GOURMET LINE

THE CHEESES

FOR EACH REGION

BUFFALO MOZZARELLA

We have two types of mozzarella produced by two cheese factories located in the province of Salerno at the Gates of the National Park of Cilento and Vallo di Diano, in the valley at the confluence of the Alento river with the stream Selva of Saints. This area was declared not at risk dioxin. It is a mozzarella produced with pasteurized milk which has a longer maturity (21 days from the date of production), and another mozzarella produced from raw milk which has a shorter deadline (10 days from date of manufacture).

Buffalo Mozzarella

Size : gr 100/125/250

Bocconcini di bufala morsels of Buffalo Mozzarella)

Size : gr50

Buffalo Cherries

Size : gr 25

Aversana Smoked Mozzarella / nature

Size : 500 g

Buffalo "Treccia" *(Plaited Mozzarella)*

Size : gr 250/500

Buffalo "Treccione" *(Big Plaited Pozzarella)*

Sixe : kg 1 - 1,5 - 2

Keep it immersed in its own liquid until ready to eat (at the time of consumption it can also rinse if you prefer less tasty). After opening store it in a cool place. The ideal thing is to store envelopes intact in a "water bath (or bain-marie)" in cool water (15 ° C) in summer and warm (18-20 ° C) in winter. If stored in a refrigerator at a low temperature, for better taste it can soak in hot water (35-40 ° C) for about five minutes before consumption; however, it should be left at least half an hour at room temperature before placing it in hot water.

BUFFALO CACIOCAVALLO *(Buffalo Cheese)*

Il Caciocavallo Cheese is a raw milk cheese from Buffalo Cilento made with spun paste with a spherical shape with a diameter of 9-12 cm and a height of 12-20 cm. This form is the result of a manual processing of rennet. The crust is very thin, smooth and white in color. The paste is semi-hard, elastic and ivory in color.

Seasoning: Even more than 60 days.

Average Weight: about 2 kg

BUFFALO RICOTTA *(Fresh Cheese)*

Size: 250gr / 1 kg

NATURAL & SMOKED BUFFALO SCAMORZA

Origin : Stringy cheese made with buffalo milk, from organic production (Agropoli, Cilento National Park).

CREAM CHEESE

Only buffalo milk, the richest milk, could create a sweet and delicate bow like that of our spreadable cheese, rich in enzymes. It shows itself by the white color, soft on the palate, not grainy, sweet and with musky notes that recall the Mozzarella di Bufala . This specialty was bound to obtain the consent of our customers, even the most demanding, and it have awarded the " Quality Award" in the competition CacioBù 2009.

BUFFALO YOGURT

Yogurt is produced by only buffalo milk and "live bacteria", without preservatives. Currently available at natural and in different flavors. This yogurt is soft and velvety on the palate, with a fresh and delicate taste which is accompanied by a slight hint of musk, sweet and slightly sour: a real treat for lovers of yogurt and more.

BUFFALO MOZZARELLA LACTOSE FREE

Mozzarella without Lactose has a lactose content equal to one hundredth of the normal one.

Lactose, milk sugar, is naturally broken down, the intestine into two simpler molecules by an enzyme called lactase which produces our body. When the lactase produced is not enough, the lactose passes into the large intestine without being changed and here, is fermented to intestinal bacteria producing gas and organic acids. The gas produces abdominal distention, creates the feeling of bloating, cramping and abdominal pain, flatulence and diarrhea.

Introducing an enzyme in the processing stage eliminates the lactose and the consequent drawbacks. For the rest of the mozzarella is the same as traditional buffalo milk, also in flavor, which remains slightly sweeter. It therefore constitutes a discovery that could represent an important innovation for the expansion of the cheese market. In fact, recent studies have shown that in our country nearly half of the population suffers from lactose intolerance.

CHEESES WITH COW MILK

Fior di latte

Size: bowl gr 250

Fior di latte Pastry

Size: gr 500

Treccia *(Plaited Mozzarella)*

Size: kg 1

White Scamorza/Montesanino

Size: gr 150/350

Smoked Scamorza/Montesanino

Size:gr 350

Burrino

Size: gr 300/500

Caciocavallo Silano *DOP*

Size : variablle

Caracteristics:

Fior di latte: The fior di latte is among the most popular products for authenticity and flavor, always fragrant and with a tender consistency, in different available formats: Rounded, Plaited-shape, Bocconcini and Knots-shape. All products are packaged properly to ensure the best conservation and present them to the consumer always fresh. Several packages available: in practice bowl and in the traditional paper tray.

Caciocavallo Silano DOP: The Caciocavallo D.O.P. is a product made exclusively with high quality local milk coming from selected and controlled farms of the Vallo di Diano and the Val d'Agri , geographical areas included in the article 2 of D.P.C.M. 10 May 1993 . The Caciocavallo Silano DOP is obtained in compliance with the technological process as it responds to the production expected from the production Disciplinary standard approved by the above Decree . The Caciocavallo features a thin, smooth rind, a homogeneous and compact paste with slight holes . The Caciocavallo is a product of superior quality and full flavor, more spicy when it is seasoning.

Burrino: The Burrino is a cheese with the interior of butter. This gives the product more nutritional properties and a richer taste, particularly appreciated by amateurs , served plain or for culinary uses.

Montesanino: As stretched curd cheese made with cow's milk and calf rennet, the Montesanino is another good product. The processing is the same of the best known smoked cheese . Always made with local milk of High Quality, the Montesanino is a flask -shaped cheese, with white outer surface, thin and soft as the inside, in muted tones typical of the dairy milk product . Proposed both loose for a more immediate consumption both in vacuum for a more permanent storage in time.

STUFFED CHEESE

Saccottino

Size: gr 500

Cannolo

Size:: gr 500

Capricciosa

Size:: gr 500

Primo Sale Cheese

Size:: gr 500

Treccione

Size:: 2 kg

Rollé

Size:: 1 kg

Scamorza

Size:: gr 450

Burrino o Manteca

Size:: gr 450

Caciocavallo

Formato: 1,5 kg

Truffle cheese

Formato: gr 300/500

Features:

Saccottino: Cheese with spun dough stuffed with prosciutto, rocket salad, olives or speck

Cannolo: Cheese with spun dough filled with ricotta or cottage cheese and walnuts.

Capricciosa: Fresh cheese garnished with rocket salad, carrots, nuts and olives.

Primo sale: Fresh cheese with a very delicate flavor. It is so called because it undergoes only one salting . It can be enjoyed plain or with toppings rocket and spicy chili

Treccione: Cheese made of spun paste , white or smoked , stuffed with prosciutto and rocket salad .
Rollé: Cheese made of spun paste , white or smoked , stuffed with speck and rocket salad

Scamorza nostrana: Cow's milk cheese has a particular flavor and appetizing. It is sold fresh , in white color , or at early age with a pale yellow color.

Manteca o Burrino: Cheese made of spun paste , spherical shape with head. The outer dough is elastic and with a white or pale yellow color , while the heart is butter . The name comes from the Spanish language , where " manteca " means " butter. "

Caciocavallo: Cheese made of semi - hard spun, round in shape. The taste is aromatic , pleasant, normally mild and almost sweet until becoming spicy by advanced maturity .

Formaggio al tartufo: cheddar , a cylindrical shape ; the crust is wrinkled , the compact texture of white color , strong and intense flavor thanks to the black truffle added in small pieces during operation .

CACIOCAVALLO DI PUTIGNANO RIPENED IN CAVE

The Caciocavallo ripened in cave is a stretched curd cheese with pear shaped head. Produced exclusively from whole cows' milk from the production area farms . The skin is dark , rough , uneven . The internal paste is pale yellow - amber. The internal structure is compact , sweet and soft to the touch .

Ingredients : raw cow's late , salt, rennet ;

The taste is slightly sour and salty and in addition is characterized by the intense milky smell.

Weight to the sale : 1.7 kg

LA BURRATA DI PUGLIA

Burrata is a fresh cheese made of spun paste , made by hand with a filling of whey cream and pieces of spun paste ; the filling is said Stracciatella , since the pieces of dough are torn by hand , and is contained in a casing (" bag ") also formed of pasta filata

Ingredients : milk, cream , salt , truffle (3 %) - or salmon or blue cheese or ham or speck- , rennet , without adding preservatives .

Other characteristics :

Store in refrigerator at + 4 ° C

Shelf life : 15 days

Format : shaped bag of 500 gr , 350 gr . , 250 gr . , 125 gr .

Envelope and paper packaging for single- piece food

Burrata flavored : **truffles , bacon , ham , blue cheese , salmon**

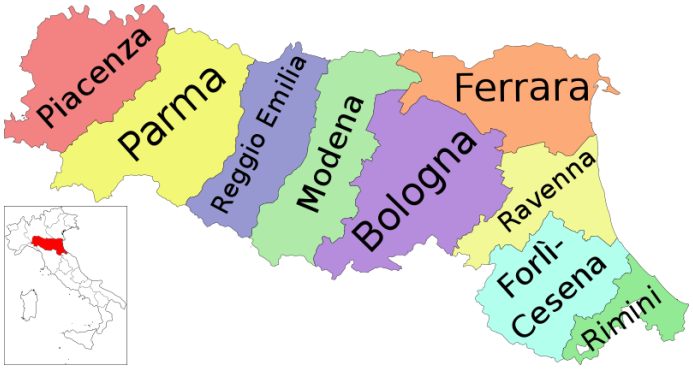
Size : bowl 250 gr

LA BURRATA DI PUGLIA LACTOSE FREE

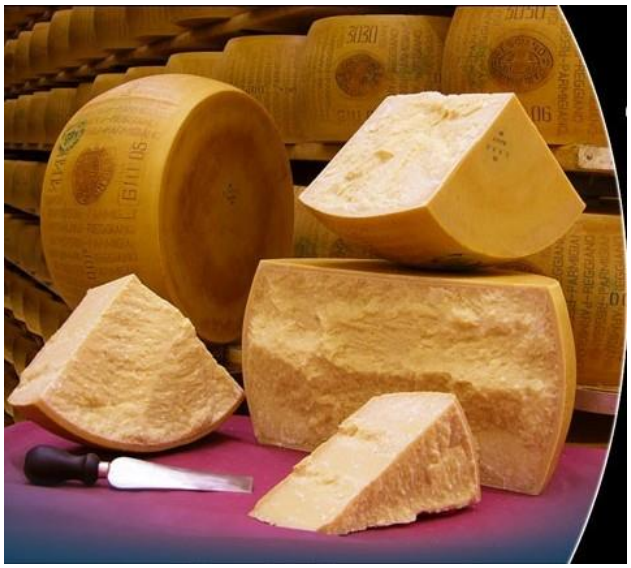
Burrata is a fresh cheese made from a mix of mozzarella and cream. The outside thin shell is a pasta filata curd made of buffalo and/or cow's milk mozzarella while the insides contain a soft, doughy, stringy, mixture of curd and fresh cream.

Lactose, milk sugar, is naturally broken down, the intestine into two simpler molecules by an enzyme called lactase which produces our body. When the lactase produced is not enough, the lactose passes into the large intestine without being changed and here, is fermented to intestinal bacteria producing gas and organic acids. The gas produces abdominal distention, creates the feeling of bloating, cramping and abdominal pain, flatulence and diarrhea.

Introducing an enzyme in the processing stage eliminates the lactose and the consequent drawbacks. For the rest of the mozzarella is the same as traditional buffalo milk, also in flavor, which remains slightly sweeter. It therefore constitutes a discovery that could represent an important innovation for the expansion of the cheese market. In fact, recent studies have shown that in our country nearly half of the population suffers from lactose intolerance.



PARMIGIANO REGGIANO



Parmigiano Reggiano is a traditional Italian cheese made by cow 's milk with a crushed uncooked pasta , produced in a limited area of ' Emilia Romagna . One of the characteristics of Parmigiano Reggiano is the color paste " pale yellow " which indicates that it comes from the milk produced from animals fed with fresh forage . Parmigiano Reggiano is said " mature " if it was subjected to an aging period of 12-18 months ; " Old" if the aged is between 18 and 24 months ; " Very old " if it has at least the past two seasons (24 to 36 months) .

Weight to the sale : 1 kg ; ¼ ; 1/8 ; whole form .

PARMIGIANO REGGIANO D.O.P. “VACCHE ROSSE”

PARMIGIANO REGGIANO D.O.P SPECIALITA’

PARMIGIANO REGGIANO “Il SENZA”

EAT WELL, EAT ‘IL SENZA’

What is "Il Senza"

"Il Senza" a raw cow's milk cheese, for table consumption, aged 60-90 days.

- **Without additives and preservatives**
- **Lactose free**
- **Without sugar** (Reg CE 1924/06)
- **Gluten free**
- Produced with **vegetable rennet**
- With fatty **acids omega 3** (Reg UE 116/2010)
- For high **calcium and phosphorus** content (Dir 90/496/CEE Dlgs 77 del 16/02/93)
- For high **protein** content, high biological value (Reg CE 1924/06)

Who is the consumer of "Il Senza"

Anyone who is interested in having a healthy diet, preferring a cheese without additives and preservatives. More precisely the features of Without make it suitable for

- Vegetarians
- Jews, the product can be achieved with the Kosher certification
- Muslims and Muslims, the product can be achieved with the Halal certification
- Lactose Intolerant
- Galactose intolerance, especially to those who are suffering from galactosemia
- People who must follow a hypoglycemic diet, like diabetics
- Celiac, since the product is made ensuring no cross contamination
- Children, Women in menopause and Sport for the high calcium content and high biological value protein

Ingredients in 100 gr
Ingredients in grams

- **WATER = 39.00 GR.**
- **PROTEIN = 29.80 GR.**
- **SUGAR = 0.00 GR.**
- **FAT = 25.20 GR.**
- **CALCIUM = 1.16 GR.**
- **PHOSPHORUS = 0.68 GR.**
- **OTHER VITAMINS AND MINERALS = 4.16 GR7**

The Moro is a cheese produced in Emilia Romagna, aged 6 months..

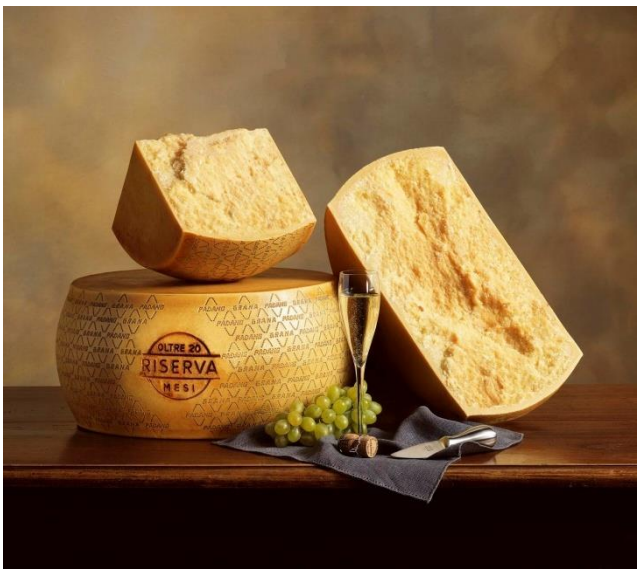
Features:

- **Lactose free**
- **Without sugar**
- **Gluten free**
- With omega 3 fatty acids
- **For high content in calcium and phosphorus**
- **For high content of high biological value protein**

It is good for:

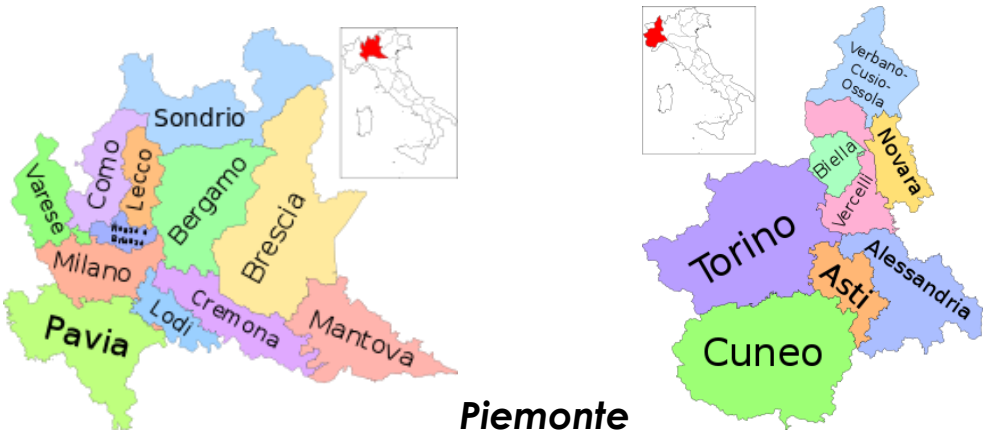
- Lactose intolerant
- Celiac
- Diabetics

GRANA PADANO



Grana Padano is a traditional Italian cheese made from raw cow's milk, produced in the valleys of 'Northern Italy. It is a hard cheese, crushed, cooked and resulting from a slow maturation.

Weight to the sale: 1 kg; ¼; 1/8; whole form



Piemonte

GORGONZOLA

Gorgonzola is the name of a traditional cheese made from cow's milk, in soft and harsh, typical of the Lombardy region. There are two types: sweet and spicy. The first is aged for two months and then, sweeter and creamier. The second has a maturation ranging from 3 to 7 months and the dough is then drier, darker and has a stronger flavor.

average whole form weight: from 6 to 12 kg

GORGONZOLA DOP 4 BOWL X KG 1,5

GORGONZOLA DOP "GOLD" 4 BOWL X KG. 1,5

Its main feature is the balance between the creamy essence and consistency of the dough.

GORGONZOLA DOP SPICY 4 BOWL X 1,5 KG

Cheese seasoned raw dough to 2/3 months. It presents a hard, compact texture and strong flavor

GORGONZOLA DOP “DOLCEVERDE” 4 BOWL X KG 1,5

Hard cheese with strong flavor

“G&MMA” GORGONZOLA & MASCARPONE

Gorgonzola D.O.P. and mascarpone perfectly integrated two very different flavors together.

DOLCE PARADISO WITH WALNUTS

A specialty made of mascarpone and gorgonzola DOP, filled with walnut cream.

MASCARPONE

Mascarpone is an Italian cheese, originally from the Piemontese Lombardy regions. It is a cheese made from cow's milk, fresh pasta, especially rich in fat. The cheese has the appearance of a soft cream and consistent, with a very light beige color, with a very sweet taste.

Weight sale: 500 gr / 2kg / 5kg

IL TALEGGIO

TALEGGIO A.O.P. LA BAITA WITH ROW MILK

Soft cheese produced dough with whole milk. The average weight of a shape is about 2.2 kg and must be consumed after a seasoning of about 60 days in pine wood crates at a temperature of 5 ° C. The rind is smooth and of yellow color, the dough is instead white and slightly crumbly in the center.

TALEGGIO DOP "CLASSICO CAROZZI"

Artisan cheese with a short aging period, only 40 days or so, reason why it has a more delicate flavor.

SICILIA

PRIMO SALE CHEESE WITH OLIVES

Ingredients: Sheep's milk, pasteurized milk, salt, rennet, milk enzymes, black olives 2%SHELF-LIFE 180 days.

Fresh cheese with a soft paste. Cheese intended by the taste and unmistakable pleasantly enriched by the addition of chopped black olives. After about 3 days from production is put in brine for 72 hours then it is brought to maturation for about 10-15 days and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives.

PRIMO SALE CHEESE WITH PISTACHIO

Ingredients: Sheep's milk, pasteurized milk, salt, rennet, milk enzymes, Pistachios 2% SHELF-LIFE 180 days.

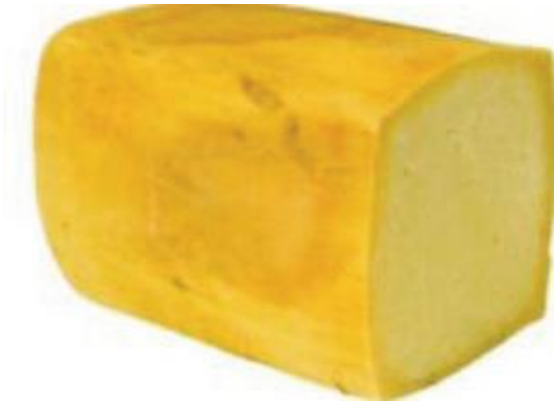
Fresh cheese with a soft paste. The curd is pressed manually in special *fiscelle*, it is added generously with chopped pistachio nuts that give a taste and a unique flavor, a typical taste given by the meeting of the softness of the cheese with crunchy part of pistachios. After about 3 days from production is put in brine for 72 hours then it is brought to maturation for about 10-15 days and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives

PRIMO SALE CHEESE WITH ROCKET SALAD

Ingredients: Sheep's milk, pasteurized milk, salt, rennet, milk enzymes, arugula 1%, 1% red pepper, olives stuffed with pepper 1%
SHELF-LIFE 180 days.

Fresh and soft cheese. The dough lightly glance pasta is generously enriched with rocket salad, chili and green olives stuffed with pepper. After about 3 days from production is placed for 72 hours in brine and then be cured for about 10-15 days and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives.

QUADRATONE CHEESE



Ingredients: pasteurized cow's milk, salt, rennet, lactic ferments.
SHELF-LIFE 180 days.

The cheese fresh big square is a stretched curd cheese made from pasteurized cow's milk. After spinning the curd is placed in special molds that give the product its characteristic form of a parallelepiped. After 3 days from production it is placed in salting and finally placed for seasoning in special rooms of ca. 30 days. The milk used comes exclusively from Sicilian farms. Product without preservatives.

GHIOTTO CHEESE

Ingredients: Sheep's milk, pasteurized milk, salt, rennet, milk enzymes, arugula 1%, 1% red pepper, olives stuffed with pepper 1%
SHELF-LIFE 180 days.

Fresh and soft cheese. The dough lightly glance pasta is generously enriched with rocket salad, chili and green olives stuffed with pepper. After about 3 days from production is placed for 72 hours in brine and then be cured for about 10-15 days and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives.

RAMACCHINO CHEESE

Ingredients: pasteurized milk, salt, rennet, lactic ferments.
SHELF-LIFE 210 days.

The Ramacchino is a cheese made with selected cow's milk, of our exclusive production. The dough is slightly look and semi-hard consistency. The characteristics of the product are: forms from amber yellow to brown crust advancing seasoning, pasta straw yellow color with distinctive firm texture and delicate flavor, slightly spicy when more seasoned.! The optimal period for production is the spring to the second week of June. The milk used comes exclusively from Sicilian farms. Product without preservatives.

MANDARINO BIANCO CHEESE

Ingredients pasteurized cow's milk, salt, rennet, lactic ferments.
SHELF-LIFE 60 days.!

Cheese made of spun paste produced with pasteurized cow's milk. The cheese is soft and consistent cut, white color and sweet taste. After spinning, the pasta is homemade. The shape obtained big tangerine type is placed 6 hours in brine. After the time of salting the product is brought to maturation for about 10 days, and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives.

MANDARINO SMOKED CHEESE

Ingredients: pasteurized cow's milk, salt, rennet, milk enzymes, smoky aroma.
SHELF-LIFE 60 gg.

Cheese made of spun paste produced with pasteurized cow's milk. The cheese is soft and consistent cut, white color and sweet taste, externally has a thin amber-colored rind given by smoking. After spinning the dough is prepared by hand, the shape obtained big tangerine type is placed 6 hours in brine. After the time of salting the product is smoked with smoke aroma, ripe place for about 10 days and finally packaged. The milk used comes exclusively from Sicilian farms. Product without preservatives.

FRESH PROVOLA CASALE

Ingredients: pasteurized cow's milk, salt, rennet, lactic ferments.
SHELF-LIFE 60 gg.

The house is a sweet fresh provolone cheese produced from pasteurized cow's milk. Even today it is produced in a traditional way by the expert hands of local dairymen. The shape can be small or medium in size with a short neck and head machined ball. Salting takes place in saturated brine. The milk used comes exclusively from Sicilian farms. preservative-free product

FILAMELLA CHEESE

Ingredients: pasteurized cow's milk, salt, rennet, lactic ferments. Food made of cheese and salami
SHELF LIFE 60 days

Pork meat, salt, herbs and spices, sucrose, dextrose. Antioxidants: E301 (sodium ascorbate) Conservative: E252 (potassium nitrite) E250 (sodium nitrite). Cheese spun paste pasteurized whole cow's milk and sausage. The Filamella is a tasty preparation obtained by the union of stringy cheese inside which is enclosed a special salami called "sausage". The outer part is pale white color, with a smooth surface that is shaped by the sausage contained within itself. The filamella has a different flavor, due to the contrast of sweet cheese and the spicy sausage creating a fusion of soft tasty on the palate.

CODE OF PRODUCTS

CODICE	MOZZARELLA A LATTE CRUDO - SHELF LIFE 12 GIORNI
1702	MOZZARELLA DI BUFALA 100 GR
1703	MOZZARELLA DI BUFALA 250 GR
1704	TRECCIA DI BUFALA 250 GR
1705	TRECCIA DI BUFALA 500 GR
1706	TRECCIA DI BUFALA 1 KG
1707	TRECCIA DI BUFALA 2 KG
1708	BOCCONCINI DI BUFALA 50 GR
1709	CILIEGINE DI BUFALA 25 GR
1710	MOZZARELLA AVERSANA 500 GR
1711	MOZZ. AVERSANA SMOKED 500 GR
1712	PROVOLA SMOKED 250 GR
CODICE	**MOZZARELLA A LATTE CRUDO D.O.P. - SHELF LIFE 15 GIORNI**
POL0202040000	MOZZARELLA AVERSANA 500 GR
2008	MOZZARELLA DI BUFALA LACTOSE FREE
POL0202040001	MOZZARELLA DI BUFALA 250 GR
POL0202040002	MOZZARELLA DI BUFALA 100GR
POL0202040003	BOCCOCINI DI BUFALA 50 GR
POL0202040004	CILIEGINE DI BUFALA 25 GR
POL0202040005	TRECCIA DI BUFALA 250 GR
POL0202040006	TRECCIA DI BUFALA 500 GR
POL0202040007	TRECCIA DI BUFALA 1 KG
POL0202040008	TRECCIA DI BUFALA 2 KG
POL0202040009	TRECCIA DI BUFALA 3 KG
POL0202040007	TRECCIA DI BUFALA 1 KG
POL0202040013	TRECCIA DI BUFALA 1,5 KG
POL0202040008	TRECCIA DI BUFALA 2 KG
POL0202040009	TRECCIA DI BUFALA 3 KG
POL0202040010	TRECCIA SMOKED 1 KG
POL0202040011	SMOKED MOZZARELLA DI BUFALA 250 GR
CODICE	**MOZZARELLA A LATTE TERMIZZATO - SHELF LIFE 21 GIORNI**
100	MOZZARELLA DI BUFALA DOP 250 GR
101	TRECCIA DI BUFALA DOP 250 GR X 4 PZ
101a	TRECCIA DI BUFALA DOP 1,5 KG
225	BOCCONCINI DI BUFALA 50 GR X 5 PZ
226	CILIEGINE DI BUFALA DOP 25 GR X 10 PZ
655b	BOCCONCINI DI BUFALA SMOKED 1 KG
655c	MOZZARELLA AVERSANA SMOKED 500 GR X 2 PZ
90	MOZZARELLA DI BUFALA DOP 125 GR
92	MOZZARELLA AVERSANA 500 GR
95	MOZZARELLA SMOKED 250 GR
AL0202050015	TRECCIA SMOKED 1,5 KG

Sfoglia	SFOGLIA DI BUFALA 1 KG
CODICE	**MOZZARELLA FOR PIZZA**
1320	MOZZARELLA JULIENNE KG 2,5
1321	MOZZARELLA FILONE PANETTI 2 KG
1322	FORMAGGIO SILANO SMOKED 2 KG
SEN0202010000	MOZZARELLA CUBES
TANMOZZCUB	MOZZ FIORDILATTE CUBES IN BOX 2,5 KG
TANMOZZFIL	MOZZ. FIORDILATTE FILONE - 1 KG X 10 PZ
CODICE	**BURRATA PUGLIESE**
BURRAT	BURRATINE 125 GR
BURRATE	BURRATA NATURAL 250 GR
CF020201000	BURRATA GR 330
CF020201005	BURRATA WITH CHEESE “GORGONZOLA” 250 GR X 10 PZ
CF020201006	BURRATA WITH BAKED HAM 250 GR X 10 PZ
CF020201007	BURRATA WITH SPECK 250 GR X 10 PZ
CF020201008	BURRATA WITH SALMON 250 GR X 10 PZ
CF020201010	BURRATINA SMOKED 125 GR
burrat aroma	BURRATA WITH TRUFFLE 250 GR X 10 PZ
CF020201021	BURRATA LACTOSE FREE
CODICE	**FRESH CHEESES**
321	RICOTTA DI BUFALA DOP-BOX 250GR
321b	RICOTTA DI BUFALA DOP-BOX 1KG
1836	CREAM CHEESE
655a	PROVOLA SMOKED 250 GR X 4 PZ
770a	BUTTER 125 GR
771a	SCAMORZA - MONTESANINO BIANCO 150GR
771b	SCAMORZA - MONTESANINO BIANCO 350GR
773	BURRINO 300 GR
776	COW RICOTTA 300 GR IN FUSCELLA
777	COW RICOTTA 700 GR
778a	FIOR DI LATTE - BOX 250 GR
780b	COW TRECCIA 1 KG
2009	FIOR DI LATTE – BOX 250 GR
2010	TRECCIA DI FIOR DI LATTE 1 KG
782a	COW SFOGLIA FIOR DI LATTE 500 GR
792a	SCAMORZA - MONTESANINO SMOKED 350 GR
CF020201001	SCAMORZA WHITE GR 300
CF020201002	SCAMORZA SMOKED GR 300
CF020201003	SCAMORZA WITH BUTTER - MANTECA GR 300
CF020201004	STRACCIATELLA - BOX 250 GR
CF020201009	NODINI – BOX GR 250 X 10 PZ
CF020201011	FRESH HOMEMADE CACIOCAVALLO. 1,7 KG CA.
CF020201012	CACIOBUCATO KG 8,5 CA.

CF020201013	CACIOCAVALLO DI GROTTA KG. 1,8 CA.
CF020201014	GRAN CACIOGROTTA KG 1,8 CA.
CF020201015	MOZZARELLA BOX GR. 500 X 6 PZ
CF020201016	MOZZARELLA SMOKED - BOX GR 500 X 8 PZ
CF020201017	MOZZARELLA JULIENNE – BOX 3 KG
CF020201018	MOZZARELLA CUBES- BOX 3 KG
CF020201019	SILANO MURGIANO KG. 2 CA.
CF020201020	SILANO MURGIANO SMOKED KG 2 CA.
CG0202010001	FORMAGGIO SACCOTTINI WITH HAM GR500
CG0202010002	FORMAGGIO SACCOTTINI WITH ROCKET SALAD GR 500
CG0202010003	FORMAGGIO SACCOTTINI WITH SPECK HAM GR 500
CG0202010004	FORMAGGIO SACCOTTINI WITH OLIVES GR 500
CG0202010005	FORMAGGIO CANNOLI WITH RICOTTA AND NUTS GR 500
CG0202010006	FORMAGGIO PRIMO SALE WITH ROCKET SALAD GR 500
CG0202010007	FORMAGGIO PRIMO SALE CHILI PEPPER GR 500
CG0202010008	FORM CAPRICCIOSE CAR-OLIV-RUC GR 500
CG0202010009	FORMAGGIO TRECCIONE HAM AND ROCKET SALAD 2 KG
CG0202010010	FORMAGGIO ROLLE' SPECK HAM AND ROCKET SALAD 1KG
CG0202010011	SCAMORZA NATURE GR 450
CG0202010012	BURRINO GR 450
POL0202010012	SCAMORZA WHITE DI BUFALA 350 GR
POL0202010013	SCAMORZA SMOKED BUFALA 350 GR
AZTEMPIO01	CACIOCAVALLO DI BUFALA 1,2 KG
AZTEMPIO02	SCAMORZA DI BUFALA WHITE 250 GR
AZTEMPIO03	SCAMORZA DI BUFALA SMOKED 250 GR
LAPERLA01	YOGURT DI BUFALA NATURAL 200 ML
LAPERLA02	YOGURT DI BUFALA DIFFERENT FLAVOURS 200 ML
LAC0202010001	GORGONZOLA DOLCELATTE 1/8
LAC0202010002	GORGONZOLA GIM 1/8
LAC0202010003	MASCARPONE INV. 500 GR
LAC0202010004	MASCARPONE GALB. 500 GR
LAC0202010005	MASCARPONE INV. 250 GR
LAC0202010006	MASCARPONE GALB. 250 GR
LAC0202010007	MASCARPONE 5 KG
LAC0202010008	FORMAGGIO BEL PAESE 2,5 KG
LAC0202010009	TALEGGIO DOP 1/2 FORMA 1,1 KG
LAC0202020001	PROVOLONE CADEMARTORI 6 KG
LAC0202020002	FORM. GRATT. PASTISSIMO 1 KG
CODICE	**SEASONED CHEESES “CAMPANI”**
775	CACIOCAVALLO SMOKED 1 KG
784	COW CHEESE CANESTRATO 2,5KG
785	COW CHEESE CANESTRATO PEPPER 2,5 KG
786	COW CHEESE CANESTRATO TRUFFLE 2,5KG

787	COW CHEESE CANESTRATO CHILI PEPPER 2,5KG
788	COW CHEESE CACIOTTA 1 KG
789	CACIOCAVALLO SILANO DOP META'
CG0202010013	CACIOCAVALLO WHITE 1,5 KG
CG0202010014	SHEEP CHEESE TRUFFLE 300/500GR
CODICE	**SEASONED CHEESES "TOSCANI"**
CIF0202010001	PECORINO CHEESE TOSCANO DOP 2 KG
CIF0202010002	CACIO MARZOLINO PURE SHEEP 900 GR
CIF0202010003	CACIO MARZOLINO FRESH MISTO 900 GR
CIF0202010004	TRUFFLE PECORINO CHEESE 1,3 KG
CIF0202010005	TRUFFLE PECORINO CHEESE 500 GR
CIF0202010006	CHILI PEPPER PECORINO CHEESE 1,3 KG
CIF0202010007	CHILI PEPPER PECORINO CHEESE 500GR
CIF0202010008	ZAFFERANO PECORINO CHEESE 1,3KG
CIF0202010009	ZAFFERANO PECORINO CHEESE 500GR
CIF0202010010	BARTARELLO PECORINO CHEESE 2,2 KG
CIF0202030011	PECORINO TOSCANO DOP STAG. 1,8 KG
CIF0202030012	PECORINO FIOR DI BACCO 1,3 KG
PINZ010101	PECORINO SENESE CLASSICO
PINZ010102	PECORINO CLASSICO RISERVA
PINZ010103	I' DIVINO PECORINO AFFINITO IN BARRIQUE
PINZ010104	I' DIVINO PECORINO AFFINITO IN BARRIQUE cof.da kg 1,5
PINZ010105	BLACK PECORINO DA KG 0,400
PINZ010106	PECORINO MARZOLINO
PINZ010107	PECORINO WITH PEPPER DA KG 0,400
PINZ010108	PECORINO WITH TRUFFLE DA KG 0,400
PINZ010109	PECORINO WITH TRUFFLE "RISERVA" DA KG 1,5
CODICE	**FORMAGGI SICILIANI**
GAE136	SALT RICOTTA WITH CHILI PEPPER 1KG CA.
GAE220	BAKED HARD RICOTTA 1,5KG CA
GAE015	CHEESE 1°SALE WITH PEPPER 300/400GR
GAE045	CHEESE WITH PEPPER 2°SALE 300/400GR
GAE011	FRESH CHEESE TUMA 300/400GR SV
GAE030	CHEESE WITH CHILI PEPPER I°SALE 300/400GR SV
GAE032	CHEESE WITH OLIVES I°SALE 300/400GR SV
GAE034	CHEESE WITH SEASONED TOMATOES I°SALE 300/400GR SV (12-14PZ)
GAE031	CHEESE WITH ROCKET SALAD I°SALE 300/400GR SV(12-14PZ)
GAE033	CHEESE WITH PISTACHIOS I°SALE 300/400GR SV(12-14PZ)
GAE141	CHEESE I°SALE CON GHIOTTO(RUC.PEPER.OLIV)300/400GR SV
GAE037	CHEESE WITH CHIVES I°SALE 300/400GR SV(12-14PZ)
GAE263	SEASONED CHEESE RAMACCHINO. KG 3/8
GAE264	SEMI-SEASONED CHEESE RAMACCHINO. PORZ.GR300 CA.
GAE135	SEMI-SEASONED CACIOCAVALLO QUADRATONE. 3KG

GAE132	FRESH CACIOCAVALLO QUADRATONE 3KG
GAE101	MANDARINO WHITE 3/6KG (FORM. A PASTA FILATA)
GAE102	MANDARINO BIANCO SMOKED. 3/6KG (FORM. A PASTA. FILATA)
GAE103	FRESH PROVOLA CASALE 1KG CA
GAE106	PIATELLA WITH CHILI PEPPER 400GR CA (12-14PZ)
GAE090	FILAMELLA (FORM.PASTA FILATA WITH SALAMI SICILIAN AL CENT)
CODICE	**CHEESES "LUCANI"**
TOR0202010001	SHEEP CHEESE WITH TRUFFLE MIN 0.500 KG
TOR0202010002	FRESH STUFFED PECORINO
TOR0202020001	SHEEP CHEESE MIN.1.800KG
TOR0202030001	CHEESE "O PER BACCO" STAG.5 KG
TOR0202030003	CACIOCAVALLO "UBRIACO" MIN.1.800 KG
TOR0202030004	CANESTRATO "GIACCHI'" DI MOLITERNO
TOR0202030005	CANESTRATO "CORONATO" DI MOLITERNO
CODICE	**CHEESES EMILIANI**
1298	GRANA PADANO 1 kg ; ¼ ; 1/8 ; FORMA INTERA
1209	PARMIGIANO REGGIANO D.O.P SPECIALITA'
2011	PARMIGIANO REGGIANO D.O.P "VACCHE ROSSE"
2012	PARMIGIANO REGGIANO 1 kg ; ¼ ; 1/8 ; FORMA INTERA

CODICE	**TRADITIONAL CHEESE OF EMILIA ROMAGNA "IL MORO" CAPPATO NERO**
MO01	FORME INTERE
MO 12	1/2 DI FORMA KG 20 STAG. OLTRE 6MESI CONF KG 22
MO14	1/4 DI FORMA KG 10 STAG. OLTRE 6MESI CONF KG 11
MO18	1/8 DI FORMA KG 5 STAG. OLTRE 6MESI CONF.10
MO16	1/16 DI FORMA KG 2,5 STAG. OLTRE 6MESI CONF.10KG
MO100	PUNTE KG1 STAG.OLTRE 6 MESI CONF.10KG
MO800	PUNTE KG 0,800 STAG.OLTRE 6MESI CONF.10KG
MO500	PUNTE KG 0,500 STAG. OLTRE 6MESI CONF.10KG
CODICE	**"IL SENZA "**
SE01	FORME INTERE STAG. 3-5 CONF KG 43
SE12	1/2 DI FORMA KG 20 STAG.3-5MESI CONF KG 22
SE14	1/4 DI FORMA KG 10 STAG.3-5MESI CONF KG 11
SE18	1/8 DI FORMA KG 5 STAG.3-5MESI CONF KG10
SE16	1/16 DI FORMA KG 2,5 STAG.3-5MESI CONF KG 10
SE100	PUNTE KG 1 STAG. MESI 3-5 CONF.KG 10
SE800	PUNTE KG 0,800 STAG. MESI 3-5 CONF.KG10
SE500	PUNTE KG 0,500 STAG. MESI 3-5 CONF.KG 10
SE300	SPICCHI GR.300 S.V. STAG. MESI 3-5 CONF. KG 10
SE302	SPICCHI GR.300 INCART. STAG. MESI 3-5 CONF. KG 7,5

THE PASTA

THE FRESH PASTA

Cortecce

Strascinati

Trofie

Fusilli al ferretto

Strozzapreti

Orecchiette

Calamarata

Paccheri/Mezzi paccheri

Scialatielli Caserecci

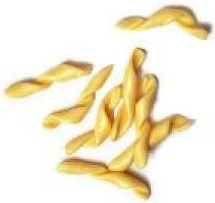
Scialatielli Amalfitani

Scialatielli veraci al prezzemolo

Tagliatelle caserecce

Troccoli

Trucchetti **Fusilli Avellinesi** **Fusilli Calabri** **Lagane**



Tagliolini all'uovo **Tagliatelle all'uovo** **Pappardelle all'uovo**

Lasagne all'uovo **Gnocchetti/Gnocchi Di patate** **Cavatelli Cilentani**

THE DRIED PASTA

Fusilli al ferretto

Orecchiette

Cortecce

Trofie

Gnocchetti sardi

Penne

Maccheroncelli

Strascinati

Eliche giganti

Anelli

Lumaconi

Rigatoni

Scialatielli caserecci

Spaghetti

Spaghetti alla chitarra

Linguine

Spaghettoni 54 cm

Scialatielli paglia e fieno

Eliche giganti colorate

Strascinati colorati

Fusilli colorati

Cortecce colorate

FRESH PASTA FILLED

Lemon delight

Ravioli stuffed with buffalo ricotta cheese and spinach

Agnolotti with ham

Ravioli with buffalo ricotta and Parmesan

Strangozzi Umbria truffle

Pasta Trevi black celery

Red rice

Black rice

CODE OF PRODUCTS

CODICE	FRESH PASTA - PARCO NAZIONALE DEL CILENTO
1886	CALAMARATA 500 GR X 12 PZ
1887	CAVATELLI CILENTANI 500 GR X 12 PZ
1888	CORTECCE (CAPUNTI) 500 GR X 12 PZ
1889	ELICHE 500 GR X 12 PZ
1890	FOGLIE DI ULIVO SPINACI 500 GR X 12 PZ
1891	FUSILLI AVELLINESI 500 GR X 12 PZ
1892	FUSILLI AL FERRETTO 500 GR X 12 PZ
1893	FUSILLI CALABRI 500 GR X 12 PZ
1894	FUSILLI CASERECCI 500 GR X 12 PZ
1895	FUSILLI CILENTANI 500 GR X 12 PZ
1896	GNOCCHETTI SARDI 500 GR X 12 PZ
1897	LAGANE 500 GR X 12 PZ
1898	MEZZI PACCHERI 500 GR X 12 PZ
1899	MEZZI PACCHERI RIGATI 500GR X 12PZ
1900	ORECCHIETTE 500 GR X 12 PZ
1901	PACCHERI 500 GR X 12 PZ
1903	PAPPARDELLE ALL'UOVO 500 GR X 12 PZ
1904	PAPPARDELLE 500 GR X 12 PZ
1905	RIGATONI 500 GR X 12 PZ
1906	SCIALATIELLI 500 GR X 12 PZ
1907	SCIALATIELLI AMALFITANI 500 GR X 12 PZ
1908	SPAGHETTONI 500 GR X 12 PZ
1909	STRASCINATI 500 GR X 12 PZ
1910	TAGLIATELLE ALL'UOVO 500 GR X 12 PZ
1911	TAGLIATELLE 500 GR X 12 PZ
1912	TAGLIOLINI ALL'UOVO 500 GR X 12 PZ
1913	TAGLIOLINI 500 GR X 12 PZ
1914	TROFIE 500 GR X 12 PZ
1915	TRUCCHETTI 500 GR X 12 PZ
CODICE	**FRESH PASTA - PARCO NAZIONALE VALLO DI DIANO**
	SHELF LIFE 60-120 DAYS
ORO030301005	LASAGNA ALL'UOVO GR 500 - 60 GG
ORO030301006	PACCHERI GR 450 - 60 GG
ORO030301007	FUSILLI AL FERRETTO GR 500 - 120 GG
ORO030301008	STROZZAPRETI GR 500 - 120 GG
ORO030301009	ORECCHIETTE GR 500 - 120 GG
ORO0303010010	CORTECCE GR 500 - 120 GG
ORO0303010011	STRASCINATI GR 500 - 120 GG
ORO0303010012	TROFIE GR 500 - 120 GG
ORO0303010013	SCIALATIELLI GR 500 - 120 GG
ORO0303010014	SCIALATIELLI VERACI PREZZEMOLO GR 500 - 120 GG

ORO0303010015	TAGLIATELLE GR 500 - 120 GG
ORO0303010016	TROCCOLI GR 500 - 120 GG
ORO0303010017	CALAMARATA GR 450 - 120 GG
ORO0303010018	TAGLIOLINI ALL'UOVO GR 500 - 120 GG
ORO0303010019	TAGLIATELLE ALL'UOVO GR 500 - 120 GG
ORO0303010020	PAPPARDELLE ALL'UOVO GR 500 - 120 GG
ORO0303010021	GNOCCHETTI DI PATATE GR 500 - 120 GG
ORO0303010022	GNOCCHI DI PATATE KG 1 - 120 GG
CODICE	**FRESH STUFFED PASTA - PARCO NAZIONALE VALLO DI DIANO**
	SHELF LIFE - 60 DAYS
ORO030303001	RAVIOLI RICOT E SPINACI G500 SC.60G
1990	RAVIOLI RICOTTA E BACCALA' 1 KG
ORO030303002	AGNOLOTTI PROSC. COTTO G500 SC.60G
ORO030303003	DELIZ RICOT E PARM REGG KG 1 SC.60G
ORO030303004	DELIZIA AL LIMONE KG 1 SC.60 G
CODICE	**DRY PASTA - PARCO NAZIONALE VALLO DI DIANO**
ORO0303020023	FUSILLI AL FERRETTO GR 500 X 12 PZ
ORO0303020024	ORECCHIETTE GR 500 X 12 PZ
ORO0303020025	CORTECCE GR 500 X 12 PZ
ORO0303020026	TROFIE GR 500 X 12 PZ
ORO0303020027	GNOCCHETTI SARDI GR 500 X 12 PZ
ORO0303020028	PENNE GR 500 X 12 PZ
ORO0303020029	MACCHERONCELLI GR 500 X 12 PZ
ORO0303020030	STRASCINATI GR 500 X 12 PZ
ORO0303020031	ELICHE GIGANTI GR 500 X 12 PZ
ORO0303020032	ANELLI GR 500 X 12 PZ
ORO0303020033	LUMACONI GR 500 X 12 PZ
ORO0303020034	RIGATONI GR 500 X 12 PZ
ORO0303020035	SCIALATIELLI GR 500 X 12 PZ
ORO0303020036	SPAGHETTI GR 500 X 24 PZ
ORO0303020037	SPAGHETTI ALLA CHITARRA GR500X24PZ
ORO0303020038	LINGUINE GR 500 X 24 PZ
ORO0303020039	SPAGHETTONI 54 CM KG 1 X 12 PZ
ORO0303020040	SCIALATIELLI "PAGLIA E FIENO" G 500 X 12 PZ
ORO0303020041	ELICHE GIGANTI "COLORATE" GR 500 X 12 PZ
ORO0303020042	FUSILLI "COLORATI" GR 500 X 12 PZ
ORO0303020043	STRASCINATI "COLORATI" GR 500 X 12 PZ
ORO0303020044	CORTECCE "COLORATE" GR 500 X 12 PZ
ORO0303020045	PACCHERI GR 500 X 12 PZ
CODICE	**PASTA DI GRAGNANO**
	LONG PASTA
DM0303020001	CAPELLINI 500 GR X 24 PZ
DM0303020002	SPAGHETTI 500 GR X 24 PZ

DM0303020004	VERMICELLI 500 GR X 24 PZ
DM0303020005	BUCATINI 500 GR X 24 PZ
DM0303020006	LINGUINE 500 GR X 24 PZ
CODICE	**SHORT PASTA**
DM030320002	PENNE MEZZANI LISCI 500 GR X 24 PZ
DM0303020007	RIGATONI 500 GR X 24 PZ
DM0303020008	ZITONI TAGLIATI LISCI 500GR X 24PZ
DM0303020009	ZITI TAGLIATI LISCI 500 GR X 24 PZ
DM0303020010	PENNONI 500 GR X 24 PZ
DM0303020011	PENNE ZITONI LISCI 500GRX24PZ
DM0303020012	PENNE ZITI LISCI 500 GR X 24 PZ
DM0303020013	PENNE ZITI RIGATE 500 GR X 24 PZ
DM0303020014	PENNE MEZZANI RIGATE 500 GR X 24 PZ
DM0303020017	TORTIGLIONI 500 GR X 24 PZ
DM0303020018	PASTA MISTA CORTA 500 GR X 24 PZ
DM0303020038	ELICOIDALI 500 GR X 24 PZ
DM0303020039	MEZZANI TAGLIATI 500 GR X 24 PZ
CODICE	**SPECIAL SIZE**
DM0303020019	FUSILLATA CASERECCIA 500 GR X 24 PZ
DM0303020020	RUOTE 500 GR X 24 PZ
DM0303020015	GNOCCHI SARDI 500 GR X 24 PZ
DM0303020016	GNOCCHI NAPOLETANI 500 GR X 24 PZ
DM0303020021	FUSILLI DI GRAGNANO 500 GR X 24 PZ
DM0303020022	FUSILLI CON BUCO 500 GR X 24 PZ
DM0303020023	ZITI LUNGHI 500 GR X 24 PZ
DM0303020024	CANDELE 1 KG X 10 PZ
DM0303020025	LASAGNE LISCE 500 GR X 24 PZ
DM0303020026	MANFREDINE 500 GR X 24 PZ
DM03030200026	CANNELLONI 500 GR X 24 PZ
DM03030200027	ORECCHIETTE 500 GR X 24 PZ
DM03030200028	CALAMARATA 500 GR X 16 PZ
DM03030200029	FARFALLE 500 GR X 24 PZ
DM03030200032	TAGLIATELLE NIDI UOVO 500GR X 12PZ
DM03030200033	TAGLIATELLE NIDI 500 GR X 24 PZ
DM03030200034	TAGLIOLINI ALL'UOVO 500 GR X 24 PZ
DM03030200035	TAGLIOLINI 500 GR X 24 PZ
DM03030200036	PAPPARDELLE ALL'UOVO 500 GR X 12 PZ
DM03030200037	PAPPARDELLE 500 GR X 24 PZ
DMBIO01	SPAGHETTI DM BIO 500 GR X 24 PZ
DMBIO02	FUSILLI DM BIO 500 GR X 12 PZ
BMBIO03	TORTIGLIONI DM BIO 500 GR X 12 PZ
DMBIO04	PENNE MEZZANE RIGATE BIO 500 GR X 12 PZ
DMBLU01	SPAGHETTI 500 GR X 24 PZ

DMBRO01	SPAGHETTI TB 500 GR X 24 PZ
DMBRO02	LINGUINE TB 500 GR X 24 PZ
DMBRO03	GNOCCHI SARDI TB 500 GR X 12 PZ
DMBRO04	FUSILLI CORTI TB 500 GR X 12 PZ
DMBRO05	MEZZI RIGATONI TB 500 GR X 10 PZ
DMBRO06	FARFALLE TB 500 GR X 12 PZ
DMBRO07	PENNE MEZZANE RIGATE TB 500 GR X 12 PZ
DMBRO08	FUSSILLATA CASERECCIA TB 500 GR X 12 PZ
2013	STRANGOZZI “UMBRIA” TRUFFLE
2014	PASTA “TREVI” BLACK CELERY
2015	RED RICE
2016	BLACK RICE

BAKED PRODUCTS

Chiacchiere

Pastiera di grano

CODE OF PRODUCTS

1303	CHIACCHIERE “LA RUOTA” IN VASSOIO
1488	PASTIERA DI GRANO

THE COLD MEAT

100% Italy has a wide range of cold cuts della Lucania. Since ancient times, for the peoples of the territories of Paestum, Pollino and Metaponto, the pig is considered a valuable asset. In fact, even today the culture of salami is considered one of the most important of the Italian culture. The credit is due to the raw material of pigs that feed exclusively on natural products (corn, beans, acorns) that improve the quality of the meat.

National ham

Baked ham

Mortadella

CULATELLO "IRPINO"

HAM "IRPINO"

GRAN RISERVA LINE

Dorso dei tre alberi

Salt, pepper, spices, herbs

Size : circa 500 gr

Filone

Thin salami

Size : circa 1,3 kg

Ham "Fiocco"

Pork meat, salt, spices

Size : circa 1 kg

BUFFALO COLD MEATS

CODE OF PRODUCTS

CODICE	COLD MEAT "LUCANI"
384c	DRIED SWEET SAUSAGE. 300 GR CA - SV
386c	SOPPRESSATA STAG. 300 GR CA - SV
388b	WHOLE SALAMI NAPOLI 1 KG CA - SV
389b	HALF SALAMI MILAN 1 KG - SV
391a	SALAMI CAMPAGNOLO 1 KG CA - SV
393b	CAPOCOLLO SPICY - HALF 700 GR CA - SV
393c	CAPOCOLLO HALF 700 GR CA - SV
395a	CLASSIC SWEET BACON 1,5 KG - SV
395b	CLASSIC SPICY BACON 1,5 KG - SV
396a	DRIED BACON CUBES 150 GR CA - ATM
397b	HALF BACON ROLLED 1,5 KG CA - SV
398b	HALF BACON "COPPATA" 1,8 KG CA - SV
400b	THIN SALAMI 1,3 KG CA - SV
401a	HAL SALAMI "VENTRICINA" 1 KG CA - SV
402b	HALF SPICY "SPIANATA" 1 KG CA - SV
404c	HALF HAM "FIOCCO" 1 KG CA - SV
405b	LARDO DORSO DEI TRE ALBERI 500 GR CA
521	DRIED SPICY SAUSAGE. 300 GR CA - SV
5SE	FRESH SWEET SAUSAGE 500 GR- SC.30G
7SE	FRESH SPICY SAUSAGE 500 GR- SC.30G
EM0606010021	DRIED SAUSAGE. S/CONSERV 300 GR - SV
EM0606010022	SOPPRESSATA ST. S/CONSERV 300 GR- SV
EM0606010023	SPICY DRIED SAUSAGE. S/C 300 GR - SV
EM0606010024	SPECK HAM "FIOR DI FESA" 300 GR- SV
EM0606010025	SPECK HAM C/COTENNA 1/2 - SV
EM0606010026	BRESAOLA PUNTA D'ANCA KG 1,8 CA SV
EM0606010027	SWEET SPIANATA 2 KG CA - SV
CODICE	**COLD MEAT "CAMPANI"**
BRA0606010001	SOPPRESSATA GR 300 - SV
BRA0606010002	SWEET SAUSAGE GR 300 - SV
BRA0606010003	SPICY SAUSAGE GR 300 - SV
BRA0606010004	SWEET SAUSAGE CASERECCIA - ATM
BRA0606010005	SPICY SAUSAGE CASERECCIA - ATM
BRA0606010006	SALAMI NAPOLI GR 800 - SV
BRA0606010007	SPICY SALAMI NAPOLI - SV
BRA0606010008	SALAMI MILAN 3 KG - SV
BRA0606010009	CAPOCOLLO SWEET TRANCIO - SV
BRA0606010010	CAPOCOLLO SPICY TRANCIO - SV
BRA0606010011	HALF BACON 1,6 KG - SV
BRA0606010012	HALF SWEET ROLLED BACON - SV
BRA0606010013	HALF SPICY ROLLED BACON

BRA0606010014	HALF BACON “COPPATA” 2 KG - SV
BRA0606010015	HALF BACON “RUSTICA” 1,5 KG - SV
BRA0606010016	GUANCIALE 1,6 KG - SV
BRA0606010017	VENTRICINA 2 KG - SV
BRA0606010018	SCHIACCIATA SWEET 1,5 KG - SV
BRA0606010019	SCHIACCIATA SPICY 1,5 KG - SV
BRA0606010020	HALF TURKEY BREAST 2 KG
BRA0606010021	BAKED HAM “PRELUDIO” 8 KG - SV
BRA0606010022	BAKED HAM “ADDOBBO” 8 KG - SV
BRA0606010022	SALAMI TRUFFLE
1465b	NATIONAL ITALIAN HAM
PROSC.01	BAKED HAM/SPALLA
MORTADEL.01	MORTADELLA
BUFSAL1	COLD MEAT OF BUFALA
2017	CIARCIA - CULATELLO “IRPINO”
1447	CIARCIA – HAM “IRPINO”
CODICE	**COLD MEAT “GALBANI”**
GALB661210	ROLLED BACON “GALBANI”
GALB615320	SALAMI NAPOLI GALBANI 1KG
GALB584412	MORTADELLA SOVRANISS. WITH PISTACHIOS

TRUFFLE SPECIALITIES

TRUFFLE SALAMI

TRUFFLE MORTADELLA

BLACK TRUFFLE SAUCE

ALMONDS AND TRUFFLE CREAM

CARPACCIO OF SUMMER BLACK TRUFFLE

CREAM OF WHITE TRUFFLE

CREAM OF SUMMER BLACK TRUFFLE

SUMMER BLACK TRUFFLE BUTTER

WHITE TRUFFLE BUTTER

RED PEST IN BLACK TRUFFLE

TRUFFLE BALSAMIC SAUCE

BLACK TRUFFLE OIL

WHITE TRUFFLE OIL

CODE OF PRODUCTS

CODICE	TRUFFLE SPECIALITIES
BRA0606010022	TRUFFLE SALAMI
GAMB03	BOAR AND TRUFFLE SALAMI - HOMEMADE
GAMB02	TRUFFLE MORTADELLA HOMEMADE .3KG
GAMB01	TRUFFLE SALAMI
TARB01	TRUFFLE CREAM 90 GR
TARB02	TRUFFLE CREAM 500 GR
TARB03	WHITE TRUFFLE AND PORCINI GR 90
TARB04	WHITE TRUFFLE AND PORCINI GR 500
TARB05	“CARDONCELLO” AND BLACK TRUFFLE GR90
TARB06	“CARDONCELLO” AND BLACK TRUFFLE GR500
TARB07	WHOLE TRUFFLE GR 40
TARB08	WHOLE TRUFFLE GR 120
TARB09	“TARTUFATA” 90 GR
TARB10	SPICY “TARTUFATA” GR 90
TARB11	SPICY “TARTUFATA” GR 500
TARB12	TRUFFLE BUTTER GR 70
TARB13	TRUFFLE BUTTER GR 400
TARB14	ARTCHOKES AND TRUFFLE GR 90
TARB15	ASPARAGUS AND TRUFFLE GR 90
TARB16	HONEY TRUFFLE GR 120
TARB17	TRUFFLE CARPACCIO GR 90
TARB18	SALT TRUFFLE GR 120
TARC01	POLENTA TRUFFLE GR 500
TARC02	POLENTA TRUFFLE WITH “PORCINI” GR500
TARC03	DRESSING TRUFFLE 100 ML
TARC04	DRESSING TRUFFLE 250 ML
TARC05	DRESSING TRUFFLE 500 ML
TARD01	BLACK TRUFFLE SAUCE
TARD02	ALMONDS AND TRUFFLE CREAM
TARD03	BLACK TRUFFLE CREAM
TARD04	SUMMER BLACK TRUFFLE CREAM
TARD05	WHITE TRUFFLE BUTTER
TARD06	RED PEST IN BLACK TRUFFLE
TARD07	TRUFFLE BALSAMIC SAUCE
TARD08	WHITE TRUFFLE OIL
TARD09	BLACK TRUFFLE OIL

BOAR MEAT SPECIALITIES

BOAR SALAMI

PEPPER BOAR SALAMI

BOAR HAM

RAGU' OF BOAR

BOAR MORTADELLA

CODE OF PRODUCTS

CODICE	BOAR MEAT SPECIALITIES
GAMB04	BOAR SALAMI
GAMB05	PEPPER BOAR SALAMI
GAMB06	BOAR HAM
GAMB07	RAGU' OF BOAR
GAMB02	BOAR MORTADELLA

CREAMS AND SPECIAL SAUCES

Asparagus cream in oil

Mushrooms cream in oil

Artichokes cream in oil

Tapenade

Walnuts cream

Carrots cream

CODE OF PRODUCTS

CODICI	CREAMS AND SPECIAL SAUCES
1195	ASPARAGUS CREAM IN OIL 314 ML
1196	MUSHROOMS CREAM IN OIL 314 ML
1197	ARTICHOKES CREAM IN OIL 314 ML
1198	GARLIC CREAM IN OIL 314 ML
1199	GREEN OLIVES CREAM IN OIL 314 ML
1200	BLACK OLIVES CREAM 314 ML
2018	“TAPENADE”
2019	WALNUTS CREAM
2020	CARROTS CREAM

SEAFOOD

Among the south along the Mediterranean, Cetara, an ancient fishing village, still has a long tradition in the sector of the fish producing specialties transformation that maintain their unbreakable bond with the beautiful sea of the Amalfi Coast.

Salted anchovies

Anchovies fillets

Tuna paté

Bottarga grated tuna

Squid ink

"Colatura" (sauce) of Anchovies

CODE OF PRODUCTS

CODICE	SEA FOOD
1105	SEA SALAD IN OIL 580 ML
1107	SEA SALAD IN OIL 3100 ML
1345b	TUNA BELLY IN OIL 12 X 314 ML
1601	ANCHOVIES FILLETS 80 ML X 12 PZ
1604	ANCHOVIES FILLETS IN OIL 314 ML X 12 PZ
1606	ANCHOVIES FILLETS IN OIL 580 ML X 6 PZ
1609	SALTED ANCHOVIES 446 ML X 8 PZ
1619	MARINATED ANCHOVIES IN OIL 580 ML X 6 PZ
1622	CHILI ANCHOVIES IN OIL 212 ML X 12 PZ
1624	CHILI ANCHOVIES IN OIL 580 ML X 6 PZ
1625	CHILI AND PARSLEY ANCHOVIES IN OIL 212 ML X 12 PZ
1632	TUNA FILLETS IN OIL 212 ML X 12 PZ
1634	TUNA FILLETS IN OIL 580 ML X 6 PZ
1638	GRATED TUNA “BOTTARGA”. 50 GR X 12 PZ
1640	NATURAL TUNA FILLETS 212 ML X 12 PZ
2021	“COLATURA” (SAUCE) OF ANCHOVIES
1645	MACKEREL FILLETS IN OIL 314 ML X 12 PZ
1647	GRILLED COD FILLETS IN OIL 212ML
1648	SQUID INK 212 ML X 12 PZ
1654	WHITE TUNA FILLETS 212 ML X 12 PZ
1661	ANCHOVIES FILLETS IN OIL 212 ML X 6 PZ
1662	ANCHOVIES AND CAPERS IN OIL - 110 ML
1637	TUNA PATE’

SPECIAL JAMS

JAM OF PEARS IN TASTE OF VANILLE

APPLES AND CINNEMON JAM

ORANGE AND WALNUTS JAM

BANANA AND COCOA JAM

PAMPKIN AND GINGER JAM

OF PEARS AND PINK PEPPER JAM

JAM OF STRAWBERRIES AND MINT

JAM OF STRAWBERRIES AND DARK CHOCOLATE

CHERRIES AND ANISE JAM

LEMON JAM

JAM OF MULBERRY WHITE

JAM OF MELON AND CHILI

APPLES IN SYRUP

PEARS IN SYRUP

PEACHES IN SYRUP

NECTAR OF STRAWBERRIES AND LEMON

NECTAR OF FEIJOA

PEPPERS JAM

ONIONS JAM

TOMATOES JAM

JAM OF GRAPES “AGLIANICO”

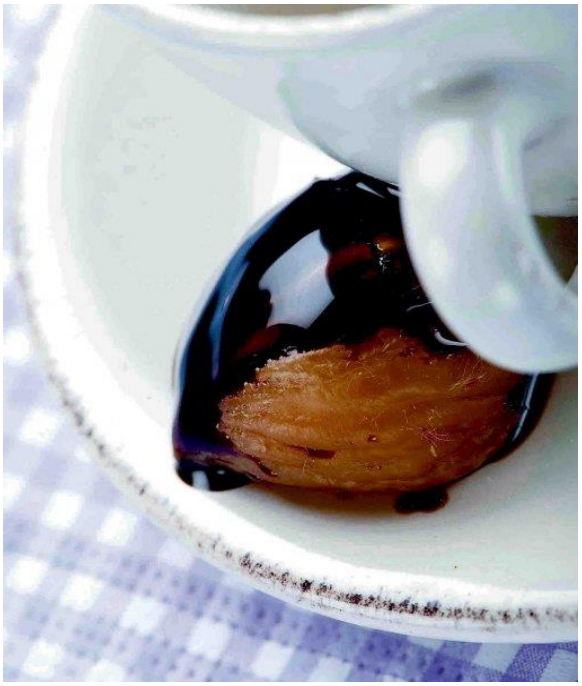
NUTS JAM

CODE OF PRODUCTS

CODICE	SPECIAL JAMS
2022	JAM OF PEARS IN TASTE OF VANILLE
2023	APPLES AND CINNEMON JAM
2024	ORANGE AND WALNUTS JAM
2025	BANANA AND COCOA JAM
2026	PAMPKIN AND GINGER JAM
2027	JAM OF PEARS AND PINK PEPPER
2028	JAM OF STRAWBERRIES AND MINT
2029	JAM OF STRAWBERRIES AND DARK CHOCOLATE
2030	CHERRIES AND ANISE JAM
2031	LEMON JAM
2032	JAM OF MULBERRY WHITE
2033	JAM OF MELON AND CHILI
2034	PEPPERS JAM
2035	ONIONS JAM
2036	TOMATOES JAM
2037	JAM OF GRAPES “AGLIANICO”
2038	NUTS JAM
2039	APPLES IN SYRUP
2040	PEARS IN SYRUP
2041	PEACHES IN SYRUP
2042	NECTAR OF STRAWBERRIES AND LEMON
2043	NECTAR OF FEIJOA

BALSAMIC VINEGAR SPECIALITIES

BALSAMIC CHESTNUT



BALSAMIC ONIONS

BALSAMIC PEPPERS

BALSAMIC RAISIN

CODE OF PRODUCTS

CODICE	BALSAMIC VINEGAR SPECIALITIES
2044	BALSAMIC CHESTNUT
2045	BALSAMIC ONIONS
2046	BALSAMIC PEPPERS
2047	BALSAMIC RAISIN