10
ML851	Prosciutto Crudo	Pre-Sliced 70g	10	10
ML852	Parma Ham	DOP Pre-Sliced 70g	10	10
ML860	Salame Milano	Pre-Sliced 80g	10	10
ML862	Salame Napoli	Pre-Sliced 80g	10	10
ML864	Salame Ungherese	Pre-Sliced 80g	10	10
ML866	Salame with Fennel Seeds	Pre-Sliced 80g	10	10
ML872	Matured Coppa	Pre-Sliced 80g	10	10
ML874	Premium Bresaola Punta D'Anca	Pre-Sliced 80g	10	10
ML876	Speck	Pre-Sliced 80g	10	10
ML884	Spicy Salame Schiacciata	Pre-Sliced 80g	10	10

*Approximate weight



ML203
Fresh Spicy
Sausage



ML056
Salame Cacciatore



ML048
Diced Plain
Pancetta



ML049
Diced Smoked
Pancetta



ML047
Guanciale
Strips



ML850
Antipasto tris 'Il Tagliere'



ML882
Mortadella Oro



ML852
Parma Ham



ML860
Salame Milano



ML862
Salame Napoli



ML864
Salame Ungherese



ML866
Salame with Fennel Seeds



ML872
Matured Coppa



ML874
Premium Bresaola
Punta D'Anca



ML876
Speck



ML884
Spicy Salame
Schiacciata



Levoni pre-sliced deli meats

- Authentic Italian recipes
- A very transparent film for better visibility of the product
- Wavy slices, laid by hand, for a more appealing presentation
- Well laid slices even if the tray is kept in a vertical position
- Well separable slices

SALUMIFICIO SAN PAOLO

Salumificio San Paolo was founded in 1974 in Traversetolo (in Parma province, Emilia Romagna), an area appreciated worldwide for its culinary tradition and known with the name of “Food Valley”.

A beautiful land synonym with excellence and quality, where Salumificio San Paolo produces its premium quality meats.



RETAIL

“Le Nuvole” sliced meats boast an inimitable flavour and softness along with a beautifully presented cloud-shaped packaging. Every slice is placed in the tray by hand, giving them the typical wavy effect of the freshly hand-sliced meats you can find in Italian delicatessen.

This soft, wavy effect of San Paolo sliced meats reminds of the softness of the clouds (nuvole in Italian): this is where the name of this range comes from.

Code	Product		Weight	Case	MOQ
MPS020	Aged Coppa		Pre-Sliced 100g	10	10
MPS021	Mortadella		Pre-Sliced 100g	10	10
MPS022	Parma Ham Aged 18 Months	PDO	Pre-Sliced 100g	10	10
MPS023	Prosciutto Cured Ham		Pre-Sliced 100g	10	10
MPS024	Milano Salami		Pre-Sliced 80g	10	10
MPS025	Antipasto Mix (Cured Ham, Milano Salami, Coppa)		Pre-Sliced 120g	10	10
MPS026	Porchetta		Pre-Sliced 100g	10	10
MPS027	Salami Trio (Milano Salami, Salami with Fennel, Spicy Salami)		Pre-Sliced 120g	10	10
MPS028	Speck		Pre-Sliced 80g	10	10
MPS029	Cooked Ham with Herbs		Pre-Sliced 100g	10	10
MPS030	Spicy Ventricina		Pre-Sliced 100g	10	10
MPS031	Bresaola		Pre-Sliced 80g	10	10
MSP032	Italian Roasted Turkey Breast		Pre-Sliced 100g	10	10
MSP033	Cured Ham & Provola		Pre-Sliced 120g	10	10
MSP034	Spicy Spianata & Smoked Provola		Pre-Sliced 120g	10	10



MSP021
Mortadella



MPS022
Parma Ham Aged 18 Months



MSP025
Antipasto Mix



MSP026
Porchetta



MSP029
Cooked Ham with Herbs



MSP030
Spicy Ventricina



MSP033
Cured Ham & Provola



MSP034
Spicy Spianata & Smoked Provola

CHIANTI SALUMI

Chianti Salumi is an artisanal company known and appreciated for the production of typical Tuscan salumi, including Finocchiona Salami PGI. Located in the heart of the famous Chianti area, the company has now two production sites equipped with modern machineries.



FOOD SERVICE

Code	Product	Weight	Case	MOQ
MCH200	Sliced Pepperoni	Pre-Sliced 500g	10	1
MCH011	Cured Ham Deboned Mattonella	*4Kg	2	1

RETAIL

Code	Product	Weight	Case	MOQ
MCH001	Cured Ham	Pre-Sliced 100g	5	5
MCH002	Milano Salami	Pre-Sliced 100g	5	5
MCH003	Coppa	Pre-Sliced 100g	5	5
MCH005	Finocchiona Salami	PGI Pre-Sliced 80g	5	5
MCH008	Spicy Spianata	Pre-Sliced 100g	5	5
MCH009	Antipasto Mix (Cured Ham, Milano Salami, Coppa)	Pre-Sliced 80g	5	5



MCH002
Milano Salami

TASTING NOTE

Finocchiona Salami PGI Finocchiona PGI is a traditional salami from Tuscany. It has a smooth texture, thanks to the perfect balance between fat and lean parts.

The flavour is delicate with the characteristic spicy hint given by the fennel seeds, garlic and other spices used for the seasoning (salt, ground pepper, peppercorns).

The fennel seeds (or fennel flowers) are visible in the meat – a unique and distinctive element which gives name to this salami (“Finocchiona” comes from the Italian word “finocchio” that means fennel).



MCH005
Finocchiona Salami

GUASTALLA

PREPARED IN IRELAND

By shipping meats whole and packaging them ourselves we can achieve the best quality while remaining competitively priced and that is what this range is aimed at.

We slice our meats fresh, not frozen, to ensure the quality remains at the highest level.

PRE-SLICED
& READY
TO USE



FOOD SERVICE

Code	Product		Weight	Case	MOQ
SM110	Sliced Italian Prosciutto Crudo	Pre-Sliced	500g	4	1
SM210	Sliced Salame Milano	Pre-Sliced	500g	4	1
SM220	Sliced Salame Napoli	Pre-Sliced	500g	4	1
SM230	Sliced Spicy Salame Ventricina	Pre-Sliced	500g	4	1
SM270	Sliced Salame Finocchiona	Pre-Sliced	500g	4	1
SM280A	Sliced Italian Pepperoni	Pre-Sliced	900g	4	1
SM310	Sliced Premium Mortadella	Pre-Sliced	500g	4	1
SM322	Sliced Smoked Pancetta	Pre-Sliced	500g	4	1
SM330	Sliced Bresaola Beef Carpaccio	Pre-Sliced	500g	4	1
SM340	Sliced Traditional Speck	Pre-Sliced	500g	4	1
SM350	Sliced Coppa	Pre-Sliced	500g	4	1
SM410	Sliced Cooked Ham	Pre-Sliced	500g	4	1
SM430	Sliced Roasted Ham	Pre-Sliced	500g	4	1
SM320A	Sliced Plain Pancetta**	Pre-Sliced	1Kg	4	1

**Pre-order only

GUASTALLA

PREPARED IN IRELAND



We select top quality meats from the best producers in Italy then prepare, cut and packed them in our state of the art production room in county Wicklow.

Simple packaging with the focus on freshly sliced, top quality meats. This brand is widely stocked across Ireland and recognised as being authentic and great value.

RETAIL

Code	Product		Weight	Case	MOQ
PPG001	Italian Prosciutto	Pre-Sliced	80g	10	10
PPG003	Italian Roasted Ham	Pre-Sliced	100g	10	10
PPG005	Bresaola Beef Carpaccio	Pre-Sliced	80g	10	10
PPG004	Premium Cooked Ham	Pre-Sliced	100g	10	10
PPG006	Mortadella with Pistachio	Pre-Sliced	100g	10	10
PPG007	Salame Milano	Pre-Sliced	100g	10	10
PPG009	Italian Smoked Pancetta	Pre-Sliced	100g	10	10
PPG020	Roasted Turkey Breast	Pre-Sliced	80g	10	10
PPG030	Italian Plain Pancetta	Pre-Sliced	100g	10	10
PPG900	Pepperoni Salami	Tub	80g	6	6



PPG003
Italian Roasted Ham



PPG004
Premium Cooked Ham



PPG006
Mortadella with Pistachio



PPG007
Salame Milano



PPG020
Roasted Turkey Breast



PPG030
Italian Plain Pancetta



PPG900
Pepperoni Salami

COATI

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MC002	Mild Pepperoni Premium	*1.2Kg	12	1
MC003	Spicy Salame Spianata	*2.5Kg	3	1
MC005	Mr Bar Cooked Ham	*3.8kg	3	1
MC006	Napoli Salami	*1.5kg	5	1
MC007	Spicy Venticina Salami	*4kg	2	1
MC008	Milano Salami	*4kg	2	1
MC011	Plain Pancetta	*1.5kg	8	1
MC012	Smoked Pancetta	*1.5kg	8	1
MC018	Smoked Bacon - Half	*2.3Kg	6	1
MC004	Mild Pepperoni Peeled Log 80cm	*3.6kg	120	1
MC010	Lenta Cottura High Quality Cooked Ham	*4.5kg	2	1
MF512	Roasted Turkey Log per slicing	*10kg	1	1
MC017	Premium Bresaola Punta d'Anca - Half	*1.5Kg	4	1

*Approximate weight

MC002
Coati Mild
Pepperoni
Premium



MC003
Spicy Salame
Spianata



MC006
Napoli
Salami



MC007
Spicy Venticina
Salami



MC008
Milano Salami



MC018
Smoked Bacon - Half



MC011
Plain Pancetta



MC012
Smoked Pancetta



MC017
Premium Bresaola
Punta d'Anca



PROSCIUTTIFICIO SAN FRANCESCO



FOOD SERVICE

Code	Product	Weight	Case	MOQ
MS010	Angioletto Parma Ham 16m Deboned	DOP *7Kg	-	1
MS011	Angioletto Parma Ham Pelatello Skinless	DOP *5Kg	-	1
MS001	Angioletto Prosciutto Crudo Deboned	*5Kg	-	1
MS012	Premium Parma Ham Pre-Sliced	DOP 500g	6	1

*Approximate weight



MS012
Premium
Parma Ham

BRACIGLIANO SALUMI

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MBR001	Nduja Sausage	300g	22	1
MBR150	Skinless Smoked Pancetta	*3.5kg	4	1
MBR016	Skinless Smoked Pancetta - Half	*1.7kg	8	1
MBR010	Skinless Plain Pancetta	*3.5kg	4	1
MBR011	Skinless Plain Pancetta - Half	*1.8kg	8	1
MBR220	Aged Peppered Guanciale	*1.2kg	8	1
MBR042	Rolled Plain Pancetta	*3.5kg	3	1
MBR210	Plain Aged Coppa Nostrana - Half	*750g	12	1
MBR030	Tuscan Sausage Paste	1kg	12	1
MBR226	Sweet Pepperoni Sliced	1kg	9	1
MBR232	Premium Porchetta	*4kg	2	1
MBR224	Diced Smoked Pancetta	500g	15	1
MBR225	Diced Plain Pancetta	500g	15	1
MBR003	Capocollo Spicy Cured	*1.8Kg	4	1
MBR004	Lardo Iberico Cured	*2.5Kg	4	1

TASTING NOTE

MBR232 Premium Porchetta

Porchetta is a boneless pork roast made from the belly part of the pig, seasoned with spices and herbs. Rich and aromatic in flavour, Porchetta is traditionally used as a filling for a tasty panino, but it makes also a fantastic pizza topping.



BRUGNOLO

Locally sourced meat is combined with spices typical of the Veneto region.

For over 60 years this Venice-based producer has been curing meats that are then sent all round the world.

MB112
Fresh Veneto Sausages



FOOD SERVICE

Code	Product	Weight	Case	MOQ
MB112	Fresh Veneto Sausages	*350g	8	8

*Approximate weight



FELSINEO

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MC015	Mortadella with Pistachio - 18cm	IPG *3.5Kg	2	1
MC016	Mortadella - 18cm	*3.5Kg	2	1

*Approximate weight



MC015
Mortadella with Pistachio - 18cm



MC016
Mortadella - 18cm

SALUMI

Salumi refers to cured meats. You'll see this word everywhere in Italy, but the sheer abundance of different types and styles can be overwhelming.

The word salume (the plural is salumi) literally means "salted meat". Most Italian salumi are made from pork and there are hundreds of them. They vary based on region, fat content, seasoning and curing methods.

There are three sub-categories – salumi, salami, and salsiccia.

True salumi are cured meats made from a whole cut of an animal, usually a shoulder or thigh. The most famous of these is prosciutto.

Salami are air dried, salted and sometimes smoked. Finally, there is salsiccia, or sausage, which is ground and encased. It is either raw or cooked slightly before serving.



PROSCIUTTO

Prosciutto is made from the leg of the pig.

It is either uncooked, prosciutto crudo, which is dry-cured; or cooked, prosciutto cotto (similar to what the Irish simply call ham). Prosciutto Crudo di Parma is perhaps the most well known in the world of salumi, named after its hometown of Parma.



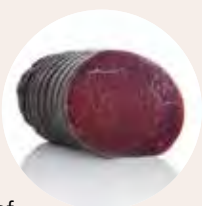
SPECK

Speck is smoked prosciutto, robust and usually sliced very thinly. Made in Trentino-Alto Adige, the pig thighs are smoked, dry salted and aged for 5-6 months to give it a very distinct flavour.



BRESAOLA

Made in Valtellina in Lombardy. It is one of the few cured meats made from beef, the cut is super lean, with almost no fat at all. Salted, spiced and air-dried, bresaola is known for its rich red colour. Try eating it simply with a few drops of lemon juice and extra virgin olive oil to really bring out its flavour.



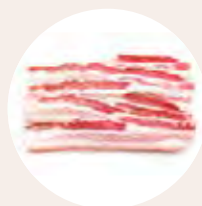
MORTADELLA

Mortadella is one of Italy's most popular cold cuts and the pride of the city of Bologna where the original recipe comes from. Its preparation involves a few different steps of pressing and grinding pork meat, along with the characteristic cubes of fat that are added to the mixture together with spices and aromatic herbs. This is then bagged according to the desired measurement (some mortadella can be several hundred kilos) and cooked in dry-air heaters for several hours. When cut, the slice is smooth, uniform and pink with a unique marbled look.



PANCETTA

Pancetta is made from pork belly. It's the closest thing to the bacon with the characteristic 'stripes' given by the lean and fat parts. It's used to add flavour to many dishes. Similar cuts of meat are lardo, made from stripes of fatback, and guanciale, which is made from pig cheek (guancia, in Italian), rubbed with salt and spices and cured.



CALABRIAN 'NDUJA

This gets its name from the local dialect. It is a spreadable spicy salami made of various parts of a pig, including the shoulder and belly. Then herbs and Calabrian chilli are added which give nduja a spicy kick and its distinctive red colour.



FINOCCHIONA

One of the most loved among Tuscan pork products. Its name comes from "finocchio", or fennel, used to flavour the lean pork shoulder and cheek fat used in the sausages. This dry-cured salame is often aged as long as five months to a year to develop its delectable flavour and aroma.



PFITSCHER

Located in South Tyrol, Pfitscher may be large scale but is still family owned and very proud of the traditions of the region which you can see clearly in their beef and pork products. The original family recipes are still used today resulting in a mild, well-balanced flavour and delicate texture.



TASTING NOTE

Speck is smoked prosciutto, robust and usually sliced very thinly. Made in Trentino-Alto Adige, the pig thighs are smoked, dry salted and aged for 5-6 months to give it a very distinct flavour.

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MS028	Premium Speck - Half	*2.5Kg	4	1
MS040	Premium Speck Riserva - Skinless	*4Kg	2	1

*Approximate weight

RETAIL



MPF001
Red Wine
Salami

Code	Product	Weight	Case	MOQ
MPF001	Red Wine Salami	180g	20	1
MPF002	Pfitscher Garlic Salami	180g	20	1
MPF003	Chili Salami (Pepperoni)	180g	20	1
MPF004	Truffle Salami	180g	20	1
MPF005	Classic Salami	180g	20	1
MPF008	Wild Boar Salami	180g	20	1

FURLOTTI

Based in the heart of Emilia, Furlotti has more than 60 years of experience working with local like-minded farmers to produce meats infused with inspiration and tradition.

FREE FROM

- Gluten
- Lactose & Milk Proteins
- Polyphosphates
- Glutamates



MF802
Sliced
Pastrami

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MF110	Sticks of Smoked Pancetta	*1Kg	6	1

*Approximate weight

RETAIL

Code	Product	Weight	Case	MOQ
MF802	Sliced Pastrami - Tray	100g	10	1

MADEO



TASTING NOTE

Calabrian 'nduja is a spreadable spicy salami made of various parts of a pig, including the shoulder and belly. Then herbs and Calabrian chilli are added which give nduja a spicy kick and its distinctive red colour.

Used widely in Calabrian cooking it is rich in flavour and tingling spiciness. It's delicious thinly spread on pizza or toasted bread, used as a base for a stew, to accompany burrata or mixed into meat sauces for pasta.



MD883
Calabrian Nduja Sausage - Bucket

FOODSERVICE

Code	Product	Weight	Case	MOQ
MD03	Calabrian Nduja Sausage - Bucket	*1Kg	6	1

*Approximate weight

RETAIL

Code	Product	Weight	Case	MOQ
MD01	Calabrian Spicy Nduja Sausage	250g	10	1
MD883	Fresh Calabrian Sausage	350g	12	12
MD885	Fresh Spicy Calabrian Sausage	350g	12	12
MD160	Sweet White Curved Sausage	250g	10	10
MD171	Sweet Red Curved Sausage	250g	10	10
MD448	Spicy Calabrian Spianata	250g	10	10



MD883
Fresh Calabrian Sausage



MD885
Fresh Spicy Calabrian Sausage



MD160
Sweet White Curved Sausage



MD171
Sweet Red Curved Sausage



MD448
Spicy Calabrian Spianata

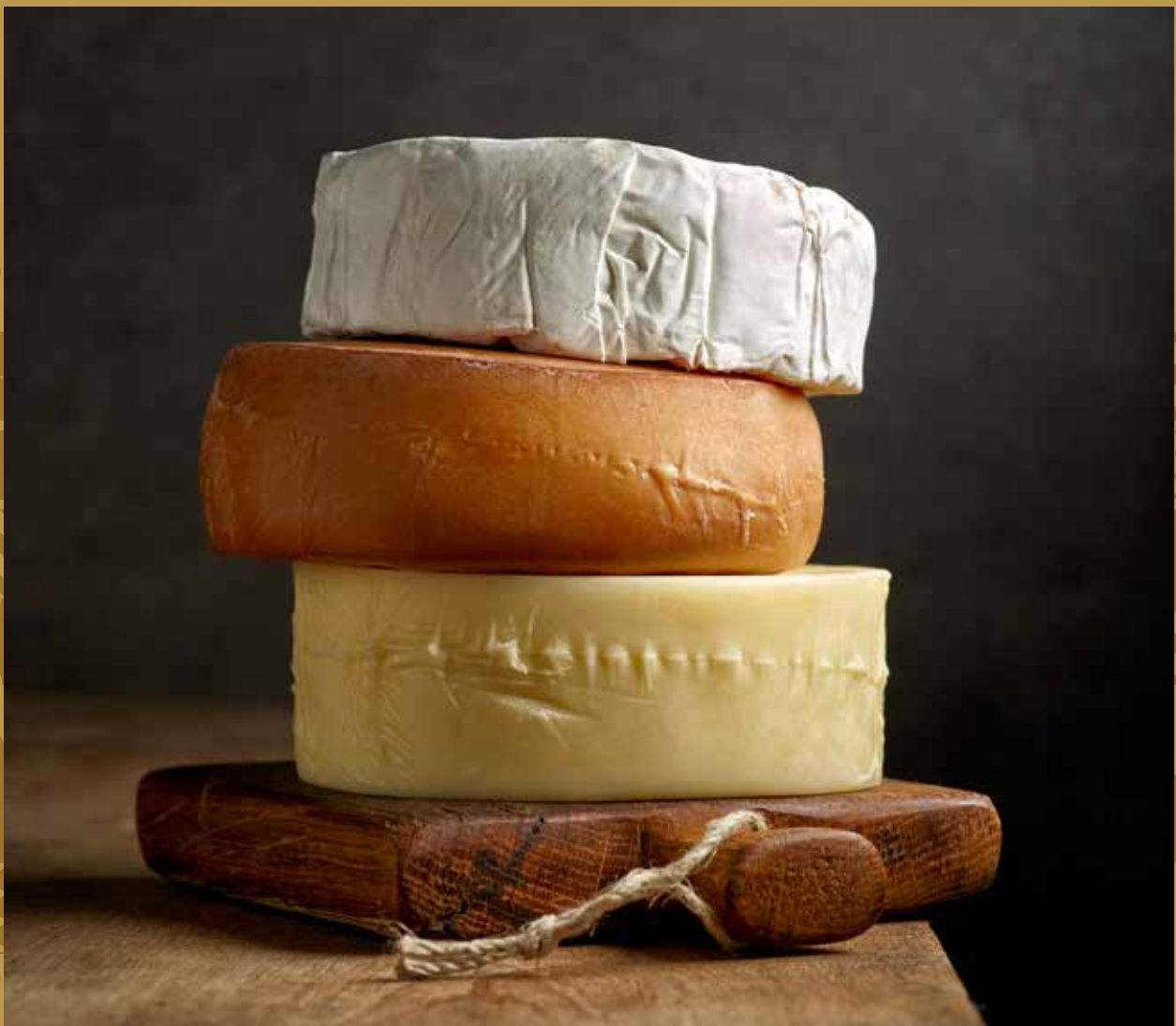
CALLIPO



RETAIL

Code	Product	Weight	Case	MOQ
CALM01	Spilinga Nduja - Jar	200g	6	6

CHEESE



TO GUIDE YOUR WAY THROUGH OUR CHEESE SECTION WE HAVE INCLUDED A KEY TO SHOW YOU THE ANIMAL FROM WHICH THE CHEESE ORIGINATES.



BUFFALO



SHEEP



COW



GOAT

THE GREAT ITALIAN CHEESES

A selection of some of the most loved Italian cheeses in our range



MAURI

Located in the beautiful Valsassina Valley, in Lombardy region, Mauri has been producing premium quality local cheeses since 1920. All Mauri cheeses, including Gorgonzola DOP and Taleggio DOP, are produced with milk coming exclusively from local farms. The unique skills of Mauri cheesemakers are combined with the most modern production techniques to guarantee constant quality and control at every single stage of the production. The maturation phase of the cheese wheels still takes place in natural caves located on the surrounding mountains to preserve the authentic flavours and aromas of the authentic local cheeses.



CM052
Gorgonzola Dolce - 1/8



CM054
Gorgonzola Piccante



CR001
Taleggio

TASTING NOTE

Taleggio is a semisoft, washed-rind, smear-ripened cheese named after Val Taleggio.

The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

FOOD SERVICE

Code	Product		Weight	Case	MOQ
CM001	Taleggio di Pasturo	DOP	*2.3Kg	2	1
CM002	Taleggio	DOP	*2Kg	4	1
CM049	Gorgonzola Ho.re.ca. - 1/8		*1.5Kg	4	1
CM050	Gorgonzola Argento - 1/8	DOP	*1.5Kg	4	1
CM052	Gorgonzola Dolce - 1/8	DOP	*1.5Kg	4	1
CM053	Gorgonzola Dolce - Full Wheel**		*13Kg	1	1
CM054	Gorgonzola Piccante	DOP	*1.5Kg	4	1
CM060	Gorgonzola Dolce Spoonable Wheel**	DOP	*6Kg	1	1

*Approximate weight **Pre-order only

RETAIL

Code	Product		Weight	Case	MOQ
CR050	Gorgonzola Dolce	DOP	200g	8	8
CR051	Gorgonzola Piccante	DOP	150g	8	8
CR001	Taleggio	DOP	200g	10	10

CR050
Gorgonzola
Dolce



CR051
Gorgonzola
Piccante



CR001
Taleggio



FRATELLI ROSSI

Fratelli Rossi has been making Parmigiano Reggiano since 1907. The family understand this cheese intimately and strive to maintain the highest standards.

Parmigiano Reggiano DOP is the “king of cheeses”. Its origins date back to the Middle Ages, more than 800 years ago, when in Emilia Romagna the Benedictine and Cistercian monks started to produce a cheese that was nutritious and suitable for long preservation, using only local cow’s milk and salt.

Its production is controlled by the Parmigiano Reggiano Consortium which guarantees its quality, authenticity and the respect of the traditional production method.



FOOD SERVICE

Code	Product		Weight	Case	MOQ
C010A	Parmigiano Reggiano 12mths - 1/8	DOP	*4.5Kg	4	1
C011	Parmigiano Reggiano 24mths - 1/8	DOP	*4.5Kg	4	1
C030	Parmigiano Reggiano 30mths - Full Wheel	DOP	*35Kg	1	1
C010	Parmigiano Reggiano Mezzano - 1/8	DOP	*4.5Kg	4	1
C016	Vacche Rosse Parmigiano Reggiano - 1/8	DOP	*4.5Kg	4	1
C004	Grana Padano - Full Wheel	DOP	*35Kg	1	1
C004A	Grana Padano - 1/2 Wheel	DOP	*18Kg	2	1
C002	Grana Padano - 1/8	DOP	*4.5Kg	4	1
C005	Italian Hard Cheese Grana - 1/8		*4.5Kg	4	1
C020	Grated Parmigiano Reggiano	DOP	1Kg	6	1
C021	Shavings of Parmigiano Reggiano	DOP	500g	12	1
C024	Grated Grana Padano	DOP	1Kg	10	1
C022	Grated Mix Cheeses		1Kg	10	1
C023	Grated Italian Hard Cheese		1Kg	10	1
C032	Italian Hard Cheese Shavings - Bag		500g	12	1

*Approximate weight **Pre-order only

RETAIL

Code	Product		Weight	Case	MOQ
PP107	Parmigiano Reggiano	DOP	150g	20	20
ORGANIC → PP109	Parmigiano Reggiano	DOP	150g	20	20
PP090	Grated Parmigiano Reggiano	DOP	100g	12	12
PP099	Grana Padano	DOP	150g	20	20
PP113	Parmigiano Reggiano +30 mths	DOP	200g	15	15

PARMIGIANO REGGIANO & GRANA PADANO

Parmigiano Reggiano DOP and Grana Padano DOP are two of the most famous and appreciated Italian cheeses worldwide. Both cheeses are protected by the Protected Designation of Origin and Consortia trademarks, which guarantee the authenticity and quality of each single wheel.

They both share an ancient history, more than 800 years long, as both Parmigiano Reggiano and Grana Padano were both created by monks during the Middle Ages.

Despite their similarities with regards to origin, shape and use, Parmigiano Reggiano and Grana Padano have many different traits which make them unique yet both delicious.

The main differences lay in the area of production, ingredients and maturation period.

Parmigiano Reggiano DOP



Created by the Cistercian monks of Chiaravalle Abbey in the XII century, Grana Padano DOP can only be produced in a designated area along the PO river which spreads across 30 provinces in Lombardia, Piemonte, Trentino-Alto Adige, Emilia-Romagna and Veneto regions. Grana Padano DOP is made from unpasteurised cow's milk, salt, rennet and lysozyme. The milk used for the production of Grana Padano comes from the area of production defined in the Production Specifications and from cattles fed on fresh forage, hay, corn silage or preserved fodder. The maturation phase lasts for at least 9 months up to 20 months and more.

TASTING NOTE

The flavour and aroma are strongly influenced by the duration of the maturation phase. Parmigiano Reggiano matured for 12 - 18 months typically has a delicate, mild flavour, with notes of milk and grass and its texture is less grainy compared to the longer aged ones. Longer maturation periods allow flavours to develop and become stronger, with more pronounced notes of spices and nuts, as well as an increasingly more crumbly and drier texture.



Grana Padano DOP



Created by the Benedictine and Cistercian monks in the XIII century, it is still produced with the same production method and ingredients: unpasteurised cow's milk, salt and rennet. Parmigiano Reggiano DOP is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno river, and Mantua to the right of the Po river. The local cattle can only be fed on locally grown forage. The use of preservatives and additives, including silage and fermented feeds, is strictly banned.

The minimum maturation time of Parmigiano Reggiano DOP is 12 months, but the wheels are often aged for at least 24 months up to 40 months and more.

TASTING NOTE

Grana means "grainy" in Italian which is reflected in the fine granular texture with an intensely sweet flavour. As Grana Padano ages, the flavours become pronounced, savoury and complex and the texture becomes more crumbly.










FRANCIA






The Francia brothers established their business in 1966 in Pontinia, a small village south of Rome. Three brothers, a 500cc van and a great deal of hard work has led to Francia being a major producer of mozzarella. Their Buffalo Mozzarella has been assigned the DOP protection for its premium quality and artisanal manufacturing process.

FOOD SERVICE

Code	Product		Weight	Case	MOQ
C510	Log of Fior di Latte		1Kg	6	1
C520	Romanina Fior di Latte for Pizza		9x350g	1	1
C641	Cow Mozzarella in Bucket		8x125g	6	1
C670	Buffalo Cherry Mozzarella in Bucket	DOP 	47*x21g	6	1
C700	Smoked Mozzarella**		12x250g	1	1
C643	Cow Cherry Mozzarella Bucket		5x200g	6	1
CR190	Buffalo Ricotta**		1.8kg	6	1

*Approximate weight **Pre-order only

RETAIL

Code	Product		Weight	Code	MOQ
PPF01	Cow Mozzarella - Bag		125g	16	8
PPF50	Buffalo Mozzarella- Bag	DOP 	125g	8	4
PPF63	Buffalo Cherry Mozzarella - Tub	DOP 	250g	8	8



BUFFALO MOZZARELLA



Buffalo mozzarella or “Mozzarella di Bufala” in Italian. It is made from the milk of water buffalo in areas as diverse as Rome in Lazio, Paestum in Campania and Foggia, in Puglia. Buffalo mozzarella coming from Campania bears the Mozzarella di Bufala Campana DOP trademark reflecting the premium quality and artisan approach.

TASTING NOTE

Fresh, soft, smooth texture. Mozzarella, which is a ‘pasta filata’ cheese, requires heating the curd so it can be stretched and molded into different shapes. This results in a white mozzarella with a gentle, slightly acidic flavour.

PROVOLONE



Provolone’s origins lie in southern Italy. However today, the major production of Provolone takes place in the Po valley region, particularly Lombardy and Veneto. It is an aged ‘pasta filata’ cheese.

THERE ARE TWO TYPES OF PROVOLONE

Provolone Dolce, aged for 2-3 months, it has a pale yellow colour and is nutty and sweet.

Provolone Piccante is aged for longer which gives it a more focused, stronger flavour.

LATTERIA SOLIGO



Pre-diced mozzarella for pizzas and large format salads. The production process ensures minimal reduction.

PRE-CUT & READY TO USE



CSOL01
Diced Mozzarella
100% Italian Milk



CSOL02
Julienne Mozzarella
100% Italian Milk



CSOL10
Stracchino
Cheese

FOOD SERVICE

Code	Product	Weight	Case	MOQ
CSOL01	Diced Mozzarella - 100% Italian Milk	 2Kg	5	5
CSOL02	Julienne Mozzarella - 100% Italian Milk	 1.5Kg	5	5

RETAIL

Code	Product	Weight	Case	MOQ
CSOL10	Stracchino Cheese	 200g	9	9

TAMBURRO

Perfect for pizza, also great for mains and appetizers



CT523
La Monella
Thick Julienne
Mozzarella Napoli
Style



CT010A
Fior di Latte
Mozzarella

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
VEGETARIAN →	CT523	La Monella Thick Julienne Mozzarella Napoli Style	2.5Kg	2	1
VEGETARIAN →	CT020	Smoked Scamorza Log	*2kg	4	1
	CT023	Burrata	(2x100g)	16	1

RETAIL

	Code	Product	Weight	Case	MOQ
VEGETARIAN →	CT010A	Fior di Latte Mozzarella	125g	20	20

DALLI CARDILLO

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
VEGAN →	CVE01	Filaverde Vegan Mozzarella Cubed Bag	500g	6	1
VEGAN →	CVE10	Vegrat Vegan Grated Cheese Bag	500g	6	1
	CDC002	Filatella Mozzarella Mix Julienne Bag	2Kg	6	1



CVE01
Filaverde Vegan Cubed Bag

- 100% Vegetable Origin Products.
- Vegan, Vegetarian, Lactose Free, Gluten Free

Dalli Cardillo cheese factory was established in 1986 by Dalli Cardillo Brothers in the beautiful setting of the Valley of the Temples in Agrigento, Sicily.

CASEIFICIO SAN SALVATORE

CSS002
'Paradiso' Buffalo Mozzarella PDO - Bucket



CSS001
'Paradiso' Buffalo Mozzarella PDO - Flow Pack



OIC016
Buffalo Mozzarella PDO



FOOD SERVICE

	Code	Product	Weight	Case	MOQ
	CSS002	'Paradiso' Buffalo Mozzarella - Bucket PDO	1Kg	2	2

RETAIL

	Code	Product	Weight	Case	MOQ
	CSS001	'Paradiso' Buffalo Mozzarella - Flow Pack PDO	125g	8	8
ORGANIC →	OIC016	Buffalo Mozzarella PDO	125g	6	6



SOME OF ITALY'S PRIMARY CHEESES

GORGONZOLA

Gorgonzola is one of the oldest blue-veined cheeses produced in Piedmont and Lombardy in the north of Italy. It can be buttery and rich or firm and crumbly.



TASTING NOTE

This cheese varies hugely depending on the style of the cheese maker and the age of the cheese. Think soft and creamy through to crumbly and sharp flavoured from the blue veining.

CASTELMAGNO

A DOP cheese which is thought to have been made since the 13th century. Its production is restricted to the Valle Grana in northern Italy.



TASTING NOTE

Semi hard with a sweet, nutty, almost mushroomy finish.

FONTINA

Has been made in the Aosta Valley since the 12th century. Fontina Val d'Aosta, identified by the DOP stamp, is the original and most famous. It is fairly pungent and has quite an intense flavour. Fontina has a natural rind due to aging, which is usually tan to orange-brown.



TASTING NOTE

It pairs well with roast meats, mushrooms and truffles. It has a rich, creamy flavour which gets nuttier with age. It is pale cream in colour and has small holes which are known as "eyes".

ASIAGO

Produced on the Asiago plateau in the Veneto foothills. Traditionally made from sheep's milk, but today produced from unpasteurized cow's milk. It can be mild and creamy in texture through to firm and strong tasting when it is often grated over pastas or into soups.



TASTING NOTE

Mild when young becoming sweet and nutty with age.

RICOTTA

A fresh cheese made from whey. It is made from cow, sheep and goat milk or sometimes a mixture. It's incredibly light and much undervalued outside of Italy. We use it in pasta dishes, salads and often simply in place of butter as its low in fat and high in protein.

TASTING NOTE

Light, delicate with a mild, sweet flavour



LOW IN FAT
AND HIGH IN
PROTEIN

CASEIFICIO PALAZZO MURGELLA

Located in, and focused on producing Apulian cheeses of the best quality.

Burrata - meaning buttery - is a traditional cheese of the region. Murgella has won many awards and continues to innovate while adhering to tradition.

PLZ4906
Caciocavallo
Silano

TASTING NOTE

Burrata is best enjoyed unadorned to enjoy its rich, complex flavour. Team with best olive oil, a few basil leaves, roughly torn, and maybe some bruschetta.



PLZ1449
Burrata di
Andria IGP








PLZ1381
Burrata w/
Truffle



PLZ1388A
Smoked Burrata

FOOD SERVICE & RETAIL

Code	Product		Weight	Case	MOQ
PLZ1449	Burrata di Andria	IGP 	120g	10	10
PLZ1381	Burrata w/ Truffle		100g	10	10
PLZ1388A	Smoked Burrata		100g	10	10
PLZ1413	Stracciatella		250g	5	5
PLZ4906	Caciocavallo Silano	DOP 	*350g	8	1

*Approximate weight

CASEIFICIO PALAZZO CONQUISTA

FROZEN ❄️

FOOD SERVICE

Code	Product	Weight	Case	MOQ
FROZEN → PLZ1509	Conquista Frozen Burrata	120g	30	30

ARGIOLAS

FOOD SERVICE

Code	Product	Weight	Case	MOQ
CL001	Pecorino Giglio Sardo	*2.5Kg	4	1
CL002	Pecorino Giglio Extra Mature	*2.5Kg	4	1
CL007	Pecorino Perla Nera	*2.5Kg	4	1
CL100	Pecorino Romano - 1/8	DOP *3.5Kg	4	1

Located in the hills of beautiful Sardinia, Argiolas remains steeped in the island's rich traditional cheese culture.



CL001
Pecorino Giglio Sardo



CL002
Pecorino Giglio Extra Mature



CL007
Pecorino Perla Nera



CL101
Pecorino Romano

TASTING NOTE

- A semi hard cheese made with whole sheep milk from selected breeding
- Mild, aromatic and delicious flavour

TASTING NOTE

- A hard pecorino produced from a selection of Sardinian's whole sheep milk.
- Firm, compact, aromatic, not sharp

TASTING NOTE

- Soft sheep cheese
- A peculiar black rind, soft & compact texture

RETAIL

Code	Product	Weight	Case	MOQ
CL101	Pecorino Romano	DOP 200g	15	1
CL102	Grated Pecorino Romano	DOP 80g	10	1

PECORINO ROMANO

Pecorino Romano DOP is one of the most ancient cheeses and it's made with fresh ewe's milk only from Sardinia, Lazio and Grosseto province.

With its unmistakable aromatic and spicy taste, it is fantastic grated on pasta, but also plain for a special aperitivo. It is the key ingredient for many Italian traditional dishes, including Bucatini All'Amatriciana, Spaghetti alla Carbonara and Spaghetti Cacio e Pepe.



BUSTI



Caseificio Busti is an award-winner cheese producer located near Pisa, in the heart of Tuscany, and founded in 1955 by two shepherds from the Garfagnana mountains. Run by the second and third generation of the Busti family, the company is still producing high quality Tuscan cheeses respecting and following the ancient traditions of local cheesemakers.



CBUS003
Truffle pecorino

TASTING NOTE

CBUS005 Pecorino Toscano DOP

Authentic Pecorino Toscano DOP made exclusively with milk coming from local farms approved by the Consortium. The paste of this Pecorino is compact and slightly chalky. During the maturation period, which lasts at least 60 days, the cheese develops its distinctive mild and pleasant flavour.

TASTING NOTE

CBUS006 Pecorino Metello Chestnut Rind

After a first aging period of about two months in Busti's dairy cold storage rooms, Pecorino Metello is then transferred to natural cellars and aged for at least 90 days. Thanks to the long aging period, Pecorino Metello is naturally lactose free. After the affinage, the pecorino is covered in chestnut shells, which donate Pecorino Metello its unique and rich flavour reminiscent of the Tuscan chestnut groves.



CBUS107
Ricche Terre
Sheep & Cow Ricotta

FOOD SERVICE

	Code	Product		Weight	Case	MOQ
	CBUS003	Truffle Pecorino		*1kg	3	1
	CBUS005	Pecorino Toscano*	DOP	2.5kg	2	1
	CBUS006	Pecorino Metello Chestnut Rind**		2.5kg	4	1
	CBUS007	Grated Pecorino Toscano - Bag	DOP	500g	10	1
EDIBLE RIND →	CBPP013	Mediterranean Herbs Pecorino		*250g	12	12
EDIBLE RIND →	CBPP014	Black Pepper Pecorino		*250g	12	12
	CBUS107	Ricche Terre Sheep & Cow Ricotta		1.8Kg	4	1

*Approximate weight **Pre-order only



TASTING NOTE

CBPP013
Mediterranean Herbs Pecorino

Fresh Pecorino cheese covered with a mix of Mediterranean aromatic herbs. Incredibly delicate and aromatic, this Pecorino is the perfect addition to a cheese board or to accompany meat recipes. With vegetable rennet and edible rind.



TASTING NOTE

CBPP014
Black Pepper Pecorino

A traditional Tuscan Pecorino enriched with grinded black pepper on the rind. The aromatic flavour of the black pepper combines perfectly with the delicate taste of the ewe's milk cheese. Ideal for cheese platters and aperitivi or grated on pasta recipes.



TASTING NOTE

CBPP022
Pesto Pecorino

A gourmet variant of the traditional Tuscan pecorino enriched with pesto made with Genoese Basil PDO. The unique combination of the sweetness of the ewe's milk and the freshness of pesto donates this pecorino a pleasant slightly sour flavour which pairs perfectly with wine wines, like Vermentino from Liguria.



TASTING NOTE

CBPP021
Chilli Pecorino

A traditional pecorino from Tuscany enriched with locally sourced organic chilli peppers. The unique combination of the sweetness of the ewe's milk and the spiciness of the chillies, makes this cheese the perfect addition to a cheese and salumi aperitivo board.



TASTING NOTE

CBPP023 **Pear & Ginger Pecorino**

A classic Italian flavour combination – cheese and pear – with a twist. This Pecorino combines the mild taste of ewe's milk and pear with the spicy and slightly pungent flavour of the ginger. A unique cheese which makes the perfect addition to any cheese board.



TASTING NOTE

CBPP018 **Pistachio Pecorino**

A unique combination of flavours. This fresh pecorino is enriched with Sicilian Pistacchio di Bronte PDO, which adds a mild flavour and crunchiness to the slightly sour notes of the pecorino.











TASTING NOTE

CBPP019 **Truffle Pecorino**

A traditional Tuscan Pecorino enriched with black truffle. The aromatic and earthy flavour of the truffle combines perfectly with the delicate taste of the ewe's milk cheese. Ideal for cheese platters and aperitivi.

RETAIL





Code	Product		Weight	Case	MOQ
CBPP016	Pecorino Toscano	DOP 	200g	24	1
CBPP017	Aged Pecorino Toscano	DOP 	200g	24	1
CBPP022	Pecorino with Pesto (with Genovese Basil DOP)		200g	15	1
CBPP021	Pecorino with Chilli		200g	15	1
CBPP023	Pear & Ginger Pecorino		200g	15	1
CBPP018	Pistachio Pecorino		200g	15	1
CBPP019	Truffle Pecorino		200g	15	1
CBPP020	Caciotta Toscana		200g	15	1

FORESTI

Based in Lombardy region and over 100 years old, Foresti marries tradition with modern techniques across a range of cheeses.





FOOD SERVICE

Code	Product		Weight	Case	MOQ
C052	Cow Milk Ricotta		1.5Kg	4	1
CF050	Cow Milk Ricotta **		10kg	60	60
C051	Mascarpone		2kg	4	1
CF060	Mascarpone		500g	8	8

*Approximate weight **Pre-order only

RETAIL

Code	Product		Weight	Case	MOQ
PP030	Ricotta		250g	8	8
PP035	Mascarpone		250g	8	8
CF012	Smoked Small Scamorza		300g	20	20



C051
Mascarpone



PP030
Ricotta



PP035
Mascarpone

ZARPELLON



FOOD SERVICE

	Code	Product		Weight	Case	MOQ
	CZ003	Asiago	DOP 	1Kg*	6	1
	CZ007	Fontina Valle d'Aosta	DOP 	2Kg*	2	1
VEGETARIAN →	C006VEG	Nostrale Italian Veg Hard Cheese		4.5Kg*	4	1
	CB351	French Brie**		1Kg*	4	1
	CP810	Goat Cheese Buche De Chevre		1Kg	1	1
	CZ005	Bastardo Red Wine "Drunken"		1Kg*	6	1
	CZ010	Julienne Mozzarella "Fioralba"		2.5kg	2	1

*Approximate weight **Pre-order only



CZ003
Asiago DOP



CZ007
Fontina Valle d'Aosta DOP



CB351
French Brie



C006VEG
Nostrale Italian Veg
Hard Cheese



CP810
Goat Cheese
Buche De Chevre



CZ005
Bastardo
Red Wine
"Drunken"



C405
Belas
Greek Feta

RETAIL

Code	Product		Weight	Case	MOQ
C405	Belas Greek Feta	PDO 	200g	12	1

GUASTALLA



SC110
Sliced Mild Provolone - Tray



SC130
Sliced Smoked Scamorza - Tray



PREPARED
IN IRELAND

FOOD SERVICE

Code	Product		Weight	Case	MOQ
SC110	Sliced Mild Provolone		500g	4	1
SC130	Sliced Smoked Scamorza		500g	4	1



RETAIL

Code	Product		Weight	Case	MOQ
PPG800	Grated Premium Parmesan - Tub		80g	6	6
PPG850	Premium Parmesan Shavings - Tub		80g	6	6



PPG850
Premium Parmesan Shavings - Tub

AURICCHIO

Founded in 1877 in a small village near Naples the Auricchio family specialised in Provolone, having created a rennet used in the production of the cheese. Over the years they have expanded into a whole range of cheeses as they grew in size. Their expertise and cheese history is brought to bear on this expanded range.



FOOD SERVICE



CA028 Sheep Milk Salter Ricotta

Code	Product		Weight	Case	MOQ
CA001	Classic Mild Provolone		*5.5Kg	1	1
CA010	Classic Mature Provolone		*5.5Kg	2	1
CA020	Mild Provolone - no Tie-on		*5Kg	5	1
CA021	Smoked Provolone - no Tie-on		*4Kg	5	1
CA028	Sheep Milk Salter Ricotta		*550g	8	1

*Approximate weight

RETAIL

Code	Product		Weight	Case	MOQ
CA016	Spreadable Parmigiano Reggiano		150g	12	1
CA017	Spreadable Gorgonzola		150g	12	1
CA090	Provolone With Terracotta Tray		150g	9	9
CA120	Sliced Provolone Dolce		100g	10	10
CA121	Sliced Provolone Piccante		100g	10	10
CA122	Sliced Smoked Provolone		100g	10	10
CA150	Burrata		125g	6	6
CA230	Cow Ricotta		250g	6	6
CA231	Mascarpone		250g	12	6
CA2NA	Small Provolone		270g	12	12
RE291	Small Smoked Scamorza		250g	12	12



CA016 Spreadable Parmigiano Reggiano



CA017 Spreadable Gorgonzola



CA090 Provolone With Terracotta Tray

CA120 Sliced Provolone Dolce



CA150 Burrata



CA230 Cow Ricotta



CA231 Mascarpone



CA2NA Small Provolone

DRY PASTA



RUMMO

Rummo was founded in Benevento, in Campania region, in 1846 when the founder Antonio Rummo established the first mill. After six generations, Rummo company has continued to invest in premium quality raw materials and research and development to create a pasta with unique cooking performances appreciated by chefs and consumers all over the world.

HIGH PROTEIN CONTENT



THE IDEAL CHOICE FOR RESTAURANT KITCHENS

Thanks to its unique characteristics, Rummo is the perfect pasta for the food service industry. The incredible cooking performance guaranteed by the Lenta Lavorazione® method and the high protein content ensure that pasta Rummo maintains its texture, shape and flavours also when sauteed and double cooked.

Rummo “Linea Professionale” is available in 1kg size pack and includes a vast array of pasta shapes to meet every chef’s needs.



RUM21005
Spaghetti Grossi

RUM21013
Linguine

RUM21066
Penne Rigate

FOOD SERVICE

Code	Product	Weight	Case	MOQ
RUM21005	Spaghetti Grossi	1Kg	12	12
RUM21013	Linguine	1Kg	12	12
RUM21066	Penne Rigate	1Kg	12	12
RUM21249	Elicoidali	1Kg	12	12

RUMMO

THE LENTA LAVORAZIONE® METHOD

Rummo is the only pasta certified by Bureau Veritas which guarantees perfect cooking of each production lot. Thanks to the unique expertise in the pasta-making art, Rummo developed the Lenta Lavorazione® (Slow Processing) method that ensures that every shape of Rummo pasta is always “al dente” and keeps its shape always when double-cooked.

This is the result of a slow, painstaking process which has at its core the careful selection of top quality ingredients and unique expertise refined over time.

The extrusion of the pasta made with special bronze dies donates Rummo pasta a rough surface pasta sauces can easily cling to.



Carefully selected top quality wheat



Rummo exclusive “slow processing” method



A pasta which is always “al dente”, even when double cooked



Bronze-die: rough surface sauces can easily cling to



The only pasta certified by Bureau Veritas for its cooking performance

TASTING NOTE

RUM302021 Spaghetti Quadrati

A modern variant of the classic spaghetti shape, Spaghetti Quadrati have a unique square shape which makes them more tenacious and thicker. Thanks to the shape and the rough surface, Rummo Spaghetti Quadrati easily capture the sauces. Ideal with rich sauces like meat ragu' or seafood sauces, they are also perfect to add a gourmet touch to classic pasta recipes.





RUM2022081
Leggendarie
Tripoline



RUM2022154
Leggendarie
Bombardini



RUM3022054
Riccioli



RUM3024088
Casarecce



RUM9105
Paglia & Fieno



RUM2029132
Egg Tagliatelle

RETAIL

	Code	Product	Weight	Case	MOQ
LE LEGGENDARIE					
	RUM2022081	Tripoline	500g	12	12
	RUM2022087	Orecchiette	500g	12	12
	RUM2022147	Conchiglioni	500g	12	12
	RUM2022154	Bombardini	500g	12	12
	RUM2024111	Paccheri	500g	12	12
LE CLASSICHE					
	RUM3020003	Spaghetti	500g	24	24
	RUM302021	Spaghetti Grossi Quadrati	500g	24	24
	RUM3022054	Riccioli	500g	16	16
	RUM3022113	Farfalle	500g	16	16
	RUM3022427	Orzo	500g	16	16
	RUM3024048	Fusilli	500g	16	16
	RUM3024051	Mezzi Rigatoni	500g	16	16
	RUM3024066	Penne Rigate	500g	16	16
	RUM3024088	Casarecce	500g	16	16
	RUM3020013	Linguine	500g	24	24
	RUM3022007	Maccheroncelli	500g	16	16
EGG PASTA					
	RUM2027173	Egg Lasagne	400g	12	12
	RUM2027176	Egg Cannelloni	250g	12	12
	RUM2029093	Egg Tagliolini	250g	12	12
	RUM2029101	Egg Pappardelle	250g	12	12
	RUM2029132	Egg Tagliatelle	250g	12	12
	RUM9105	Egg Paglia & Fieno	250g	12	12

RUMMO

Rummo range also includes a selection of different gluten free pasta shapes, made with corn and brown rice combined together using the “Metodo di Lavorazione al Vapore” (steam method). Rummo gluten free pasta is drawn through bronze dies which donates every shape a texture that every sauce can easily cling to.



RUM3102051
Gluten Free
Mezzi Rigatoni

RUM3100013
Gluten Free
Linguine

RUM3168048
Gluten Free
Chickpea Fusilli

RUM8207
Gluten Free Lentil
Maccheroncelli

RUM8270
Gluten Free Lentil
Pennette Rigate

RETAIL

	Code	Product	Weight	Case	MOQ
GLUTEN FREE					
GLUTEN FREE →	RUM3100013	Gluten Free Linguine	400g	12	12
GLUTEN FREE →	RUM3100048	Gluten Free Fusilli	400g	12	12
GLUTEN FREE →	RUM3100066	Gluten Free Penne	400g	12	12
GLUTEN FREE →	RUM3102051	Gluten Free Mezzi Rigatoni	400g	12	12
GLUTEN FREE →	RUM2022	Gluten Free Stelline	400g	12	12
GLUTEN FREE →	RUM3168048	Gluten Free Chickpea Fusilli	300g	16	16
GLUTEN FREE →	RUM8207	Gluten Free Lentil Maccheroncelli	300g	16	16
GLUTEN FREE →	RUM8270	Gluten Free Lentil Pennette Rigate	300g	16	16

RETAIL

	Weight	Product	Weight	Case	MOQ
WHOLE WHEAT					
WHOLE WHEAT →	RUM1201003	Whole Wheat Spaghetti	500g	24	24
WHOLE WHEAT →	RUM1200048	Whole Wheat Fusilli	500g	16	16
WHOLE WHEAT →	RUM1200066	Whole Wheat Penne Rigate	500g	16	16



RUM1201003
Whole Wheat
Spaghetti



RUM2042048
Whole Wheat
Fusilli



RUM1200066
Whole Wheat
Penne Rigate

LA MOLISANA



MOL5815
Spaghetti

MOL5806
Linguine

MOL5820
Penne

MOL5828
Fusilli

MOL5831
Rigatoni

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MOL5815	Spaghetti	3Kg	4	4
MOL5806	Linguine	3Kg	4	4
MOL5820	Penne	3Kg	4	4
MOL5828	Fusilli	3Kg	4	4
MOL5831	Rigatoni	3Kg	4	4
MOL5854	Lumache	3Kg	4	4

La Molisana Pasta Factory, at 730 mt above sea level, is one of the highest located in the South-Centre of Italy and it operates in Molise. A natural paradise with a strong cereal-growing vocation, rich of spring water and uncontaminated air, offering the idea conditions for production of pasta.

RETAIL

Code	Product	Weight	Case	MOQ
MOL1020	Penne Rigate	500g	24	24
MOL1028	Fusilli	500g	24	24
MOL1032	Mezzi Rigatoni	500g	24	24
MOL4103	Tagliatelle	500g	12	12
MOL1006	Linguine	500g	24	24
MOL04220	Egg Lasagne	500g	12	122
MOL38203	Egg Tagliatelle	250g	12	12
MOL38205	Egg Pappardelle	250g	12	12
MOL1048	Ditali Rigati	500g	24	24
MOL1015	Spaghetti	500g	24	24
MOL1050	Bucatini	500g	24	24



MOL04220
Egg Lasagne



MOL38205
Egg Pappardelle



MOL38203
Egg Tagliatelle

Bronzed drawn, tasty, with “al dente” texture and over 14% protein.



MOL1020
Penne Rigate

MOL1028
Fusilli

MOL1032
Mezzi Rigatoni

MOL4103
Tagliatelle

MOL1015
Spaghetti

MOL1006
Linguine

MOL1006
Linguine

FRESH PASTA



PASTA FRESCA ROSSI

Modena-based Pastificio Rossi has been producing high quality artisan pasta for 60 years using only the best simple ingredients: eggs, flour and Parmigiano Reggiano for an authentic, artisan taste.



RETAIL

Weight	Product	Weight	Case	MOQ
A0123	Tortelloni with Spinach & Ricotta	250g	8	8
A0120	Green Tortelloni with Ricotta & Spinach	250g	8	8
A0121	Tortellini with Cured ham	250g	8	8
A0125	Ravioli al Brasato	250g	8	8
A026	Rossi Ravioli with Pumpkin	250g	8	8
A027	Rossi Ravioli with Truffle	250g	8	8
A0130	Passatelli with Parmigiano Reggiano DOP**	250g	8	8

**Pre-order only



A0123
Tortelloni w/
Spinach & Ricotta



A0120
Green Tortelloni w/
Ricotta & Spinach



A0121
Tortellini w/
Cured ham



A0125
Ravioli al
Brasato



A026
Rossi Ravioli
with Pumpkin



A027
Rossi Ravioli
with Truffle



A0130
Passatelli with Parmigiano
Reggiano DOP

TEMPORIN



In 1964 Mario Temporin started producing pasta and tortellini in a small kitchen in the town of Lugagnano near Verona. In 2000 the family moved into a 1800 square meter factory with three complete production lines: dry, fresh and filled pastas.

Today Temporin produce 5,000 kgs of pasta a year with many customers in Italy and all over the world.



AT710
Fresh Tagliatelle

FOOD SERVICE

GOURMET
LINE

Code	Product	Weight	Case	MOQ
AT710	Fresh Tagliatelle -Tray	1Kg	5	5
AT790	Fresh Linguine - Tray	1Kg	5	5



AT209
Caramelle Ricotta
& Spinach



AT101
Tortellini
with Cured Ham



AT104
Ravioli
with Cheese



AT222
Mezzelune Burrata
& Rocket

FOOD SERVICE & RETAIL

GOURMET
LINE

Code	Product	Weight	Case	MOQ
AT101	Tortellini with Cured Ham	250g	12	6
AT102	Tortellini Ricotta & Spinach	250g	12	6
AT103	Fagottini Porcini Mushroom	250g	12	6
AT104	Ravioli w/ Cheese	250g	12	6
AT203	Giant Tortelloni w/ Mushrooms	500g	10	1
AT204	Giant Tortelloni w/ Asparagus	500g	10	1
AT209	Caramelle Ricotta & Spinach	500g	10	1
AT222	Mezzelune Burrata & Rocket	500g	10	1



FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
AT221	Fresh Paccheri	500g	10	1

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
FRESH EGG PASTA				
AT005	Fresh Egg Lasagne	250g	12	6
AT601	Fresh Egg Lasagne	500g	10	10
AT001	Fresh Egg Fusilli	500g	10	5
AT007	Fresh Egg Pappardelle	500g	10	5
AT009	Fresh Egg Garganelli	500g	10	5
AT020	Fresh Orecchiette	500g	12	6
ANTICA CORTE				
AT401	Tortelloni Ricotta & Spinach	250g	20	10
AT402	Tortellini w/ Meat	250g	20	10
AT404	Ravioli Porcini Mushrooms	250g	20	10
AT406	Ravioli w/ Cheese	250g	20	10



AT005
Fresh Egg
Lasagne

AT601
Fresh Egg
Lasagne

AT007
Fresh Egg
Pappardelle



AT401
Tortelloni Ricotta & Spinach



AT406
Ravioli w/ Cheese

SAN MARCO

For two generations, the San Marco family has been manufacturing quality fresh artisanal pasta. They are based in the beautiful province of Varese, at the foothills of the Alps, in northern Italy. Their pasta is thinly rolled and made in small batches to keep all its extra freshness and flavour.

FOOD SERVICE

Code	Product	Weight	Case	MOQ
SA072	San Marco Lasagna Sheet	2kg	2	1

RETAIL

Code	Product	Weight	Case	MOQ
A030	Fresh Egg Tagliatelle	250g	16	8
A031	Fresh Egg Spaghetti Chitarra	250g	16	8
A067	Fresh Egg Penne	250g	16	8



A030
Fresh Egg Tagliatelle



A031
Fresh Egg Spaghetti Chitarra

FROZEN PASTA



ZINI

FROZEN 

Pasta Zini was founded in 1956 when Euride Zini opened a small fresh pasta factory in the heart of Milan. Today, Zini continues to follow this tradition by respecting the original recipes and by using natural ingredients, without the addition of any artificial ingredients, like colorants and additives.

All Zini pasta products are made using carefully selected 100% Italian durum wheat.

All Zini products are frozen within a very short time from the production, to preserve the natural flavour and aroma of the freshly made pasta.



FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FILLED PASTA - MILANO COLLECTION					
FROZEN →	ZIN004	Agnolotti with Crayfish	1Kg	3	1
FROZEN →	ZIN005	Agnolotti with Parmigiano Reggiano PDO	1Kg	3	1
FROZEN →	ZIN006	Sorrisi with Basil	1Kg	3	1
FROZEN →	ZIN007	Stelle with Buffalo Mozzarella & Spinach	1Kg	3	1
FROZEN →	ZIN008	Vele with Truffle	3Kg	1	1
FROZEN →	ZIN009	Tortelli Cuttlefish ink "Noirs" with Scallops & Chive	1Kg	3	1



ZIN004
Agnolotti with Crayfish



ZIN005
Agnolotti with Parmigiano Reggiano PDO



ZIN006
Sorrisi with Basil



ZIN007
Stelle with Buffalo Mozzarella & Spinach



ZIN008
Vele with Truffle



ZIN009
Tortelli Cuttlefish ink "Noirs" with Scallops & Chive

MILANO COLLECTION

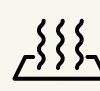
- Top selection
- 100% Italian durum wheat
- 100% Italian fresh barn eggs



2 MIN
Boiling Water



4 MIN
Pan/Wok



6 MIN
Steam oven



ZINI

FROZEN ❄️

WHY ZINI FROZEN PASTA

- Premium quality ingredients
- Without preservatives, colorants and additives
- Longer shelf life
- Quick and easy to cook: ready in just 45 to 90 minutes in water
- Versatile: can be prepared in a wok or pan, microwave or oven
- Waste management



FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FILLED PASTA - EMILIA COLLECTION					
FROZEN →	ZIN010	Tortelli with Ricotta & Spinach	1Kg	5	1
FROZEN →	ZIN011	Tortelli with Porcini Mushrooms	1Kg	3	1
FROZEN →	ZIN012	Ravioli with Braised Beef	1Kg	6	1

EMILIA COLLECTION

- Authentic traditional Italian recipes
- 100% Italian durum wheat
- 100% Italian fresh barn eggs



ZIN010
Tortelli with Ricotta & Spinach



ZIN011
Tortelli with Porcini Mushrooms



ZIN012
Ravioli with Braised Beef

RETAIL

	Code	Product	Weight	Case	MOQ
FILLED PASTA - SMART COLLECTION					
FROZEN →	ZIN013	Tortelloni with Ricotta & Spinach	2Kg	3	1

SMART COLLECTION

- Competitive and convenient solutions
- 100% Italian



ZIN013
Tortelloni with Ricotta & Spinach

FROZEN 



ZIN014
Lasagne Classic
(Bolognese ragu')



ZIN015
Lasagne with Basil Pesto,
Green Beans & Potatoes



ZIN016
Lasagna Sheets
(45x24 cm)



FOOD SERVICE

LASAGNE

	Code	Product	Weight	Case	MOQ
FROZEN →	ZIN014	Lasagne Classic (Bolognese ragu')	2.5Kg	2	1
FROZEN →	ZIN015	Lasagne with Basil Pesto, Green Beans & Potatoes	2.4Kg	2	1
FROZEN →	ZIN016	Lasagna Sheets (45x24 cm)	2.5Kg	4	1



ZIN017
Tonnarelli



ZIN018
Tagliolini
Cuttlefish Ink



ZIN020
Tagliatelle



FOOD SERVICE

NEST PASTA

	Code	Product	Weight	Case	MOQ
FROZEN →	ZIN017	Tonnarelli	3Kg	5	1
FROZEN →	ZIN018	Tagliolini Cuttlefish Ink	3Kg	5	1
FROZEN →	ZIN020	Tagliatelle	3Kg	5	1



ZIN019
Trofie



ZIN021
Pennette



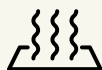
ZIN022
Fusilli



2 MIN
Boiling Water



2 MIN
Pan/Wok



4 MIN
Steam oven



1 MIN
Boiling Water



2 MIN
Pan/Wok



4 MIN
Steam oven



FOOD SERVICE

ITALIAN DURUM WHEAT PASTA

	Code	Product	Weight	Case	MOQ
FROZEN →	ZIN019	Trofie	1Kg	5	1
FROZEN →	ZIN021	Pennette	1Kg	5	1
FROZEN →	ZIN022	Fusilli	1Kg	5	1

GNOCCHI



PATAMORE

These gnocchi are made using simple and natural ingredients: plenty of fresh potatoes, flour, eggs and a little oil. They cook quickly in boiling water and are ready to eat coated with your favourite sauce.



PAT20
Striped Gnocchi Classic



PAT22
Striped Gnocchi w/ Spinach



PAT24
Striped Gnocchi w/ Pumpkin

RETAIL

Code	Product	Weight	Case	MOQ
PAT20	Striped Gnocchi Classic	400g	8	8
PAT22	Striped Gnocchi w/ Spinach	400g	8	8
PAT24	Striped Gnocchi w/ Pumpkin	400g	8	8

LA MOLISANA



MOL04622
Potato Gnocchi



GLUTEN FREE

MOL2624
Potato Gnocchi

RETAIL

GLUTEN FREE →

Code	Product	Weight	Case	MOQ
MOL04622	Potato Gnocchi	500g	12	12
MOL2624	Potato Gnocchi	500g	12	12

RUMMO

RETAIL

Code	RUM8117
Product	Potato Gnocchi
Weight	500g
Case	8
MOQ	8



RETAIL

Code	RUM81121
Product	Baby Potato Gnocchi
Weight	500g
Case	8
MOQ	8



SAN MARCO

RETAIL

Code	A049
Product	Fresh Potato Gnocchi
Weight	500g
Case	16
MOQ	8



ZINI

FROZEN ❄️

FOOD SERVICE

Code	ZIN002	FROZEN
Product	Classic Potato Gnocchi	
Weight	1Kg	
Case	6	
MOQ	1	

FOOD SERVICE

Code	ZIN003	FROZEN
Product	Gnocchi Cauliflower & Spinach (no potatoes)	
Weight	1Kg	
Case	6	
MOQ	1	





2 MIN
Boiling Water



3 MIN
Pan/Wok



6 MIN
Steam oven





PASSATA & TINNED TOMATOES



LA FIAMMANTE

FOOD SERVICE

Code	Product	Weight	Case	MOQ
TM001	Plum Peeled Tomatoes	2.5Kg	6	6
TM020	Plum Peeled Tomatoes ORGANIC	2.5Kg	6	6



TM001
Plum Peeled Tomatoes



TM020
Organic Plum Peeled Tomatoes

STERILTOM

FOOD SERVICE

Code	Product	Weight	Case	MOQ
TS110	O'Sole Mio Tomato Pulp - Bag in Box	10Kg	1	1
TS120	Due Fagiani Tomato Pulp - Bag in Box	15Kg	1	1
TS221	Pizzaiolo Extra Fine Tomato BIB	10Kg	1	1



TS120
Due Fagiani Tomato Pulp - Bag in Box

TS221
Pizzaiolo Extra Fine Tomato BIB

LA ROSINA



TN004
Plum Peeled Tomatoes



TN003
Chopped Tomatoes



TN070
Passata Tomato



TN050
Peeled Tomato



TN052
Chopped Tomato



TN054
Cherry Tomato

FOOD SERVICE

Code	Product	Weight	Case	MOQ
TN004	Plum Peeled Tomatoes	2.5Kg	6	6
TN003	Chopped Tomatoes	2.5Kg	6	6
TN005	Rossopizza Extra Fine Tomato	2.5Kg	6	6

RETAIL

Code	Product	Weight	Case	MOQ
TN070	Passata Tomato	680g	12	12
TN050	Peeled Tomato	400g	24	24
TN052	Chopped Tomato	400g	24	24
TN054	Cherry Tomato	400g	24	24



TASTING NOTE

TN005 Rossopizza Extra Fine Tomato

Extra fine tomato pulp, specially developed to make the authentic pizza Napoletana. Produced with the finest 100% Italian tomatoes, La Rosina extra fine tomato pulp is a must-have product for Neapolitan-style pizza.

ANTONELLA

This company has been growing and bottling tomatoes on the Italian island of Sardinia for more than 40 years.

The Sardinian soil, so close to the sea, produces a sweet tomato without the use of any pesticides.

VOTED AS ONE OF THE
TOP 3 BEST ITALIAN
TOMATOES

the **guardian**
FOOD & DRINK



ANT700201
Peeled Tomatoes

FOOD SERVICE

Code	Product	Weight	Case	MOQ
ANT700201	Peeled Tomatoes	2.5kg	6	6

RETAIL

Code	Product	Weight	Case	MOQ
ANT930401	Fine Pulp Passata	680g	12	6
ANT6306	Peeled Tomatoes	400g	24	24
ANT830601	Chopped Tomatoes	400g	24	24
ANT8310	Extra Fine Pulp Tomatoes	400g	24	24
ANT1011	Tomato Puree - Tetrabrik	1L	12	12
ANT1200	Tomato Paste - Tube	130g	24	24



ANT930401
Fine Pulp Passata



NT6306
Peeled Tomatoes



ANT830601
Chopped
Tomatoes



ANT8310
Extra Fine Pulp
Tomatoes



ANT1011
Tomato Puree -
Tetrabrik



ANT1200
Tomato Paste -
Tube

RISTORIS

FOOD SERVICE

Code	Product	Weight	Case	MOQ
VR3564	Double Concentrate Tomato Paste - Tin	800g	6	6



ZIA ROSA



TASTING NOTE

San Marzano: Considered by many chefs to be the best tomatoes in the world, San Marzano are high in antioxidant and renowned for their unique taste and sweet flavour.

RETAIL

Code	Product	Weight	Case	MOQ
ZR001	San Marzano Tomatoes - PDO	400g	24	24

ALCE NERO

RETAIL

Code	OR070
Product	Tomato Passata
Weight	500g ORGANIC
Case	12
MOQ	12



RETAIL

Code	OR090
Product	Tin Peeled Tomatoes
Weight	360g ORGANIC
Case	12
MOQ	12



ORTO D'AUTORE

RETAIL

Code	ORT2001
Product	Passata
Weight	700g
Case	12
MOQ	12



RETAIL

Code	ORT2002
Product	Passata - Small
Weight	360g
Case	12
MOQ	12



PASTA SAUCES & PESTO



DON ANTONIO

Based in Abruzzo, this family business brings the true taste of Italy to your home.

The recipes from grandfather Don Antonio have been handed down through generations to create authentic, hand made pasta sauces.



DA9436
Pecorino
Cheese Sauce

DA/CR1430
Sugo
Basilico

DA/CR5865
Sugo
alla Vodka

DA3724
Sugo
Tradizionale

DA3731
Sugo
Arrabbiata



RETAIL

	Code	Product	Weight	Case	MOQ
	DA9436	Pecorino Cheese Sauce	500g	6	6
	CR3712/DA9603	Sugo for Pizza	500g	6	6
	DA/CR 2659	Sugo Napoletana	500g	6	6
	DA/CR 5872	Sugo Puttanesca	500g	6	6
	DA/CR1430	Sugo Basilico	500g	6	6
	DA/CR1447	Sugo Arrabbiata	500g	6	6
	DA/CR2666	Sugo Toscana	500g	6	6
	DA/CR2673	Sugo Tradizionale	500g	6	6
	DA/CR5865	Sugo alla Vodka	500g	6	6
	DA5858	Sugo Marinara	500g	6	6
ORGANIC →	DA3717	Sugo al Basilico	500g	6	6
ORGANIC →	DA3724	Sugo Tradizionale	500g	6	6
ORGANIC →	DA3731	Sugo Arrabbiata	500g	6	6

RUMMO



SRM001
Basil Sauce

SRM002
Arrabbiata Sauce

SRM003
Bolognese Sauce
w/ Meat

SRM004
Vegetable Sauce

SRM005
Basil Pesto

WITH 100%
ITALIAN
BASIL

SRM006
Red Pesto

WITH SUN-DRIED
TOMATOES
AND PECORINO
ROMANO
PDO

SRM007
Calabrian Pesto

WITH RED
PEPPERS
AND RICOTTA
ROMANA
PDO

RETAIL

A quality range
of traditional and
authentic pasta
sauces made
in the heart
Tuscany.

VEGAN →

Code	Product	Weight	Case	MOQ
SRM001	Basil Sauce	340g	6	6
SRM002	Arrabbiata Sauce	340g	6	6
SRM003	Bolognese Sauce with Meat	340g	6	6
SRM004	Vegetables Sauce	340g	6	6
SRM005	Basil Pesto	190g	6	6
SRM006	Red Pesto	190g	6	6
SRM007	Calabrian Pesto	190g	6	6

ALCE NERO



OR080
Tomato Sauce
with Basil

OR082
Tomato Sauce
Arrabbiata

OR140
Pesto Genovese
w/ Basil

OR141
Red Pesto w/
Dried Tomatoes

RETAIL

Code	Product	Weight	Case	MOQ
ORGANIC → OR080	Tomato Sauce with Basil	350g	12	12
ORGANIC → OR082	Tomato Sauce Arrabbiata	350g	12	12
ORGANIC → OR140	Pesto Genovese w/ Basil	130g	6	6
ORGANIC → OR141	Red Pesto w/ Dried Tomatoes	130g	6	6

AGROMONTE

LOW ACIDITY



A typical Sicilian delicacy, this pasta sauce is made with 97% cherry tomatoes and processed only in the summer months.

Its sweet taste is also greatly enjoyed by children and the low acidity content, make it a unique product.

TG001
Cherry Tomato Sauce

TG004
Cherry Tomato Sauce Basil

TG400
Date Tomato Sauce



TASTING NOTE

TG020 Tomato & Cherry Tomato Passata

Flavoursome Passata made with carefully selected tomatoes and Sicilian cherry tomatoes. Agromonte cherry tomatoes are hand-picked and processed within few hours from the harvest, to preserve the flavours and aroma of fresh tomatoes. The use of cherry tomatoes donated this passata a unique sweet and balanced taste, which makes it the perfect ingredient for any pasta recipe.



TASTING NOTE

TG021 Yellow Tomato & Yellow Cherry Tomato Passata

Flavoursome Passata made with carefully selected yellow tomatoes and Sicilian yellow cherry tomatoes. Agromonte cherry tomatoes are hand-picked and processed within few hours from the harvest, to preserve the flavours and aroma of fresh tomatoes. The use of yellow cherry tomatoes donated this passata an incredibly sweet and balanced taste. The unique colour of this passata makes it perfect to add a refined touch to any pasta recipe.

RETAIL

Code	Product	Weight	Case	MOQ
TG001	Cherry Tomato Sauce	330g	12	12
TG004	Cherry Tomato Sauce Basil	330g	12	12
TG400	Date Tomato Sauce	330g	12	12
TG020	Tomato & Cherry Tomato Passata	520g	12	12

GUASTALLA

RETAIL

Code	Product	Weight	Case	MOQ
PP490	Fresh Basil Pesto	150g	6	6



MAGRINI

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MAG10	Fresh Basil Pesto Genovese	DOP 2.1Kg	4	1
MAG03	Fresh Basil Pesto	DOP 1Kg	4	1
VEGAN → MAG20	Fresh Basil Pesto	1Kg	4	1



MAG10
Fresh Basil Pesto Genovese



EUROCHEF

READY IN 3 MINS

FOOD SERVICE

Code	Product	Weight	Case	MOQ
SEC001	Bolognese Meat Sauce**	1Kg	2	12

**Pre-order only

ZINI

FROZEN ❄️


Small frozen flakes, ready to turn into thick and tasty sauces. Convenient and easy to be portioned and mixed, Zini sauces are completely natural, preservatives free and gluten free.


1 MIN
Pan/Wok

1 MIN
Microwave

FOOD SERVICE

Code	Product	Weight	Case	MOQ
FROZEN → ZIN023	Tomato & Basil Sauce	1Kg	3	1

RISTORIS



TASTING NOTE

VR716 Pistachio Sauce

Versatile pistachio sauce made with genuine ingredients. With a rich flavour and aroma and a bright green colour, this pistachio sauce is the perfect gourmet addition to pasta and fish recipes and it is also a great topping for croutons and focaccia.

RETAIL

Code	Product	Weight	Case	MOQ
VR716	Pistachio Sauce - Glass Jar	520g	6	1

ANTIPASTI



AGROMONTE



FOOD SERVICE

Code	TG101	
Product	Sicilian Semi-Sundried Tomatoes - Tin	
Weight	2Kg	
Case	2	MOQ 2



GUASTALLA

RETAIL

Code	Product	Weight	Case	MOQ
PPG502	Italian Sundried Long Tomato - Tub	100g	6	6
PPG600	Mediterranean Marinated Artichoke - Tub	100g	6	6

CALVI



CAL100
Taggiasca Black
Olive Pate'



CAL105
Artichokes
in Oil



CAL107
Chili Pepper stuffed
with Tuna

RETAIL

Code	Product	Weight	Case	MOQ
CAL100	Taggiasca Black Olive Pate'	130g	12	12
CAL105	Artichokes in Oil	180g	6	6
CAL106	Chili Pepper in Oil	100g	12	12
CAL107	Chili Pepper stuffed with Tuna	180g	6	6

MADAMA OLIVA

RETAIL

Code	OM310
Product	Chopped Calabrian Peppers
Weight	310g
Case	12
MOQ	12



DON ANTONIO



DA/CR6251
Rustic
Artichokes



DA6107
Semi Sundried
Tomatoes



DA6121
Black Olive Pate

RETAIL

Code	Product	Weight	Case	MOQ
DA/CR6251	Rustic Artichokes	280g	6	6
DA6107	Semi Sundried Tomatoes	180g	6	6
DA6121	Black Olive Pate	180g	6	6

**ANTIPASTI SET THE DINNER
STAGE AND ANNOUNCE
THAT SOMETHING SPECIAL
IS TO COME.**

Flavours, colours and textures are the most important base to the perfect antipasti and our range of authentic spreads and antipasti options are bursting with natural flavours.



FRIED & FINGER FOOD



L'ASCOLANA

FROZEN ❄️

L'Ascolana was established in 1975 in Ascoli Piceno as an artisanal business specialised in the production of high quality frozen gastronomy products typical of Marche region. Throughout the years, the company has grown and broaden their range of delicacies, combining tradition, fine quality ingredients and innovation.



FASC02
Arancini with Spinach



FASC03
Arancini with Ragù



FASC04
Arancini with Ham & Cheese



FASC06
Battered Pumpkin Flowers



FASC07
Breaded Mozzarelline



FASC08
Stuffed Olives

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FASC03	Arancini with Ragù (15 x 200g)	3kg	1	1
FROZEN →	FASC04	Arancini with Ham & Cheese (15 x 200g)	3kg	1	1
FROZEN →	FASC06	Battered Pumpkin Flowers	1kg	4	1
FROZEN →	FASC07	Breaded Mozzarelline	1kg	5	1
FROZEN →	FASC08	Stuffed Olives	1kg	5	1

OLIVES

Olives hold an essential part in Italian culture. They are a very versatile ingredient and come in many varieties with different textures and taste profiles.

Whether ground into tapenades, tossed into salads, simmered in stews and sauces or eaten straight out of hand, olives make a perfect antipasti option to accompany an aperitivo.



MADAMA OLIVA



OM100
Green Cerignola
Olives in Brine



OM110
Mix Pitted Olives
in Brine



OM250
Pitted Mediterranean
Olive Mix in Oil - Tray

FOOD SERVICE

Code	Product	Weight	Case	MOQ
OM100	Green Cerignola Olives in Brine	3.1Kg	2	1
OM110	Mix Pitted Olives in Brine	3.1Kg	2	1
OM115	Black Pitted Kalamata Olives in Brine	3.1Kg	2	1
OM140	Green Giant Pitted Olives in Oil	7Kg	2	1
OM200	Green Olives Nocellara Type in Brine	3.1Kg	2	1
OM250	Pitted Mediterranean Olive Mix in Oil - Tray	1Kg	4	1

RETAIL

Code	Product	Weight	Case	MOQ
OMR10	Green Cerignola Olives	300g	12	12
OMR20	Giant Green Pitted Olives	300g	12	12
OMR30	Black Leccino Olives with Seasoning	300g	12	12



OMR10
Green Cerignola
Olives



OMR20
Giant Green
Pitted Olives



OMR30
Black Leccino Olives
with Seasoning

RISTORIS



VR400
Pitted Green Olives
in Brine - Tin



VR405
Gaeta Olives
in Brine - Tin

FOOD SERVICE

Code	Product	Weight	Case	MOQ
VR400	Pitted Green Olives in Brine - Tin	4.1Kg	3	1
VR405	Gaeta Olives in Brine - Tin	800g	6	6
VR420	Pitted Black Olives in Brine - Tin	4.1Kg	3	1

CALVI



CAL101
Pitted Taggiasca
Olives in EVO Oil

FOOD SERVICE

Code	Product	Weight	Case	MOQ
CAL099	Pitted Riviera Olives in EVO Oil - Bucket	4.5kg	1	1

RETAIL

Code	Product	Weight	Case	MOQ
CAL101	Pitted Taggiasca Olives in EVO Oil	180g	6	6

GUASTALLA

RETAIL

Code	Product	Weight	Case	MOQ
PPG700	Pitted Marinated Green Olives - Tub	100g	6	6
PPG750	Pitted Black & Green Olives - Tub	100g	6	6



WE STOCK A COMPREHENSIVE RANGE OF FOOD PROCESSING EQUIPMENT

Please ask for our separate brochure



PRESERVED VEGETABLES & PULSES



ALCE NERO



OR050
Boiled Chickpeas



OR051
Boiled Cannellini Beans



OR052
Boiled Borlotti Beans



OR318
Dried Lentils Bag



OR319
Dried Borlotti Beans

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	OR050	Boiled Chickpeas	300g	12	12
ORGANIC →	OR051	Boiled Cannellini Beans	300g	12	12
ORGANIC →	OR052	Boiled Borlotti Beans	300g	12	12
ORGANIC →	OR318	Dried Lentils Bag	400g	12	12
ORGANIC →	OR319	Dried Borlotti Beans	400g	12	12



RISTORIS

A wide range of quality antipasti and toppings for the catering and pizzeria sectors. All the raw ingredients are carefully selected and the processing is seasonal, starting from fresh.

In addition to the most popular vegetables in oil such as semi-dried tomatoes, artichoke hearts and grilled peppers there are some delicious regional specialties.



FOOD SERVICE

Code	Product	Weight	Case	MOQ
VR855	Lombardi Peppers in Vinegar - Tin	4.1kg	3	1
VR205	Artichoke Heart - Tin	2.4kg	6	1
VR206	Artichokes Quarters - Bag	1.7kg	6	1
VR207	Champignon Sauteed - Bag	1.45kg	6	1
VR8122	Artichoke Quarters Sauteed - Bag	1.7kg	12	1
VR550	Capers in Vinegar - Glass Jar	1.6Kg	6	1
VR001	Semi Sun-Dried Tomato - Tin	750g	6	6
VR003	Yellow Semi Sun-Dried Cherry Tomatoes - Tin	750g	6	6
VR004	Semi Sun-Dried Cherry Tomatoes - Tin	750g	6	6
VR005	Semi Sun-Dried Long Tomatoes - Tin	800g	6	6
VR008	Fresh Halves Tomatoes - Tin	750g	6	6
VR110	Anchovies Fillets - Glass Jar	700g	6	6
VR120	Sauteed Mushrooms Mix - Tin	800g	6	6
VR124	Creamy Porcini Mushrooms - Tin	800g	6	6
VR203	Artichokes Roman Style - Tin	750g	6	6
VR500	Grilled Artichokes Quarters - Tin	750g	6	6
VR510	Grilled Sliced Aubergines - Tin	750g	6	6
VR515	Grilled Whole Red & Yellow Peppers - Tin	800g	6	6
VR516	Grilled Red & Yellow Sliced Peppers - Tin	800g	6	6
VR518	Grilled Sliced Courgettes - Tin	780g	6	6
VR524	Caper Fruit in Vinegar - Glass Jar	530g	6	1
VR526	Friarielli Traditional Recipe - Tin	760g	6	6
VR3093	Broccoli Sauce - Tin	800g	6	6
VR5023	Sliced Pineapple in Syrup - Tin	565g	6	6
VR1084	Sweetcorn Kernels - Tin	300g	12	12
VR011	Red Pepper Drops - Tin	793g	6	6
VR012	Yellow Pepper Drops - Tin	793g	6	6
VR013	Caramelised Red Onions - Tin	800g	6	6
VR015	Jalapeno Pepper Slices - Tin	780g	12	1



VR855
Lombardi Peppers in
Vinegar - Tin



VR003
Yellow Semi Sun-Dried
Cherry Tomatoes



VR515
Grilled Whole Red
& Yellow Peppers



VR518
Grilled Sliced
Courgettes



VR526
Friarielli Traditional
Recipe



VR015
Jalapeno Pepper
Slices - Tin



VR011
Red Pepper
Drops - Tin



VR012
Yellow Pepper
Drops - Tin



VR013
Caramelised Red
Onions - Tin



VR5023
Sliced Pineapple
in Syrup - Tin



VR1084
Sweetcorn
Kernels - Tin



VR524
Caper Fruit
in Vinegar



VR207
Champignon Sauteed
Bag



VR8122
Artichoke Quarters
Sauteed Bag

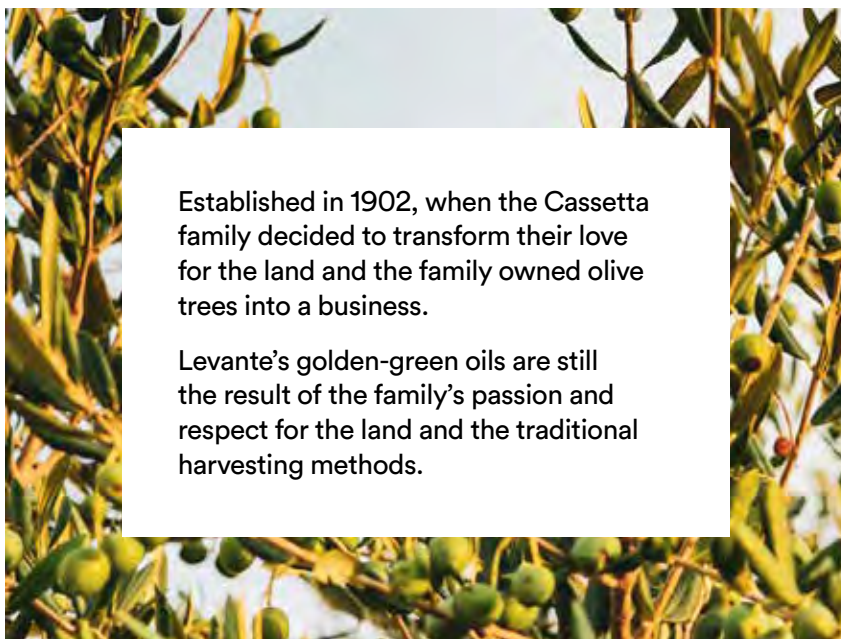


VR550
Capers in Vinegar

OLIVE OIL



OLIO LEVANTE



Established in 1902, when the Cassetta family decided to transform their love for the land and the family owned olive trees into a business.

Levante's golden-green oils are still the result of the family's passion and respect for the land and the traditional harvesting methods.



FOOD SERVICE

Code	Product	Volume	Case	MOQ
BL001	La Masseria Extra Virgin Olive Oil - Pet	5L	2	1
BL013	Levante Sunflower Oil - Pet	5L	2	1
BL016	Levante 100% Italian EVO Oil - Tin	5L	4	1
BL020A	Mister Chef Sunflower & Pomace Oil Blend - Pet	5L	2	1
BL020B	Mister Chef Sunflower & Extra Virgin Oil Blend - Pet	5L	2	1
BL332	Levante Pomace Olive Oil - Pet	5L	2	1

RETAIL

Code	Product	Volume	Case	MOQ
BL050	Levante EVO Oil - 100% ITALIAN	500ml	12	12
BL049	Levante EVO Oil Terra di Bari	PDO 500ml	6	6
ORGANIC → BL051	Levante EVO Oil - 100% ITALIAN	500ml	12	12

ROI



The Boeri family has been producing extra virgin olive oil since 1900. A community of farmers work on the steep terraces at high altitude to produce their exceptional olive oil.



TASTING NOTE

Made exclusively from the Ligurian Taggiasca olives, with a light cold pressing technique which gives this oil its fruity taste and distinctive aroma.

RETAIL

Code	Product	Volume	Case	MOQ
ROI301	EVO Oil Monocultivar Taggiasca	500ml	12	12

ALCE NERO

RETAIL

Code	Product	Volume	Case	MOQ
OR120	Extra Virgin Olive Oil 	500ml	6	6



CALVI

Praised for its fruity, sweet taste Calvi oils are made from 100% Italian Olives. The olives are hand-picked in November and December of each year and carefully selected by the Calvi's family who's been making olive oil in Liguria since the 1920's.



CAL402
Classico



CAL404
Tin Bottle



CAL00044
Vintage Tin



CAL403
Pinzimolio



CAL003
Truffle Oil



CAL004
Chilli Oil



CAL5586
Mosto Oro

RETAIL

	Code	Product	Volume	Case	MOQ
	CAL402	EVO Oil Classico	750ml	6	6
	CAL404	EVO Oil Tin Bottle	750ml	12	12
	CAL00044	EVO Oil Vintage Tin	500ml	12	6
	CAL403	EVO Oil Pinzimolio	500ml	6	6
	CAL003	Truffle EVO Oil	250ml	6	6
	CAL004	Chilli EVO Oil	250ml	6	6
	CAL5586	EVO Oil Mosto Oro	250ml	12	12
ORGANIC	CAL007	Garlic Oil	250ml	6	6

BALSAMIC & APPLE CIDER VINEGAR



GIUSTI

Giusti family has been producing Balsamic Vinegar of Modena PGI since 1605. A history of passion, exceptional know how and excellence handed down from generation to generation for over 400 years.



RETAIL

Code	Product	Volume	Case	MOQ
V05A6	Balsamic Vinegar 1 Medal - 6yrs	IGP 250ml	6	6
V05B6	Balsamic Vinegar 2 Medals - 8yrs	IGP 250ml	6	6
V05C6	Balsamic Vinegar 3 Medals - 12yrs	IGP 250ml	6	6
V05D	Balsamic Vinegar 4 Medals - 15 yrs	PGI 250ml	6	6
V05E	Balsamic Vinegar 5 Medals - 20yrs	IGP 250ml	6	6
V008	White Condiment	250ml	6	6
V003A	Balsamic Glaze	IPG 250ml	6	6
V18	Balsamic Vinegar Pearls	IGP 50g	6	6

Made from concentrate must of Trebbiano grapes and white wine vinegar



V05A6
Balsamic Vinegar
1 Medal - 6yrs

V05B6
Balsamic Vinegar
2 Medals - 8yrs

V05C6
Balsamic Vinegar
3 Medals - 12yrs

V05D
Balsamic Vinegar
4 Medals - 15 yrs

V05E
Balsamic Vinegar
5 Medals - 20yrs

V008
White Condiment
(Balsamic Vinegar)

V003A
Balsamic
Glaze

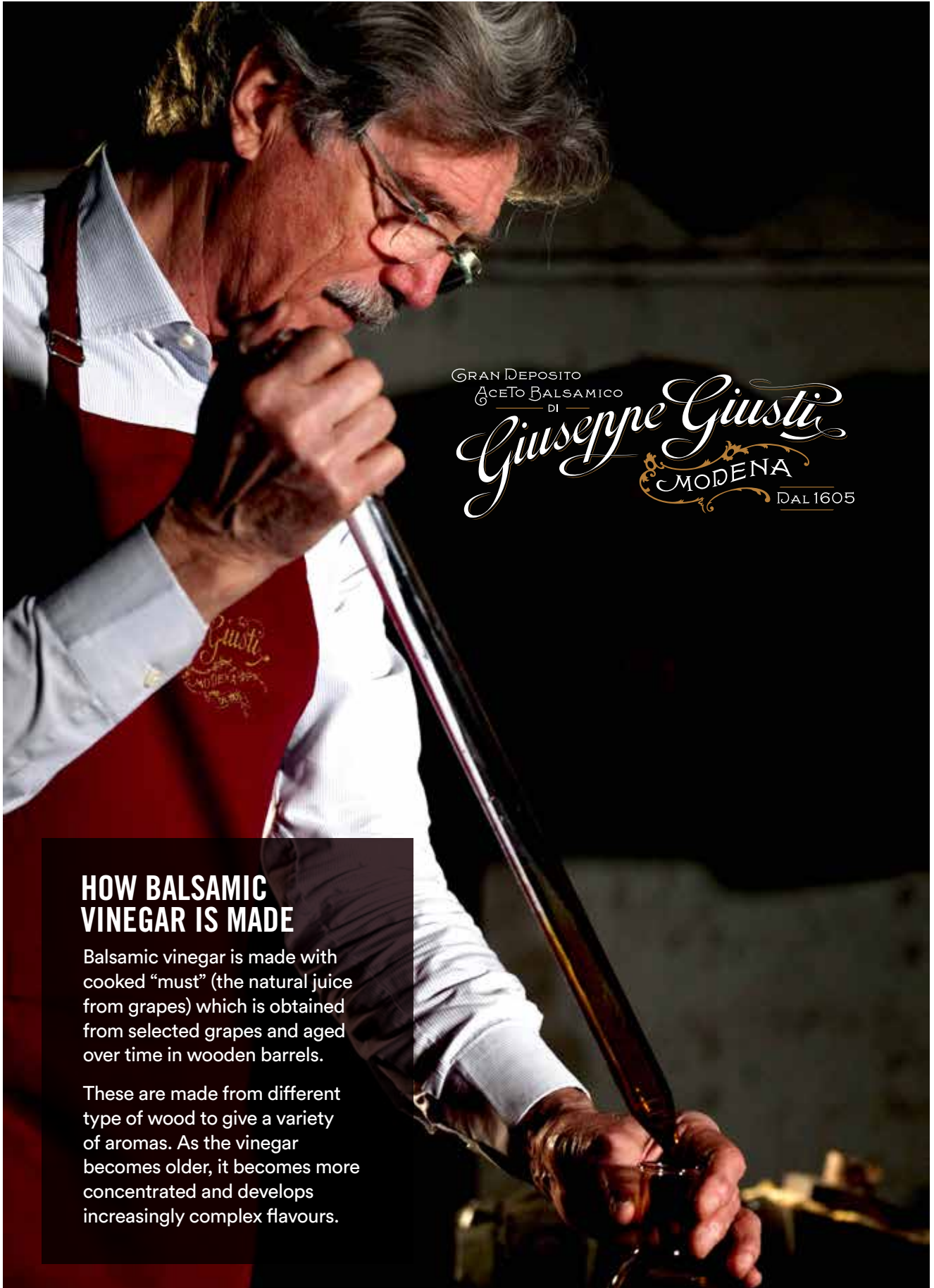


V18
Balsamic Vinegar Pearls

Family Museum

Every year more than 10,000 guests visit Acetaia Giusti walking among the centuries-old Acetaia and the family's museum filled with perfumes and ancient precious woods and casks.





GRAN DEPOSITO
ACETO BALSAMICO
DI
Giuseppe Giusti
MODENA
DAL 1605

HOW BALSAMIC VINEGAR IS MADE

Balsamic vinegar is made with cooked “must” (the natural juice from grapes) which is obtained from selected grapes and aged over time in wooden barrels.

These are made from different type of wood to give a variety of aromas. As the vinegar becomes older, it becomes more concentrated and develops increasingly complex flavours.

GIUSTI



V100
Balsamic Vinegar of
Modena '100 Anni'
aged 100 years -
Wooden Box



V300
'Giusti Historical
Collection'
Balsamic Vinegar of
Modena - Wooden Box

V301
'Tris Monolegni'
Condiments with Balsamic Vinegar
of Modena PGI aged in single wood
casks (oak, juniper, cherry)



V302
'Scrigno Giusti Historical
Collection'
Balsamic Vinegar of
Modena - Wooden Box



V303
'Balsamic Vinegar
of Modena
Tradizionale -
Wooden Box

GIFT COLLECTION

Code	Product		Volume	Case	MOQ
V100	Balsamic Vinegar of Modena '100 Anni' aged 100 years - Wooden Box	PGI	100ml	1	1
V300	'Giusti Historical Collection' Balsamic Vinegar of Modena - Wooden Box	PGI	(5 x 100ml)	1	1
V301	'Tris Monolegni' Condiments with Balsamic Vinegar of Modena PGI aged in single wood casks (oak, juniper, cherry)		(3 x 50ml)	6	1
V302	'Scrigno Giusti Historical Collection' Balsamic Vinegar of Modena - Wooden Box	PGI	(5 x 250ml) + (5 x 40ml)	1	1
V303	Balsamic Vinegar of Modena Tradizionale - Wooden Box	PDO	100ml	2	1

LA VECCHIA DISPENSA

For four generations this family business has been making exquisite balsamic vinegars in Modena the time-honoured way, slowly maturing it to perfection in aged-wooden barrels.



RETAIL

	Code	Product	Volume	Case	MOQ
ORGANIC →	VDBIO	Balsamic Vinegar	IGP 250ml	12	6
	AB2	Balsamic 2 Stars	IGP 250ml	12	12
	VDL30	Isabel Balsamic	IGP 100ml	12	12
ORGANIC →	BIOC25	Balsamic Glaze	250ml	12	12



VDBIO
Organic Balsamic IGP

TASTING NOTE

A young balsamic vinegar with a decidedly sour flavour and a clearly detectable intense note of cooked must.



AB2
Balsamic 2 Stars IGP



VDL30
Isabel Balsamic IGP

TASTING NOTE

Like fine wines, this fabulous balsamic is cask-aged giving it a rich, velvety smoothness.



BIOC25
Organic Balsamic Glaze

DUCHESSA CARLOTTA

FOOD SERVICE

Code	Product	Volume	Case	MOQ
V201A	Balsamic Vinegar - Pet	IGP 5L	2	1

RETAIL

Code	Product	Volume	Case	MOQ
V030	Balsamic Vinegar (Cesena bottle)	IGP 250ml	12	12
V032	Balsamic Vinegar (Bordolese bottle)	IGP 500ml	12	12
V004	Balsamic Glaze	IGP 500ml	12	1



BALSAMIC VINEGAR OF MODENA PGI

The Balsamic Vinegar of Modena under the IGP certification is a speciality of the Emilia-Romagna region of Italy.

The production process is ruled by strict standards and the product is controlled top to bottom by the consortium.



V030
Duchessa Cesena
Balsamic IGP

V032
Duchessa Cesena
Balsamic IGP

V004
Duchessa Balsamic
Glaze IGP

ALCE NERO



RETAIL

Code	OR130
Product	Apple Vinegar
Weight	500ml ORGANIC
Case	6 MOQ 6



RISOTTO, COUS COUS & POLENTA



RE CARLO

The luxurious, creamy texture of a good risotto depends on using the right kind of rice. Italians have several varieties of risotto rice from which to choose. Re Carlo Arborio and Carnaroli make a superb risotto.



A32A
Carnaroli Rice



A31A
Arborio Rice

RETAIL	Code	Product	Weight	Case	MOQ
	A31A	Arborio Rice	1 Kg	20	1
	A32A	Carnaroli Rice	1 Kg	20	1

MAZA MIA

Our own Maza Mia brand makes it easier to create this classic northern Italian dish. The recipes are at the back of the pack and make a really good authentic risotto or polenta in just 16 minutes.



RISO00146
Porcini Risotto



RISO00149
Tomato Risotto



RISO00168
Pumkin Risotto



RISO00171
Carnaroli Rice



ZUPP00185
Polenta

RETAIL	Code	Product	Weight	Case	MOQ
GLUTEN FREE →	RISO 00146	Porcini Risotto	300g	12	12
GLUTEN FREE →	RISO00149	Tomato Risotto	300g	12	12
GLUTEN FREE →	RISO00168	Pumkin Risotto	300g	12	12
GLUTEN FREE →	RISO00171	Carnaroli Rice	300g	12	12
GLUTEN FREE →	ZUPP00185	Polenta	300g	12	12

ZINI

FROZEN 


FOOD SERVICE

Code	ZIN001	FROZEN
Product	Carnaroli Rice	
Weight	0.8Kg	
Case	4	
MOQ	1	

A perfect risotto ready in less than 2 minutes.



90 SEC
Pan/Wok

100% Italian rice



CASALE PARADISO



RETAIL

Code	ZUPP00298	GLUTEN FREE
Product	Vegetable Couscous	
Weight	250g	
Case	12	
MOQ	12	

TASTING NOTE

A classic blend of vegetables and spices, perfect served on its own or served with grilled chicken, a stew or tagine.

GLUTEN FREE

ALCE NERO



RETAIL

Code	OR164	ORGANICO
Product	Arborio Rice	
Weight	500g	
Case	12	
MOQ	12	



RETAIL

Code	OR191	ORGANICO
Product	Wholewheat Couscous	
Weight	500g	
Case	12	
MOQ	12	

LA MOLE



RETAIL

Code	FLM001	
Product	Polenta Flour	
Weight	500g	
Case	10	
MOQ	10	



SEE OUR FULL RANGE

Ask for our Wine Brochure and Pizza Guide



WINE CATALOGUE



PIZZA GUIDE

READY MEALS



EUROCHEF

Made using innovative production techniques, allied with the strong company traditions of family food.



EC004 Lasagne Verduce (Vegetarian)



EC006 Paella alla Valenciana



EC007 Melanzane alla Parmigiana



EC002 Ricotta and Spinach Cannelloni

FOOD SERVICE

Code	Product	Weight	Case	MOQ
EC004	Lasagne Verduce (Vegetarian)**	2.5Kg	2	1
EC006	Paella alla Valenciana**	1.5Kg	2	1
EC007	Melanzane alla Parmigiana**	2.5Kg	2	1
EC002	Ricotta and Spinach Cannelloni**	2kg	2	1
EC005	Lasagne all'Emiliana (with meat)**	2.5kg	2	1

**Pre-order only

EUROCHEF

**READY IN
3 MINS**


EC104
Lasagne alla Bolognese



EC112
Tortellini Cream &
Prosciutto



EC116
Fettuccine alla
Boscaiola



EC118
Porcini Mushroom
Risotto



EC134
Aubergine
Parmigiana



EC135
Cannelloni Ricotta
& Spinach



EC136
Meat Cannelloni

RETAIL

Code	Product	Weight	Case	MOQ
EC104	Lasagne alla Bolognese	400g	6	6
EC110	Tortellini alla Bolognese	300g	6	6
EC112	Tortellini Cream & Prosciutto	300g	6	6
EC114	Fettuccine alla Carbonara	300g	6	6
EC116	Fettuccine alla Boscaiola	300g	6	6
EC118	Porcini Mushroom Risotto	250g	6	6
EC134	Aubergine Parmigiana	300g	6	6
EC135	Cannelloni Ricotta & Spinach	300g	6	6
EC136	Meat Cannelloni	300g	6	6



FLOUR



CAPUTO



FC320
Flour '00' Pizzeria
- Blue bag



FC330
Flour '00' Strong
- Red bag



FC230
Flour '0'
Manitoba - Oro
label



FC310
Flour '00' Super
- Yellow bag



FC332
Flour '0' Nuvola



FC240
Flour '0' Aria

TASTING NOTE

Caputo Flour '00' Pizzeria is ideal for making a classic Pizza in a wood fired, gas or electric oven. It has a high quality protein and gluten content for a long rise dough with optimal hydration.

TASTING NOTE

Flour '00' Strong: With a higher protein level which makes this flour ideal for pastry, specialty breads and rustic pizza.

TASTING NOTE

New and innovative flour from Mulino Caputo, perfect for the preparation of pinsa, pizza in teglia or peel pizza. "Aria" type '0' flour is made using the best grains carefully selected by Mulino Caputo, with the addition of Pasta Madre (mother sourdough): a natural, inactive dry yeast obtained mixing together water and flour which makes the dough lighter, flavoursome and with a longer shelf life.

Excellent to make highly hydrated, airy, light and crunchy dough.

Established in 1924 in a small mill in Capua, near Naples. Now run by the third generation of the family, Caputo is used by a lot of well-respected pizza makers in Naples and all over the world. It produces a crust with extraordinary taste.



FC135
"FioreGlut"
Flour



FC130
Flour Fiore -
Gluten Free



FC110
Flour '00'
Classic



FC410
Semola
Flour



FC150
Flour '00'
Pizzeria

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
	FC320	Flour '00' Pizzeria - Blue bag	25Kg	1	1
	FC330	Flour '00' Strong - Red bag	25Kg	1	1
	FC230	Flour '0' Manitoba - Oro label	5Kg	1	1
	FC310	Flour '00' Super - Yellow bag	25Kg	1	1
	FC332	Flour '0' Nuvola	25Kg	1	1
	FC240	Flour '0' Aria	5Kg	1	1
GLUTEN FREE	FC135	"FioreGlut" Flour	15Kg	1	1
GLUTEN FREE	FC130	Flour Fiore - Gluten Free	1Kg	12	1

RETAIL

Code	Product	Weight	Case	MOQ
FC110	Flour '00' Classic	1Kg	10	10
FC410	Semola Flour	1Kg	10	10
FC150	Flour '00' Pizzeria	1Kg	10	10

AGUGIARO - LE 5 STAGIONI



An excellent pizza flour made by Agugiaro & Figna. They have been producing premium flour for over 150 years. The flour has been developed in collaboration with the pizzaioli master chefs of the Associazione Verace Pizza Napoletana. It kneads into a smooth, supple dough.



FA040
Flour '00' Blu Superior



FA010
Flour '00' Light Blue



FA050
Flour '0' Oro



FA131
O Manitoba Flour
Semola Durum Wheat



TASTING NOTE

FA030
Flour 'OO' Napoletana
Soft flour with medium, high protein content, suitable for all direct and indirect doughs for pizza Napoletana. It makes the dough elastic and guarantees an excellent pizza crust.



FA002
Flour 'Ciabatta Romana'



FA003
'Mora' Whole Wheat Flour

FOOD SERVICE

Code	Product	Weight	Case	MOQ
FA040	Flour 'OO' Blu Superior	25Kg	1	1
FA010	Flour 'OO' Light Blue	25Kg	1	1
FA112	Flour 'OO' Nazionale	25Kg	1	1
FA030	Flour 'OO' Napoletana	25Kg	1	1
FA050	Flour 'O' Oro	25Kg	1	1
FA002	Flour 'Ciabatta Romana'	10Kg	1	1
FA003	'Mora' Whole Wheat Flour	10Kg	1	1
FA900	Flour Spolverina	10Kg	1	1
FA131	Flour Semola Durum Wheat	10kg	1	1
FA251	Agugiaro Flour Granito Professional	10Kg	1	1
FA950	Sourdough Mix Naturkraft Pizza Semilavorati	500g	10	1



FA808
Flour 'OO' Napoletana



FA950
Sourdough Mix Naturkraft Pizza Semilavorati

RETAIL

Code	Product	Weight	Case	MOQ
FA808	Flour 'OO' Napoletana	1Kg	10	10

PIZZA BASES & PIZZA DOUGHBALLS



EUROPIZZA



Pizza bases that are free from additives and preservatives, made with extra virgin olive oil and ready in 5-7 minutes.



PZ001
Pizza Base
30cm



PZ010
Tomato Pizza Base
30cm



PZ121
Focaccia Rustica
(2x200g)



PZ015
Pinsa Romana
30x15cm

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
PZ001	Pizza Base - 30cm	2 x 220g	5	5
PZ005	Pizza Base - 27cm	5 x 170g	4	4
PZ010	Tomato Pizza Base - 30cm	2 x 210g	5	5
PZ120	Rustic Focaccia - 60 x 40cm	3 x 800g	2	2
PZ121	Focaccia Rustica	2 x 200g	6	6
PZ015	Pinsa Romana - 30x15cm	2 x 175g	10	10
PZ002	Pizza Base - 30cm	5 x 220g	2	2

MOLINO RIVETTI

GLUTEN FREE



FOOD SERVICE

Code	PZ900	GLUTEN FREE
Product	Gluten Free Pizza Base - Tray	
Weight	200g	
Case	15	
MOQ	15	

FORNO D'ASOLO

FROZEN ❄️



FDA12601
Pizza Base Plain - 29cm
(5 x 230g)



FDA12609
Pizza Base with Tomato - 29cm
(3 x 285g)



FDA12610
Pizza Margherita with Tomato & Mozzarella
(2 x 310g)



FDA12607
Pinsa 20x30cm
(24 x 230g)

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FDA12601	Pizza Base Plain - 29cm (20 x 230g)	4.6Kg	1	1
FROZEN →	FDA12609	Pizza Base with Tomato - 29cm (21 x 285g)	5.99Kg	1	1
FROZEN →	FDA12610	Pizza Margherita with Tomato & Mozzarella - 27cm (16 x 310g)	4.96	1	1
FROZEN →	FDA12607	Pinsa 20x30cm (48 x 230g)	11.04Kg	1	1

CIBOTEC**FROZEN** ❄️**FOOD SERVICE**

Code	Product	Weight	Case	MOQ
CBT220	Frozen Pizza Dough Balls	220g	50	50



TRUFFLES & MUSHROOMS



INGREDIENTS & SPICES

CALUGI

FINEST QUALITY FRESH TRUFFLES FROM TUSCANY



TFC001
Fresh White Truffle
(Tuber Magnatum Pico)



TFC004
Fresh Burgundi Truffle
(Tuber Uncinatum Chatin)



ECT001
Truffle Shaver

FRESH TRUFFLES

Code	Product	Weight	Case	MOQ
TFC001	Fresh White Truffle (Tuber Magnatum Pico)**	*100g	-	1 kg
TFC002	Fresh Black Truffle (Tuber Melanosporum Vitt.)**	*100g	-	1 kg
TFC003	Fresh Summer Truffle (Tuber Aestivum Vitt.)**	*100g	-	1 kg
TFC004	Fresh Burgundi Truffle (Tuber Uncinatum Chatin)**	*100g	-	1 kg
TFC005	Fresh Bianchetto Truffle (Tuber Albinum Pico)**	*100g	-	1 kg
ECT001	Truffle Shaver	-	-	-

SEASONAL (ask for availability) **Pre-order only

FROZEN ❄️

FOOD SERVICE

Code	TFC006
Product	Summer Truffles FROZEN
Weight	300g
Case	15
MOQ	1



CALUGI



FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
TFCL001	"Desiderio" Truffle Petals & Black Salt Grinder	15g	6	6
TFCL006	"Unione" Truffle Petals & Bottarga Grinder**	15g	12	12
TFCL007	"Incontri" Truffle Petals & Raspberry Grinder**	10g	12	12
ICT001	Butter with White Truffle - Jar	85g	12	12
TFCL002	"Preziosa" Cream with Truffle	85g	6	6
TFCL003	Truffle Flavoured Mayonnaise	130g	6	6
TFCL004	Honey with Summer Truffle	40g	6	6
TFCL005	Slices of Summer Truffle in Sunflower Oil	45g	6	6
TFCL008	"Origine" Truffle Powder Shaker**	20g	12	12
TFCL009	"Duetto" Truffle & Mushroom Powder Shaker**	15g	12	12
TFCL010	"Armonia" Truffle & Apricot Powder Shaker**	30g	12	12
TFCL012	Caramel & Truffle Sauce**	110g	6	6
TFCL013	Florentine Aristá with Truffle**	180g	6	6
TFCL014	Apple & Truffle Sauce**	100g	6	6
TFCL015	Figs & Truffle Jam**	110g	12	12
TFCL011	Truffle Breadsticks**	120g	8	8
TFCL016	Honey & Truffle Candies**	40g	30	30
TC200	Truffle Tris Composition**	680g	12	12

White Truffle Oil 60ml
White Truffle Sauce 50g
Black Truffle Honey 40g

**Pre-order only



ICT001
Butter with
White Truffle - Jar



TFCL002
"Preziosa" Cream
with Truffle



TFCL003
Truffle Flavoured
Mayonnaise



TFCL004
Honey with
Summer Truffle



TFCL005
Slices of Summer
Truffle in
Sunflower Oil



TFCL015
Figs & Truffle
Jam



TC200
Truffle Tris
Composition



TFCL011
Truffle Breadsticks



TFCL012
Caramel &
Truffle Sauce



TFCL013
Florentine Arista
with Truffle



TFCL014
Apple & Truffle
Sauce



TFCL001
"Desiderio" Truffle
Petals & Black Salt



TFCL006
"Unione" Truffle
Petals & Bottarga
Grinder



TFCL007
"Incontri" Truffle
Petals & Raspberry
Grinder



TFCL008
"Origine" Truffle
Powder Shaker



TFCL010
"Armonia" Truffle
& Apricot Powder
Shaker



TFCL016
Honey & Truffle
Candies

CALUGI



MCT001
Dried Porcini Mushrooms Sliced



MCT001
Dried Porcini Mushrooms Sliced

FOOD SERVICE

Code	Product	Weight	Case	MOQ
MCT001	Dried Porcini Mushrooms Sliced	500g	6	1
TCT001	Sundried Tomatoes - Bag	1Kg	10	1
FROZEN → MCT100	Porcini Mushroom Sliced Frozen - Bag	1kg	6	1

RISTORIS



FOOD SERVICE

Code	VR2620
Product	Champignons & Summer Truffle Sauce - Jar
Weight	500g
Case	6
MOQ	6



RETAIL

Code	ME010
Product	"Gnomo" Dried Porcini Mushrooms
Weight	20g
Case	30
MOQ	30

EUROVO

EG140
Yolk Special Dark



EG8209
Yolk Egg Plus



EG8210
Eggs Mix Plus



FOOD SERVICE

Code	Product	Weight	Case	MOQ
EG140	Yolk Special Dark	1Kg	6	1
EG220	Albumen Eggs - Bag in Box	10Kg	1	1
EG320	Albumen Easy Whipped	1Kg	6	1
EG330	Yolk with Sugar 50% - Brick**	1.25Kg	12	1
EG8209	Yolk Egg Plus	1Kg	6	1
EG8210	Eggs Mix Plus	1Kg	6	1

**Pre-order only

AGUGIARO



FOOD SERVICE

Code	FA960
Product	Dried Yeast - Lievito di Birra
Weight	500g
Case	20
MOQ	1

CAPUTO



RETAIL

Code	FC960
Product	Caputo Dried Yeast Tin
Weight	100g
Case	10
MOQ	10

SAI



FOOD SERVICE

Code	SS020
Product	Coarse Sea Salt
Weight	12Kg
Case	1
MOQ	1



FOOD SERVICE

Code	SS010
Product	Fine Sea Salt
Weight	12Kg
Case	1
MOQ	1

SOLIGO

FOOD SERVICE

Code	Product	Weight	Case	MOQ
CSOL20	Cooking Cream	200ml	24	24



ALCE NERO

ORGANIC

RETAIL

Code	Product	Weight	Case	MOQ
ORGANIC → OR135	Vegetable Bouillon Cubes	100g	24	24



FISH PRODUCTS



MR MORIS

Mr. Moris is an Italian company specialised in the production of premium quality fish delicacies, made from fresh and carefully selected raw materials.



TASTING NOTE

MRM002 Whole Mullet Bottarga - Deluxe Box

Mullet Bottarga is made from the roe sac of a grey mullet, which is salted, and then pressed and dried. Grey mullet bottarga is the most sought-after bottarga, considered a true delicacy. Its unique taste, reminiscent of the sea, makes bottarga perfect to enrich many recipes. Bottarga is traditionally eaten shaved on croutons or grated on pasta.



TASTING NOTE

MRM004 Cuttlefish Ink

Cuttlefish black ink, with an intense and unique flavour and the characteristic dark colour, is widely used in gourmet restaurants.

Perfect for risotto and seafood pasta recipes.



TASTING NOTE

MRM003 Keta Salmon Roe

Also known as red caviar, Salmon roe has a more delicate and subtle taste compared to the classic sturgeon caviar.

Perfect spread on toasted bread as a gourmet aperitivo or to garnish



TASTING NOTE

MRM005 Sea Urchin Pulp

Pulp of sea urchin, also known as urchin caviar. Prepared with the eggs of the sea urchins from the Cantabrian Sea.

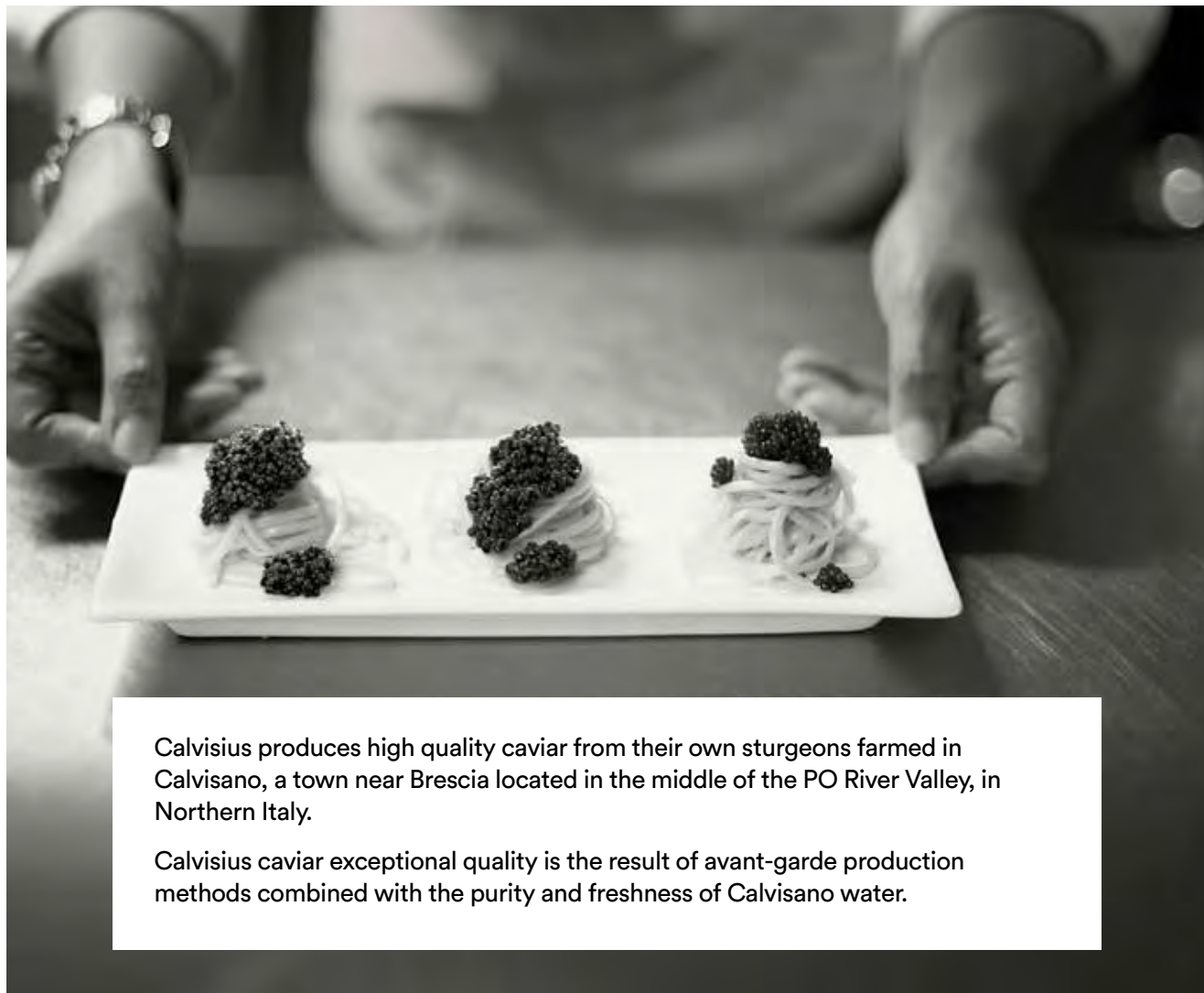
Perfect for seafood pasta recipes.

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
MRM001	Whole Mullet Bottarga	*85g	30	1
MRM002	Whole Mullet Bottarga - Deluxe Box	85g	12	1
MRM004	Cuttlefish Ink	150g	12	1
MRM003	Keta Salmon Roe	50g	12	1
MRM005	Sea Urchin Pulp	55g	24	1

**Pre-order only

CALVISIUS



Calvisius produces high quality caviar from their own sturgeons farmed in Calvisano, a town near Brescia located in the middle of the PO River Valley, in Northern Italy.

Calvisius caviar exceptional quality is the result of avant-garde production methods combined with the purity and freshness of Calvisano water.

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
CLV001	Siberian Royal Caviar**	30g	1	1
CLV005	Siberian Royal Caviar **	10g	1	1
CLV002	Beluga Royal Caviar**	30g	1	1
CLV008	White Sturgeon Caviar Gift Box**	100g	1	1
CLV004	Pop Collection Gift Box (Traditional Royal, Oscietra Classic, Siberian Classic)**	3x10g	1	1
CLV006	Caviar Lingot & Grater**	70g	1	1
CLV010	Caviar Butter**	80g	6	6
CLV009	Sturgeon and Caviar Ravioli**	250g	12	12
CLV007	Mother of Pearl 6 Spoons Kit**			
CLV003	Mother of Pearl Spoon 9cm**			

**Pre-order only



CLV001
Siberian Royal Caviar**



CLV002
Beluga Royal Caviar*



CLV010
Caviar Butter



CLV008
White Sturgeon
Caviar Gift Box

CAVIAR FROM
STURGEONS
FARMED IN ITALY



CLV003
Mother of Pearl
Spoon 9cm**



CLV004
Pop Collection Gift Box
(Traditional Royal, Oscietra
Classic, Siberian Classic)**



CLV006
Caviar Lingot
& Grater



CLV007
Mother of Pearl
6 Spoons Kit



CLV009
Sturgeon and
Caviar Ravioli

CALLIPO



Callipo, founded in 1913, was the first company in Calabria and one of the first in Italy to process the valuable Mediterranean tuna.

Callipo selects only the very best parts of Yellowfin tuna and all stages of the production are carried out entirely in Italy.



FOOD SERVICE

Code	CALRM1
Product	Tuna in Olive Oil - Pouch
Weight	1Kg
Case	6
MOQ	6

RETAIL

Code	Product	Weight	Case	MOQ
CAL170	Tuna Chunks in Olive Oil - Glass Jar	170g	12	12
CAL180	Tuna in Olive Oil - Tin	2 x 160g	24	24
CAL80	Tuna in Olive Oil - Tin	3 x 80g	32	32
CAL9004	Tuna in Olive Oil - Glass Jar	2 x 80g	18	18
CAL9005	Tuna in Water - Glass Jar	2 x 80g	18	18
CAL300	Tuna Chunks in Olive Oil - Tin	300g	12	12
CAL013	Tuna Fillets with Spicy Calabrian 'Nduja - Glass Jar	200g	6	6
CAL014	Tuna Fillets in Olive Oil - Glass Jar	170g	12	12
CAL015	Tuna Fillets in Sea Water "Aquamaris" - Glass Jar	170g	12	12
CAL171	Tuna Chunks with Chili Olive Oil - Glass Jar	170g	12	12
CALA50	Cantabrian Anchovy Fillets in EVO Oil - Can	50g	8	1
CALA75	Anchovies in Olive Oil - Glass Jar	75g	12	12
CALAL01	Anchovy Extract Colatura Alici	100ml	6	1
CALS01	Mackerel Fillet in Olive Oil - Glass Jar	150g	12	1
CALT01	Spicy Tuna Pate'	135g	6	6



CAL170
Tuna in Olive Oil



CAL014
Tuna Fillets in Olive Oil - Jar



CAL015
Tuna Fillets in Sea Water "Aquamaris" - Jar



CAL171
Tuna Chunks with Chili Olive Oil - Jar



CAL300
Tuna Chunks in Olive Oil - Tin



CAL013
Tuna Fillets with Spicy Calabrian "Nduja - Jar



CAL80
Tuna in Olive Oil 3 x 80g



CALT01
Spicy Tuna Pate'

TASTING NOTE

Callipo Colatura di Alici is a traditional fish sauce obtained from anchovies fished in the Mediterranean Sea. During the pressing and maturation phase of the salted anchovies, the liquid that emerges on the surface is progressively extracted and subjected to a natural concentration process. The final result is a clear amber-colored distillate, with a strong and full-bodied taste that preserves the aroma of the raw material, the salted anchovies.



CAL9004
Tuna in EVO Oil 2 x 80g



CAL9005
Tuna in Water 2 x 80g



CALA50
Cantabrian Anchovy Fillets in EVO Oil



CALA75
Anchovies in Olive Oil



CALS01
Mackerel Fillet in Olive Oil

BREAD, BREASTICKS & SAVOURY BAKED PRODUCTS



BIBANESI

Bibanesi are fragrant and crunchy breadsticks, produced and invented by Da Re bakery in Veneto. They are hand-stretched following artisanal production methods and without the use of preservatives. Thanks to their shape and unmistakable textures, Bibanesi are perfect to accompany any dish, from salads to vegetable soups to sliced salumi.



BB011
Bibanesi with Extra
Virgin Olive Oil



BB012
Bibanesi Pizza
Flavoured



BB015
Bibanesi with
Rosemary

RETAIL

Code	Product	Weight	Case	MOQ
BB011	Bibanesi with Extra Virgin Olive Oil	100g	21	21
BB012	Bibanesi Pizza Flavoured	100g	21	21
BB015	Bibanesi with Rosemary	100g	21	21

LA MOLE

La Mole was founded in 1978 near Torino, in Northern Italy. The company is specialized in the production of a wide range of baked products, from classic savoury breadsticks to sweets, combining premium quality raw materials and modern production lines.



RETAIL

Code	Product	Weight	Case	MOQ
BLM002	Sfornatini Olives Breadstick	120g	14	14
BLM003	Sfornatini Rosemary Breadstick	120g	14	14
BLM005	Sfornatini Olive Oil Breadstick	120g	14	14
BLM030	Pantosto Tomatoes & Oregan Crouton	150g	11	11
BLM031	Pantosto Garlic & Parsley Crouton	100g	12	12
BLM080	Crouton Classic	100g	15	15



BLM002
Sfornatini
Breadstick -
Olives



BLM002
Sfornatini
Breadstick -
Olives



BLM005
Sfornatini
Olive Oil
Breadstick



BLM030
Pantosto Tomatoes
& Oregan



BLM031
Pantosto Garlic &
Parsley



BLM080
Crouton Classic

FONGO

Based in Rocchetta Tanaro, in the heart of the Piemonte region, the Fongo family opened their first bakery in 1945.

In 1993 Mario Fongo created his recipe for Mother-in-Law's tongues, the delicious crusty flatbread which immediately seduced his regular customers in Italy and later worldwide. Great passion and the use of excellent ingredients are hallmarks of the family's products.



RETAIL

Code	Product	Weight	Case	MOQ
G41A	Long Breadsticks	200g	24	24
G42A	Lingue di Suocera - Long Flatbreads	200g	12	12
G45A	Mini Lingue - Short Flatbreads	100g	20	20
G45B	Mini Rubata - Small Breadsticks	100g	20	20



G45A
Mini Lingue - Short Flatbreads



G42A
Lingue di Suocera - Long Flatbreads



G41A
Long Breadsticks

F.LLI CARTA

RETAIL

Code	PI110
Product	F.Lli Carta Pane Carasau
Weight	300g
Case	20
MOQ	1



LEVONI

RETAIL

Code	ML981
Product	Levoni Piadina Sottile**
Weight	3 x 130g
Case	16
MOQ	16



**Pre-order only

FORNO D'ASOLO

FROZEN ❄️


FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FDA02494	Focaccia with Oil (5x600g)	3Kg	1	1
FROZEN →	FDA02105	Sorrentina Mozzarella and Tomato (16x150g)	1.5Kg	1	1
FROZEN →	FDA22088	Pre-Baked Ciabatta Bread (12x270g)	3.24Kg	1	1
FROZEN →	FDA2308	Rustic Bread (15x295g)	4.425Kg	1	1
FROZEN →	FDA22111	Schiacciata Romana Precut (32x100g)	3.2Kg	1	1
FROZEN →	FDA12608	Ciabatta Bread Precut (40 x 100g)	4Kg	1	1



FDA02105
Sorrentina Mozzarella and Tomato



FDA2308
Rustic Bread (15x295g)



FDA22111
Schiacciata Romana Precut (32x100g)



COFFEE



The story of Hausbrandt Coffee began in 1892 when Captain Hermann started a business that roasted and sold coffee in Trieste establishing itself as the first Italian coffee roasting company.

Today, with decades of experience and passion for coffee, Hausbrandt continues to offer a range of outstanding blends in more than 70 countries around the world.



HAUSBRANDT



HB002
Venezia Coffee
Beans



HB004
Espresso Coffee
Beans



HB009
Accademia Coffee
Beans

FOOD SERVICE

Code	Product	Weight	Case	MOQ
HB002	Venezia Coffee Beans	1Kg	6	6
HB004	Espresso Coffee Beans	1Kg	6	6
HB009	Accademia Coffee Beans	1Kg	6	6
HB203	Decaffeinated Coffee Sachets	120 x 7g	1	1
HB400	ChokoLa Chocolate Powder Mix	1Kg	6	1



HB140
Gourmet Columbus
100% Arabica - Tin



HB280
Coffee Capsules
Gourmet



HB281
Coffee Capsules
Intenso



HB900
Espresso Cup

RETAIL

Code	Product	Weight	Case	MOQ
HB104	Rosso Ground Coffee	250g	20	20
HB140	Gourmet Columbus 100% Arabica - Tin	250g	12	12
HB280	Coffee Capsules Gourmet (10 capsules x 5g)	50g	10	10
HB281	Coffee Capsules Intenso (10 capsules x 5g)	50g	10	10

FOOD SERVICE

Code	Product	Weight	Case	MOQ
HB510	Refined Sugar Sticks	1000 x 4g	1	1
HB530	Cane Brown Sugar Sticks	1000 x 4g	1	1
HB542	Coffee Chocolates (1500pcs)		1	1
HB900	Espresso Cup		6	6
HB902	Large Cappuccino Cup		6	6

PRESERVES, SPREADS & HONEY



CALLIPO



CALJAM01
Extra Figs Jam



CALJAM02
Red Onion Jam



CALJAM03
Organic Spicy Chilly Pepper Jam

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
	CALJAM01	Extra Figs Jam	300g	6	6
	CALJAM02	Red Onion Jam	300g	6	6
ORGANIC →	CALJAM03	Organic Spicy Chilly Pepper Jam	130g	6	6

ALCE NERO



OR314
Bitter Cocoa
Powder



OR525
Spread Chocolate
Nut Ciokocream



OR316
Italian Wildflower
Honey

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	OR314	Bitter Cocoa Powder	FAIRTRADE 75g	15	15
ORGANIC →	OR525	Spread Chocolate Nut Ciokocream	180g	12	12
ORGANIC →	OR316	Italian Wildflower Honey	400g	6	6

PASTRIES & CAKES



DESSERTS & BISCUITS

FORNO D'ASOLO

FROZEN ❄️



- Forno D'Asolo selects the best ingredients to obtain products with a unique flavour, combining tradition and innovation.
- A wide selection of frozen cornetti, cakes, desserts, pizza and focaccia to cover all our customer needs.
- Forno D'Asolo cold chain technology ensures long term conservation of the products while maintaining their organoleptic characteristics and fragrance.

FORNO D'ASOLO



FOOD SERVICE

	Code	Product	Weight	Case	MOQ	
FROZEN →	FDA02164	Lemon Cake (16 slices)	1.4Kg	1	1	
FROZEN →	FDA02172	Cocoa Cake (16 slices)	1.4Kg	1	1	
FROZEN →	FDA02174	Torta Della Nonna (16 slices)	1.4Kg	1	1	
FROZEN →	FDA02276	New York Cheesecake (16 slices)	2Kg	1	1	
FROZEN →	FDA12274	Viennese Cake Sacher style	1Kg	1	1	
FROZEN →	FDA02165	Apple Cake (12 slices)	1.4Kg	1	1	
VEGAN →	FROZEN →	FDA02166	Hazelnut & Orange Tart (1000g - 12 slices)	1Kg	1	1
VEGAN →	FROZEN →	FDA12286	Elderberry Raspberry Cereal Tart	900g	1	1



FDA02164
Lemon Cake
(1400g - 16 slices)



FDA02174
Torta Della Nonna
(1400g - 16 slices)



FDA02165
Apple Cake (1400g - 12 slices)



FDA02276
New York Cheesecake
(2000g - 16 slices)



FDA12274
Viennese Cake Sacher Style
(1000g)



FDA02166
Hazelnut & Orange Vegan Tart
(1000g - 12 slices)



FDA12286
Vegan Elderberry Raspberry
Cereal Tart (900g)

FROZEN ❄️



FDA12102
Cornaretto Regina Glazed
Choco Cream (50x75g)



FDA12103
Cornaretto Regina Glazed
Cream (55x75g)



FDA12377
Cornaretto Glazed
Pistacchio (40x95g)



FDA12449A
Vegan Cornetto Apricot
(45x80g)



FDA12451A
Vegan Mini Apple & Raisin
Strudel (45x70g)



FDA12476
Vegan Cornetto Cereals &
Berries (40x80g)



FDA12777
Butter Croissant Tresoré Plain
(40x80g)

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FDA12102	Cornaretto Regina Glazed Choco Cream (50x75g)	3.75kg	1	1
FROZEN →	FDA12103	Cornaretto Regina Glazed Cream (55x75g)	4.125kg	1	1
FROZEN →	FDA12276	Cornaretto Glazed Amond (50X75g)	3.75kg	1	1
FROZEN →	FDA12377	Cornaretto Glazed Pistacchio (40x95g)	3.8kg	1	1
FROZEN →	FDA12518	Cornetto "King Borbone" Plain (50x85g)	4.25kg	1	1
VEGAN →	FROZEN →	FDA12449A Vegan Cornetto Apricot (45x80g)	3.6kg	1	1
VEGAN →	FROZEN →	FDA12450A Vegan Cornetto Plain (45x65g)	2.93kg	1	1
VEGAN →	FROZEN →	FDA12451A Vegan Mini Apple & Raisin Strudel (45x70g)	3.15kg	1	1
VEGAN →	FROZEN →	FDA12476 Vegan Cornetto Cereals & Berries (40x80g)	3.2kg	1	1
FROZEN →	FDA12777A	Butter Croissant Tresoré Plain (40x80g)	3.2kg	1	1



FORNO D'ASOLO



FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FDA12365	Pain au Chocolat (50 x 70g)	3.5Kg	1	1
FROZEN →	FDA12200	Mini Sfogliatella Napoletana 38g	7Kg	1	1
FROZEN →	FDA32024	Mini Cannolo Siciliano (30 x 40g)	1.2Kg	1	1
FROZEN →	FDA32116	Cannoli Siciliani (10 x 120g)	1.2Kg	1	1
FROZEN →	FDA32160	Dark Profiteroles - Tray	1.2Kg	1	1
FROZEN →	FDA51091	Mini Tiramisú Savoiardì (12 x 110g)	1.1Kg	1	1
FROZEN →	FDA32069	Krapfen Ciocream (48 x 50g)	2.4	1	1
FROZEN →	FDA32070A	Krapfen with Custard (48 x 60g)	2.88kg	1	1



FDA32024
Mini Cannolo Siciliano
(30x40g)



FDA32069
Krapfen Ciocream



FDA32116
Cannoli Siciliani (10x120g)



FDA32160
Dark Profiteroles - Tray



FDA51091
Mini Tiramisú Savoiardì

FROZEN ❄️



FDA12201
Baba' with Rhum (12 x 140g)



FDA12602
Cheesecake - monoportion
(9 x 100g)



FDA02166
Warm Chocolate Heart Souffle'
- monoportion (12 x 100g)



FDA12604
Lemon Cream Delight -
monoportion (6 x 100g)



FDA12605
Sicilian Cassata - monoportion
(6 x 110g)



FDA12606
Pastiera - monoportion
(24 x 100g)

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
FROZEN →	FDA12201	Baba' with Rhum (12 x 140g)	1.68Kg	1	1
FROZEN →	FDA12602	Cheesecake - monoportion (9 x 100g)	900g	1	1
FROZEN →	FDA12603	Warm Chocolate Heart Souffle' - monoportion (12 x 100g)	1.2Kg	1	1
FROZEN →	FDA12604	Lemon Cream Delight - monoportion (6 x 100g)	600g	1	1
FROZEN →	FDA12605	Sicilian Cassata - monoportion (6 x 110g)	660g	1	1
FROZEN →	FDA12606	Neapolitan Pastiera - monoportion (24 x 100g)	2.4Kg	1	1



LA MOLE



DLM010
Amaretti Biscuits



DLM011
Almond Cantuccini



DLM012
Chocolate Chips Cantuccini



DLM013
Almond Pasticcino Cookies



DLM014
Almond & Orange Pasticcino Cookies



DLM020
Chocolate Macarons



DLM021
Strawberry Macarons



DLM022
Pistachio Macarons



DLM005
Ginevrine Puff Pastry Biscuit



DLM101
Savoirdi Biscuits

RETAIL

Code	Product	Weight	Case	MOQ
DLM010	Amaretti Biscuits	200g	12	12
DLM011	Almond Cantuccini	200g	12	12
DLM012	Chocolate Chips Cantuccini	200g	12	12
DLM013	Almond Pasticcino Cookies	100g	12	12
DLM014	Almond & Orange Pasticcino Cookies	100g	12	12
DLM015	Almond & Pistachio Pasticcino Cookies	100g	12	12
DLM020	Chocolate Macarons	90g	12	12
DLM021	Strawberry Macarons	90g	12	12
DLM022	Pistachio Macarons	90g	12	12
DLM005	Ginevrine Puff Pastry Biscuit	225g	12	12
DLM101	Savoirdi Biscuits	200g	20	20

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RETAIL

Code	Product	Weight	Case	MOQ
BI210	Large Cannoli Shells	220g	12	12

ALCE NERO

FOOD SERVICE

Code	OR300	ORGANIC
Product	Cocoa Biscuits	
Weight	250g	
Case	12	
MOQ	12	



FOOD SERVICE

Code	OR305	ORGANIC
Product	Muesli Biscuits	
Weight	250g	
Case	12	
MOQ	12	



GELATO, ICE-CREAM & SORBET



GELATI VALBRENTA

**ARTISANAL
PRODUCTS**
FOOD SERVICE

Code	Product	Weight	Case	MOQ
FGVB010	Strawberry Artisanal Gelato	3Kg	1	1
FGVB011	Lemon Artisanal Gelato	3Kg	1	1
FGVB012	Vanilla Artisanal Gelato	3Kg	1	1
FGVB013	Chocolate Artisanal Gelato	3Kg	1	1
FGVB014	Mango Artisanal Gelato	3Kg	1	1
FGVB015	Pistachio Artisanal Gelato	3Kg	1	1
FGVB016	Coffee Artisanal Gelato	3Kg	1	1
FGVB017	Salted Caramel Artisanal Gelato	3kg	1	1
FGVB018	Mint & Chocolate Chips Artisanal Gelato	3kg	1	1
FGVB019	Cookie Artisanal Gelato	3Kg	1	1
FGVB020	Tiramisu' Artisanal Gelato	3Kg	1	1
FGVB021	Mixed Berries Artisanal Sorbet	3Kg	1	1



FGVB010
Strawberry Artisanal Gelato



FGVB011
Lemon Artisanal Sorbet



FGVB012
Vanilla Artisanal Gelato



FGVB013
Chocolate Artisanal Gelato



FGVB014
Mango Artisanal Gelato



FGVB015
Pistachio Artisanal Gelato



FGVB016
Coffee Artisanal Gelato

MINERAL WATER & DRINKS



FORTE MARGERITA

Fonte Margherita pure mineral water flows from the springs of the Piccole Dolomiti, a beautiful and pristine mountain range in the Northeastern Italian Alps.

TASTING NOTE

Fonte Margherita is a light water, characterized by low dry residue (only 0.47 g/l) and a minimal mineral content. Exceptionally pure, with no nitrites.



WFM001
Still Water
- Glass Bottle



WFM002
Sparkling Water
- Glass Bottle



WFM003
Still Water
- Tetra Pak

Still water packed in an innovative and environmentally friendly container made of recyclable cardboard.

FOOD SERVICE & RETAIL

Code	Product	Volume	Case	MOQ	
WFM001	Still Water - Glass Bottle	0.8L	12	12	6
WFM002	Sparkling Water - Glass Bottle	0.8L	12	12	24
WFM003	Still Water - Tetra Pak	0.5L	15	15	12

ALCE NERO

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	OR308	Peach Nectar	3 x 200ml	8	8
ORGANIC →	OR309	Apricot Nectar	3 x 200ml	8	8
ORGANIC →	OR310	Pear Nectar	3 x 200ml	8	8



OR308
Peach Nectar



OR309
Apricot Nectar



OR310
Pear Nectar

TERMS & CONDITIONS

PRICES

Prices are subject to change without notice.
All prices quoted are exclusive of VAT.

VAT is applicable on certain products.

TITLE

All goods supplied remain the property of Italicatessen Ltd until payment has been received in full.

We reserve the right to repossess goods not paid for as agreed.

CREDIT TERMS

(Payment must be made by Direct Debit):

Goods will only be supplied on a cash on delivery basis until such time that a fully completed and approved credit application form is processed by our Credit Control department.

Please note that credit applications can take up to 7 working days to process.

Application forms are available from our sales office/team.

Maximum credit will be 7th of the month following delivery.

DELIVERY

All delivery areas must be hand trolley accessible and ground floor only.

Deliveries below a certain monetary value and within non-urban areas may attract a delivery charge.



CLAIMS

All goods should be examined at the time of delivery and best before dates checked before a clear signature is given.

No claim for missing or damaged goods will be accepted later on.

Returns must be noted in returns section of delivery dockets.

All goods must be returned in their original box.

Any further claims must be made directly to our office within 24 hours of delivery.

Please contact our sales office regarding delivery arrangements.

Failure to comply with any part of the above criteria will result in non-acceptance of claim.

UNPAID SERVICE CHARGES

Please note that a €20 service charge will apply to every returned cheque or unpaid direct debit.

Signatures for goods should be by an authorised personnel and shall be binding against the company and guarantors.



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