



FOOD CATALOGUE



ITALICATESSEN UK

EDITION 3

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WE ARE PASSIONATE ABOUT ITALIAN FOOD.

Our team is made of enthusiast people who share a deep knowledge for Italian food, its cuisine and culinary traditions.

What this brings is a wealth of knowledge, a deep understanding of Italian cuisine and ingredients and most importantly a history of relationships built over time.

Our sister company Italicatessen Ltd is Ireland's leading distributor of authentic Italian food and wine, providing our Irish customers with top quality products and superior customer service.





WE ARE IMPORTERS AND DISTRIBUTORS OF AUTHENTIC ITALIAN FOOD & WINE TO THE FOOD SERVICE AND RETAIL INDUSTRY IN THE UK.

Our mission is to provide our customers in the UK with top quality Italian food and wines. We source only the best products from carefully selected suppliers who share our ethical values and principles. Thanks to our extensive range, we are able to supply every kind of business and provide them with the right products and the level of service that every different business requires.

Our modern warehouse has ambient and chilled storage. Thanks to our own fleet of vans we offer a vast delivery across the country. Our ever-expanding fleet of refrigerated vehicles ensures that our premium fresh products can be delivered to our customers directly, without any loss in quality.



WE ARE PASSIONATE ABOUT FOOD AND BEVERAGE

Our customers value the quality of our ranges, the authenticity of the products.

We hope in the following pages you will find what you are looking for. But if not please ask. We are here to help.

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CURED MEATS



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 cured hams 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 bacon made from pork belly. It's the closest thing to the bacon we know and love, and possibly even more delicious! It's used to add flavour to many dishes. Similar cuts of meat are lardo, which is just pure fat, and guanciale, which is made from pig cheek (guancia, in Italian) and also has a high fat content. High fat for great flavours.



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.



FRATELLI 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.

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.



FOOD SERVICE

Code	Product		Weight	Case	MOQ
M005	Parma Ham 16 mths - Deboned	PDO	*7.5kg	1	1
M006	Parma Ham 18 mths - Deboned	PDO	*7.5kg	1	1
M006D	Parma Ham 24 mths - Deboned	PDO	*7.5kg	1	1

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.



M005
Parma Ham 16 mths
- Deboned

M006
Parma Ham 18 mths
- Deboned

M006D
Parma Ham 24 mths
- Deboned



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.



SALUMIFICIO PEDRAZZOLI

Salumificio Pedrazzoli was founded in 1951 in San Giovanni del Dosso, in the province of Mantova, in Lombardia. The company works as an integrated, closed circle: they are both breeders and producers. Pedrazzoli's Italian pigs are reared free range in large, open air property farms located in Lombardy and Emilia-Romagna.

Pedrazzoli are among the very first companies in Italy to focus on organic breeding, feeding their animals with certified organic feed only, respecting their wellness and using natural and homeopathic remedies.



FOOD SERVICE

	Code	Product		Weight	Case	MOQ
	IMCU012	Parma Ham "Il Poggio" - Deboned	PDO	*10kg	1	1
	IMCU011	Parma Ham "Il Poggio" - On the Bone	PDO	*10kg	1	1
	IMCU009	San Daniele Ham - Deboned	PDO	*7.5kg	2	1
	IMCU006	Prosciutto Crudo Nazionale - Deboned		*7.5kg	2	1
	IMCO004	Mortadella with Pistacchio	PGI	*7.5kg	2	1
	IMCO005	Mortadella with Truffle - Half **		*5.5kg	1	1
	IMCO020	Cooked Ham "Granducato" - Whole **		*9kg	2	1
	IMCO022	Cooked Ham with Truffle - Half **		*4.5kg	2	1
	IMCO021	Cooked Ham with Herbs - Half **		*4.5kg	4	1
	IMCU014	Guanciale "Il Carrobbio"		*1kg	4	1
	IMCU013	Lardo "Quattro Case" with Peppercorns **		*1.5kg	4	1
	IMLS001	Salame Zia		*3kg	3	1
	IMLS010	Salame with Fennel Seeds		*2.3kg	3	1
	IMLS011	Spicy Salame Ventricina		*2.3kg	5	1
ORGANIC	OIMLS002	Salame with Truffle **		*2.5kg	4	1
	IMCU015	Pancetta Casereccia Nera - Whole **		*3kg	3	1
	IMLS008	Padus Salami - with Gift Box **		*1.3kg	1	1
	IMLS009	Padus Salami Black Parma Pig - with Gift Box **		*1.2kg	1	1
ORGANIC	OIMCU031	Coppa di Parma - Whole		*2kg	3	1
	IMCO003	Roasted Coppa - Whole **		*2.5kg	5	1
	IMFR002	Sausage with Fennel - Vacuum Pack **		*300g	16	16
	IMFR003	Fresh Sausage "Bollo Bianco" **		*500g	10	10
	IMFR004	Luganega Sausage "Bollo Bianco" - Vacuum Pack **		*2.5kg	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

TASTING NOTE

IMCU014 Guanciale Dense and veined with lean meat, Guanciale cured pork cheek is a unique specialty made from the most tender part of the pig, the cheek. Guanciale Q+ "Il Carrobbio" unique flavour is the result of an extended maturation period and a coating in black pepper which donates a mild yet spicy taste. Guanciale is widely used in Central Italy, especially in Lazio region, and it is the main ingredient of famous traditional recipes like Carbonara and Amatriciana. Ideal added to pasta sauces to enhance the flavours, guanciale is perfect as an antipasto or aperitivo, simply fried and enjoyed with some warm bread.



TASTING NOTE

IMLS009 Padus Black Parma Pig This salami is named after the ancient name of Po river – Padus – in Northern Italy. It is made selecting the best parts of black pigs reared in the area around Parma. The unique mixture of spices and ingredients used for the seasoning (including salt, pepper, cinnamon and red wines) donate Padus an intense flavour, typical of the salami made following the ancient traditional recipe.



IMCU011
Parma Ham "Il Poggio" - On the Bone



IMLS001
Salame Zia



IMCO004
Mortadella with Pistacchio



IMCU015
Pancetta Casereccia Nera



OIMCU031
Organic Coppa di Parma - Whole



IMCO020
Cooked Ham "Granducato"



'Five Pins' from the 'Guida Salumi d'Italia' 2023: Salumificio Pedrazzoli has been elected 'Best Organic Farm' in Italy.

This prestigious award is a recognition of the history of the Pedrazzoli family, celebrating their passion and commitment to the organic practices and the quality of their products. Pioneers in organic farming in Italy, Salumificio Pedrazzoli works as an integrated chain, with farms owned by the company and managed following the principles of organic farming.



IMCU006
Prosciutto Crudo Nazionale - Deboned

IMCU013 Lardo, which literally means lard, is an Italian cured meat appreciated and widely used since ancient times for its energetic content and long shelf life.

Lardo delicate and sweet flavour, with spicy notes and its creamy texture are the result of the authentic salting and curing process, which makes it a true delicacy.

TASTING NOTE

Lardo is normally sliced very thinly and enjoyed in different ways: on a slice of warm bread, rolled on breadsticks, wrapped are fresh or dried fruit and paired with honey.



SALUMIFICIO PEDRAZZOLI



RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC →	OIMCU005	Pancetta Cubes Diced	Pre-sliced	100g	12	12
ORGANIC →	OIMCU010	Guanciale Diced	Pre-sliced	100g	12	12
ORGANIC →	OIMD003	Salame Milano	Pre-sliced	70g	10	10
ORGANIC →	OIMD004	Pancetta Tesa	Pre-sliced	70g	10	10
ORGANIC →	OIMD007	Salami with Fennel Seeds	Pre-sliced	70g	10	10
ORGANIC →	OIMD008	Parma Ham	PDO Pre-sliced	70g	10	10
ORGANIC →	OIMD009	Bresaola	Pre-sliced	70g	10	10
ORGANIC →	OIMD017	Tris Italian Antipasto	Pre-sliced	120g	10	10
ORGANIC →	OIMD018	Prosciutto Crudo	Pre-sliced	70g	10	10
ORGANIC →	OIMD049	Salami with Truffle	Pre-sliced	70g	10	10
ORGANIC →	OIMD050	Salame Zia	Pre-sliced	70g	10	10
ORGANIC →	OIMD051	Speck	Pre-sliced	70g	10	10
ORGANIC →	OIMD052	Mortadella	Pre-sliced	100g	10	10
ORGANIC →	OIMD053	Coppa di Parma	PGI Pre-sliced	70g	10	10
ORGANIC →	OIMD054	Prosciutto San Daniele	PDO Pre-sliced	60g	10	10
ORGANIC →	OIMD055	Spicy Salami	Pre-sliced	70g	10	10
ORGANIC →	OIMD056	Chicken Breast	Pre-sliced	70g	10	10
ORGANIC →	OIMD057	Turkey Breast	Pre-sliced	70g	10	10
ORGANIC →	OIMD058	Cooked Ham HQ	Pre-sliced	100g	10	10
ORGANIC →	OIMD059	Cured Ham with Truffle	Pre-sliced	50g	10	10
ORGANIC →	OIMSS002	Small Salame Milano		160g	20	20
ORGANIC →	OIMSS005	Small Salami with Fennel		160g	20	20
ORGANIC →	OIMSS009	Small Salami with Truffle		160g	20	20
ORGANIC →	OIMSS003	Salame with Garlic		160g	20	20
	IMCO018	Cotechino		500g	20	20

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



OIMCU005
Organic Pancetta Cubes Diced



OIMD003
Organic Salame Milano



OIMD008
Organic Parma Ham



OIMD009
Organic Bresaola



OIMD017
Organic Tris Italian Antipasto



OIMD018
Organic Prosciutto Crudo



OIMD049
Organic Salami with Truffle



OIMD051
Organic Speck



OIMD052
Organic Mortadella



OIMD054
Organic Prosciutto San Daniele



OIMD056
Organic Chicken Breast



OIMD058
Organic Cooked Ham HQ



IMCO018
Cotechino



OIMSS005
Organic Small Salami with Fennel

GOLFERA

Golfer started producing charcuterie products at the beginning of the 1960s in Lavezzola, in Emilia-Romagna. The company has grown during the years, combining high quality raw materials with innovative production methods.



FOOD SERVICE

	Code	Product	Weight	Case	MOQ
ORGANIC →	OIMCO003	Mortadella without Pistacchio - Half	*4kg	4	1
ORGANIC →	OIMCO002	Cooked Ham - Whole	*8kg	2	1
	IMCO023	Cooked Ham HQ Naturi - Half **	*4kg	4	1
	IMCU007	Parma Ham Addobbo min. 18 mths - Deboned	PDO *8.5kg	2	1
	IMCU016	Culatello Skinless	*5kg	4	1
	IMLS007	Salame Milano	*3kg	4	1
ORGANIC →	OIMLS001	Salame Milano	*3kg	4	1
	IMLS006	Salame Napoli	*2kg	6	1
	IMLS005	Salami with Fennel Seeds	*3kg	4	1
ORGANIC →	OIMLS005	Salami with Fennel Seeds	*3kg	4	1
	IMLS023	Salame Felino	PGI *1kg	10	1
	IMLS019	Spicy Ventricina Salami	*3kg	4	1
ORGANIC →	OIMLS003	Spicy Ventricina Salami **	*3kg	4	1
	IMLS003	Spianata Romana Salami **	*2.5kg	4	1
	IMLS004	Spicy Calabrian Schiacciata Salami	*2.5kg	4	1
	IMLS022	Sopressa Veneta with Garlic **	*3kg	4	1
ORGANIC →	OIMCU004	Coppa di Parma	*1.5kg	6	1
ORGANIC →	OIMCU003	Bresaola - Half	*1.5kg	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



IMLS007 & OIMLS001 Salame Milano A traditional salami from the Lombardy region whose origins date back to the Renaissance, Milano is one of Italy's most renowned salami. The paste is made only from carefully selected pork cuts that are ground to a consistency resembling cooked rice then seasoned with salt, coarsely-ground black pepper, fine-milled white pepper, wine and fresh garlic.

TASTING NOTE

IMLS021 Golfetta Salami: Made from selected meats of Italian prosciutto, Golfetta is a unique salami with a low fat content yet rich in flavour and protein.



IMCU007
Parma Ham



IMLS005
Salami with Fennel Seeds

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
ORGANIC →	OIMCU007	Speck - Half	*2kg	4	1
	IMLS021	Golfetta Salami - Vacuum Pack	*3kg	1	1
	IMSS040	Spicy Salsiccia Napoli Tonda	*500g	20	1
	IMFR006	Fresh Sausage with Fennel **	*1kg	4	4
	IMFR005	Spicy Fresh Sausage **	*1kg	4	4
ORGANIC →	OIMC0012	Roasted Turkey Breast - Whole	*3kg	2	1
	IMD300	Spicy Pepperoni	Pre-sliced 300g	5	5

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



IMLS019
Spicy Ventricina Salami



IMSS040
Spicy Salsiccia Napoli Tonda



OIMC0003
Organic Mortadella without
Pistacchio - Half

TASTING NOTE

IMLS004 Spicy Calabrian Schiacciata: A traditional salami from Calabria, made from fresh pork seasoned with salt, pepper and fresh chilli. After filling, it is pressed to give its characteristic slightly flattened shape. Characterized by lively red colour when sliced, this salami has a full, spicy-hot flavour and an intense aroma.

Ventricina Salami: Typical of Abruzzo region, Ventricina is made from selected coarsely-ground pork seasoned with salt, pepper, chilli and paprika. The result is a salami with a distinctive red colour, coarse texture and a unique flavour which is spicy but well balanced.

IMLS006 Salame Napoli A traditional salami from Campania made from selected cuts of Italian pork and flavoured with fresh garlic, salt, wine and black pepper. Vivid red in colour, with a robust texture and a sweet, distinctively smoky flavour.



GOLFERA



RETAIL

		Code	Product		Weight	Case	MOQ
	ORGANIC	→ OIMD022	Salame Milano	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD023	Salami with Fennel Seeds	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD024	Spicy Ventricina Salami	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD025	Mortadella	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD027	Prosciutto Crudo	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD028	Parma Ham	PDO Pre-sliced	70g	10	10
	ORGANIC	→ OIMD029	Bresaola	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD030	Coppa	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD031	Cooked Ham	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD032	Golfetta Salami	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD033	Chicken Breast	Pre-sliced	80g	10	10
	ORGANIC	→ OIMD034	Turkey Breast	Pre-sliced	80g	10	10
	ORGANIC	→ OIMCO005	Chicken Wurstel Frankfursters (2x80g)	Pre-sliced	160g	12	12
	ORGANIC	→ OIMCO007	Turkey Wurstel Frankfursters (2x80g)	Pre-sliced	106g	12	12
		IMSS027	Culatello Salame "Nobili Sapori"		100g	10	10
		IMSS028	Culatello Salame with Truffle "Nobili Sapori"		100g	10	10
		IMSS029	Turkey Salame "Nobili Sapori"		100g	10	10
VEGAN	→ ORGANIC	→ OIVD050	Vegetable Sliced Wheat Beetroot Elderflower	Pre-sliced	80g	5	5
VEGAN	→ ORGANIC	→ OIVD051	Vegetable Sliced Wheat Chickpeas Lemon	Pre-sliced	80g	5	5
VEGETARIAN	→ ORGANIC	→ OIVD053	Vegetable Sliced Chickpeas Tomato Olive	Pre-sliced	80g	5	5



OIMCO005
Organic Chicken Wurstel
Frankfursters (2x80g)



OIMCO007
Organic Turkey Wurstel
Frankfursters (2x80g)



OIMD022
Organic Salame Milano



OIMD023
Organic Salami
with Fennel Seeds



OIMD025
Organic Mortadella



OIMD029
Organic Bresaola



OIMD031
Organic Cooked Ham



OIMD034
Organic Turkey Breast

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OIVD050
Vegetable Sliced Wheat
Beetroot Elderflower



OIVD051
Vegetable Sliced Wheat
Chickpeas Lemon



OIVD053
Vegetable Sliced Chickpeas
Tomato Olive



IMSS028
Organic Culatello Salame with
Truffle "Nobili Saporì"

MOSER

FOOD SERVICE

Code	Product		Weight	Case	MOQ
IMCU001	Speck from Trentino Alto Adige	PGI	*2.5kg	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

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.



RIGAMONTI

FOOD SERVICE

Code	Product		Weight	Case	MOQ
IMCU002	Bresaola Punta d'Anca	PGI	*1.5kg	4	1
IMCU051	Smoked Pancetta Tesa - Half		*1.4kg	4	1
IMCU052	Mild Pancetta Tesa - Half		*1.4kg	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

TASTING NOTE

Bresaola 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.



Located in the beautiful Valtellina valley, Rigamonti has been producing high quality bresaola and other cured meats since 1913. Rigamonti bresaola is made from carefully selected beef meat and spices and following the ancient traditional production methods to preserve the unique flavours of the authentic bresaola.

SALUMIFICIO ROVAJO

Salumificio Rovajo produces traditional charcuterie in Desulo, in the heart of Sardinia, following an ancient recipe handed down from generation to generation. The unique microclimate of the Gennargentu mountains and the artisanal production process still carried out by hand donate Rovajo pancetta and salami a unique and unmistakable taste.



FOOD SERVICE

Code	Product	Weight	Case	MOQ
IMCU046	Smoked Pancetta	*200g	1	1
IMLS017	Salame Sardo	*2kg	1	1
IMSS010	Small Salame di Desulo	*200g	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

BONGENUS

FOOD SERVICE

Code	Product	Weight	Case	MOQ
IMLS020	Nduja Spicy Spreadable Salami	*400g	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

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.

CAVALIER UMBERTO BOSCHI

FOOD SERVICE

Code	Product	Weight	Case	MOQ
IMCU050	Coppa di Parma - Whole **	PGI *2kg	1	1
IMLS025	Salame Felino **	PGI *1kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

IMCU050
Coppa di Parma
- Whole



IMLS025
Salame Felino



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

MONTANARI & GRUZZA

Montanari & Gruzza has been producing Parmigiano Reggiano DOP since 1950 in Reggio Emilia, in the heart of the homeland of the "king of cheese". An integrated chain that starts from the collection of milk from carefully selected farms to the production process, based on the unique knowledge of expert master cheese makers.

Both the production and maturing process are carried out combining ancient traditional methods and technology, maintaining and respecting the original characteristics of the raw materials.



FOOD SERVICE

TASTING NOTE

ICC038 Parmigiano Reggiano Vacche Rosse:

The Reggiana Breed, with its characteristic reddish coat, was the most widespread bovine breed in the Parmigiano Reggiano typical area for centuries. The great quality of the milk from the Reggiana is provided by its genetic heritage. It is in fact richer in protein compared to other cow breeds. Parmigiano Reggiano "Vacche Rosse" has a unique aroma and a flavoursome and mild taste.

Code	Product		Weight	Case	MOQ
ICC001	Parmigiano Reggiano 24 mths - Wheel	PDO	*38kg	1	1
ICC002	Parmigiano Regg 24 mths - 1/8	PDO	*4.5kg	4	1
OIC011	Parmigiano Reggiano 24mths - 1/8	PDO	*4.5kg	4	1
ICC038	Parmigiano Reggiano Vacche Rosse - 1/8**	PDO	*4.5kg	4	1
ICC084	Parmigiano Reggiano 12 mths - 1/16	PDO	*2.2kg	8	1
ICC081	Parmigiano Reggiano Extra 30 mths - 1/16	PDO	*2.2kg	8	1
ICC005	Parmigiano Reggiano 36mths - 1/8	PDO	*4.5kg	4	1
ICC085	Parmigiano Reggiano Extra 60 mths - 1/8**	PDO	*4.5kg	4	1
ICC080	Grated Parmigiano Reggiano 24 mths	PDO	1 kg	10	1
ICC004	Grana Padano - 1/8	PDO	*4.5kg	4	1
ICC055	Grana Padano - Wheel	PDO	*36kg	1	1
ICC083	Italian Hard Cheese - 1/8		*4.5kg	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

RETAIL

	Code	Product		Weight	Case	MOQ
	OIC048	Parmigiano Reggiano 24mths - Wedge	PDO	250g	25	25
	OIC049	Parmigiano Reggiano 30mths - Wedge	PDO	250g	25	25
	OIC050	Parmigiano Reggiano - Wedge	PDO	150g	66	10
	OIC052	Grated Parmigiano Reggiano	PDO	50g	40	10

SOSTER



OIC012
Italian Hard Cheese - Wedge

RETAIL

Code	Product	Weight	Case	MOQ
OIC012	Italian Hard Cheese - Wedge VEGETARIAN	200g	12	12

FOOD SERVICE

Code	Product	Weight	Case	MOQ
OIC015	Italian Hard Cheese - 1/8 VEGETARIAN	*2.7kg	4	1

*APPROXIMATE WEIGHT

FRATELLI ROSSI



FOOD SERVICE

Code	Product	Weight	Case	MOQ
ICC040	Parmigiano Reggiano Shavings PDO 	500g	12	1

CASTELLANZA







ICC039
Parmigiano Reggiano
min. 24 mths - 1/16



ICC007
Taleggio - Whole

FOOD SERVICE

Code	Product	Weight	Case	MOQ
ICC039	Parmigiano Reggiano min. 24 mths - 1/16 PDO 	*2.2kg	8	1
ICC007	Taleggio - Whole PDO 	*2.2kg	2	1
ICC013	Spicy Gorgonzola - Quarter PDO 	*1.5kg	4	1
ICC018	Gorgonzola Dolce - Quarter PDO 	*1.5kg	4	1

*APPROXIMATE WEIGHT

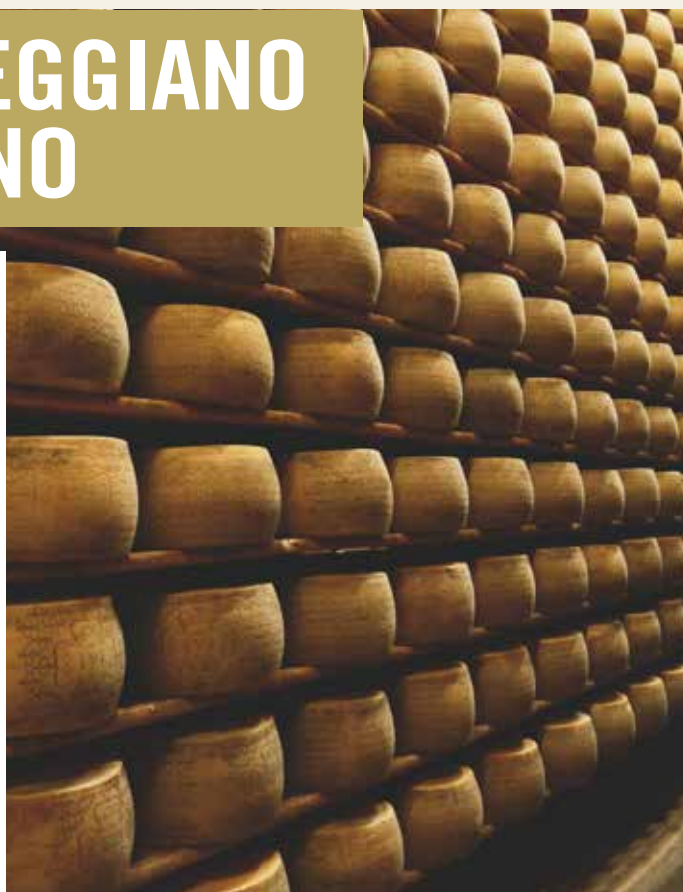
PARMIGIANO REGGIANO & GRANO PADANO

Different areas, different rules, different ageing. Is one 'better' than the other?

They are different. The area for the production of Parmigiano Reggiano DOP is smaller than the one for Grana Padano DOP.

The minimum ageing for Parmigiano is longer but in reality given most of both cheeses are aged for longer anyway is not overly relevant. Some say a Grana Padano is slightly less sweet but given the number of different producers this is unlikely to be easy to prove.

A cheese expert might well be able to tell the difference but to most people a good example of each cheese will be delicious.



Parmigiano Reggiano DOP

Must be made in the provinces of Parma, Reggio Emilia, Modena, Mantova and Bologna. The quality is influenced by the grass, the production methods - which have remained unchanged for seven centuries - the natural ageing process, and the complete absence of preservatives, additives or colouring agents.



Grana Padano DOP

Created by the Cistercian monks of Chiaravalle in the 12th century and still made throughout the Po River Valley. Made from unpasteurised, semi-skimmed cow's milk and generally aged for two years. It develops a firm, thick and deeply straw-coloured rind protecting the fragrant, dry, flaking interior. It is sold from 9 to 16 months, over 16 months and Grana Padano Riserva, over 20 months.



TASTING NOTE

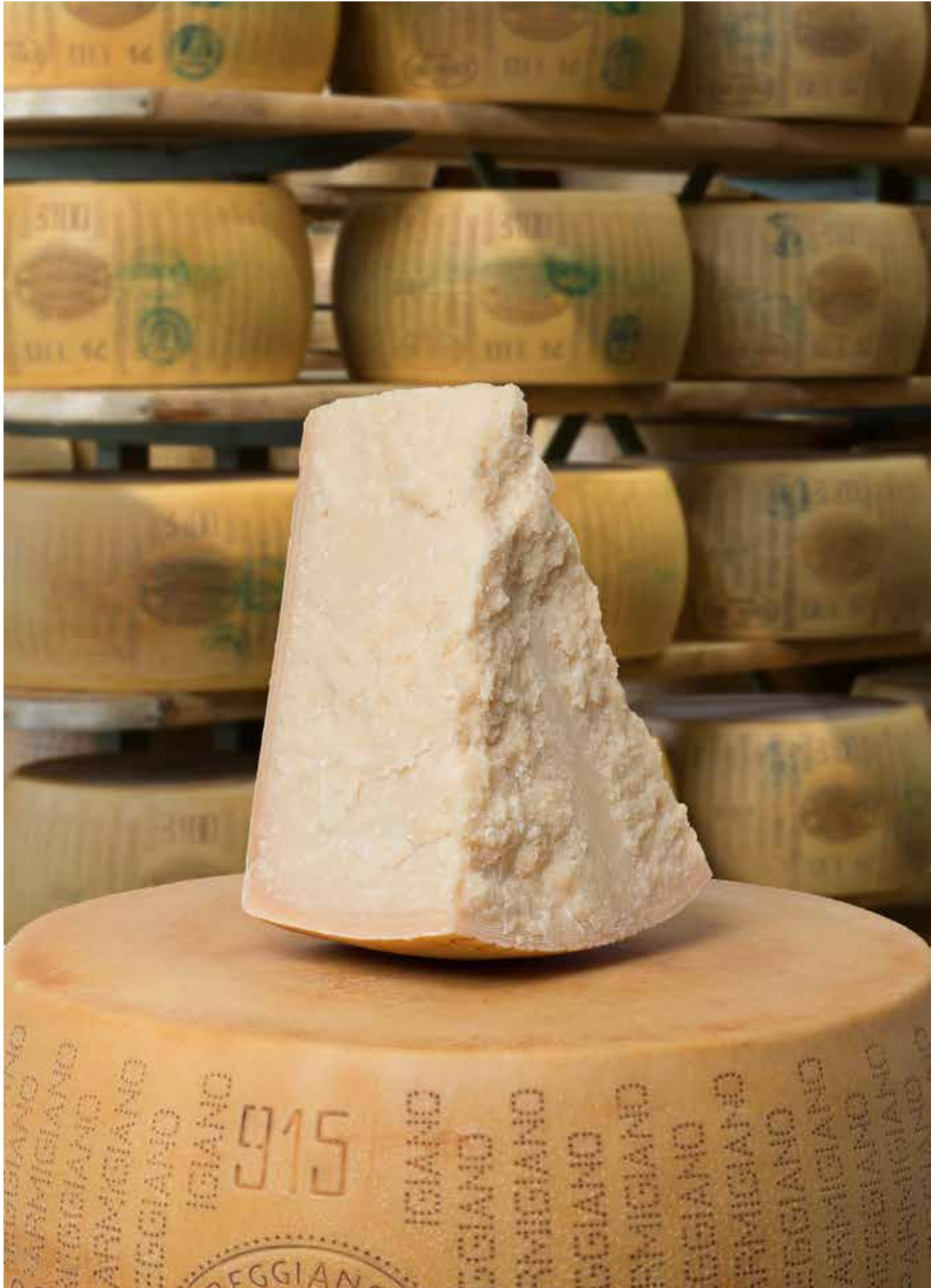
At the end of ageing, a process that can take up to three years, the wheels develop a very compact, grainy texture and characteristically strong, but not spicy, flavour.



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.





CASARRIGONI

CasArrigoni aging caves are located in the beautiful Val Taleggio, in Lombardy, where they produce premium quality cheese, from wash rind cheeses to raw milk ones, along with blue cheese and alpine unique products.



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
	ICC037	Spoonable Gorgonzola	PDO 	*6kg	1	1
	ICC041	Mild Gorgonzola - Half	PDO 	*6kg	1	1
	ICC042	Mild Gorgonzola - Quarter	PDO 	*3kg	2	1
	ICC075	Mild Gorgonzola - 1/8	PDO 	*1.5kg	1	1
ORGANIC →	OIC028	Gorgonzola - 1/8	PDO 	*1.5kg	2	1
ORGANIC →	OIC030	Taleggio - Whole	PDO 	*2kg	1	1

*APPROXIMATE WEIGHT

RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC →	OIC029	Gorgonzola - Tray	PDO 	200g	8	8
ORGANIC →	OIC031	Taleggio	PDO 	200g	8	8
ORGANIC →	OIC032	Taleggio with Truffle	PDO 	180g	8	8

ICC041
Mild
Gorgonzola
- Half



OIC028
Organic
Gorgonzola
- 1/8



OIC030
Organic
Taleggio
- Whole



OIC029
Organic
Gorgonzola
- Tray



OIC031
Organic
Taleggio



OIC032
Organic
Taleggio
with Truffle



TASTING NOTE

ICC037 Spoonable gorgonzola Characterized by an exceptional degree of creaminess, this version evokes the way Gorgonzola was once eaten and enjoyed in the Padana Valley area: a cheese so soft with a melt-in-the-mouth texture that must be served with a spoon.














TAMBURRO

Tamburro offers a wide range of mozzarella products, ideal for pizzerie and restaurants.

FOOD SERVICE

	Code	Product		Weight	Case	MOQ
VEGETARIAN	CT523	Julienne Mozzarella Napoli Style - Tray		2.5kg	2	1
VEGETARIAN	CT522	Fiordilatte Julienne - Tray **		2.5kg	4	1
VEGETARIAN	CT524	Fiordilatte Cubes - Tray		2.5kg	4	1
VEGETARIAN	CT525	Fiordilatte in water (125g x 24) - Tray		3kg	1	1
VEGETARIAN	CT019	Mozzarella Log		1kg	12	1
VEGETARIAN	CT020	Smoked Provolone Log		*2kg	2	1
VEGETARIAN	CT526	Ricotta		1.5kg	2	1

RETAIL

	Code	Product		Weight	Case	MOQ
VEGETARIAN	CT022	Burrata - Tub **		125g	10	10
VEGETARIAN	CT021	Smoked Scamorza		250g	10	10

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



CT523
Julienne Mozzarella
Napoli Style - Tray

TASTING NOTE

CT523 Julienne Mozzarella Napoli Style - Tray Thicker than the traditional 'julienne' cut. Retains more moisture and doesn't burn when cooked at high temperature



CT522
Fiordilatte Julienne - Tray



CT524
Fiordilatte Cubes - Tray



CT525
Fiordilatte in water
(125g x 24) - Tray



CT019
Mozzarella Log



CT020
Smoked Provolone Log



CT526
Ricotta



CT022
Burrata - Tub



CT021
Smoked Scamorza

SOLIGO



FOOD SERVICE

Code	Product		Weight	Case	MOQ
CSOL02	Julienne Mozzarella		1.5kg	5	1

CENTRALE DEL LATTE DI BRESCIA

RETAIL

	Code	Product		Weight	Case	MOQ
	ICC102	Mascarpone		250g	12	12
ORGANIC →	OIC005	Mascarpone		250g	6	6
ORGANIC →	OIC006	Fresh Ricotta - Tub		250g	6	6
ORGANIC →	OIC039	Mozzarella Fiordilatte - Bag		100g	10	10



OIC005
Organic Mascarpone



OIC006
Organic Fresh Ricotta - Tub



OIC039
Organic Mozzarella Fiordilatte - Bag

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.

—
LOW IN FAT
AND HIGH IN
PROTEIN
—

TASTING NOTE

Light, delicate with a mild, sweet flavour.



CASEIFICIO SAN SALVATORE



OIC016
Organic Buffalo Mozzarella





ICC062
Buffalo Mozzarella - Bag

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC067	Paradiso Buffalo Treccia**	PDO 	*1kg	1	1


*APPROXIMATE WEIGHT

RETAIL

Code	Product		Weight	Case	MOQ
ORGANIC → OIC016	Buffalo Mozzarella	PDO 	125g	6	6
ICC062	Buffalo Mozzarella - Bag	PDO 	125g	16	16

CASEIFICIO GIORDANO

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC011	Smoked Scamorza - Tray (4x*350g)		*1.4kg	1	1

*APPROXIMATE WEIGHT



ICC011
Smoked Scamorza - Tray
(4x*350g)



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.

PERLE DI PUGLIA



ICC090
Burrata - Tub

RETAIL

Code	Product		Weight	Case	MOQ
ICC090	Burrata - Tub**		125g	24	24

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC091	Burrata - Tray**		250g	10	10
ICC095	Stracciatella - Tray **		250g	10	5

** PRE-ORDER ONLY



Burrata is one the most famous cheeses from Puglia, where its history started at the beginning of the Nineteenth Century. It looks like a smooth and white sphere, filled with a creamy and soft heart of Stracciatella.

With its delicate taste and its unmistakable texture, burrata is amazing enjoyed as it is, but it is also the perfect ingredient to create tasty recipes!

BIANCA MURGIA

RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC	OIC009	Burrata**		125g	24	24
** PRE-ORDER ONLY						

AZIENDA AGRICOLA IL BARDELLONE

TASTING NOTE

Cremurgia can be used in different ways, both for sweet and savory dishes. It is delicious spread on bread or sandwiches, as a pasta sauce or as filling in roasts. It can also be used to make tasty and fresh cheesecakes.



OIC010
Cremurgia Cream
Cheese

RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC	OIC010	Cremurgia Cream Cheese	ORGANIC 	150g	10	10

This Organic Cream Cheese is an interpretation of a typical preparation of the Murge area, a land between Puglia and Basilicata, in Southern Italy: «ricotta forte» (strong ricotta). In these regions, it is typical to transform unsold ricotta into a seasoned spreadable cheese.

AURICCHIO



ICC009 Spicy Provolone

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC006	Mild Provolone		*6kg	1	1
ICC009	Spicy Provolone		*6kg	1	1

COOPERATIVA PRODUTTORI LATTE E FONTINA



FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC008	Fontina Valdostana - Quarter	PDO 	*2kg	2	1

BEPPINO OCCELLI

Beppino Occelli company is located in the beautiful area of Langhe, in Piemonte. Here is where they produce their award-winning butter and cheese, appreciated all over the world by gourmet experts. Over the years, Beppino Occelli has created a range of premium quality cheeses thanks to a meticulous research of unique and innovative combination of flavours.



ICM011
Occelli in Chestnut Leaves - Quarter

TASTING NOTE

ICM011 Produced in Valcasotto, in the province of Cuneo (Piemonte), this cheese is matured for about a year and a half and then aged in chestnut leaves. The result is a cheese with an unmistakable taste and aroma, earthy and delicate, which pairs perfectly with red wines from Langhe region.

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC047	Occelli Testun Matured in Barolo Wine - Quarter**		*1.5kg	1	1
ICM010	Occelli in Maggengo Hay - Quarter**		*1.75kg	4	1
ICM011	Occelli in Chestnut Leaves - Quarter**		*1.75kg	4	1
ICM012	Occelli with Fruit&Moscato Grappa - Quarter**		*0.95	4	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

TASTING NOTE

ICM012 Made with cow and sheep's milk, it is aged for at least 12 months and then refined in fruit and Grappa di Moscato to create a cheese with unique organoleptic properties.



ICM012
Occelli with Fruit&Moscato Grappa - Quarter





ICC047
Occelli Testun Matured in Barolo Wine - Quarter



ICM010
Occelli in Maggengo Hay - Quarter

CASEIFICIO QUAGLIA

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC032	Toma Raschera Quarter**	PDO 	*1.7kg	1	1
ICC033	Toma Raschera - Whole**	PDO 	*7.5kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



ICC033
Toma Raschera - Whole**

Raschera PDO cheese is produced in the province of Cuneo (Piemonte), in the Monregalese area, and takes its name from Lake Raschera located at the foot of Mongioie Mountain. Toma Raschera is a hard, semi-fat cheese which is matured for at least one month. During the aging period, it develops a pleasant spicy and slightly salted flavour.

CASEIFICIO DELL'ALTA LANGA

Caseificio dell'Alta Langa has been producing cheese since 1881. The dairy is located in Bosia, a small village on the hills of Alta Langa, an area of outstanding natural beauty in Piemonte region. Here is where the company collects the milk from local farmer, to produce high quality cheese with a perfect combination of tradition and innovation.



ICG002

FOOD SERVICE & RETAIL

Code	Product		Weight	Case	MOQ
ICG002	Caprino Fresh Goat Cheese**		*140g	10	10
ICG009	Bocconcini Goat Milk Cheese		*85g	18	18
ICM001	Robiola Bosina		*280g	8	8
ICM002	La Tur	 	*230g	6	6
ICM003	Rocchetta Cheese**	 	*330g	6	6
ICM004	Carboncino**	 	*180g	6	6

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



ICG009

Bocconcini Goat Milk Cheese

TASTING NOTE

ICM001 Robiola Bosina

With its unmistakable squared shape and its intense scents, at the palate is delicate and smooth and tasty as well. Its creamy heart reveals nice butter and hay flavours, while its tender and slightly mouldy rind gives underbrush sensations.



TASTING NOTE

ICM004 Carboncino

Carboncino comes from the ancient tradition to keep cheeses under ash. It is characterized by a tender and smooth texture and a thin and dark rind, due to the washing process with vegetable charcoal during the ripening. In the mouth, a sweet sensation of warm milk combines with the nice and lightly bitter vegetable note of the charcoal.



TASTING NOTE

ICM002 La Tur La Tur is characterized by a soft and very light texture held by a creamy rind. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours.



ICM003

Rocchetta Cheese**



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.

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".

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.

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.

3B LATTE



FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
ICB019	Buffalo Camembert	*300g	4	4

*APPROXIMATE WEIGHT

DELIZIOSA



RETAIL

Code	ICC003
Product	Caciocavallo Pugliese - Whole** PDO
Weight	*1.5kg
Case	1
MOQ	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

BATTISTELLA



ICC010
Ubriaco Cheese - Whole



ICC052
Ubriaco di Bollicine - Whole**

Ubriaco means "drunk" in Italian and these cheeses get their name from the producing process which involves a maturation period in crushed black or white grape pomace.

Typical of Veneto region, Ubriaco Cheese fragrant, fruity and intense aroma with winey notes.

FOOD SERVICE

Code	Product	Weight	Case	MOQ
ICC010	Ubriaco Cheese - Whole	*6kg	1	1
ICC010-C	Ubriaco Cheese - Half**	*3kg	2	1
ICC052	Ubriaco di Bollicine - Whole**	*6kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

CASEIFICIO BASSO



FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC015	Bastardo Cheese - Whole		*6kg	1	1

Bastardo del Grappa is a traditional cheese produced in the foothills of Grappa mountain, in Veneto. It is a semi-hard cheese made with cow's milk both from the evening and morning milking, characterized by a creamy texture and a full and balanced taste. The name "bastardo" ("bastard" In English) derives from the fact that Bastardo is produced when the milk, for different reasons, can not be turned into Morlacco, a traditional cheese from Veneto.

LATTERIA SOCIALE VALTELLINA



FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC060	Casera della Valtellina - Whole** PDO		*7kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

Valtellina Casera DOP cheese is made with cow milk coming exclusively from the alpine pastures in the Valtellina area, in the province of Sondrio (Lombardy). Its origins date back to the XVIth Century and it takes its name from the traditional mountain huts, called 'casere', where the local farmers used to age this cheese. Valtellina Casera is the main ingredient in the traditional recipes of this area, like 'Pizzoccheri' and 'Sciatt', but it's also excellent as a table cheese paired with red wine.

LATTERIE VICENTINE

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICC016	Pressed Asiago - Quarter**	PDO 	*3.5kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



F.LLI PINNA







F.lli Pinna history dates back more than a century ago, when in 1919 two brothers Giommara and Francesco Pinna started their commercial activity in Thiesi, in the North of Sardinia. Today, F.lli Pinna is an established company which traditional Sardinian cheeses are appreciated all over the world.




TASTING NOTE

ICE001 Pecorino Brigante sheep's milk cheese is a young cheese from Sardinia, aged 20-25 days. The short maturation period donates this pecorino a delicate aroma of milk and a soft texture.

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICE001	Pecorino Brigante		*1.5kg	3	1
ICE019	Pecorino Romano Selected - Whole	PDO 	*22kg	1	1
ICE020	Pecorino Romano Selected- Quarter	PDO 	*5.5kg	4	1
ICE028	Pecorino Sardo Medoro	PDO 	*3kg	4	1
ICE036	Sheep Milk Ricotta Salata		*3kg	4	1
ICG005	Capra Sarda Matured Goat Cheese		*3kg	2	1

RETAIL

Code	Product		Weight	Case	MOQ
ICE012	Fresh Sheep Milk Ricotta - Tub		250g	8	8

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

TASTING NOTE

ICE028 Pecorino Medoro PDO is a semi-cooked cheese with an intense aroma and flavour. The long maturation period, which lasts at least 4 months, enhances the organoleptic characteristics of this cheese, making it a fantastic pairing for full-bodied red wines.

TASTING NOTE

ICE036 Ricotta Salata is a dry, salted ricotta made from ewe's milk. Unlike traditional fresh ricotta, it is pressed and aged and the results is a product with firm texture and salty taste ("salata" in Italian means "salty"). It is a very versatile ingredient, it can be added to salads and vegetable recipes, and it is wonderful grated on pasta dishes.



ICE028
Pecorino Sardo
Medoro



ICG005
Capra Sarda Matured
Goat Cheese



ICE019
Pecorino Romano
Selected - Whole



ICE012
Fresh Sheep
Milk Ricotta - Tub

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.



ARGIOLAS



OIC020
Organic
Pecorino Sardo



ICE056
Kenza Pecorino**



OIC056
Organic
Pecorino Sardo



OIC057
Organic
Pecorino Romano - Wedge

FOOD SERVICE

	Code	Product		Weight	Case	MOQ
ORGANIC →	OIC020	Pecorino Sardo	PDO 	*3kg	2	1
LACTOSE FREE →	ICE056	Kenza Pecorino**		*2kg	2	1

RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC →	OIC056	Pecorino Sardo	PDO 	200g	15	15
ORGANIC →	OIC057	Pecorino Romano - Wedge	PDO 	200g	15	15

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

CENTRAL



ICE033
Pecorino Fiore Sardo






ICE039
Pecorino Moliterno
with Truffle - Whole

TASTING NOTE

The authentic Moliterno with Truffle from Central Formaggi is a beautiful ewe's milk cheese from Sardinia, but actually its name comes from the village of Moliterno, in Basilicata, where it was first produced.

Moliterno unique full and rich flavour enriched with earthy notes of the black truffle makes this cheese perfect to be enjoyed as it is for an aperitivo. Unlike other cheeses, Moliterno with truffle is aged in order to develop its own character before being injected with truffle paste to ensure its unique aromatic and balanced taste.

FOOD SERVICE

Code	Product		Weight	Case	MOQ
ICE033	Pecorino Fiore Sardo	PDO 	*3kg	1	1
ICE034	Pecorino Moliterno with Truffle - Quarter		*1.3kg	8	1
ICE039	Pecorino Moliterno with Truffle - Whole		*5kg	2	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



ROCCA TOSCANA

FOOD SERVICE

Code	Product	Weight	Case	MOQ
ICE010	'L'Impero' Pecorino with Pears - Whole**	*1.2kg	2	1
ICE011	'Il Goloso' Pecorino with Figs - Whole**	*1.2kg	2	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY

CARPENEDO

FOOD SERVICE

Code	Product	Weight	Case	MOQ
ICE050	Basajo Cheese**	*1.5kg	1	1

*APPROXIMATE WEIGHT ** PRE-ORDER ONLY



TASTING NOTE

ICE050 Basajo is a creamy blue cheese made from raw ewe's milk and aged in passito white wine. With a unique melt-in-the-mouth texture, the sweetness of the wine perfectly balances the sharpness of the blue cheese for a harmonious flavour.

LONGO



FOOD SERVICE

Code	ICC076	
Product	Ricotta Cow	
Weight	1.5kg	
Case	2	
MOQ	1	

CONCA



FOOD SERVICE

Code	ICC077	
Product	Mascarpone	
Weight	2kg	
Case	2	
MOQ	1	

FRENCH & SWISS CHEESE


 ORGANIC


OFC001
Organic JuraFlora
Comté - Wedge



OFC002
Organic Etoile du
Vercors St Felicien



OFC003
Organic Gillot Vert
Camembert



OFC011
Organic Lemance Fromagerie
Buchette de Chevre



OFC016
Organic Fromagerie
Papillon Roquefort

RETAIL

	Code	Product		Weight	Case	MOQ
ORGANIC	OFC001	JuraFlora Comté - Wedge		200g	6	6
ORGANIC	OFC002	Etoile du Vercors St Felicien		150g	6	6
ORGANIC	OFC003	Gillot Vert Camembert**	PDO 	250g	6	6
ORGANIC	OFC011	Lemance Fromagerie Buchette de Chevre		150g	10	10
ORGANIC	OFC016	Fromagerie Papillon Roquefort		100g	12	12
ORGANIC	OFC014	Margot Fromagerie Suisse Gruyere		200g	10	10

** PRE-ORDER ONLY



CASA DEL FERMENTINO

ORGANIC

VEGAN

PLANT
BASED

Fermentino is a completely natural, organic and 100% plant-based product. It comes from the fermentation of nuts (almonds and cashews) and oil seeds, with the only addition of water and salt.

Fermentino is an ideal food for those who want to enrich their diet with a really healthy and tasty plant-based products, rich in protein, and at the same time want to reduce the consumption of food of animal origin.

Fermè is the range of spreadable and semi-aged Fermentino products made with only 3 natural ingredients: fermented cashews, water, salt and the possible addition of aromatic herbs or natural spices. "drunk" in Italian and these cheeses get their name from the producing process which involves a maturation period in crushed black or white grape pomace.



OVC002

Fermè' Fermentino
Cashew Black Pepper

OVC003

Fermè' Fermentino
Cashew Herbs & Flowers

OVC004

Fermè' Fermentino
Spread

OVC005

Fermè' Fermentino
Spread with Chives

OVC007

Fermè' Fermentino
Cashew with Paprika

OVC008

Grattino Grated
Fermentino

RETAIL

	Code	Product	Weight	Case	MOQ
VEGAN → ORGANIC →	OVC012	Cicioni Fermentino Cashew & Almonds	100g	6	6
VEGAN → ORGANIC →	OVC002	Fermè' Fermentino Cashew Black Pepper	90g	4	4
VEGAN → ORGANIC →	OVC003	Fermè' Fermentino Cashew Herbs & Flowers	90g	4	4
VEGAN → ORGANIC →	OVC004	Fermè' Fermentino Spread	100g	6	6
VEGAN → ORGANIC →	OVC005	Fermè' Fermentino Spread with Chives	100g	6	6
VEGAN → ORGANIC →	OVC007	Fermè' Fermentino Cashew with Paprika	90g	4	4
VEGAN → ORGANIC →	OVC010	"Dolcillo" Fermentino with Cranberries & Pecan Nuts	100g	5	5
VEGAN → ORGANIC →	OVC008	Grattino Grated Fermentino	75g	6	6



OVC010

"Dolcillo" Fermentino with
Cranberries & Pecan Nuts

TASTING NOTE

OVC012 Cicioni Its unique and distinctive trait is undoubtedly the marked and refreshing acidity, typical of fermented foods, balanced by the sweetness of almonds and the delicacy of cashews. Cicioni has a firm consistency, a savory and persistent end note, which make it perfect to enrich salads and appetizers.



PASTA



RUMMO



Rummo pasta is certified by Bureau Veritas which guarantees perfect cooking of each production lot. Each packet of Rummo promises pasta that is always “al dente”, with high protein content.

HIGH
PROTEIN
CONTENT

The Rummo family spent many years developing the company signature “Lenta Lavorazione” (“slow processing”) method of pasta making and tested many different flours before finding the perfect durum wheat.



RUM2021003
Spaghetti No.3



RUM2021013
Linguine



RUM2021048
Fusilli



RUM2021066
Penne Rigate

FOOD SERVICE

Code	Product	Weight	Case	MOQ
RUM2021003	Spaghetti No.3	1kg	12	12
RUM2021013	Linguine	1kg	12	12
RUM2021048	Fusilli	1kg	12	12
RUM2021051	Mezzi Rigatoni	1kg	12	12
RUM2021066	Penne Rigate	1kg	12	12

RUMMO



RUM2022087
Orecchiette

RUM2024150
Paccheri

RUM3020221 **RUM3020003**
Spaghetti Grossi Quadrati Spaghetti No.3

RUM3022048
Fusilli

RUM3022066
Penne Rigate

RUM3022427
Orzo / Puntine

RETAIL

Code	Product	Weight	Case	MOQ
LE LEGGENDARIE				
RUM2022087	Orecchiette	500g	12	12
RUM2024150	Paccheri	500g	12	12
LE CLASSICHE				
RUM3020003	Spaghetti No.3	500g	24	24
RUM3020221	Spaghetti Grossi Quadrati	500g	24	24
RUM3020013	Linguine	500g	24	24
RUM3022048	Fusilli	500g	16	16
RUM3022051	Mezzi Rigatoni	500g	16	16
RUM3022066	Penne Rigate	500g	16	16
RUM3022427	Orzo / Puntine	500g	16	16

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.

GLUTEN
FREE



RETAIL

	Code	Product	Weight	Case	MOQ
WHOLE WHEAT					
ORGANIC → WHOLE WHEAT →	RUM2043048	Whole Wheat Fusilli	500g	16	16
ORGANIC → WHOLE WHEAT →	RUM2043066	Whole Wheat Penne	500g	16	16
GLUTEN FREE					
GLUTEN FREE →	RUM3100003	Spaghetti	400g	12	12
GLUTEN FREE →	RUM3100013	Linguine	400g	12	12
GLUTEN FREE →	RUM3100048	Fusilli	400g	12	12
GLUTEN FREE →	RUM3100051	Mezzi Rigatoni	400g	12	12
GLUTEN FREE →	RUM3100066	Penne	400g	12	12
GLUTEN FREE →	RUM3168048	Chickpea Fusilli	300g	16	16
GLUTEN FREE →	RUM3168066	Chickpea Penne	300g	16	16
EGG PASTA					
	RUM2027173	Egg Lasagne	500g	12	12
	RUM2027176	Egg Cannelloni	250g	12	12
	RUM2029093	Egg Tagliolini	250g	12	12
	RUM2029101	Egg Pappardelle	250g	12	12
	RUM2029105	Egg Paglia e Fieno	250g	12	12
	RUM2029132	Egg Tagliatelle	250g	12	12
GNOCCHI					
	RUM0004117	Potato Gnocchi	500g	6	6

PASTA MICHELE PORTOGHESE



P084
Spaghettoni

P065
Bucatini



P061
Orecchiette



P042
Gnocchetti Sardi



P066
Sedanini Rigati



P079
Paccheri

Located in Tuscany, Michele Portoghese produces high quality pasta following the ancient artisanal production method. The slow drying process carried out at low temperature and the bronze extrusion contribute to Portoghese pasta's excellent cooking performances.



RETAIL

Code	Product	Weight	Case	MOQ
P084	Spaghettoni	500g	20	20
P087	Linguine	500g	20	20
P065	Bucatini	500g	20	20
P060	Fusilli con Buco	500g	12	12
P061	Penne Rigate	500g	12	12
P063	Orecchiette	500g	12	12
P042	Gnocchetti Sardi	500g	12	12
P088	Puntine / Orzo	500g	12	12
P066	Sedanini Rigati	500g	12	12
P079	Paccheri	500g	12	12

PASTIFICIO FAELLA

Pastificio Faella produces Pasta Di Gragnano IGP, the worldwide appreciated pasta which artisanal production methods are controlled and regulated by the PGI denomination.

A long story of tradition and passion which started in 1907 in the "Capital of Pasta", Gragnano, in Campania region. Pasta Faella is made using only 100% Italian durum wheat flour (semola) and following the ancient recipe: bronze drawing and low temperature drying.

The result is a pasta with a unique and unmistakable flavour and aroma, which perfectly pairs with any pasta sauce.



RETAIL

Code	Product		Weight	Case	MOQ
P071	Bucatini di Gragnano	PGI	1 kg	10	10
P072	Spaghetti di Gragnano	PGI	1 kg	10	10
P073	Linguine di Gragnano	PGI	1 kg	10	10
P074	Fettuccine di Gragnano	PGI	1 kg	10	10
P067	Tortiglioni di Gragnano	PGI	1 kg	10	10
P068	Penne Medie di Gragnano	PGI	1 kg	10	10
P069	Tofe di Gragnano	PGI	1 kg	10	10
P070	Sedani di Gragnano	PGI	1 kg	10	10
P075	Scialatielli di Gragnano	PGI	1 kg	10	10
P082	Fusilloni di Gragnano	PGI	1 kg	10	10
P083	Lumaconi di Gragnano	PGI	1 kg	10	10



P071
Bucatini di
Gragnano



P072
Spaghetti di
Gragnano



P074
Fettuccine di
Gragnano



P067
Tortiglioni di
Gragnano



P069
Tofe di
Gragnano



P075
Scialatielli di
Gragnano



P083
Lumaconi di
Gragnano

ALCE NERO

ORGANIC

Alce Nero is a brand of Organic farmers and producers who have been striving to produce high quality natural food since 1970s, following farming practices that respect the soil and the environment. Today Alce Nero network involves more than 1,000 organic farmers in Italy and 14,000 worldwide.



P005
Organic
Spaghettoni
Cappelli Wheat



P006
Organic
Penne Rigate
Cappelli Wheat



P007
Organic
Fusilloni
Cappelli Wheat



P017
Organic
Spaghetti



P018
Organic
Fusilli



P019
Organic
Penne Rigate



P020
Organic
Farfalle

Cappelli wheat is an ancient durum wheat cultivar created by the Italian agronomis Nazaremo Strampelli in Puglia at the beginning of the XXth Century. He selected the best grains from North Africa to create a rustic and resistant variety of wheat, suitable for the soil of Southern Italy. Strampelli dedicated this wheat variety to Raffaele Cappelli, Marquis of Abruzzo and Senator of the Kingdom of Italy, who supported experimental agriculture studies.

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC	P017	Spaghetti	500g	12	12
ORGANIC	P018	Fusilli	500g	12	12
ORGANIC	P019	Penne Rigate	500g	12	12
ORGANIC	P020	Farfalle	500g	12	12
ORGANIC	P005	Spaghettoni Cappelli Wheat	500g	12	12
ORGANIC	P006	Penne Rigate Cappelli Wheat	500g	12	12
ORGANIC	P007	Fusilloni Cappelli Wheat	500g	12	12
ORGANIC	P038	Rigatoni di Gragnano	PGI 500g	12	12
ORGANIC	P039	Paccheri di Gragnano	PGI 500g	12	12
ORGANIC	P040	Spaghettoni di Gragnano	PGI 500g	12	12
GLUTEN FREE	ORGANIC P002	Spaghetti Rice & Corn	250g	12	12
GLUTEN FREE	ORGANIC P003	Penne Rice & Corn	250g	12	12
GLUTEN FREE	ORGANIC P004	Fusilli Rice & Corn	250g	12	12



P038
Organic
Rigatoni
di Gragnano



P039
Organic
Paccheri di
Gragnano



P040
Organic
Spaghettoni
di Gragnano



P002
Organic
Spaghetti
Rice & Corn



P003
Organic
Penne
Rice & Corn



P004
Organic
Fusilli
Rice & Corn

Alce Nero Gluten Free Pasta

is produced exclusively with organic white corn, yellow corn and rice cultivated in Italy. The special recipe has been developed to guarantee the best organoleptic properties and an excellent cooking performance.

PASTIFICIO TANDA & SPADA

RETAIL

	Code	Product	Weight	Case	MOQ
	P025	Toasted Fine Fregola Sarda	500g	24	24
	P086	Fregola Sarda	500g	24	24
ORGANIC →	P021	Fregola Sarda	500g	24	24



P025
Toasted Fine
Fregola Sarda



P021
Fregola Sarda



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.



FOOD SERVICE

Weight	Product	Weight	Case	MOQ
A101	Tagliatelle	1 kg	6	1

RETAIL

As well as all the classic shapes and filling, Pasta Rossi has recently introduced a very popular organic and vegan range.

RETAIL		Weight	Product	Weight	Case	MOQ	
As well as all the classic shapes and filling, Pasta Rossi has recently introduced a very popular organic and vegan range.		A020	Green Tortelloni with Ricotta & Spinach	250g	12	12	
		A021	Tortellini with Cured Ham	250g	8	8	
		A025	Ravioli al Brasato	250g	12	12	
		A026	Ravioli with Pumpkin**	250g	12	12	
	ORGANIC →	OIFP009	Tortellini with Cured Ham	250g	8	8	
VEGAN →	ORGANIC →	OIFP002	Tortelloni with Millet, Spinach & Tofu	250g	8	8	
	ORGANIC →	OIFP007	Tortelloni with Herbs	250g	8	8	
	ORGANIC →	OIFP006	Wholewheat Ravioli with Ricotta & Spinach	250g	8	8	
	ORGANIC →	OIFP021	Ravioli with Ricotta & Basil	250g	8	8	
	ORGANIC →	OIFP022	Girasoli Cheese, Honey & Pears	250g	8	8	
	VEGAN →	ORGANIC →	OIFP015	Red Lentil Flour Ravioli	250g	8	8
VEGETARIAN →	ORGANIC →	OIFP017	Trofie	250g	8	8	
VEGETARIAN →	ORGANIC →	OIFP018	Orecchiette	250g	8	8	
VEGETARIAN →	ORGANIC →	OIFP019	Tagliatelle	250g	12	12	
VEGETARIAN →	ORGANIC →	OIFP020	Lasagne	250g	12	12	
	ORGANIC →	OIFP023	Gnocchi Filled with Basil Pesto	300g	8	8	
GLUTEN FREE →	VEGAN →	ORGANIC →	OIFP010	Gnocchi	350g	8	8

** PRE-ORDER ONLY



A020
Green Tortelloni with Ricotta & Spinach



A025
Ravioli al Brasato



OIFP009
Organic Tortellini with Cured Ham



OIFP002
Organic Tortelloni with Millet, Spinach & Tofu



OIFP017
Organic Trofie



OIFP021
Organic Ravioli with Ricotta & Basil



OIFP022
Organic Girasoli Gorgonzola, Honey & Pears



OIFP023
Organic Gnocchi Filled with Basil Pesto



OIFP015
Organic Red Lentil Flour Ravioli



OIFP010
Organic Gnocchi

PASSATA & TINNED TOMATOES



ANTICA NAPOLI



TN001
Plum Peeled
Tomatoes



TN002
Chopped
Tomatoes

FOOD SERVICE

Code	Product	Weight	Case	MOQ
TN001	Plum Peeled Tomatoes	2.5kg	6	6
TN002	Chopped Tomatoes	2.5kg	6	6

STERILTOM

Steriltom Tomato Pulp is obtained through a process called extrusion. The tomatoes, washed and selected, enter production and, after a quick burn that makes the skin soft and a first cut into cubes, go into the "pounder" that crushes them and derives their pulp (excluding most of the seeds and peels).



TS120
Tomato Pulp "Due
Fagiani" - Bag in Box



TS221
Tomato Pulp "Pizzaiolo" -
Bag in Box

FOOD SERVICE

Code	Product	Weight	Case	MOQ
TS120	Tomato Pulp "Due Fagiani" - Bag in Box	15kg	1	1
TS221	Tomato Pulp "Pizzaiolo" - Bag in Box	(2 x 5kg)	1	1



ALCE NERO


 ORGANIC


OV007
Organic Peeled
Tomatoes - Can



OV005
Organic Peeled
Tomatoes - Tin



OV013
Organic Tomato
Passata - Glass Jar

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
ORGANIC →	OV007	Peeled Tomatoes - Can	2.5kg	6	6

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	OV005	Peeled Tomatoes - Tin	400g	12	12
ORGANIC →	OV013	Tomato Passata - Glass Jar	500g	12	12

RISTORIS

TASTING NOTE

VR011 San Marzano Tomato PDO is known all over the world as the “king of tomatoes”. With a unique taste and sweet flavour, San Marzano Tomatoes are considered by many chefs to be the best tomatoes in the world and the perfect ingredient for an authentic pizza.



VR010
Organic Peeled
Tomatoes - Can



VR011
Peeled San Marzano
Tomatoes - Tin



VR3564
Double Concentrate
Tomato Paste

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
ORGANIC →	VR010	Peeled Tomatoes - Can	2.5kg	6	6
	VR011	Peeled San Marzano Tomatoes - Tin PDO	2.5kg	6	6
	VR3564	Double Concentrate Tomato Paste	800g	6	6

INSERTO



OV006
Organic Chopped
Tomatoes - Glass Jar

The unique climate and soil of the area surrounding Salerno and Napoli donates Inserto tomatoes superior organoleptic properties.

RETAIL

Code	Product	Weight	Case	MOQ
OV006	Chopped Tomatoes - Glass Jar 	500g	12	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.



DA/CR1430
Sugo
Basilico



DA/CR5865
Sugo
alla Vodka



DA3717
Organic Sugo
Basilico



DA3731
Organic Sugo
Arrabbiata Spicy



DA5858
Sugo
Marinara

RETAIL

	Code	Product	Weight	Case	MOQ
	DA/CR1430	Sugo Basilico	500g	6	6
	DA/CR1447	Sugo Arrabbiata Spicy	500g	6	6
	DA/CR2659	Sugo Napoletana	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
	DA/CR5872	Sugo alla Puttanesca	500g	6	6
	DA1478	Sugo Piemontese	500g	6	6
ORGANIC	DA3717	Sugo Basilico	500g	6	6
ORGANIC	DA3724	Sugo Tradizionale	500g	6	6
ORGANIC	DA3731	Sugo Arrabbiata Spicy	500g	6	6
	DA5858	Sugo Marinara	500g	6	6
	DA6145	Basil Pesto	180g	6	6



ALCE NERO


 ORGANIC


V076
Organic Arrabbiata
Tomato Sauce



V078
Organic Porcini
Tomato Sauce



V079
Organic Bolognese
Ragu' Tomato Sauce



OR141
Organic
Red Pesto



V050
Organic
Basil Pesto



V060
Organic Basil Pesto
with Tofu

RETAIL

	Code	Product	Weight	Case	MOQ
	V076	Arrabbiata Tomato Sauce	200g	12	12
	V077	Vegetables Tomato Sauce	200g	12	12
	V078	Porcini Tomato Sauce	200g	12	12
	V079	Bolognese Ragu' Tomato Sauce	200g	12	12
	OR141	Red Pesto	130g	6	6
	V050	Basil Pesto	130g	6	6
VEGAN →	V060	Basil Pesto with Tofu	130g	6	6

OLIO ROI



ROI302
Basil Pesto
without Cheese

ROI307
Basil Pesto
without Cheese

RETAIL

	Code	Product	Weight	Case	MOQ
	ROI302	Basil Pesto without Cheese	90g	12	12
	ROI307	Basil Pesto without Cheese	180g	12	12



RICE, COUS COUS & POLENTA



ALCE NERO


ORGANIC


P016
Organic
Arborio Rice



P014
Organic Whole Black
Rice Nerone



P015
Organic
Brown Rice



P036
Organic Wholewheat
Couscous

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	P016	Arborio Rice	500g	12	12
ORGANIC →	P014	Whole Black Rice Nerone	500g	12	12
ORGANIC →	P015	Brown Rice	500g	12	12
ORGANIC →	P036	Wholewheat Couscous	500g	12	12

RISTORIS



VR902
Carnaroli Rice



VR901
Arborio Rice

RETAIL

	Code	Product	Weight	Case	MOQ
	VR902	Carnaroli Rice	1kg	12	1
	VR901	Arborio Rice	1kg	12	1

LA MOLE

RETAIL

Code	Product	Weight	Case	MOQ
FLM001	Polenta	500g	10	10



OLIVE OIL



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	Extra Virgin Olive Oil 100% Taggiasca Olives	500ml	12	12

ALCE NERO

ORGANIC

RETAIL

Code	Product	Volume	Case	MOQ
000001	Extra Virgin Olive Oil ORGANIC	500ml	6	6



BOSCO D'ORO



OO020
White Truffle
Extra Virgin Oil



OO021
Black Truffle
Extra Virgin Oil

A small family run business located close to the beautiful Sibillini Mountains, in Marche region, where they cultivate fine quality truffles with passion and consideration for the environment.



RETAIL

Code	Product	Volume	Case	MOQ
OO020	White Truffle Extra Virgin Oil	60ml	12	12
OO021	Black Truffle Extra Virgin Oil	100ml	12	12



OLEIFICIO SECCHI



00024
Extra Virgin Olive
Oil - Tin



000004
Organic Extra
Virgin Olive Oil
- Tin



00010
Extra Virgin Olive
Oil "Tradizionale"
- Bottle

FOOD SERVICE

	Code	Product	Volume	Case	MOQ
	00024	Extra Virgin Olive Oil - Tin	5L	4	1
ORGANIC	000004	Extra Virgin Olive Oil - Tin	5L	4	1

RETAIL

Code	Product	Volume	Case	MOQ
00010	Extra Virgin Olive Oil "Tradizionale" - Bottle	1L	12	12

OLIO LEVANTE



FOOD SERVICE

Code	Product	Volume	Case	MOQ
BL020B	Mister Chef Sunflower & EVO Oil Blend - Pet	5L	2	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
Mixed Pitted
Olives in Brine



OM200
Green Olives
Nocellara in Brine

FOOD SERVICE

Code	Product	Volume	Case	MOQ
OM100	Green Cerignola Olives in Brine	3.1kg	2	1
OM110	Mixed Pitted Olives in Brine	3.1kg	2	1
OM115	Kalamata Olives in Brine	3.1kg	2	1
OM200	Green Olives Nocellara in Brine	3.1kg	2	1
OM120	Green Giant Sweet Olives in Brine	4.25kg	2	1

RETAIL

Code	Product	Volume	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

OLIO ROI



IDEAL AS
A COCKTAIL
GARNISH



ROI312
Dry Pitted
Taggiasca Olives



ROI308
Pitted Taggiasca Olives
in EVO Oil - Jar

FOOD SERVICE

Code	Product	Volume	Case	MOQ
ROI312	Dry Pitted Taggiasca Olives **	1.8kg	3	3

** PRE-ORDER ONLY

RETAIL

Code	Product	Volume	Case	MOQ
ROI308	Pitted Taggiasca Olives in EVO Oil - Jar	180g	12	12

ALCE NERO

ORGANIC

RETAIL

Code	Product	Volume	Case	MOQ
ORGANIC → OV015	Cerignola Olives	350g	12	12



OV015
Organic Cerignola
Olives



RISTORIS



VR400
Pitted Green Olives
in Brine - Tin



VR420
Pitted Black Olives
in Brine - Tin



VR615
Giant Olives
Cocktail - Tin

FOOD SERVICE

Code	Product	Volume	Case	MOQ
VR400	Pitted Green Olives in Brine - Tin	4.1kg	3	1
VR420	Pitted Black Olives in Brine - Tin	4.1kg	3	1
VR615	Giant Olives Cocktail - Tin	780g	6	6

SUNITA

ORGANIC

FOOD SERVICE

Code	Product	Volume	Case	MOQ
ORGANIC → V011	Pitted Green Olives	1.8kg	4	1
ORGANIC → V010	Pitted Kalamata Olives	2kg	4	1



ANTIPASTI



OLIO ROI



ROI304
Taggiasca
Olives Pate'



ROI305
Walnut Sauce



ROI310
Chilli Peppers Stuffed
with Anchovies



ROI311
Chilli Peppers
Stuffed with Tuna

RETAIL

Code	Product	Weight	Case	MOQ
ROI304	Taggiasca Olives Pate'	90g	12	12
ROI305	Walnut Sauce	90g	12	12
ROI310	Chilli Peppers Stuffed with Anchovies	180g	12	12
ROI311	Chilli Peppers Stuffed with Tuna	180g	12	12

ALCE NERO



OV004
Organic Black
Olive Pate'



OV014
Organic Artichokes
in Olive Oil



OV016
Organic Dried
Tomatoes in Olive Oil

RETAIL

Code	Product	Weight	Case	MOQ
ORGANIC → OV004	Black Olive Pate'	130g	6	6
ORGANIC → OV014	Artichokes in Olive Oil	330g	12	12
ORGANIC → OV016	Dried Tomatoes in Olive Oil	330g	12	12

MADAMA OLIVA

RETAIL

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



DON ANTONIO

RETAIL

Code	Product	Weight	Case	MOQ
DA6121	Black Olive Pate'	180g	6	6
DA6107	Semi Sundried Tomatoes	180g	6	6
DA6183	Capperi al Prosecco	180g	6	6
DA/CR6251	Rustic Artichokes	280g	6	6



DA6121
Black Olive
Pate'



DA6107
Semi Sundried
Tomatoes



DA/CR6251
Rustic
Artichokes

PRESERVED VEGETABLES, PULSES & DRIED FRUIT



RISTORIS

FOOD SERVICE

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.

Code	Product	Weight	Case	MOQ
V120	Semidried Red Ciliegino Tomatoes - Tin	750g	6	6
V122	Semidried Yellow Ciliegino Tomatoes - Tin	750g	6	6
VR001	Semidried Tomatoes al coltello - Tin	750g	6	6
VR005	Dried Long Tomatoes - Tin	800g	6	6
VR140	Chilli Peppers Stuffed - Tin	780g	6	6
VR150	Rustic Baby Artichokes in Oil - Tin	760g	6	6
VR203	Artichokes Roman Style - Tin	750g	6	6
VR205	Artichokes Hearts - Tin	2.4kg	6	1
VR206	Artichokes Hearts in Oil - Tin	2.4kg	6	1
VR220	Artichokes Quarters in Brine - Tin	2.5kg	6	1
VR280	Lacrimella Capers in Vinegar - Glass Jar	540g	6	6
VR290	Capers with Salt - Bucket	1kg	6	1
VR370	Rustic Artichokes Hearts - Tin	2.4kg	6	1
VR500	Grilled Artichokes Quarters - Tin	750g	6	6
VR510	Grilled Sliced Aubergines - Tin	750g	6	6
VR516	Grilled Sliced Peppers - Tin	800g	6	6
VR518	Grilled Sliced Courgettes - Tin	780g	6	6
VR524	Caper Fruit in Vinegar - Glass Jar	530g	6	6
VR526	Friarielli Traditional Recipe - Tin	750g	6	6
VR600	Chilli Peppers Stuffed with Ricotta - Tin	780g	6	6
VR855	Lombardi Peppers - Tin	3.9kg	3	3
VR610	Borettana Onions in Balsamic Vinegar - Tin	800g	6	6
VR620	Mixed Pickles in Vinegar - Tin	4.1kg	3	1
VR9013	Caramelised Red Onions Sliced - Tin	800g	6	6
VR10651	Sweet & Sour Red Pepper Drops - Tin	793g	6	6
VR10653	Sweet & Sour Yellow Pepper Drops - Tin	793g	6	6



V120
Semidried Red Ciliegino Tomatoes - Tin



V122
Semidried Yellow Ciliegino Tomatoes - Tin



VR205
Artichokes Hearts - Tin



VR205
Grilled Artichokes Quarters - Tin



VR510
Grilled Sliced Aubergines - Tin



VR516
Grilled Sliced Peppers - Tin



VR526
Friarielli Traditional Recipe - Tin



VR600
Chilli Peppers Stuffed with Ricotta - Tin



VR855
Lombardi Peppers - Tin



VR9013
Caramelised Red Onions Sliced - Tin



VR512
Sweet & Sour Red Pepper Drops - Tin



VR511
Sweet & Sour Yellow Pepper Drops - Tin

ALCE NERO


ORGANIC


OV010
Organic Cooked Borlotti Beans



OV011
Organic Cooked Cannellini Beans



OV012
Organic Cooked Chickpeas



OV030
Organic Cooked Green Peas



OV022
Organic Dried Chickpeas



OV023
Organic Dried Lentils



OV020
Organic Dried Borlotti Beans



OV021
Organic Dried Cannellini Beans



OV031
Organic Cooked Black Eyed Peas



OV032
Organic Cooked Black Eyed Peas



OV033
Organic Cooked Kidney Red Beans with Tomato

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	OV010	Cooked Borlotti Beans	300g	12	12
ORGANIC →	OV011	Cooked Cannellini Beans	300g	12	12
ORGANIC →	OV032	Cooked Black Eyed Peas	200g	12	12
ORGANIC →	OV033	Cooked Kidney Red Beans with Tomato	200g	12	12
ORGANIC →	OV012	Cooked Chickpeas	300g	12	12
ORGANIC →	OV031	Cooked Black Chickpeas	200g	12	12
ORGANIC →	OV030	Cooked Green Peas	300g	12	12
ORGANIC →	OV020	Dried Borlotti Beans	400g	12	12
ORGANIC →	OV023	Dried Lentils	400g	12	12
ORGANIC →	OV021	Dried Cannellini Beans	400g	12	12
ORGANIC →	OV022	Dried Chickpeas	400g	12	12

BARTOLINI

Bartolini farm is located in the beautiful Fiume Nera Natural Reserve, in Umbria.

Here is where they grow their legumes, cereals and olive groves with consideration for the environment and the soil.



LB001
Italian Dried
Borlotti Beans

LB003
Dried Black
Eyed Beans

LB002
Umbrian
Dried Lentils

LB004
Umbrian
Dried Chickpeas

LB005
Umbrian Dried
Pearled Spelt

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
LB001	Italian Dried Borlotti Beans	500g	12	12
LB003	Dried Black Eyed Beans	500g	12	12
LB002	Umbrian Dried Lentils	500g	12	12
LB004	Umbrian Dried Chickpeas	500g	12	12
LB005	Umbrian Dried Pearled Spelt	500g	12	12

ECONOCE

ODN001
Roasted
& Salted
Pistacchi



ETHICALLY SOURCED
PREMIUM QUALITY
ORGANIC PISTACHIO

ODN020
Roasted
& Salted
Pistacchi

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC	ODN001	Roasted & Salted Pistacchi	250g	14	14
ORGANIC	ODN020	Roasted & Salted Pistacchi	1kg	5	1

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.



VIN002
Balsamic
Vinegar
1 Medal



VIN003
Balsamic
Vinegar
2 Medals



VIN004
Balsamic
Vinegar
3 Medals



VIN006
Balsamic
Vinegar
5 Medals



VIN100
Balsamic
Glaze



VIN101
Balsamic
Glaze

RETAIL

Code	Product		Volume	Case	MOQ
BALSAMIC VINEGAR					
VIN002	Balsamic Vinegar 1 Medal	PGI	250ml	12	12
VIN003	Balsamic Vinegar 2 Medals	PGI	250ml	12	12
VIN004	Balsamic Vinegar 3 Medals	PGI	250ml	12	12
VIN005	Balsamic Vinegar 4 Medals	PGI	250ml	6	6
VIN006	Balsamic Vinegar 5 Medals	PGI	250ml	6	6
VIN007	Balsamic Vinegar Reserve 50yrs**	PGI	100ml	1	1
VIN100	Balsamic Glaze		150ml	12	12
VIN101	Balsamic Glaze		250ml	6	6

** PRE-ORDER ONLY

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.



DUCHESSA CARLOTTA



V004 Balsamic Glaze

FOOD SERVICE

Code	Product	Weight	Case	MOQ
V201A	Balsamic Vinegar - Pet	PGI 5L	2	1

RETAIL

Code	Product	Weight	Case	MOQ
V004	Balsamic Glaze	500ml	12	12

ACETIFICIO MENGAZZOLI

ORGANIC

RETAIL

Code	Product	Weight	Case	MOQ
OV001	Balsamic Vinegar ORGANIC	PGI 250ml	3	3
OV002	Balsamic Vinegar Bordolese ORGANIC	PGI 250ml	6	6



OV001
Organic Balsamic
Vinegar Bordolese



OV002
Organic
Balsamic Vinegar



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.



ALCE NERO


ORGANIC


RETAIL

Code	Product	Weight	Case	MOQ
OV003	Unfiltered Apple Cider Vinegar 	500ml	6	6

RISTORIS

FOOD SERVICE

Code	Product	Weight	Case	MOQ
VIN050	Apple Vinegar	500ml	12	12

FISH PRODUCTS



MEDUSA

FOOD SERVICE

Code	F010
Product	Pickled White Anchovy Fillets
Weight	1.9kg
Case	2
MOQ	1



CALLIPO

RETAIL

Code	CALA75
Product	Anchovies in EVO Oil
Weight	75g
Case	12
MOQ	12



RISTORIS

VR110
Anchovy Fillets
- Glass Jar



VR130
Anchovy
Cantabrian Sea
Fillets in Olive
Oil - Tin



VR950
Tuna in
Oil - Bag



FOOD SERVICE

Code	Product	Weight	Case	MOQ
VR130	Anchovy Cantabrian Sea Fillets in Olive Oil - Tin	720g	6	6
VR110	Anchovy Fillets - Glass Jar	720g	6	6
VR131	Anchovy Paste - Glass Jar	1kg	6	6
VR950	Tuna in Oil - Bag	1kg	8	1

SARDA AFFUMICATI

F007-R
Grated
Bottarga
di Muggine



F014
Tuna Fillets in EVO
Oil - Glass Jar



Known as "Sardinian caviar" this delicacy consists of dried mullet roe salted and dried with natural ventilation. Its flavor is delicate and characteristic and was already well known and appreciated in ancient times. Bottarga is traditionally used grated on pasta dishes or crumbled over salads or enjoy it sliced as it is with a drizzle of evo oil and lemon.



RETAIL

Code	Product	Weight	Case	MOQ
F007	Bottarga di Muggine	*90g	20	20
F007-R	Grated Bottarga Muggine - Bag	100g	50	1
F014	Tuna Fillets in EVO Oil - Glass Jar	200g	12	12

*APPROXIMATE WEIGHT

FLOUR & PIZZA BASES



MOLINI PIVETTI

Pivetti first flour mill was built in 1875 near Centro, a village located between Bologna and Ferrara. Now run by the fourth generation of the founder, over the years the company has constantly invested in research and development to offer the best quality flour for professional use.



FOOD SERVICE

Code	Product	Weight	Case	MOQ
FP100	Flour Type 00 Professional PIZZA RED	25kg	1	1
FP112	Flour Type 00 Professional PIZZA AZZURRA	25kg	1	1
FP101	Semola Rimacinata Durum Flour	25kg	1	1
FP110	Semola EXTRA Durum Wheat	25kg	1	1
FP102	Flour Type 0 Professional AZZURRA	25kg	1	1
FP113	Flour Type 00 Professional PINK	25kg	1	1



FP100: Flour Type 00 Professional Pizza Red

STRENGTH: W 290 – 320

Ideal for classic round pizza, both Napoletana and Roman style pizza.



FP112 : Flour Type 00 Professional Pizza Azzurra

STRENGTH: W 270 – 290

Ideal for classic round pizza, both Napoletana and Roman style pizza.



FP102: Flour Type 0 Professional Azzurra

STRENGTH: W 360 – 390

Ideal for bakery products, ciabatta bread, croissants and biga.



FP113: Flour Type 00 Professional Pink

STRENGTH: W 190 – 220

Ideal for traditional fresh egg pasta.



FP101: Semola Rimacinata Durum Flour

Ideal to donate crunchiness to bread and pizza crust.



FP110: Semola Durum Wheat

Ideal to add crunchiness to bread and pizza crust. Coarse-grained and with a golden colour.

EUROPIZZA



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

RETAIL & FOOD SERVICE

Code	Product	Weight	Case	MOQ
PZ001	Pizza Base - 30 cm	2 x 220g	5	5
PZ010	Tomato Pizza Base - 30 cm	2 x 210g	5	5
PZ121	Focaccia Rustica	2 x 200g	6	6
PZ005	Pizza Base - 27cm	5 x 170g	4	4
PZ120	Focaccia Rustica - 60x40cm	3 x 800g	2	2
PZ016	Pinsa Romana - 30x20cm	2 x 225g	6	6



PZ001
Pizza Base - 30 cm



PZ010
Tomato Pizza Base - 30 cm



PZ121
Focaccia Rustica



PZ120
Focaccia Rustica
- 60x40cm



PZ016
Pinsa Romana -
30x20cm



TRUFFLES & MUSHROOMS



INGREDIENTS & SPICES

BOSCO D'ORO



RETAIL

Code	Product	Weight	Case	MOQ
D016	Truffle Honey	100g	12	12

** PRE-ORDER ONLY

RISTORIS



VR300
Sauteed Porcini
Mushrooms - Tin



VR2620
Champignons and
Truffle Sauce - Glass Jar

FOOD SERVICE

Code	Product	Weight	Case	MOQ
VR120	Sauteed Mushrooms Mix - Tin	800g	6	6
VR160	Sauteed Porcini Mushrooms for Pizza - Tin	800g	6	6
VR2620	Champignons and Truffle Sauce - Glass Jar	500g	6	6
VR300	Sauteed Porcini Mushrooms - Tin	800g	6	6
VR350	Sliced Porcini Mushrooms - Tin	800g	6	6

BEPPINO OCCELLI



RETAIL

Code	Product	Weight	Case	MOQ
DA001	Butter with Summer Black Truffle	80g	6	6

MONTANARI & GRUZZA



DAO10
Organic Butter



DAO08
"Antica Cremeria" Butter - Tin

TASTING NOTE

DAO08 ANTICA CREMERIA BUTTER

Made exclusively with surfacing cream from freshly collected milk, Antica Cremeria butter has a unique delicate and sweet taste and aroma.

FOOD SERVICE

	Code	Product	Weight	Case	MOQ
	DAO08	"Antica Cremeria" Butter - Tin	250g	20	1
ORGANIC	DAO10	Butter	250g	20	20



ALCE NERO


ORGANIC


V082
Organic Vegetable Bouillon



D051
Organic Demerara Sugar



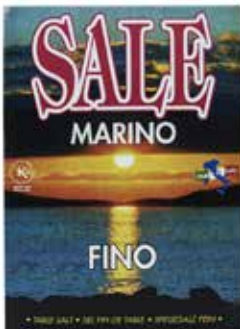
RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	V082	Vegetable Bouillon	100g	24	24
ORGANIC →	D051	Demerara Sugar	500g	24	24

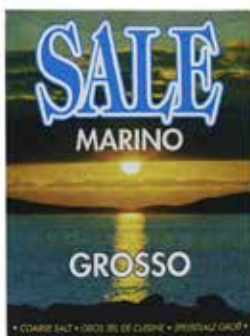
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FOOD SERVICE

	Code	Product	Weight	Case	MOQ
	SS010	Fine Sea Salt	1kg	12	12
	SS020	Coarse Sea Salt	1kg	12	12



SS010
Fine Sea Salt



SS020
Coarse Sea Salt



BREAD & BREADSTICKS



ACQUAFARINA


ORGANIC

P102
Organic
Spelt Piadina
(100gx3)



P103
Organic
Piadina
(100gx3)



RETAIL	Code	Product	Weight	Case	MOQ
VEGAN → ORGANIC →	P101	Spelt Piadina (100gx3)	300g	15	15
VEGAN → ORGANIC →	P102	Piadina (100gx3)	300g	15	15

FRATELLI CARTA

TASTING NOTE

Pane Carasau is a typical crispy, round, very thin bread from Sardinia made of durum semolina flour, water and salt only. Thanks to its versatility, it is a valuable ally at the table and matches perfectly with cheeses and salami. Because of its crispness, it is also called “carta musica” (music paper).



RETAIL	Code	Product	Weight	Case	MOQ
	P110	Pane Carasau	300g	20	20

PANIFICIO PATTI

RETAIL

Code	Product	Weight	Case	MOQ
P091	Long Breadsticks	250g	10	10



LA MOLE

RETAIL

Code	Product	Weight	Case	MOQ
BLM002	Sfornatini Olive Breadsticks	120g	14	14
BLM003	Sfornatini Rosemary Breadsticks	120g	14	14



BLM002
Sfornatini Olive
Breadsticks



BLM003
Sfornatini Rosemary
Breadsticks

PRESERVES, HONEY & BISCUITS



ALCE NERO


ORGANIC


D017
Organic
Apricot Jam



D018
Organic
Citrus Jam



D020
Organic
Strawberry Jam



D021
Organic
Mixed Berries Jam



D022
Organic
Blueberry Jam

RETAIL

DETAIL		Code	Product	Weight	Case	MOQ
	ORGANIC	D043	Muesli Biscuits	250g	12	12
	ORGANIC	D044	Wheat Bran Chocolate Biscuits	250g	12	12
	ORGANIC	D045	Cocoa Biscuits	250g	12	12
	ORGANIC	D046	Milk Biscuits	250g	12	12
	ORGANIC	D050	Ciokocream Spread Chocolate Nut	180g	12	12
	ORGANIC	D052	Cocoa Powder	75g	15	15
NO ADDED SUGAR	ORGANIC	D022	Blueberry Jam	270g	6	6
NO ADDED SUGAR	ORGANIC	D017	Apricot Jam	270g	6	6
NO ADDED SUGAR	ORGANIC	D018	Citrus Jam	270g	6	6
NO ADDED SUGAR	ORGANIC	D020	Strawberry Jam	270g	6	6
NO ADDED SUGAR	ORGANIC	D021	Mixed Berries Jam	270g	6	6
	ORGANIC	H002	Acacia Honey	400g	6	6
	ORGANIC	H003	Chestnut Honey	400g	6	6
	ORGANIC	H004	Wildflower Honey	400g	6	6

TASTING NOTE

Alce Nero Organic biscuits are made exclusively with organic Italian extra virgin olive oil, without using eggs, flavourings or animal fats and sweetened only with cane sugar. This special formula makes them natural, for a healthy, nutritious breakfast or a delicious snack.



D043
Organic Muesli
Biscuits



D044
Organic Wheat Bran
Chocolate Biscuits



D045
Organic
Cocoa Biscuits



D046
Organic
Milk Biscuits



H002
Organic
Acacia Honey



H003
Organic
Chestnut Honey



H004
Organic
Wildflower Honey



D050
Organic Ciokocream
Spread Chocolate Nut

100%
ITALIAN
HONEY

CALLIPO

RETAIL

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



CALJAM01
Extra Figs Jam



CALJAM02
Red Onion Jam



CALJAM03
Spicy Chilly Pepper Jam

PEDRAZZOLI

RETAIL

	Code	Product	Weight	Case	MOQ
	DPE001	Apple Mostarda	120g	6	6
	DPE002	Fig Mostarda	120g	6	6
	DPE003	Wild Strawberry Mostarda	120g	6	6
	DPE004	Clementine Mostarda	120g	6	6



DPE001
Apple Mostarda



DPE002
Fig Mostarda



DPE003
Wild Strawberry Mostarda



DPE004
Clementine Mostarda

DESEO

TASTING NOTE

For their Cantuccini, Biscottificio Deseo selects only the best ingredients and follows an artisan production method to ensure a product that is always fresh and with an unmistakable taste. These delicious biscuits from Prato, Tuscany, are traditionally dip in a glass of Vin Santo, a very sweet dessert wine, that perfectly matches the crunchiness and nutty flavour of cantuccini



RETAIL

Code	Product	Weight	Case	MOQ
D037	Halzenut & Cocoa Mass Cantuccini	200g	9	9
D038	Walnut & Pistachio Cantuccini	200g	9	9
D039	Candied Orange & Cocoa Mass Cantuccini	200g	9	9
D040	Cantuccini Toscani	PGI 200g	9	9



D037
Halzenut & Cocoa
Mass Cantuccini



D038
Walnut & Pistachio
Cantuccini



D039
Candied Orange & Cocoa
Mass Cantuccini



D040
Cantuccini
Toscani

LA MOLE

DLM100
Savoirdi
Biscuits



DLM001
Ginevrine
Puff Pastry
Biscuits



RETAIL

Code	Product	Weight	Case	MOQ
DLM100	Savoirdi Biscuits	200g	24	24
DLM001	Ginevrine Puff Pastry Biscuits	225g	8	8

READY MEALS



BENFATTO

Benfatto gourmet ready meals are restaurant quality dishes prepared following the authentic recipes of the Italian tradition and using the best quality ingredients.

Ready in just a few minutes – suitable for microwave and oven



RM010
Lasagna with Ragu



RM011
Lasagna with Vegetables



RM012
Risotto with Seafood



RM013
Aubergine Parmigiana

FOOD SERVICE & RETAIL

Code	Product	Weight	Case	MOQ
RM010	Lasagna with Ragu**	250g	6	6
RM011	Lasagna with Vegetables**	250g	6	6
RM012	Risotto with Seafood**	250g	6	6
RM013	Aubergine Parmigiana**	250g	6	6

** PRE-ORDER ONLY

ALCE NERO

ORGANIC



ZV851
Organic Spelt & Legumes Soup



ZV853
Organic Vegetable Cream

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC →	ZV851	Spelt & Legumes Soup	500g	6	6
ORGANIC →	ZV853	Vegetable Cream	500g	6	6

BABY FOOD



ORGANIC

ALCE NERO


ORGANIC

Alce Nero Organic Baby food Line is dedicated to children from 0 to 3 years. In all Alce Nero baby food products you will find:

- 100% Italian raw materials and Fairtrade bananas
- 100% Italian production
- Simple, unadulterated recipes
- Clear labels showing the characteristics, origin and processing methods of the raw materials



BF010
Organic Durum Wheat
Semolina Porridge



BF015
Organic Cappelli Durum
Wheat Corallini



BF020
Organic Spelt
Biscuits



OR600
Organic Baby Food
Pear Puree (2x80g)



OR601
Organic Baby Food Mix
Fruit Puree (2x80g)



OR603
Organic Black Olive Pate' Baby
Food Veg and Legumes Puree
(2x80g)



OR604
Organic Baby Food Trout and
Vegetables Puree (2x80g)



OR609
Organic Baby Food
Apple Puree (2x80g)













OR610
Organic Baby Food
Beef Puree (2x80g)



OR611
Organic Baby Food
Chicken Puree (2x80g)

RETAIL

	Code	Product	Weight	Case	MOQ
	OR600	Baby Food Pear Puree (2x80g)	160g	6	6
	OR601	Baby Food Mix Fruit Puree (2x80g)	160g	6	6
	OR603	Baby Food Veg and Legumes Puree (2x80g)	160g	6	6
	OR604	Baby Food Trout and Vegetables Puree (2x80g)	160g	6	6
	OR609	Baby Food Apple Puree (2x80g)	160g	6	6
	OR610	Baby Food Beef Puree (2x80g)	160g	6	6
	OR611	Baby Food Chicken Puree (2x80g)	160g	6	6
	BF010	Durum Wheat Semolina Porridge	250g	6	6
	BF015	Cappelli Durum Wheat Corallini	500g	8	8
	BF020	Spelt Biscuits	250g	12	12

SOFT DRINKS



ALCE NERO


ORGANIC


OR307
Organic Apple & Blueberry
Nectar (3x200ml)



OR308
Organic Peach Nectar
(3x200ml)



OR400
Organic
ACE Juice



OR401
Organic
Pomegranate
Nectar



OR700
Organic Broccoli, Spinach &
Apple Juice (2x200ml)



OR701
Organic Celery, Aronia &
Apple Juice (2x200ml)



OR702
Organic Pumpkin Tomato
& Apple Juice (2x200ml)



OT001
Organic Digestive
Herbal Tea (20 bags)



OR420
Organic
Soluble Barley

RETAIL

	Code	Product	Weight	Case	MOQ
ORGANIC	OR307	Apple & Blueberry Nectar (3x200ml)	600ml	8	8
ORGANIC	OR308	Peach Nectar (3x200ml)	600ml	8	8
ORGANIC	OR309	Apricot Nectar (3x200ml)	600ml	8	8
ORGANIC	OR310	Pear Nectar (3x200ml)	600ml	8	8
ORGANIC	OR400	ACE Juice	500ml	12	12
ORGANIC	OR401	Pomegranate Nectar	500ml	12	12
ORGANIC	OR402	Apple Juice	500ml	12	12
ORGANIC	OR403	Pear Juice	500ml	12	12
ORGANIC	OR404	Blueberry Nectar	500ml	12	12
ORGANIC	OR700	Broccoli, Spinach & Apple Juice (2x200ml)	400ml	6	6
ORGANIC	OR701	Celery, Aronia & Apple Juice (2x200ml)	400ml	6	6
ORGANIC	OR702	Pumpkin Tomato & Apple Juice (2x200ml)	400ml	6	6
ORGANIC	OR420	Soluble Barley	125g	12	12
ORGANIC	OT001	Digestive Herbal Tea (20 bags)	30g	12	12

TERMS & CONDITIONS

PRICES

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

VAT is applicable on certain products.

TITLE

Payment must be made by Bank Transfer or Credit Card.

All goods supplied remain the property of Italicatessen UK 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 Bank Transfer or Credit Card.

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.

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.

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.





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