

DIVINE EST. 1999

IMPORTERS

Scan here to
download list



Food & Beverage

2023 / 2024

Autumn / Winter

Edition 2

01474 360081 | www.divineimporters.co.uk

ABOUT US

Established in 1999 by Felice Evola, DiVine Importers is a leading supplier of authentic Italian foods and wines to London and Southern England's hospitality industry. Our reputation has been built based on **fine quality, efficient & reliable distribution and excellent customer service.** We are proud to continue this tradition as we grow and as our customer base grows with us.

Heritage & Quality

We understand the importance of authenticity when it comes to Italian food. That's why we source only the finest products from trusted suppliers. Our team has a deep understanding and appreciation for authentic Italian cuisine and wine, ensuring that every product we offer is of the highest quality. In addition to our focus on quality, we also offer extensive experience and knowledge to our customers. Our team has years of experience in the hospitality industry, providing invaluable insights and personalised advice to help businesses succeed. We strive to create strong personal relationships with every client, ensuring that their unique needs are met with care and attention to detail.

Existing Customers

- Contact your sales representative
- Email orders@divineimporters.co.uk
- Call the office on 01474 360 081
- Fill out an online order form

New Customers

- Please contact the office on 01474 360 081
- Our team will help you set up an account and guide you through the process of making your first order.

For speed and accuracy, please ensure you have the following information to hand:

- Your restaurant details (address, contact number)
- A list of the products you are interested in

Delivery

All deliveries in the South East are carried out weekly by our own fleet of vehicles from our depot in Kent. Deliveries to the rest of the country can be provided via our trusted courier partners.

- Additional terms may apply, please refer to our terms and conditions.
- Prices listed are excluding VAT
- Weights and sizes are correct at time of printing.



Menu Design

Our team of experts will work with you to create a visually appealing and informative menu that complements your restaurant and your customers' needs. Contact us today to learn more about our services.

■ Increase your sales by providing your customers with the information they need to make informed choices.

■ Improve your restaurant's overall atmosphere by creating a menu that is visually appealing and complements your dining experience.

■ Build relationships with your customers by providing them with a personalized experience.

Contact: marketing@divineimporters.co.uk

CONTENTS

04	<u>Cheese</u> Fior Di Latte Mozzarella Burrata Pecorino Grana Fresh Speciality Dairy	50	<u>I Fritti</u> Arancini Suppli Crocchette Verdure	69	<u>Gelato & Dessert</u> Cakes Cannoli Tartufo Gelato Sorbet Toppings Baking	90	<u>Grissini, Biscuits & Breadcrumbs</u> Breadsticks Cantuccini Savoardi Panko Pannetone	105	<u>Spirits & Liqueurs</u> Grappa Limoncello Amaro Amaretto Aperol Campari
15	<u>Charcuterie</u> Prosciutto Salami Pancetta Pepperoni 'Nduja	54	<u>Tomatoes</u> Peeled Chopped Passata Pizza Sauce Concentrate Sundried	78	<u>Cooking Wine, Oil & Vinegar</u> Oil Cooking Wine Vinegar	92	<u>Dry Store</u> Spices Seasonings Dried Fruit Nuts Seeds	111	<u>Coffee</u> Coffee Beans Ground Coffee Sugar Packets
22	<u>Pasta, Rice & Gnocchi</u> Dry Filled Fresh Rice Polenta Gnocchi	60	<u>Pulses & Vegetables</u> Mushrooms Artichokes Fruit Peppers Pickles Capers Olives	83	<u>Pesto, Cream, Stock & Sauce</u> Pesto Creams Bouillon Stock Gravy Jus Honey Condiments	95	<u>Soft Drinks & Juices</u> Zuegg Niasca Portofino San Pellegrino Mixers Mineral Water	112	<u>Sundries</u> Cleaning Disposables Foil + Film
43	<u>Flour, Dough & Pizza Bases</u> Molino Vigevano Divella Caputo Semola Yeast Dough			88	<u>Truffle</u> Sliced Honey Cream Oil	102	<u>Beers</u> Bottles Kegs Craft Beer Cider	115	<u>Packaging</u> Pizza Boxes Trays + Lids Bags

Terms & Conditions

116



Wine List now available
Scan QR code to download





CHEESE

FIOR DI LATTE
MOZZARELLA
BURRATA
PECORINO
GRANA
FRESH
SPECIALITY
DAIRY



SCAN HERE
FOR ONLINE
CATALOGUE

Fior Di Latte

Fior di latte is a stretched curd cheese made with fresh cow's milk, with a delicate taste. Perfect for pizza and other oven baked dishes due to it's medium water content. Packaged in a way that is convenient and practical for chefs.



Julienne - Fior di Latte
Thin cut strips
Ciro Amodio
3kg
MOZZF4



Cubetti - Fior di Latte
Small cubes
Ciro Amodio
4 x 1.5kg
MOZZF2



Taglio Napoli - Fior di Latte
Thick cut strips
Delizie Vesuviane
4 x 1.5kg
MOZZF7



Filoni - Fior di Latte
Medium moisture loaf block
Ciro Amodio
1kg
MOZZFF



In Acqua - Fior di Latte
Balls in water
Ciro Amodio
10 x 300g
MOZZF5



Mozzarella & Vegan 'Mozzarella'



Mozzarella Sticks / Large Shredded
ARLA
6 x 2kg
MOZZS1

Large shredded. Excellent for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



Mozzarella Large Diced
ARLA
6 x 2kg
MOZZCU1

Large diced, Excellent for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



6mm Diced Mozzarella
6 x 2kg
MOZZCU3

Small diced. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



Buffalo Mozzarella Campania
La Marchesa
2 x 125g
MOZZBB

Stretched, pulled, and moulded cheese with a mild, milky taste and a soft and chewy texture. Made with pasteurised buffalo milk and traditional rennet.



Buffalo Mozzarella Campania
La Cilentana
24 x 125g
MOZZBF2

Super fresh handcrafted Buffalo Milk Mozzarella in water, produced near Salerno in the Campania region of Southern Italy.



Cherry Buffalo Mozzarella
La Cilentana
20 x 25g
MOZZSB

Bite sized, semi-soft 25g balls of Mozzarella. Convenient and attractive.



9mm Diced Mozzarella
6 x 2kg
MOZZCU2

Medium diced. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical.



Shredded Mozzarella
6 x 2kg
MOZZS

Small shredded. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical.



Mozarella Block
Arla
2.3kg
MOZZCH

Low moisture block. Great for pizza and other oven baked dishes due to it's low water content giving an elastic, supple texture. Convenient and practical



Smoked Buffalo Mozzarella
La Marchesa
250g
MOZZSBU

Smoked over straw to give a robust flavour. Stretched, pulled, and moulded cheese made with pasteurised buffalo milk and traditional rennet.



Cow's Mozzarella
Galbani
12 x 125g
MOZZG

Fresh and delicate flavour with a soft, creamy texture. Mozzarella cheese made in Italy with Italian pasteurised cow's milk. Perfect on salad.



Treccia Buffalo Mozzarella
La Marchesa
125g/250g/500g/1kg
MOZZBFT
Pre Order Only

Showstopper! Stretched and plaited cheese with a mild, milky taste and a soft and chewy texture. Made with pasteurised buffalo milk and traditional rennet.



Vegan Mozzarella Style Grated 'Cheese'
Sheese, Bute Island
2kg
MOZZVE2

Made with Coconut Oil. 100% Free From Dairy & Gluten. All ingredients sourced as Non - GMO. Suitable for Vegans. Excellent on Pizza and Oven Baked.



Smoked Mozzarella & Burrata



Provola Affumicata
Delizie Vesuviane
250g
Pre Order Only +
Minimum Order Applies

Smoked mozzarella in water. A traditional semi-hard Italian cheese from the Casalnuovo di Napoli region - great for use on pizza for a robust flavour.



Burrata
Ignalat
2 x 125g
BURR1

Typical of the typical Apulian dairy tradition. Mozzarella casing filled with stracciatella to give a soft, rich and creamy texture.



Scamorza Affumicata
Delizie Vesuviane
200g
PROVS1

Small smoked Mozzarella with a thin dry skin and low moisture content, typical of Southern Italian cuisine. Strong smoked flavour. Great eaten with salad.



Burrata with Truffle
Ignalat
8 x 125g
Pre Order Only +
Minimum Order Applies

A rich and elegant variant, which releases a consistent truffle taste to enrich the tasty and creamy filling and give it a strong and pleasant flavour.



Stracciatella di Bufala
La Marchesa
12 x 250g
STRACC
Pre Order Only +
Minimum Order Applies

Shredded fior di latte is mixed with cream to create Stracciatella, typically used as the filling for Burrata.



Burrata di Bufala
producer
8 x 125g
BURR2
Pre Order Only +
Minimum Order Applies

The flagship of the typical Apulian dairy tradition. Buffalo Mozzarella casing filled with stracciatella to give a soft, rich and creamy texture. Richer than cows milk burrata.



Grana Padano DOP 1/8 14-16 Months
Luigi Pastro
4.5kg (approx)
GRAN18

One eighth of a full wheel. Matured 12-14 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



Grana Padano DOP 24 Months
Luigi Pastro
Whole wheel 32kg
(approx)
Pre Order Only

One full wheel. Matured 14 to 24 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



Grana Padano DOP 1/8 24 Months
Luigi Pastro
1.5kg (approx)
GRAN22

One eighth of a full wheel. Matured 24 months, this Grana Padano has a medium savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



100% Grated Grana Padano
Maser
1kg
GRANCAFFE

Grated and pre-packaged. This Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



Grana Padano DOP 1/16 14-16 Months
Luigi Pastro
1kg (approx)
GRAN18

One sixteenth of a full wheel. Matured 12-14 months, this Grana Padano has a mild savoury and nutty taste. Cow milk cheese with a hard texture, similar to Parmigiano Reggiano.



Mixed Grated 'Gran Cucina'
Maser
1kg
GRAN

A pre-grated mix of Italian hard cheese, Parmigiano Reggiano & Grana Padano. Suitable for a range of uses in the kitchen and at the table.



Parmigiano Reggiano DOP 1/8 - 21 Months
La Casara
1.5kg (approx)
PARMI1

One eighth of a full wheel. Matured 21 months, this Parmesan has a sharp flavour with subtle nuances and a hard, dry texture.



Parmigiano Reggiano DOP 1/16 - 24 Months
Luigi Pastro
750g (approx)
PARMI2

One sixteenth of a full wheel. Matured 24 months, this Parmesan has a sharp flavour with subtle nuances and a hard, dry texture.



Grated Parmigiano Reggiano
Maser
1kg
PARMI

PDO Parmigiano Reggiano grated to a fine cut, with all of its unique flavours preserved in the freshness seal bag. Suitable for a range of uses.

Pecorino



**Pecorino Romano DOP
Crosta Nera 1/8**
La Casara
2.5kg (approx)
PECOR1

Black crust Pecorino is a cheese aged for over 120 days which, thanks to the passage of time and the excellent maturing conditions, acquires a strong but at the same time delicate and sweet taste.



Pecorino Romano DOP 1/6
Luigi Pastro
1.5kg (approx)
PECOR

One sixteenth of a wheel. White rind Ewe's Milk Pecorino Romano made from high-quality sheep's milk. With a hard texture, a salty flavour and pale gold color.



Grated Pecorino Romano
Maser
500g
PECOR2

White rind Ewe's Milk Pecorino Romano made from high-quality sheep's milk. With a hard texture, a salty flavour and pale gold color.



Ricotta Galbani
1.5kg
RICOT

Fresh Italian soft curd cheese made from cows milk. A grainy texture and fresh flavour. It's delicate taste suits a wide variety of recipes as a lighter alternative to cream cheese



Ricotta Stagionata Pinna
2.5kg approx
RICOTS

Aged sheeps ricotta, intense and savory. Texturally similar to ricotta but enhanced with aging. Hard and salted, used in a similar manner to other hard cheeses such as Parmesan.



Buffalo Ricotta La Marchesa
150g
RICOB

Fresh Italian soft curd cheese made from buffalo milk which has a higher fat content. Has a distinct sweetness and tang not found in cows milk varieties. Classic creamy texture.



Pecorino Pepato (Peppercorns)
Cao Formaggi
Whole wheel 1.5 - 2kg (approx)
PECOP

Pecorino table cheese with smooth white crust, raw compact paste with black peppercorns inside. Soft cheese with a not very intense flavor but with a spicy taste.



Pecorino Peperoncino (Chilli)
Cao Formaggi
Whole wheel 1.5 - 2kg (approx)
PEC

Pecorino table cheese with a smooth or ribbed white rind interspersed with pieces of red chilli pepper also present in the paste, raw and compact or slightly with holes. Tasty soft cheese with a characteristic slightly spicy taste.



Pecorino Tartufo (Truffle)
Cao Formaggi
Whole wheel 1.5 - 2kg (approx)
PEC1

Pecorino table cheese with a smooth straw-coloured rind. Raw and compact pasta with small pieces of truffle inside. Soft cheese with a strong and intense flavour.



Mascarpone Bassi
500g
MASCP

Smooth and creamy consistency with a pale golden color, and sweet taste. Delicate yet fragrant. Commonly found in Tiramisu and Cheesecake.



Gorgonzola Dolce Bassi
1.5kg (approx)
GORGO

A blue veined slightly sweet cheese distinguished by its creamy and sophisticated texture, ivory white color and for its delicate taste.



Gorgonzola Piccante Bassi
1.5kg (approx)
GORG2

Gorgonzola Piccante is a slightly spicy cheese with a beautiful blue veined texture and intense flavour. Firmer and easier to slice than Dolce.



Pecorino Sardo Semi-Fresco
Cao Formaggi
Whole wheel 1.5kg (approx)
PECS

Semi-hard and semi-cooked sweet cheese. It has a nuttier and milder flavour of spices. The cheese gets its delicate flavour from the herbs and grasses of the Mediterranean isle of Sardinia that the Sarda sheep feed on.



Pecorino Sardo Semi-Stagionato
Cao Formaggi
Whole wheel 4kg (approx)
PEC3

A semi-hard, semi-aged sheep's milk cheese from Sardinia, Italy. It is made from raw sheep's milk and has a thin, golden brown crust. The cheese has a firm, crumbly texture and a sharp, salty flavor.



Pecorino Sardo Stagionato 'Fiorone'
Fattoria Nerbona
Whole wheel 5kg (approx)
PECOF

Washed and preserved in olive oil, which gives a dark colour to the rind. Aged for a minimum of 75 days, this Pecorino is sweet and creamy with a long grassy aftertaste. The paste is compact and ivory in colour.



Pecorino Sotto Noci
Maletti
Per kg
PECOR4

Pecorino produced with only Italian milk aged under walnut leaves. Aged for at least 60 days.



Taleggio Bassi
2kg (approx)
TALEG

Semi soft aromatic cow's milk cheese with a distinctive orange rind. Extremely versatile & mild flavored with a strong aroma that strengthens with age.



Asiago Luigi Pastro
1.5-2kg (approx)
ASIAG

Smooth, fresh, pressed cows milk cheese. Semi-hard, slightly grainy texture and a nutty, savoury flavour. The aroma is mild and slightly sweet, with notes of butter and nuts.



Dolcellate Galbani
1.5kg (approx)
DOLCE

Soft blue veined cheese, slightly milder and creamier than Gorgonzola. Smooth and creamy, this is a milder alternative to powerful blue cheeses, thanks to its sweet and delicate flavour.



Fontal
Luigi Pastro
Approx 2kg
FONTI

Mild yet rich semi hard. Smooth and dense with a slightly elastic texture and a mild, milky and buttery flavour. Use as a melting cheese, eg for fondue.



Brie
Le Cremarie
1kg
BRIE

Full fat soft cheese made from cows milk with a soft, creamy texture and a solid rind. Buttery, sweet flavour with a nutty aftertaste. Serve at room temperature for a more gooey center.



Provolone Piccante
Luigi Pastro
2kg
PROVF

Semi-hard cheese made from cows milk, aged for more than four months with a sharp taste. Firm, grainy texture.



Provolone Dolce
Luigi Pastro
1kg
PROVE

Semi-hard cheese made from cows milk, aged for less than than four months with a sweet taste. Firm, grainy texture.



Emmenthal
2kg
EMMENT1

Medium-hard cheese with a firm, elastic texture and a nutty, buttery flavour. Pale yellow and with distinctive holes.



Stilton
1.5-2kg (approx)
STILB

Soft, traditional English blue veined cheese. Rich and tangy with a strong aroma. Crumbly, soft texture.



Feta
Hortos
900g
FETA

Curd cheese made from sheep and goats milk. Pickled to give a salty and tangy taste. Great diced or crumbled into salads.



Cheddar
Chase Farm
2kg (approx)
CHEDA

Medium-hard cheese with a firm, creamy texture and a rich flavour. Great melted or on a cheeseboard.



Chevre Log - Goat's Cheese
Président
1kg
CHEVR

Soft cheese with a rich, distinct flavour and an earthy aroma. Great for slicing, melting and crumbling.



Halloumi
Hortos
250g
HALL

Made from a blend of pasteurised cow, goat and sheeps milk. Hard, rubbery texture with a salty, sweet flavour. Perfect for grilling, BBQ and frying.



Cream Cheese
Philadelphia
1.65kg
PHILA

Cream cheese with a soft, rich flavour and a smooth, creamy texture. Fairly neutral, an excellent base for many recipes.

Speciality: La Casara Roncolato



Ubriaco Rosso 1/4 (Red wine cheese)
2.5kg (approx)
UBRIAC

Ubriaco is a traditional Veronese cheese, soaked in red wine and covered with crushed grape skins for 2 months then aged for 6/8 months giving a purplish to dark violet rind. Sweet and fruity with a hint of wine. Firm and supple texture.



Monte Veronese Malga 3-5 months
2.5kg (approx)
MONTE2

Semi-cooked cheese made with unpasteurised cows' milk salted in brine and aged for minimum of 3 months. It has an elastic rind while the body is slightly straw yellow in color with small, diffused holes. The flavor is delicate, lactic and pleasant



Monte Veronese DOP Allevato 12-18 months
2kg (approx)
MONTE

Semi-cooked cheese made with pasteurised cows' milk salted in brine and aged for minimum of a year. The rind becomes rigid and thick, the body has absent or sparse holes and is of a more or less intense straw yellow colour.



Montelupo
2.5kg (approx)
MONTE1

From the milk of an alpine cow's milk in the Lessini Mountains, that preserves the concept of terroir. It has a straw yellow rind, rocky texture, minimum maturation of 24 months. Exciting, primitive, intense, pleasantly lactic and aromatic.



Formaggio Tartufo
2kg (approx)
FORM3

Semi-cooked curd pasteurized cows' milk cheese. Truffle Tuber are added at the end of the curling process. It has a pale yellow slightly springy firm texture and the tangy flavour of finely cut truffles.



Caprone
1.5kg (approx)
CAPRO

Semi-cured cheese made by pasteurized ewes goat milk. Inside the texture is compact and straw-yellow with mild flavour, slightly creamy when young. It becomes crumbly, salty with slight bitter earthy attributes and tangy flavour notes when more mature.

DAIRY MAKERS SINCE 1920

Creating dairy varieties with passion and enthusiasm while maintaining the ancient production and maturing recipes of the past unchanged.

Butter, Cream & Eggs



Butter - Salted
Lakeland
20 x 250g
BUTTS



Butter - Unsalted
Lakeland
20 x 250g
BUTU



Butter Portions
Lakeland
100 x 6.2kg
BUTPS2

Irish butter is renowned the world over for its naturally golden hue and deliciously rich creamy taste. The dairy cows enjoy a healthy, grass-based diet that makes the butter packed full of vitamins and minerals. Available in standard sized blocks or as customer-usage portions.



Double Cream UHT
Millac
12 x 1ltr
CREAMH



Single Cream UHT
Millac
12 x 1ltr
CREAMS

Single cream alternative that provides easy solutions. Long ambient shelf life, improved yield over standard cream, doesn't split with acid or heat, can be frozen or held at temperature.

Double cream alternative that provides easy solutions. Fantastic yield, up to 3x. Difficult to overwhip, curdle or split. Stable with acid and heat. Thickens like dairy cream.



Egg Yolks
Cocovite
1ltr
EGG1



Egg Whites
Cocovite
1ltr
EGG3

The yolks of fresh hen's eggs are separated, pasteurized and preserved before packaging and refrigerated. This process ensures both food safety, as it eliminates salmonella, and a prolonged shelf life.

The whites of fresh hen's eggs are separated, pasteurized and preserved before packaging and refrigerated. This process ensures both food safety, as it eliminates salmonella, and a prolonged shelf life.

CHARCUTERIE



**PROSCUITTO
SALAMI
PANCETTA
PEPPERONI
'NDUJA**



SCAN HERE FOR ONLINE CATALOGUE

Prosciutto Crudo & Cotto



Prosciutto Crudo MEC
Luigi Pastro
6.5kg
PROCR2

Leg of pork from EU meat is selected, salted and seasoned in Italy, for at least 12 months. It is a sweet and savory ham with a persistent, aromatic fragrance



Prosciutto Crudo di Soave
La Casara
8.5kg
PROCS1

Locally sourced pork is dry-cured, cleaned and carefully tied in a centuries-old tradition and matured for at least 16 months in the medieval village of Soave, Northern Italy.



Prosciutto Crudo MEC "JOLLY"
Greci Enzo
6.5kg
PROCR

Leg of pork, produced to the same high standard as Prosciutto di Parma. Cured, salted and aged for at least 12 months for a unique taste and texture. Sweet and fragrant.



Prosciutto di Parma 24 Months
Greci Enzo
8.5kg
PROCM5

Carefully selected fresh legs from pigs born and bred in Italy, rigorously selected for their quality. Very little salt and a long period of at least 24 months of dry curing. Sweet and delicate flavour with grass and nutty tones.



Prosciutto Cotto Della Rocca
Cavour
4.5kg
PROCO1B

Premium cooked ham seasoned with a mix of herbs and spices, including star anise, juniper berries, caraway seeds and orange peel, still retaining its natural meaty flavours.



Prosciutto di Parma Gran Riserva -18 months
Greci Enzo
8.5kg
PROCM3

Leg of pork from pigs born, raised and slaughtered in Italy. Minimum curing and aging of 16 months with only a small amount of sea salt. Sweet and delicate.



Prosciutto di Parma 24 Months - Addobbo
Greci Enzo
8.5kg
PROCM4

From the fresh legs of Italian pigs. The seasoning lasts 24 months, during which the ham develops an intense and persistent flavour, with notes of sweetness and delicacy. Deboning process leaves a shape perfectly suited for slicing.



Prosciutto Cotto Argento
Argento
9kg
PROCO

Cooked ham made from select meat cuts with a rich flavor thanks to a moderate amount of brine, which enhances the natural flavor of the ham without overpowering it.



Salami Napoli
Bonta Italia
500g
SLICN

Made of a mixture of fresh Italian pork, black pepper and spices. It has a firm and dense consistency, a bright red colour and is speckled with pepper grains.



Spianata Calabrese
Bonta Italia
500g
SLICSP2

A spicy flattened salami characterised by the inclusion of Calabrian chillies, combined with finely minced lean pork, lardo and salt.



Pancetta Tesa Affumicata
Bonta Italia
500g
SLICP2

Smoked bacon from the lean belly of Italian pigs, carefully salted, and flavoured with black pepper, chilli, garlic and juniper before being rested to allow flavours to mature.



Bresaola
Bonta Italia
250g
SLICBR

Beef fillet without fat is air dried before being combined with juniper berries, cinnamon, nutmeg and bay leaves to produce a truly authentic Italian favourite.



Sliced Prosciutto Cotto
Bonta Italia
500g
SLICP1

Cooked ham made from select meat cuts with a rich flavour thanks to a moderate amount of brine, which enhances the natural flavor of the ham without overpowering it.



Sliced Chorizo
Galar
500g
CHOR2

Dry cured and fermented pork flavoured with smoked paprika, garlic, chillis and other herbs and spices. Rich and warming flavour. Coarse textured and spicy. Rough sliced.



Sliced Prosciutto Crudo
Luigi Pastro
500G
SLICPH

Leg of pork from EU meat is selected, salted and seasoned in Italy, for at least 12 months. It is a sweet and savoury ham with a persistent, aromatic fragrance.



Maletti - Sliced



Prosciutto Di Parma DOP
Maletti
10 x 100g
SLICP3



Prosciutto Crudo Al Tartufo
Cured ham with sliced truffle
Maletti
10 x 100g
SLICP6



Mortadella IGP
Maletti
10 x 130g
SLICP4



Bresaola Punta Anca 1/2
Maletti
per kg
BRESA1



Coppa di Parma 1/2
Maletti
per kg
COPPA4



Prosciutto Crudo Stagionato
Maletti
per kg
PROCM2

Hung for a long time after salting, for skilful, gradual curing for up to 18 months. Unparalleled sweetness with signature fragrance and low salt content owing to expert process.

Obtained from a hand-salted leg of pork, slow-cured in a cellar, as is the tradition for the finest hams. Seasoned with shavings of summer truffle, which are clearly visible in the slice. A unique aroma and bold, enticing flavour.

Mortadella made in Bologna to the traditional recipe, in accordance with the PGI regulations. With choice fresh pure pork shoulder and lean meat and traditional fat pieces.

From an ancient charcuterie tradition of Valtellina, today produced with Brazilian meat from open pastures. From the nobler cut of the beef leg: the hip tip is leaner, softer and less veined. Seasoned with salt and natural flavourings.

From an ancient charcuterie tradition of Valtellina, today produced with Brazilian meat from open pastures. From the nobler cut of the beef leg: the hip tip is leaner, softer and less veined. Seasoned with salt and natural flavourings.

Selected hams, aged for at least 12 months. Hand processed by experts with keen attention to detail, taking utmost care to craft a product of the highest quality.



Salame Milano
Maletti
10 x 110g
SLICP5



Antipasto Italiano
Maletti
10 x 120g
ANTII

Made only from choice Italian pork. Sweet flavour typical of Milano salami. The skilful, slow curing provides firm, evenly coloured slices.

The best of the Maletti delicatessen: Coppa (aged minimum 70 days), Salami Milano (aged minimum 75 days) and Prosciutto Crudo (aged minimum 12 months).



Salame della Piana
Maletti
110g
SALA2

Great salami from the Venetian tradition, with a good percentage of fat and fresh garlic. Stuffed in bovine Bondean intestines.



Salame Napoli
Maletti
120g
SALA4

Salami with a light sauce, low fat and slightly naturally smoked. From fine pork meat flavored with white wine, very little garlic and black peppercorns.



Since 1867, Maletti has been carrying on a love of quality and typical Italian products. Our partners are small and medium-sized regional Italian producers, often family-owned, who still respect the ways of artisanal production to ensure the highest quality. Each product is a wonderful piece of our country.



Salami, Spinata & Sopressa



Salami Napoli
Salumificio Cavour
1.5kg
SALANA1

Made of a mixture of fresh Italian pork, black pepper and spices. It has a firm and dense consistency, a bright red colour and is speckled with pepper grains.



Salame Cacciatore
Salumificio Cavour
300g
SALA2

Noble cuts of pork are combined with salt, pepper and a pinch of garlic before being cured and dried. Literally means 'hunters sausage' because of its compact shape.



Salami Milano
Salumificio Cavour
2.5kg
SALAMIL

Fine minced pork mixed with salt, pepper, garlic and white wine before being dried in a natural skin. The texture is firm and the flavour is strong and rich.



Salami Ventricina
Salumificio Cavour
2.5kg
SALSV

Coarse ground pork meat seasoned with pepper, ground chillies and paprika and cured for around 60 days. Spicy and meaty flavour with a smokey background.



Spianata Piccante
Salumificio Cavour
2kg
SALPCAL

A spicy flattened salami characterised by the inclusion of Calabrian chillies, combined with finely minced lean pork, lardo and salt. Spicy and warm.



Sopressa al Finocchio
Salumificio Sorrentino
3kg
SALSP

Coarse ground pork flavoured with fennel and mixed with Guanciale before being dry cured in the typical Tuscan fashion. Firm texture and a strong flavour of herbs and spices



Salami Piccante
Simonini
1kg
SALAP

Coarse ground pork blended with chilli, garlic and spices then slowly and carefully dry cured as per a traditional method until it is firm, packed with flavour, and still juicy. A take on the classic spicy American Pepperoni.



Sbriciolona Toscana
La Casara
3kg
BRICIO

First choice meat is ground to a coarse texture before being enriched with wild fennel and other seasonings for 5 to 12 weeks. The texture is soft and crumbly and has a warming, enveloping sensation.



Sopressa Nostrana
La Casara
1kg
with Garlic SOPR1
without Garlic SOPR2

100% premium thigh, shoulder, belly and loin pork are ground and blended with traditional spices before being aged. A compact and tender texture with a sweet, herby flavour. Also available with added garlic.

Pepperoni, Chorizo & 'Nduja



Salamino Specialita Italiana
Bonta Italia
1kg
PEP3

Hot spiced. Rough, thick sliced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



Pepperoni Oromio
Bonta Italia
1kg
PEP1

Medium spiced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



Pepperoni Corte Buona
Corte Buona
1.1kg
PEP2

Mild spiced. Selected cuts of pork are spiced and cured with paprika, chili and garlic before being dry cured to allow the flavour to develop.



Nduja
Nduja di Spilinga
Bellantone
1.6kg
SALA

Spicy, spreadable pork salami with chillis, made to a traditional recipe. Fermented and infused with fiery Calabrian chillies for extra flavour and impact.



Nduja - Piping Bag
Nduja di Spilinga
Bellantone
500g
SALA8

Spicy, spreadable pork salami with chillis, made to a traditional recipe. Fermented and infused with fiery Calabrian chillies for extra flavour and impact. In a piping bag for extra convenience.



Chorizo
Vela
1.5kg
CHOR

Dry cured and fermented pork flavoured with smoked paprika, garlic, chillis and other herbs and spices. Rich and warming flavour. Coarse textured and spicy.

Coppa, Speck & Salsiccia



Coppa Nostrana
La Casara
600g
COPPA2



Speck Alpino
Luigi Pastro
2.1kg
SPECK

Pork neck muscle is aged in a cellar for 6 months then left for 1 month to soak in white wine. Hand tied and stuffed into a natural casing, then dry-cured. Delicate with the scent of garlic and pepper and best sliced thin.

Lightly smoked and spiced prosciutto from Northern Italy. The flavours and unique characteristics are enhanced through a slow and gentle natural drying process which helps it to develop a truly distinctive flavour.



Salsiccia Sarda
Murru
400g
SALSCAM

Sardinian pork sausage made from coarsely ground pork shoulder and belly, flavoured with salt, pepper, and garlic, then stuffed into into natural gut casing



Coppa di Cavour
Salumificio Cavour
600g
SALA5

A traditional Italian pork cold cut made from the dry-cured muscle running from the neck to the fourth or fifth rib of the pork shoulder or neck. It is a whole-muscle salume, dry cured, and typically sliced very thin.



Speck de'na'olta
La Casara
2kg
SPECK1

Legs of large national pigs are used. After deboning the pork is spiced and massaged every 3 days. The meat is then smoked for 4-5 days. Smoking takes place in a special smoker using wood coppice, beech or oak.

Bresaola, Pancetta & Mortadella



Bresaola Punta d'Anca
Luigi Pastro
2.5kg
BRESA

Beef fillet without fat is air dried before being combined with juniper berries, cinnamon, nutmeg and bay leaves to produce a truly authentic Italian favourite.



Mortadella IGP 1927 1/2
Simonini
2.5kg
MORT1

Slow ground pork and wild boar is combined with spices and natural flavourings in a natural gut before being hand tied and stored to mature. Truly the excellence of Emilia Romagna, and a product of regional tradition.



Mortadella IGP Stella 1/2
Simonini
2.5kg
MORTD

Premium cuts of pork neck, shoulder and minced ham, along with Simonini original recipe and slow simmering, results in an irresistible product when combined with pistachio. Traditional to Bologna.



Mortadella IGP
Simonini
1kg
MORTP

Simple, classic mixture of pork neck, shoulder and minced ham, along with Simonini original recipe and slow simmering, results in an irresistible product when combined with pistachio. Traditional to Bologna.



Pancetta Coppata
Salumificio Cavour
2.5kg
PANCC

Sliced pork belly, salted and treated with spices, and then rolled over a very lean loin of pork. A combination of Pancetta and Coppa which gives the very best from each product.



Pancetta Tesa Affumicata
Luigi Pastro
1.2kg
PANCS

Smoked bacon from the lean belly of Italian pigs, carefully salted, and flavoured with black pepper, chilli, garlic and juniper before being rested to allow flavours to mature.



Guanciale
Luigi Pastro
1.4kg
GUANC

Dry cured pork cheek coated in black pepper and matured. Rich and flavoursome, with a thick lardo layer surrounding a rich, meaty core. Perfect as a base for traditional dishes.



Salsiccia Fresca
Luigi Pastro
500g
SALST

Coarse ground Italian sausage with fennel, black pepper and other seasonings. Distinctive flavour and aroma with a soft texture. Widely used in Tuscan dishes.

IQF INDIVIDUAL QUICK FREEZING

All our frozen pasta is preserved using the IQF method, meaning that each piece is individually flash frozen before being packaged together. This ensures that freshness is guaranteed and there is no 'clumping' so that the final product can be prepared exactly as intended.

PASTA, RICE & GNOCCHI



SCAN HERE FOR ONLINE CATALOGUE

DRY
FILLED
FRESH
RICE
POLENTA
GNOCCHI

Divella

Trafilata al Bronzo

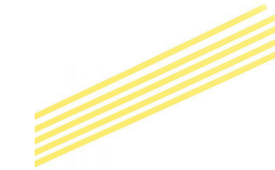
The Trafilata al Bronzo range from Divella is produced from a superior selection of durum wheat and bronze cut to create a rougher surface area, perfect for holding sauces.

Dry



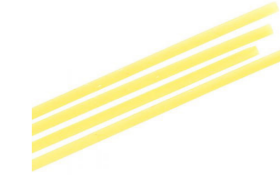
Penne Rigate
no.27bz
24 x 500g
PEN2

Short, diagonal cut, ridged pasta quills.



Spaghetti Ristorente
no.8bz
24 x 500g
SPAGM

Long and thin threads of pasta.



Linguine
no.14bz
24 x 500g
LINGUM

Flat narrow long strands of pasta similar to Spaghetti.



Casarecce
no.25bz
24 x 500g
CASI

Thick short asta twists originating from Sicily. Traditionally served with fresh Cherry Tomatoes & Ricotta Stagionata.



Gnocchetti Sardi
no.58bz
24 x 500g
GNOC58

Small Gnocchi pasta shells. Originating from Sardinia, Gnocchetti Sardi (or Malloreddus as they are also known) are small shells of Pasta Gnocchi which feature prominently in many traditional Sardinian pasta dishes.

Quality **Tradition**
Innovation **Passion**

DIVELLA

Passione Mediterranea

Divella

Dry




**Elicoidali
no.22**
24 x 500g
£24.95
ELIDI

Wide ridged pasta tubes similar in appearance to Rigatoni but with the ridges curved around the tube rather than straight, with the pasta itself slightly curved.



**Mezzi Rigatoni
no.18**
24 x 500g
£25.50
RIGAT

Short tubes that are particularly versatile, but also very original..



**Fusilli
no.40**
24 x 500g
£24.95
FUSI40

Short spiral shapes



**Pennette
Mezzani Rigate
no.23**
24 x 500g
£24.95
PENN23

Short, diagonal cut, thin ridged pasta quills with a thin hollow center.



**Penne Rigate
no.27**
24 x 500g
£24.95
PENRI

Short, diagonal cut, thin ridged pasta quills with a medium hollow center.



**Penne Ziti (smooth)
no.32**
24 x 500g
£24.95
PENNM

Short, diagonal cut, smooth pasta quills with a medium hollow center.



**Bavettine
no.15**
36 x 500g
£36.95
BAVET

Flat narrow long strands – similar to, but thinner than linguine. Regional long pasta typically from Liguria.



**Bucatini
no.6**
36 x 500g
£36.95
BUCM

Long, narrow, hollow pasta. Thick Spaghetti type pasta with a hole in the centre. Typical Pasta of Lazio and particularly Rome.



**Linguine
no.14**
36 x 500g
£36.95
LINGUD

Flat narrow long strands of pasta similar in appearance to Spaghetti.



**Spaghetti
Ristorante
no.8**
36 x 500g
£36.95
SPAGD

Long and thin threads of pasta.



**Spaghettoni
no.9**
36 x 500g
£36.95
SPAGID

Long and thin threads of pasta which are thinner and more delicate than Spaghetti.



Divella

Dry




**Pappardelle
all'Uovo
no.101**
20 x 250g
PAPAD

Wide, long, egg ribbons.



**Tagliatelle
all'Uovo
no.95**
12 x 500g
TAGLDI

Medium width, long, egg ribbons.



**Paglia e Fieno
all'Uovo
no.107b**
12 x 500g
PAGLD

Green and yellow, long, egg ribbons originating from Siena in Tuscany.



**Fettucine
all'Uovo
no.94**
12 x 500g
FETD12

Medium width, long, egg ribbons



**Tagliolini all'Uovo
no.96**
12 x 500g
TAGLIO

Thin, long, egg ribbons.



**Lasagne all'Uovo
no.108**
12 x 500g
LASADI

Rectangular sheets made with 6 eggs per kilo of flour.



**Millerighi
no.16**
12 x 500g
MILL

Short, large, ridged tubes.



**Paccheri
Napoletani
no.80**
12 x 500g
PAC

Large pasta tubes. Paccheri are typical of the Campania region.



**Orecchiette
no.86b**
24 x 500g
ORECD

Little 'ears' from the Puglia region.



**Pignolina (Orzo)
no.71**
24 x 500g
PI

Small rice shapes – ideal for soups



**Conchiglioni
no.87b**
12 x 500g
CONCHI

Large sized shells



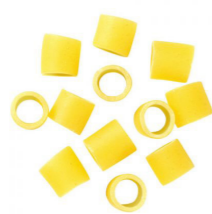
**Farfalle
no.85**
24 x 500g
FARFAD

Ridged edged and pinched middle 'bowties'



Stelline no.74
24 x 500g
STEL

Extra small star shapes.
Only available on request.



Ditali no.61
24 x 500g
DITAL

Small, smooth tubes



Pasta Mista no.41
24 x 500g
PAS

A mixture of whole and broken shapes



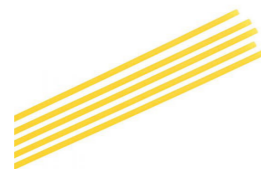
Large, hollow tubes, perfect for stuffing

Cannelloni no.84
24 x 250g
CANND



Penne Rigate GF
12 x 400g
PENNO
GLUTEN FREE

Short, diagonal cut, thin ridged pasta quills with a medium hollow center.



Spaghetti GF
15 x 400g
SPA1
GLUTEN FREE

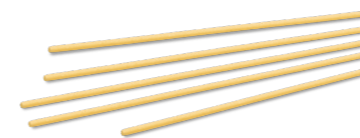
Long and thin threads of pasta.



Senza Glutine

Gluten-free pasta is suitable not only for coeliacs, but for anyone who follows a specific diet.

Divella's gluten-free pasta is made only of maize flour, rice flour and water to obtain a soft dough of perfect consistency. The shaping process gives it its characteristic form, which it retains as the pasta goes through the slow drying phase.



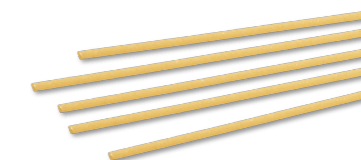
Spaghetti no.12
12 x 1kg
SPAGD1

Long and thin threads.



Spaghettoni no.412
12 x 1kg
SPAG2

Long and thick threads which are thicker and chunkier than Spaghetti.



Linguine no.7
12 x 1kg
LING

Flat narrow long strands similar in appearance to Spaghetti.



Spaghettoni no.11
12 x 1kg
SPAGD2

Long and thin threads which are thinner and more delicate than Spaghetti.



Penne Rigate no.41
12 x 1kg
PENMO

Short, diagonal cut, ridged quills.



Fusilli no.34
12 x 1kg
FUSIL

Short spiral shapes



De Cecco has crafted pasta since 1886

Italian durum wheat adds flavor, while California and Arizona varieties provide proteins for a firm "al dente" texture, a De Cecco signature. Traditional bronze drawplates shape the pasta, creating a textured surface for sauce adherence. Coupled with slow drying, it yields pasta with exceptional aroma, flavor, and consistency.





Tortiglioni no.14
12 x 1kg
TORTI

Wide tubes with diagonal ridges



Chifferi Rigate no.33
24 x 500g
CHIFF

Double ended curved tube with ridged edges.



Paccheri no.125
12 x 500g
PAC2

Dense, smooth, thick tubes



Gnocchi di Patate
Avesani
6 x 400g
GNOCHIF1

Homemade style premium Gnocchi potato dumplings



Gnocchi di Patate
Divella
12 x 500g
GNOCHID

Fresh Potato Gnocchi dumplings



Gnocchi di Patate
De Cecco
12 x 500g
GNOCHI3

Fresh Potato Gnocchi dumplings



Rigatoni
12 x 1kg
PENMO

Medium length, wide tubes with long ridges



Mezza Maniche Rigate no. 136
12 x 1kg
MEZZE

Short length, wide tubes with long ridges



Fettucine all'Uovo no.303
8 x 500g
FETDCI

Medium width, long, egg pasta nests



Lasagne all'Uovo no.112
12 x 500g
LASDE

Thin sheets with 6 eggs per kilo of flour



Fregola Sarda
500g
FREG

Small, dense balls made from semolina flour. Similar to couscous and native to Sardinia.



Arborio Rice
Riso Toro
12 x 1kg
ARBO

Arborio has big and long grains. It is the high starch content that makes this rice the most suitable for creamy risottos.



Carnaroli Rice
Riso Toro
12 x 1kg
RIC

Carnaroli grains are big, rounded and transparent. Ideal for preparing delicious dishes and regional specialities. It's capacity to blend and enhance the most diverse tastes and foods ensure making perfect arancini, timbales and salads



Pappardelle all'Uovo no.301
8 x 500g
PAPADC

Thick width, long, egg pasta nests



Tagliatelle all'Uovo no.304
8 x 500g
TAGLDG

Medium width, long, egg pasta nests



Tagliatelle de Semola no.125
8 x 500g
TAGLN

Medium width, long, pasta nests, made with semola. No egg.



Parboiled Rice
Riso Toro
5kg
RICEP5

Parboiled to alter starch structure, maintains separate grains, preventing overcooking and absorbing less fat, making it versatile for various dishes.



Arborio Rice
Riso Scotti
10 x 1kg
ARBO2

Arborio has big and long grains. It is the high starch content that makes this rice the most suitable for creamy risottos.



Polenta Istantanea
Divella
500g
POLEN

Pre-cooked cornmeal to quickly prepare a delicious polenta



CELEBRATING IMPERFECTION

Made to replicate the unevenness of handmade dough, each filled pasta piece is different. These shape irregularities have distinctive and refined qualities, giving each personality and character.

OUTSTANDING FILLINGS

More generous than in other filled pasta on the market and made with ingredients selected from the finest Italian DOP products, creating innovative and sophisticated pairings.

NOTHING IS PERFECT



UNIQUE IN EVERY WAY

A masterpiece of fresh pasta - created for chefs who strive for quality. Eight barn eggs per kilo of semolina are used in the dough giving a rich texture and flavour.

INNOVATION THROUGH TRADITION

Designed for catering, each type comes in 2-kilogram packs, each containing trays with individual pasta pieces, which prevents them from being damaged.



Divine Creazioni

Frozen

Cooking time in minutes (min)
 Pieces per box
 Individual Weight
 Size increase after cooking (%)
 Portions per 1kg
 Pieces per portion (approx 120g)



Agnoli with Truffle & Stracchino
(Tartufo e Stracchino all' Antica)
2kg
FPO30

5-6 mins
 160
 10g-14g
 +20%
 8
 10

Summer truffles, with their earthy, umami flavours, pair wonderfully with the lightly piquant Stracchino all'Antica, a cheese produced in the valleys of in Northern Italy, within this serrated egg pasta.



Bauletti with Lobster
(Ripieni All' Astice)
2kg
FPO22

5 mins
 96
 18g-23g
 +20%
 10
 5

Canadian Lobster is 33% of the filling within this exquisite serrated egg pasta. The delicate flavour pairs wonderfully with rosemary, broth and mint, keeping its signature texture throughout.



Bauletti with Wild Broccoli & Caciocavallo DOP
(Friarelli e Caciocavallo Silano DOP)
2kg
FPO21

5 mins
 96
 18g-23g
 +20%
 8
 6

Friarelli and Caciocavallo Silano come together here along with ricotta in a perfectly round circle of egg pasta. It is sweet and mildly spicy and expresses all the intensity and veracity of Napoli.



Panciotti with Asparagus Tips & Mascarpone
(Punte Di Asparagie Mascarpone)
2kg
FPO20

6 mins
 63
 30g-34g
 +15%
 7/8
 4

Two sizes of the finest Asparagus tips are used which gives maximum flavour and fantastic texture throughout. Mixed in with fresh mascarpone for a sweet and earthy combination and wrapped in a perfectly round circle of egg pasta.



Panciotti with Scallop & Prawns
(Cappesante e Gamberi)
2kg
PANZP

6 mins
 63
 30g-34g
 +15%
 7/8
 4

A perfectly round circle of egg pasta filled with Pacific Ocean scallops and North Atlantic prawns. Using both the muscle and the coral of the scallop gives sweetness and luxury throughout.



Panciotti with Aubergine & Scamorza Cheese
2kg
FP181

6 mins
 63
 30g-34g
 +20%
 7/8
 4

Smokey aubergine and full-bodied Scamorza combine to show the best of southern Italy inside a perfect circle of egg pasta, with Grana Padana and Pecorino Romano to bring it together.



Scrigni with Porcini Mushrooms
(Funghi Porcini)
2kg
FPO35

2 mins
 112
 16g-20g
 +20%
 8
 7

Porcini mushroom's deep, earthy tones dominate the flavours of this serrated egg pasta and delicate leeks give balance. Rounded flavours come from each ingredient being braised before combining.



Laboratorio Tortellini



ALTA TRADIZIONE

A LEGACY OF TRADITION

Produced in Emilia Romagna, the food heartland of Italy

Deep freezing maintains texture, flavour and aroma to keep that 'just made' feeling

Raw materials and whole ingredients all processed in the same factory

Durum wheat semolina in the dough gives elasticity and firmness

5 eggs per kilogram of flour gives richness of flavour and a deep yellow colour

Zero preservatives along with simple labels gives transparency in the process



Cooking time in minutes (min)
 Pieces per box
 Individual Weight
 Size increase after cooking (%)
 Portions per 1kg
 Pieces per portion (approx 150g)



Cannelloni, Meat
(Carne)
3kg
FPS12

50 60g
 Diameter 3.8cm Length 12cm

Prime beef and pork ragu mixed with mortadella and Parmigiano Reggiano and ricotta is stuffed into egg pasta to make a classic Italian dish.



Cannelloni, Ricotta & Spinach
(Ricotta e Spinaci)
3kg
FP018

50 60g
 Diameter 3.8cm Length 12cm

Simply made, blanched spinach is mixed with Grana Padano and ricotta is stuffed into egg pasta to make a classic vegetarian Italian dish.



Buffalo Mozzarella, Tomato & Basil 'Cuori Rossi'
(Mozzarella di Bufala, Pomodoro e Basilico)
3kg
FP176

6 mins 93 30g-34g
 +15% 15 6

Meaning 'Red Hearts', these dainty parcels are filled with creamy buffalo mozzarella, sweet tomato and herbaceous basil. As delicious to eat as they are to look at!



Fiochi Cheese & Pear
(Formaggio e Pere)
3kg
FP165

4-5 mins 267 11.2g
 +35% 6/7 13

Traditional flavours of sweet, tart pear and creamy, rich Robiola, Grana Padano, Taleggio and Ricotta combine in elegant pouches tied up with a fiocco, or bow.



Garganelli Romagnoli
3kg
FP162

4-5 mins 1.5g
 +50% 10

The ultimate form of Penne, this classically Roman pasta is screw-cut and resembles small ridged tubes with diagonal seams. Perfect to hold sauce, in baked dishes or in salads.



Cavatelli
3kg
FP170

4-5 mins 1.8g
 +50% 10

Traditional to Apulia, this regional pasta is made using a special dragging (trascinate) and pressing technique and resembles an elongated semi-closed shell.



Grantortellone Ricotta & Spinach
(Ricotta e Spinaci)
3kg
FP168

4-5 mins 196 15.3g
 +25% 7 4

Large stuffed pasta filled with fresh ricotta and vibrant spinach, alongside Grana Padano. A very generous filling to pasta ratio.



Giganti Ricotta & Asparagus
(Ricotta e Asparagi)
3kg
FP163

6-7 mins 115 26g
 +40% 8 4

Extra large parcels stuffed with an elegant blend of creamy ricotta and delicate asparagus. The combination of these two soft and dainty flavours



Tortellini Mignon
(Braised Pork)
3kg TORTEI

2-3 mins 1.7g
 +35% 8

Braised pork and mortadella are braised with wine, rosemary, herbs and spices before being combined with Parmigiano Reggiano and wrapped in a thin shell. Very small.



Tortelli Wild Boar
(Cinghiale)
3kg
FP166

4-5 mins 200 15g
 +25% 8 5

Wild boar ragu with red wine, sage, juniper berries and bay leaves is combined with Parmigiano Reggiano and packed into a pasta shell.




Panzaerotti Porcini Mushrooms
(Funghi Porcini)
3kg
FP032

5-6 mins
-15%
62
6/7
22g
7

A variety of mushrooms, dominated by the flavour of Porcini, make up the filling for this half-moon shaped pasta, combining elegantly with Grana Padano and ricotta to give a satisfying, earthy flavour.



Panzaerotti Ricotta & Spinach
(Ricotta e Spinaci)
3kg
FP034

5-6 mins
+20%
163
7
18.3g
8

Blanched spinach and fresh ricotta combine with Grana Padano inside half-moon shaped pasta. A simple and elegant filling but one that has stood the test of time and continues to be very popular.



Raviolacci Sea Bass & Citrus
(Branzino e Profumo I Agrumi)
3kg
FP164

4-5 mins
+20%
163
6/7
18.3g
8

Delicate Sea Bass combines with zesty citrus juice and peel to create a refreshing and elevated filling inside a smooth sealed pasta that will appeal to seafood lovers and traditionalists alike.



⌚ Cooking time in minutes (min) 📦 Pieces per box ⚖ Individual Weight 👤 Portions per 1kg 🍝 Pieces per portion

Agnolotti with Lobster
(all'Aragosta)
1kg
AGNO

52
13
19.2g
4


Premium Lobster mixed with fresh ricotta to make a delightful, luxurious round shaped pasta.



Tortellini with Pot Roasted Meat
(Brazato di Manzo)
1kg
TORRI

250
12
4g
20

Braised beef ragu made in the traditional Italian way, encapsulated into small, round pasta.



Tortelli Potato
(Patata)
3kg
FP172

4-5 mins
+25%
171
7
17.5g
8

Soft, seasoned potato puree is combined with ricotta and Grana Padano, as well as selected spices, to fill this serrated edged pasta. A combination of simple flavours and textures.



Tortelli Violina Squash
(Zucca Violina)
3kg
TORI

4-5 mins
+25%
171
7
17.5g
8

Violina Squash, also known as Butternut, has a sweet, nutty flavour and a distinctive orange flesh. It is mixed with Parmigiano Reggiano and a hint of nutmeg to give a rounded flavour and great texture.



Tortelli Buffalo Mozzarella, Tomato & Basil
(Mozzarella di Bufala, Pomodoro e Basilico)
3kg
FP169

4-5 mins
+25%
171
7
17.5g
8

The classic combination of creamy Buffalo Mozzarella, sweet Tomato and herbaceous Basil are brought together inside a thin shell to make an ideal representation of Italian tastes.



Frozen Pappardelle
1.5kg
FPI

3 mins
+60%
25g
10

Broad, flat pasta ribbons traditional to Tuscany, famed for its wide surface area and ability to stand up to robust sauces.



Prontosfoglia Gialla
(Yellow Lasagna Sheets)
5 packs x 2kg
PRONT

Size per sheet
48 x 26.5 0.11 cm 12 Sheets per pack

Prontosfoglia are deep-frozen, pre-cooked egg pasta sheets, versatile and practical for lasagne and other al forno dishes.



Frozen Tagliatelle
1.5kg
FPI

3 mins
+70%
25g
10

Thin, flat pasta ribbons most associated with Emilia-Romagna, with a great texture famed for being able to cling onto sauces.



ZINI
MILANO 1956
PASSIONE E PASTA

Deep freezing using selected Italian fresh products allows control of supply chains - eliminating preservatives, colorants and additives

Designed for maximum flexibility and versatility - cook in a wok, pan, microwave or steam oven. Prepare in sauce or assemble after cooking

Products are prepared very quickly (45 to 90 seconds in boiling water) to retain fresh texture and flavour

Food waste is completely eliminated and costs are cut for labour, energy and prep



ITAGEL®

Artisan Frozen Pasta

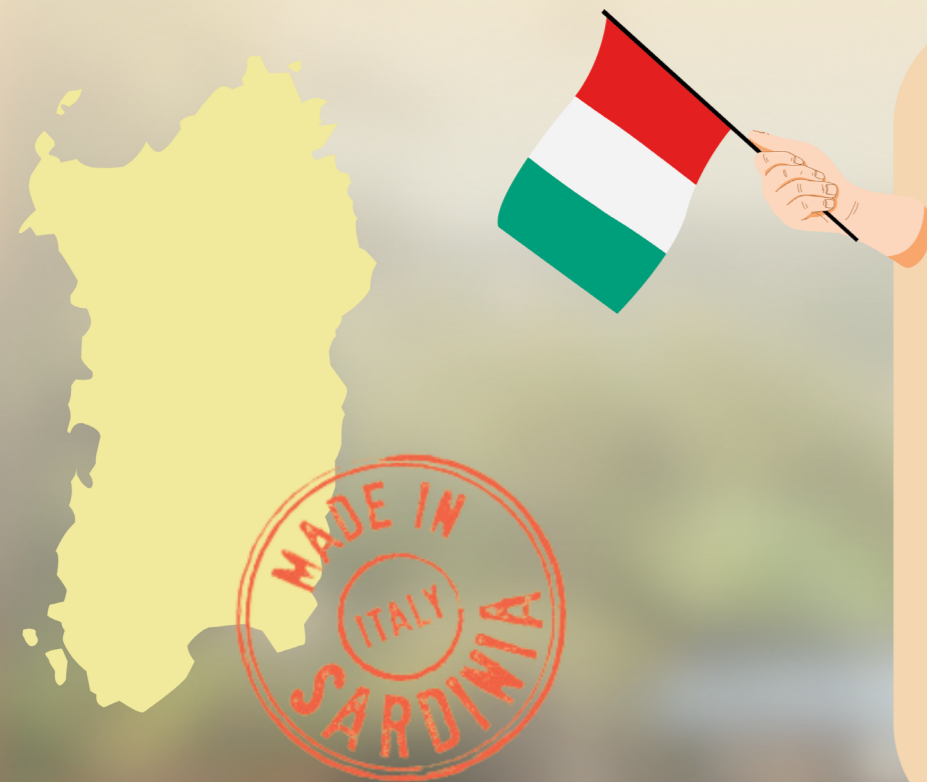


FOR OVER 25 YEARS *Artisanal*
SARDINIAN PASSION

Known for producing high-quality food products in both domestic and European markets, with a strong commitment to maintaining superior quality.

Reliability, competitiveness, great artisan quality, in the over 230 references offered to an increasingly demanding clientele make it a company of absolute prestige.

Deep freezing techniques and quality sourced ingredients means an excellent end product

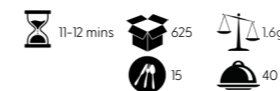


Itagel

Frozen



Lorighittas
3kg
FPS22



Woven ring shapes designed to elegantly retain sauce. Traditionally, four to five hours of manual work are required to produce one kg of this pasta shape!



Macarrones de Busa
3kg
FPS25



Long tubes, shaped using a Busa (where the name comes from), an iron rod around which the dough is rolled. Traditionally these would have been knitting needles used to knit local wool and cotton.



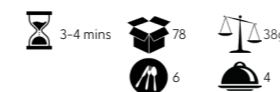
Macarrones de Punzu
3kg
FPS6



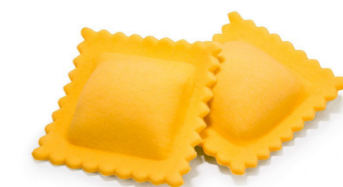
Many names are given to this iconic shape, including Sardinian Gnocchetti or Malloreddus (Little Bull). The rough texture traditionally came from being pressed against a wooden sieve but now comes from a wooden board.



Kulurgiones Ogliastrini
(Potato, Pecorino, Garlic & Mint)
3kg
FPS2



Handmade ravioli filled with potato, pecorino, garlic and mint with a unique woven seal called a spighitta. Recognised as an IGP product since 2015.



Ravioli Sheep Ricotta & Spinach
(Ricotta Sarda e Spinaci)
3kg
FPS8



The most traditional of the stuffed pasta shapes with Ricotta and Spinach being a favourite the world over. This variation has deliciously thick pasta to give a wonderful bite and just a hint of nutmeg to round off the creamy and grassy notes.



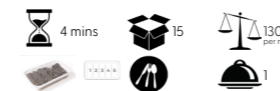
Seadas di Formaggio
(Sweet Ricotta & Lemon Zest)
15 x 4 portions
FPS1



Sweet pasta filled with ricotta and lemon zest, made to be fried.



Tagliolini with Squid Ink
(Nero di Seppia)
1.95kg
FPS5A



Squid Ink gives these long strands of pasta a deep, rich dark colour and a slight tang of the sea. A striking addition to any menu. Fantastic served with fresh shellfish in a white wine sauce.



Perle del Pescatore
(Seafood)
3kg
FPS16



A name that translates to Fisherman's Pearls and a pasta shell imbued with squid ink. Prawns, mussels and brotola are encapsulated in this circular pasta with ricotta and marscapone.





Fresca & Buona

La pasta fresca di Pasta Reggia

A vast choice of products, ready to satisfy the tastes of all fresh pasta lovers, respecting the traditional art of pasta and the typical specialties of the Italian regions.

Fresca & Buona

Fresh



Fusilli Napoletani
12 x 500g
FUSI12

Typical of southern Italy this pasta is Bronze-dye extruded and coiled around a spindle giving a rough texture and signature density.



Strascinati
10 x 500g
STRAWJ

Pulled pasta shapes popular in southern Italy and similar to cavatelli or orecchiette. Named after the process of dragging them over a grooved board to create a rough side.



Scialietelli
10 x 500g
SCI

Rustic thick pasta strands with a rectangular cross section that originated on the Amalfi coast as a chef's specialty. A rough texture and a porous nature.



Paccheri
10 x 500g
PAC1

Dense thick tubes with a medium length. Bronze extruded to create a rough surface area.



Calamarata
10 x 500g
CALA

Dense thick tubes with a short length. Bronze extruded to create a rough surface area.



Orecchiette
10 x 500g
OREC

A speciality of Puglia, these bronze cut small pasta "ears" are traditionally served with Sausages, Cime di Rapa and Pecorino Cheese.



Trofie
10 x 500g
TROFE

A speciality of Liguria, these short, twisted pasta shapes are traditionally served with Pesto.



Pappardelle Egg
10 x 500g
PA

Broad, flat pasta ribbons traditional to Tuscany, famed for its wide surface area and ability to stand up to rich sauces. Made with egg.



Tagliatelle Egg
10 x 500g
TAGLFR

Thin, flat pasta ribbons most associated with Emilia-Romagna, with a great texture for sauces. Made with egg.



Girasoli
Crab Meat & Shellfish
 (Polpa di Granchio)
 1kg
 RAVCR



Gran Tortelli
Porcini Mushrooms
 (Funghi Porcini)
 1kg
 RAVPO



Gran Tortelli
Ricotta and Spinach
 (Ricotta e Spinaci)
 1kg
 RAVRI

A unique shape of sunflower pasta with a thick consistency, filled with a delicious blend of tender and sweet crab meat and shellfish and complimented with ricotta and Grana Padana.

A variety of mushrooms, dominated by the flavour of Porcini, make up the filling for this square pasta, combining elegantly with mascarpone, Grana Padano and ricotta to give a satisfying, earthy flavour.

Ravioli is iconic throughout the world for having delicious fillings, with Ricotta and Spinach being a favourite the world over. This variation has deliciously thick pasta to give a wonderful bite and just a hint of nutmeg to round off the creamy and grassy notes.

Passion

The control of raw materials, the computerized production cycle, the innovative packaging methods allow industrial production with the passion and care of artisanal production.

Tradition

From a simple artisanal fresh pasta laboratory founded in Verona 1951, the company has grown rapidly thanks to strategies aimed at achieving increasingly ambitious goals.

Fantasy

If you love cooking, give yourself the time and pleasure of preparing, offering and enjoying some original dishes made with the products of Pastificio Avesani.



FLOUR, DOUGH & PIZZA BASES



SCAN HERE FOR ONLINE CATALOGUE

MOLINO VIGEVANO
 DIVELLA
 CAPUTO
 SEMOLA
 YEAST
 DOUGH



Molino Vigevano



Verace Oro "0"
25kg
FLOURVG2

Ideal for daytime leavening from 4 to 6 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



Costiera Oro "0"
25kg
FLOURVG1

Ideal for medium leavening from 8 to 12 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



Tramonti Oro "0"
25kg
FLOURVG5

Ideal for medium leavening from 12 to 24 hours at room temperature. "0" soft wheat flour is obtained by selecting the best grains and vital stone ground wheat germ enhances the aroma of the pizza.



Vera Napoli "0"
(with added Semola)
25kg
FLOURVG9

Perfect for take away pizzas. A balanced blend of selected soft wheat flour and re-milled semolina. The specific protein-structure of the dough produces a crunchy, fragrant pizza base with a typical golden colour, avoiding the chewy effect of the pizza when it cools.



Ora Fibra Uno "1"
25kg
FLOURVG16

Ideal for daytime leavening from 8 to 24 hours at room temperature; or up to 48 hours in a refrigerator. Some of the fibre-rich parts are retained during the grinding process, and vital stoneground wheat germ is added during this process also.



Ora Fibra Due "2"
(Wholemeal)
10kg
FLOURVG22

Ideal for daytime leavening from 9 to 10 hours at room temperature; and up to 48 hours at 6°. A unique blend of wholemeal flour with bran and wheat germ for a speckled, light brown pizza base.



Moreschina "1"
(Multicereal)
10kg
FLOURVG23

Ideal for daytime leavening from 8 to 10 hours at room temperature and up to 72 hours at 6°. Contains a mixture of 8 different cereals, including whole seeds and wheat germ, for an exceptional and intensely flavoured pizza with a light brown and gold colour.



Vesuvio "0"
10kg
FLOURVG4

Ideal for making Neapolitan pizza in any oven with 10 to 12-hour room temperature leavening or 24 to 48-hour at 6°C. It features cold-pressed and stone-ground wheat germ for a honeycombed, soft, and golden crust.



"000"
10kg
FLOURVG7

Super-finely milled and made from soft wheat from the innermost part of the wheat grain and contains very little bran or germ. Makes an extremely elastic pasta dough, which absorbs water extremely well.



Since 1936, Molino Vigevano has been the premier brand for top-notch flour blends suitable for both sweet and savoury dishes. The standout offering is Oro di Macina flour, crafted using traditional Italian milling methods. It caters to pizza chefs, pastry chefs, and bakers seeking exclusively high-quality ingredients. This approach maintains wheat germ vitality by avoiding toasting, resulting in a golden powder. This is combined with the finest flour, enhancing workability. The resultant dough is more aromatic, delectable, easily digestible, and light, showcasing a distinctive golden hue



Divella



Divella Pizza Flour "00"
25kg
FLOURD

Milled from the finest wheat varieties, this premium flour guarantees a light and airy crust. Elevate your pizza-making game with Divella's superior quality flour



Manitoba
25kg
FLOUM

Manitoba flour is considered one of the finest of all flours. Particularly for use for long rising phase pizza or pastry making.

Caputo



Caputo Classica - Blue
15kg
FLOUBO15

Elastic gluten and soft starch helps the dough to reach great hydration. Light, with the perfect rising, satisfy the best maestri pizzaioli's needs. Ideal for neapolitan classic pizza.



Caputo Classica - Red
15kg
FLOUBC15

Ideal for dough's with long leavening in cold stores. Gluten, with a balance between extensibility, strength and elasticity, helps the pizzaiolo handle the dough, producing excellent results with a high, soft and flavoured cornicione.

Semola & Yeast & Gluten Free

Doughballs & Bread



Semolina Rimacinata
Molino Vigevano
10kg
FLOURVG6

Double milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deepfried foods.



Semolina Media
Molino Vigevano
25kg
FLOURVG21

Milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods.



Pizza & Bread Flour GF
5kg
FLOURV8
GLUTEN FREE



Carefully blended mixtures with the guarantee of a leading brand, manufactured in a certified, latest generation plant dedicated to gluten free products. Produced with naturally gluten-free raw materials and sourdough.



Frozen Dough Balls
210g x 60
FPIZZA2

Ready made authentic pizza dough balls for pizzas 10"-11". Perfect for all types of food business & skill levels. Gives total control of food costs & wastage, reduces labour time and costs and gives total consistency & quality.



Frozen Dough Balls
260g x 50
FPIZZA3

Ready made authentic pizza dough balls for pizzas 12"-13". Perfect for all types of food business & skill levels. Gives total control of food costs & wastage, reduces labour time and costs and gives total consistency & quality.



Ciabatta Pugliesi
100g x 40
FB02

A classic Italian bun with re-milled durum wheat semolina for an intense taste and mother yeast to facilitate digestion. It is the ideal bread to fill with cold cuts, cheeses and vegetables as a substitute for the classic meal. Made in Italy.



Semolina Grosso
Divella
25kg
FLOUST

Coarse Semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods



Semolina Rimacinata
Divella
10 x 1kg
FLOURVG8

Double milled durum wheat semolina, ideal for a range of uses; bread, pizzas, pasta and to enhance the crunch of deep fried foods



Lievito Madre (Mothers Yeast)
Molino Vigevano
1kg
FLOURVG15

Made with 100% Italian Soft Wheat Risciola and stone ground wheat germ. Ideal choice for professionals who want the benefits and tradition of natural yeast. In powder form and can be added to the flour without the need to dissolve it in water.



Sliced Pan Pugliese
22 x 200g (4 slices per 200g)
FB01

Authentic bread from the tradition of the Apulia region of Italy, sliced bread with re-milled durum wheat semolina.



Bakers Yeast
Craftbake
1kg
FRESY

Fast-acting yeast that helps produce consistently high-quality products. Made using traditional manufacturing methods, comes in a form of an extruded 1kg block.



Instant Yeast
Fermipan
500g
YEAS

Reliable instant dry yeast with high fermentation power. Mix through flour or add directly to dough with no need to re-hydrate.



Cornflour
Brown & Polson
10x 500g
CORNF1

Maize starch. Fine, white powder made from the starchy part of the corn kernel. Naturally gluten free.



Pre Sliced Focaccia Rosemary
30cm x 40cm
(8 slices per 600g)
On Request

Typical focaccia from Genoa, produced using traditional ingredients and methods to give an artisanal finish, flavoured with Rosemary. Pre-sliced for convenience.





Our award winning manufacturer based in Rome has produced artisan pizza bases since 1985.

Although production is on an industrial scale utilizing modern technology, at the heart of the operation is a focus on tradition and artisan know how. The products are hand crafted by trained Pizzaioli, many of whom trained at the world famous Scuola di Pizzaioli academy in Rome.

The dough is made using a mix of high quality flours naturally leavened for a minimum of 24 hours to make it thin, light & crispy before being hand stretched into the individual base shapes. The bases are then par baked directly on stone before being Individually Quick-Frozen locking in all the textures and fragrances.



Quick and easy to prepare
Can be cooked straight from frozen in minutes, or defrosted and cooked to order

Reduced food costs and waste
Can be defrosted and cooked to order, meaning less waste

Long shelf life
Can be stored in the freezer for a long time

No special equipment required
Can be cooked in a conventional oven

No professional chef training required
Easy to cook, even for amateur chefs

Vegan and halal certified
Suitable for a variety of dietary needs

FSSC 2200 food safety certified
Meets the highest food safety standards



Pizza Bases
12" Romana Style
x 50
FPIZZA



Pizza Bases
11" Scrocchia Napoli
x 20
FPIZZA6



Pinsa Bases
Romana Style
230g x 36
FPIZZA1



Gluten Free 12" Pizza Bases
Romana Style
x 15
PIZZ1A



Roman-style pre-rolled artisanal pizza bases. Medium-thick base and a crispy texture.



Scrocchia Napoli pre-rolled artisanal pizza bases. Neapolitan style raised edge base combined with the crispiness of Roman Pizza.



Pinsa Romana is a type of pizza with a unique base made from a blend of flours and rice flour. It is fermented for 72 hours, resulting in a thinner crust that is crunchy on the outside and soft and light on the inside.



These thin, crispy and light gluten free pizza bases are made in Italy, without milk or brewers yeast. Packaged in a convenient metal tray to reduce the chances of contamination in the kitchen and oven.



I Fritti

Fritti are a staple of Italian street food, easy to prepare and serve and always popular as an appetiser, side dish or bar snack.

To prepare immerse the product in hot oil (180°) for 4/5 mins depending on the desired texture.



Arancini Rossi
Ragu
100 x 50g
FPC10

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with a high quality meat sauce, peas, mushroom & saffron.



Arancini Bianchi
Mozzarella and Truffle
100 x 50g
FPC2

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with mozzarella, truffle, mushrooms, peas & breadcrumbs.



Arancini Vegan
Mushrooms and Vegetables
100 x 50g
FPC11

Traditional handmade Sicilian rice balls coated with breadcrumbs. Classic Arancino with mushrooms, vegetables & breadcrumbs.



Suppli Romani 'Nduja
Salame and Mozzarella
100 x 50g
FPC4

Traditional handmade Roman carnaroli rice blended with spicy Calabrian 'Nduja salame, tomato & mozzarella balls coated with breadcrumbs.



Crocchette di Patate
Classico
100 x 50g
FPC5

Potato blended with Mozzarella & coated with breadcrumbs. A Roman Classic found on most Pizza Menus in the City.



Crocchette di Patate
Bomba Calabrese
100 x 50g
FPC9

Potato blended with spicy chili mix & coated with breadcrumbs. A Roman Classic found on most Pizza Menus in the City.



Olive Ascolane
Turkey and Pork
1kg
OLIVO

Olives stuffed with a turkey and pork mince in breadcrumbs



Tris Verdure
Courgette Flowers,
Cauliflower and Artichoke
5kg
FPC3

Trio of mixed Vegetables - Courgette Flowers, Cauliflower & Artichokes - in a light batter.



Fiori di Zucca
Mozzarella and Anchovies
2.5kg
FPC13

Courgette Flowers "alla romana" with Mozzarella and Anchovies in a light batter. Traditional street food, perfect for Antipasti plates and starters. Homemade taste and texture.

I FRITTI



SCAN HERE
FOR ONLINE
CATALOGUE

ARANCINI
SUPPLI
CROCCHETTE
VERDURE



SEAFOOD



SCAN HERE FOR ONLINE CATALOGUE
ANCHOVY TUNA

Seafood



Anchovy Fillets in Sunflower Oil
 Cooks & Co
 365g
 ANCHO

Anchovy fillets in sunflower oil are made with cleaned fillets of salted Peruvian anchovy (*Engraulis ringens*)



Alici Marinate (Marinated Anchovy)
 1kg
 ALICI

Preserved using traditional techniques to preserve the salty, delicate flavour whilst giving a soft texture.



Tuna in Olive Oil
 Callipo
 12 x 160g
 TUNACAL

Yellowfin tuna of first choice, characterized by a tender, compact and light pink flesh, rather lean.



Tuna in Sunflower Oil
 Mister Ton
 1.65kg
 TUNAB1

Large tin of flavoursome yellowfin tuna chunks preserved in sunflower oil.



Tuna in Sunflower Oil
 Mister Ton
 12 x 160g
 TUNAB2

Small tin of flavoursome yellowfin tuna chunks preserved in sunflower oil.



Grated Bottarge di Muggine Le Mareviglie
 100g
 BOTT

A delicacy obtained from the roe of the grey mullet, washed, salted and dried. An easy-to-use version of the traditional whole dried roe of mullet. The result is a fine, sandy texture and a rich, savoury flavour.





TOMATOES



SCAN HERE FOR ONLINE CATALOGUE

PEELED
CHOPPED
PASSATA
PIZZA SAUCE
CONCENTRATE
SUNDRIED

Peeled Plum & Cherry



Divella
6 x 2.5kg
PENI

Premium peeled plum tomatoes in a thick tomato juice.



NonnaRo (REGA)
6 x 2.5kg
PEELED8

Peeled plum tomatoes in a thick tomato juice. Easily identifiable in a fashionable gold tin, with a white laquered interior to maintain freshness and consistency.



La Rosina - Pomodoro
6 x 2.5kg
PEELED9

Premium peeled plum tomatoes in a thick tomato juice. Grown in the warm southern Italian sun, and are characterized by the natural texture and fragrance of the Mediterranean tradition.



La Rosina - Datterino
6 x 2.5kg
CHERRI

Grown at an altitude of 500 meters on the Samnite hills with careful attention to soil and climate. Preserved within 24 hours of hand harvesting to retain fragrance, sweetness, and consistency.



Mutti - Retail
12 x 400g
PEELED5

Made from 100% Italian tomatoes, accurately selected and delicately steamed to preserve the fleshy and firm consistency and the authentic taste of freshly picked tomatoes. Generously fleshy and firm.



Mutti Gastronomia
6 x 2.5kg
PEELED4



La Rosina - Cherry
6 x 2.5kg
CHERR2

La Rosina cherry tomatoes are grown in the warm southern Italian sun. Made unique and characterized by the natural sweet, intense and delicate flavour.



La Rosina - Cherry - Retail
24 x 400g
CHERRIT

La Rosina
è di casa

- GROWN AT AN ALTITUDE OF 500 METERS ON THE SAMNITE HILLS
- CAREFUL ATTENTION TO SOIL AND CLIMATE
- PRESERVED WITHIN 24 HOURS OF HAND HARVESTING
- SIGNATURE AROMA, TASTE & TEXTURE
- GROWN IN THE WARM SOUTHERN ITALIAN SUN
- AUTHENTIC ITALIAN FARMING METHODS

Pizza Sauce, Passata & Chopped

Concentrate



La Rosina - Chopped
6 x 2.5kg
CHOPT

Premium chopped plum tomatoes in a thick tomato juice



Mutti - Classica Pizza Sauce
3 x 5kg
PIZZA

Ready-to-use tomato sauce with Italian pomodorino (cherry tomato), lightly seasoned with salt.



Zia Rosa - Pizza Sauce (Crushed)
3 x 5kg
SPECT

Red and juicy Mediterranean tomatoes already minced to give the flavour of a homemade pizza sauce



Mutti - Tomato Concentrate
6 x 800g
TOMAPT

Using only the highest quality, 100% Italian tomatoes to get a dense texture, bold flavour and intense colour. First introduced in 1899, this is a tomato puree with a legacy for quality and being a favourite with Italian families and restaurants alike.



Fontinella -Tomato Concentrate
800g
TOMAP

Fontanella selects only the best sun-ripened tomatoes, cultivated in the South of Italy and with the unmistakable Mediterranean taste. Fresh-processed, crushed soon after the harvest and sifted in order to obtain a dense and fleshy puree, giving an amazing taste.



La Rosina - Passata di Pomodoro
6 x 3kg
PASSAT

Bright red in colour, with a velvety texture and sweet flavour. Perfect for dishes with reduced cooking times.



La Rosina - Passata di Pomodoro
12 x 680g
PASSAR

Bright red in colour, with a velvety texture and sweet flavour. Perfect for dishes with reduced cooking times.



Mutti - Passata di Pomodoro
3 x 2.5kg
On Request

The passata retains its bright red colour, velvety texture and sweet flavour



Mutti - Passata di Pomodoro
12 x 700g
PASSAT

The passata retains its bright red colour, velvety texture and sweet flavour



Mutti - Polpa Finely Chopped
2 x 5kg
On Request

Contains more juice than the passata. It can therefore be used for recipes requiring long cooking times or high temperatures. A unique product that combines the juice of the tomato with its thinly diced flesh, and is able to retain all the freshness of freshly picked fruit.



Mutti - Polpa Finely Chopped (retail)
12 x 400g
CHOPDI



120 YEARS OF DEDICATION TO PRESERVING THE FRESHNESS, TASTE AND QUALITY OF 100% ITALIAN TOMATOES

With Mutti, you can choose the taste of 100% Italian summer tomatoes without compromising on quality, sustainability and respect.





Semi-dried & Sundried



Ciliegini Gialli Semisecchi
Bella Atmosfera
1kg
BELLA8

100% Italian yellow cherry tomatoes, dried longer in the Apulian sun, maintain their moisture during cooking, highlighting their sweetness and vibrant color. The taste and visual appeal of dishes



Ciliegini Rossi Semisecchi
Bella Atmosfera
1kg
BELLA7

100% Italian red cherry tomatoes have been reimagined to enhance their natural taste. They are dried longer, retaining moisture during cooking.



Pomomorbidi
Bella Atmosfera
1kg
BELLA6

Semi-dried tomatoes made from 100% Pugliese long tomatoes, dried in the sun and processed to retain their fleshy texture and enhance their flavor

Semi-dried & Sundried



Yellow Semi-Dried Cherry Tomatoes
Carbone
1062ml
SUND1

Yellow cherry tomatoes, cut in half, dried in the oven, flavored with a little salt, garlic and basil and preserved in sunflower oil



Red Semi-Dried Cherry Tomatoes
Carbone
1062ml
SUND2

Cherry tomatoes cut in half, lightly dried and aired, seasoned with oil, salt, parsley, chilli, garlic and a little oregano to enhance the fragrance and sweetness of the tomatoes.



Semi-Dried Tomatoes
Carbone
1062ml
SUND3

From rich and juicy local round tomatoes, cut into 5 wedges and lightly and seasoned with oil, parsley, oregano, garlic and chilli.

DAL SEME AL BUCCACCIO

carbone
il buono che si vede

Spicchi Pomodori
pomodori gialli semidried
pomodori secchi



Yellow Datterini Tomatoes
Carbone
1062ml
CHERR3

The yellow datterino has a sweet taste and is characterized by the total absence of acidity.



Pomodoro Cubettato Fresco
Carbone
1062ml
SUND5

The ripest tomatoes from the San Marzano valley are diced and seasoned with oil and basil. Fresh with a consistency typical of freshly picked tomatoes.



Pomodori Secchi / Dry Vaso
Carbone
1062ml
SUND4

From rich and juicy local round tomatoes, cut into 5 wedges and lightly and seasoned with oil, parsley, oregano, garlic and chilli.



Sundried Tomatoes in Oil Antica Valle d'Ofanto
3.1kg
On Request

Sundried tomatoes in oil



Semi-Dried Cherry Tomatoes in Oil Antica Valle d'Ofanto
3.1kg
SUNDCH

Semi-dried tomatoes in oil. Sweet and juicy.



Sundried Tomatoes (Dry)
1kg
SUNDR

Sundried tomatoes are made by slicing ripe tomatoes into large pieces, then sprinkled with sea salt to preserve their nutritional values and kept in the sun for four to ten days.



Pomodoro Yellow Semidried Spicchi
Carbone
1062ml
SUND6

Yellow tomatoes halved, oven-dried, and seasoned with salt, garlic, and basil. These prepared tomatoes are then preserved in sunflower oil.



PULSES & VEGETABLES



SCAN HERE FOR ONLINE CATALOGUE

MUSHROOMS
ARTICHOKES
FRUIT
PEPPERS
PICKLES
CAPERS
OLIVES

Mushrooms



Porcini Whole Frozen
1kg
FP017

Grade A Porcini mushrooms, expertly selected, carefully prepared and frozen within a few hours of picking to preserve their excellent properties before being packed by hand. Ready-cleaned for practical quick use.



Porcini Sliced Frozen
1kg
FP014

Grade A Porcini mushrooms, expertly selected, carefully prepared and frozen within a few hours of picking to preserve their excellent properties before being packed by hand. Ready-cleaned for practical quick use.



Wild and Porcini Sliced Frozen
Bosco Reale
1kg
FP015

A fine assortment of selected mushrooms with delicious porcini (10-20%), cleaned, sliced and ready to cook



Dry Porcini Commercial Quality
500g
PORC4A

Commercial Quality porcini mushrooms are dried in the sun to preserve their intense scent and flavor, and then are hand selected and packaged: only parts of the mushroom ranging from hazel to chestnut-brown in color.



Mixed Forest Mushrooms
500g
MUSHRO

Mixed forest mushrooms are a great addition to sauces and risottos



Sliced Mushrooms in Brine
Fontinella
6 x 2.55kg
SLICMU

Sliced button mushrooms



Porcini Trifolati Dolomiti
Serbosco
800g
MUSHPO2

Sauteed porcini mushrooms with herbs in oil



Funghi Trifolati (5 Varieties) Bonta di Bosco
Serbosco
800g
MUSHSA

5 varieties of sauteed mixed mushrooms in oil.

Artichokes & Vegetables



Artichoke Hearts Quarters in Brine
Italcarciofi
2650ml tin
ARTIO

Artichoke hearts cooked and quartered, left natural in brine.



Artichoke Hearts Grilled in Oil
Italcarciofi
2650ml tin
ARTIG

Grilled whole artichokes in sunflower oil. Sourced from one of Italy's largest cultivators and packers of artichokes



Artichokes with Stem in Oil
AVO
3100ml
ARTIGS

Carefully selected Italian artichokes with the stems left on, cooked, grilled and marinated in oil with herbs



Artichoke Hearts in Brine
Cooks & Co
12 x 400g
ARTICH

Whole artichokes left natural in brine



Friarelli Napoletani
Carbone
1062ml
FRI

A classic Neapolitan vegetable. Only the florets with the most tender leaves are cooked and seasoned with oil, garlic and chilli.



Asparagus Spears
Fontinella
12 x 425g
ASPA

Green asparagus spears in brine



Aubergines Grilled in Oil
Italcarciofi
2kg
AUBERI

Grilled Aubergine marinated in sunflower oil



Zucchine Grilled in Oil
Italcarciofi
2kg
ZUCCI

Grilled Courgette marinated in sunflower oil



Supersweet Sweetcorn
Fontinella
340g
SWEE

Supersweet sweetcorn kernels from Thailand. Sweetcorn is a perfect addition to a range of hot and cold dishes. Each tin weighs 340g with a drained weight of 285g

Pulses & Fruits



Borlotti Beans
La Rosina
12 x 400g
BORLBT

Characterized by the unmistakable dark colour of the red skin and a tender and compact heart. Processed according to completely natural methods and without the addition of preservatives.



Cannellini Beans
La Rosina
12 x 400g
CANNEB

Grown with care and processed with a method not requiring preservatives. Light and tasty, particularly suitable for traditional hot dishes.



Chickpeas
La Rosina
12 x 400g
CHICI

Tender and tasty because they are collected, processed and boiled with a method not requiring preservatives. Intense in flavour, La Rosina chickpeas can be used both hot and cold.



Lentils
12 x 400g
LENTII

Grown without the addition of preservatives, shelled when fresh, boiled and canned immediately after cooking to preserve their intense flavour and nutritional properties.



Whole Green Figs in Syrup
Cooks & Co
6 x 850g
FIGS

Deliciously sweet figs are grown under the Mediterranean sun, full of flavour in thick, sweet syrup.



Pinapples Slices
Fontinella
6 x 820g
PINEA

Ready to eat pineapple slices. Packed from fresh these pineapple slices contain no artificial preservatives, colours or flavours and count towards 1 of your 5 a day.



Lupini Salati
5kg nett
LUPI

Salted lupin beans in brine. A versatile and nutritious snack, packed with plant-based protein and fiber. Ready to eat.



Peppers

Bella Atmosfera

Bella Atmosfera trays preserve vegetables without refrigeration. They use a gentle process, reducing stress and acidity, keeping the product fresh. Store outside and refrigerate after opening. No need to drain; no oil mess. The product maintains texture and taste, without vinegar, enhancing its natural sweetness.



Peppadew Peppers
3kg
PENRU

Sweet crisp peppers in sweet and sour brine



Sweet Drop Peppers
793g
PEPPÉS

These Inca Red Drops from the Peruvian Amazon have a delicious sweet and sour flavour with an added kick



Green Peppercorns in Brine
AVO
850g
GREPC

Green Peppercorns in their natural state, preserved in water and salt (brine). These peppercorns are a favourite with chefs. They are spicy, and are perfect for making a pepper sauce for a fillet steak.



Artichoke with Stems 'Roman Style'
Bella Atmosfera
1.5kg
BELLA3

Whole artichokes with stem, top quality. 100% Apulian. Processed within hours of harvesting. Recipe according to tradition.



Artichoke Slices 'Villanella'
Bella Atmosfera
1kg
BELLA1

Cut into slices obtained from the best Apulian artichokes. Made entirely from fresh, just picked produce.



Artichoke With Stems Grilled
Bella Atmosfera
1.5kg
BELLA2

Top quality split artichokes with stem. 100% Apulian. Processed within hours of harvesting and grilled by hand.



Jalapenos Sliced
3kg
JAL

These sliced jalapeño peppers in brine are perfect for adding spice to your favourite dishes.



Red and Yellow Peppers Grilled in Oil
Italcarciofi
2kg
PEPPE1

Grilled Red and Yellow peppers marinated in sunflower oil



Grilled Aubergine
Bella Atmosfera
1kg
BELLA10

Sliced and grilled Aubergine. 100% from Apulia and processed by hand. Not bitter in taste, naturally colored, and seasoned with herbs and a touch of chili pepper following a traditional recipe.



Friarelli Alla Napoletana Con Gambo
Bella Atmosfera
1kg
BELLA9

New recipe which includes a light flavoring of the oil with garlic and chilli pepper. Broad leaf, tender stem. 100% Apulian product. Ideal for side dishes and pizzas. Cooking in the oven or the heat of the pan enhances the qualities of the vegetable.



Grilled Radicchio
Bella Atmosfera
1kg
BELLA12

Carefully hand selected leaves are processed and only the tender part at the bottom is kept. 100% Venetian. Hand grilled to preserve the leaves colour.



Grilled Yellow and Red Peppers
Bella Atmosfera
1kg
BELLA13

Processed in fillets and grilled by hand, it is skinless. With a sweet taste and a high and fleshy stave. Brilliant in colour. Strong taste of grilling. 100% Italian product.



Grilled Zucchini
Bella Atmosfera
1kg
BELLA11

Selected courgettes sliced, seasoned and grilled by hand. 100% Italian product. Traditional recipe which provides for a balance of aromatic herbs. Compact slices with excellent crunchiness which is enhanced when cooked at high oven temperatures.

WITH ONLY **5% OIL**

- IT'S NOT -
THE USUAL PACKAGING!

SIMPLY OPEN & USE

Pickles & Capers



Cornichons (Cocktail Gherkins)
1.6kg
GHERKI

Small and crunchy pickled cucumber in vinegar. Delicate in flavour with a good balance of sweetness and acidity.



Gherkins
Khune
2.4kg
GHERK

Large pickled gherkins in vinegar. Strong in flavour with a good acidity and excellent crunch.



Giardinera
Ristoris
4.1kg
GIARD

Prime quality vegetables like carrots, turnips, cucumbers, celery, cauliflowers, onions, peppers and fennel are diced, slightly boiled and preserved in vinegar to keep their natural flavour and aroma.



Boretane Onions in Balsamic Vinegar
2.5kg
CIPOLLE

Sweet Italian Boretane onions preserved in Balsamic vinegar. Deliciously sweet yet balanced with the acidity from the vinegar.



Capotes Capers in White Wine Vinegar
1.6kg
CAPERA

Medium sized capers 'Capotes' in white wine vinegar.



Lilliput Capers in White Wine Vinegar
1.6kg
CAPERL

Extra small capers 'Lilliput' in white wine vinegar, the finest grade available. More delicate in flavour than larger varieties.



Nocellara 'Dolci Sicilia' Extra Large - with stone
9.2kg
5kg nett drained
OLIV15

Nocellara del Belice, extra large, whole Sicilian olives. Naturally vibrant green in colour. Sometimes know as Castelvetrano. These olives have an amazing nutty, buttery taste. With/without stone.



Nocellara 'Dolci Sicilia' - Pitted
9kg
4kg nett drained
OLIV19



Kalamon - with stone
9kg
4kg nett drained
OLIV3

The same variety as Kalamata. Large with a smooth and meaty texture, rich in flavour. With stone.



Pitted Kalamon
9kg
4kg nett drained
OLIV6



Capers in Salt
1kg
CAPERS

Medium sized capers 'Mezzanella' in salt. Unripe caper fruits are hand picked, covered in salt and left to ripen. The salt helps to preserve the natural flavour and texture.



Caperberries Finos
1.65kg
CAPERB2

Large sized capers 'Fior di Cappero' in white wine vinegar.



Silverskin Onions
2.4kg
ONIONS

Crunchy silver onions in a sweet-sour brine. As a side dish, with fondue and raclette or as an alternative to fresh onions.



Extra Large Greek Mammoth - Pitted
5.9kg
4kg nett drained
OLIV16

Large meaty green pitted olives in brine.



Mixed Pitted Olives (Kalamon & Nocellara)
5kg
3kg nett drained
MIXOLIV

Pitted Kalamon and Nocellara olives in brine



Misto Marinated Olives - Pitted
(Greek Mammoth & Kalamon)
5kg
3kg nett drained
OLIV13

Ready to serve mix of extra large green pitted olives and black kalamon in a marinade of herbs and spices.

Olives

Olives



'Gordal' Green Olives
Crespo
4.3kg
2.5kg drained nett
GREOG

Green olives in brine, with stone. Salty, fruity, sour, green olive flavour.
Country of origin: Morocco



Black Pitted Olives
Crespo
4.3kg
2.5kg drained nett
BLKOP

Pitted black Hojiblanca olives from Spain in brine.



Green Pitted Olives
Crespo
4.3kg
2.5kg drained nett
GREOP

Pitted green olives in brine



Sliced Black Olives
Acorsa
3kg
1.6kg drained nett
BLKSL

Pre-sliced and pitted black Hojiblanca olives from Spain in brine.
Each slice is approx 5mm in thickness and 14-16mm in diameter.



Taggiasca Olives
Carbone
1062ml
OLIV4

This intensely aromatic olive variety comes from the region around Imperia and is preserved in Olive Oil.

GELATO & DESSERT



SCAN HERE FOR ONLINE CATALOGUE

CAKES
CANNOLI
TARTUFO
GELATO
SORBET
TOPPINGS
BAKING





Chococake
12 portions
FC010B

Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls



**Cheesecake
Fruitti di Bosco**
Ricotta and Mixed Berries
12 portions
FC114

Ricotta cream cheese on a biscuit base, covered with mixed fruit berries and coulis



Torta Mele
Apple Tart
12 portions
FC008

Shortcrust pastry with a light cream and sliced apples



**Baked American
Cheesecake**
12 portions
FC016

Rich cream cheese on a biscuit base.



Cocotella
Marscapone, Nutella
and Coconut
12 portions
FC115

Marscapone cream cheese with Nutella and coconut, between layers of almond pastry, covered in chocolate and coconut



Torta della Nonna
Lemon Custard Tart
14 portions
FC009

Shortcrust pastry filled with lemon custard cream and sprinkles with pine nuts & icing sugar.



Caprese
Chocolate and Almond
12 portions
FC112

Soft chocolate and almond flour cake.



Giada
Ricotta and Pistachio
3kg
FC004

Sponge cake filled with ricotta cream and pistachio, covered in a pistachio grain.



Freschezza di Amalfi
Lemon and Strawberry
12 portions
FC107

Amalfi coast lemon mousse with a strawberry filling on a crunchy biscuit base.



Torta Siria
White Chocolate Mousse
12 portions
FC010C

White chocolate mousse combined with crunchy dark chocolate flakes on a chocolate sponge base.



Ricotta e Pere
Ricotta and Pear
12 portions
FC010D

Delicate mousse of Sheeps ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.



Tiramisu Savoirdi
Lady Fingers soaked in
Coffee with Marscapone
and Cocoa
12 portions
FC011A

Soft mascarpone cream, on a coffee-dipped biscuit base.



*produced in Palermo
since 2007*



authentic italian sweetness
autentica dolcezza italiana



Cremerocher
Chocolate Cake with Hazelnuts
12 portions
FC112A

Chocolate sponge covered in milk chocolate and hazelnut pieces, filled with chocolate mousse and hazelnut cream.



Pistachio Rocher
Pistachio Cake with Pistachio cream
12 portions
FC108

Pistachio sponge covered in Pistachio and Chocolate and Pistachio pieces, filled with Pistachio mousse



Delizie al Limone
Lemon Sponge cake
6 portions
FC111

Sponge cake and lemon custard covered with a Costa d'Amalfi lemon cream.



Red Berries Mousse
Vanilla cake, Red Berry mousse & Red Berry gel
10 portions
FC110

Biscuit base covered in forest fruit mousse with red fruit heart and a spectacularly decorated outside



Salted Caramel Cheesecake
Cheesecake with Caramel and Peanuts
12 portions
FC017

Biscuit base with ricotta and cream cheese covered with caramel and salted peanuts.



Rhum Baba
Rum Sponge, unfilled
12 portions
FC106

Sponge soaked in Rum, ready for filling with a flavour of your choice.



Chocolate Souffle / Fondant
Sponge Cake with Melting Center
12 portions
FC113A

A delicate light sponge cake filled with a heart of soft pistachio cream



Chocolate Souffle / Fondant
Sponge Cake with Melting Center
18 portions
FC113

A delicate light chocolate sponge filled with a heart of soft chocolate cream



Chocolate Profiteroles Macri
24 per tray
FC001

Soft choux pastry filled with a chantilly cream, covered with chocolate cream.



White Chocolate Profiteroles Macri
24 per tray
FC001A

Soft choux pastry filled with a chantilly cream, covered with chocolate cream.



Limoncello Flute Oromio
6 portions
FC103

Lemon gelato with a limoncello sauce swirled through. Served in a flute glass.



Pistachio Tartufo Gelateria Callipo
12 portions
FCC14

An intensely flavoured pistachio creamy heart, covered by white chocolate and pistachio gelato, made only with Italian fresh milk and pistachio free from food colourings and preservatives.



Chocolate & Hazelnut Tartufo Gelateria Callipo
12 portions
FCC11

Characterized by a dark chocolate liquid heart covered by hazelnut and chocolate gelato, made with Italian fresh milk, roasted hazelnuts and the finest cocoa beans from Western Africa.



Coffee & Cream Tartufo Gelateria Callipo
12 portions
FCC13

The rich and strong flavour of coffee gelato encounters the delicate flavour of cream of this Tartufo, which is covered by an almond brittle and is characterized by its coffee liquid heart.



Limoncello Tartufo Gelateria Callipo
12 portions
FCC12

A fresh and natural lemon gelato and cream gelato made exclusively with high quality Italian fresh milk encounter a limoncello liquid heart. This Tartufo is covered by a crunchy meringue brittle.



Semifreddo Torroncino Gelateria Callipo
12 portions
FC101

A single portion of delicate nougat parfait, decorated on top with crushed nuts.



Individual Tiramisu Savoirdi
Lady Fingers soaked in Coffee with Mascarpone and Cocoa
10 portions
FC105

Soft mascarpone cream, on a coffee-dipped biscuit base, individual portions.

Gelato & Sorbet



Cannoli & Dessert Sundries



Vanilla Oromio
4.7ltr
FCI29



Chocolate Oromio
4.7ltr
FCI30



Strawberry Oromio
4.7ltr
FCI28



Hazelnut Oromio
4.7ltr
FCI26



Pistachio Oromio
4.7ltr
FCI31



Stracciatella Oromio
4.7ltr
FCI32



Amarena Oromio
4.7ltr
FCI37



Caffe Oromio
4.7ltr
FCI35



Tiramisu Gelateria Callipo
4.7ltr
FCC9



Walnut & Fig Gelateria Callipo
4.7ltr
FCC7



Lemon Sorbet Oromio
4.7ltr
FCI22



Raspberry Sorbet Oromio
4.7ltr
FCC4



Mango Sorbet Oromio
4.7ltr
FCI23



Orange Sorbet Gelateria Callipo
4.7ltr
FCC5



Cannoli Shells Mignon
1.7 x 6cm
2.5kg (approx 290)
CANNOLI1

Large Cannoli shells for filling



Cannoli Shells Grandi
2.9 x 12cm
x100
CANNOLI2

Small Cannoli shells for filling



Ricotta Crema Zucheretta
Ricocrem
1kg
RICITT2

Sweetened sheep's ricotta



Cannolo Siciliano
10 portions
FC007A

Wafer filled with sweet ricotta cream cheese, chocolate and candied fruit



Seada di Formaggio
15 x 4 portions
FPS1

Sweet pasta filled with ricotta and lemon zest, made to be fried.



Panna Cotta Dessert Mix
Macphie
12 x 1ltr
DESSERT1

Create restaurant-quality rich panna cotta in just minutes, yielding seven individual desserts per liter. This delightful dessert sets in a mere 1-2 hours and is suitable for vegetarians.



Crème Brulee Dessert Mix
Macphie
12 x 1ltr
DESSERT3

Makes crème brûlée in minutes with ease. Tastes just like home-made. Makes 10 individual desserts per litre. Sets in 1-2 hours. Suitable for vegetarians.



Cigaretta Wafers
Bussy
350pcs
WAFER1

Cocoa-striped rolled wafer straw



Profiteroles / Bigne
Pidy
250pcs
PROF

Medium (4.3cm) profiteroles made from choux pastry with butter. Light and airy with a slightly crispy texture. Ready-to-use – just fill and plate.



Amerena Fabbri Cherries in Syrup
1.7kg
CHERR6

Succulent wild black cherries, grown in Italy's Bologna and Modena region, in a sweet, rich cherry juice.

Toppings



Toschi Topping are creamy toppings that come in an amazing range of flavours: ideal for all catering professionals who like to use a touch of imagination to enrich and decorate ice-cream, cakes, yogurt, milkshakes, dessert and fresh fruit cocktails. The bottles are fitted with a handy non-drip top/measuring cap, to avoid mess.

	Chocolate Toschi 1kg CHOGT		Amarena (Black Cherry) Toschi 1kg BLKCH		Caramel Toschi 1kg CARAM		Fruitti di Bosco (Mixed Berries) Toschi 1kg MIXBE
	White Chocolate Toschi 1kg CHOGW		Strawberry Toschi 1kg STRA		Dark Belgian Chocolate Callebaut 1kg CHOGT1		Caramel Callebaut 1kg CARAM1



Baking

	33.6% Milk Chocolate Callets Callebaut 2.5kg CHOBC3		28% White Chocolate Callets Callebaut 2.5kg CHOBC2		70% Extra Dark Chocolate Callets Callebaut 2.5kg CHOBC		54% Dark Chocolate Callets Callebaut 2.5kg CHOBC1
<p>33.6% cocoa solids Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.</p>		<p>28% cocoa solids Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.</p>		<p>70% cocoa solids Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.</p>		<p>54% cocoa solids Made with the finest cocoa beans and comes in a resealable bag, to preserve quality and taste.</p>	
	Cocoa Powder Cacao Barry 1kg COCOP		Vanilla Essence IBC Simply 1ltr VANILE		Gelatine Bronze 1kg GELBR		Vanilla Pods x 10 VANILP
<p>Sustainably sourced 100% cacao powder. Rich, round chocolate taste with caramel, whole milk and almonds. An excellent choice for flavoring, coloring, and texturing.</p>		<p>Add a splash of sweetness to your baked goods with Simply Vanilla Essence. Uses a natural flavouring so it's a great alternative in baking to add a dash of a vanilla flavour.</p>		<p>Bronze leaf gelatine is a versatile ingredient made from Pork collagen that can be used in a wide range of Italian desserts and savoury dishes.</p>		<p>Grade A black vanilla bean pods used for baking and desserts.</p>	
	Demerara Sugar Tate & Lyle 3kg DEMES		Granulated Sugar Tate & Lyle 15 x 1kg GRANU		Icing Sugar Tate & Lyle 3kg ICING		
<p>A fruity sweet-spiced sugar with large glassy amber crystals providing bakers and food manufacturers with a distinctive textural crunch.</p>		<p>A high purity white crystalline free-flowing cane sugar and is the perfect multi-purpose sugar for baking, confectionery and food production.</p>		<p>Icing cane sugar, perfect for making glaze or buttercream icing.</p>			
	Savoiardi Marini 15 x 400g SAVOI		Digestive Biscuits McVities 12 x 400g DIGES		Fig Jam Zuegg 12 x 330g JAM2		
<p>Ladyfingers are light and sweet sponge cakes roughly shaped like a large finger. They are a principal ingredient in many dessert recipes, such as trifles, charlottes, and tiramisu.</p>		<p>Golden-baked to a secret recipe since 1892, McVitie's original Digestives are loved for their classic crunch, distinctive, salty-sweet wheat flavour and true Britishness.</p>		<p>Zuegg Fig Jam has a velvety texture and a naturally sweet flavour. 60 grams of fruit per 100 grams.</p>			



Oils



Extra Virgin Olive Oil
Genesio Mancini
5ltr
EVO05

Genesio Mancini Extra Virgin Olive Oil is produced in the town of Itri, Italy, which lies on the coast between Rome and Naples. The company has been producing high-quality olive oil since 1970.



Extra Virgin Olive Oil
Olearia Del Garda
5ltr
EVO06

From the selection of the best oils originating in the most important production areas in Europe comes this Extra Virgin Olive Oil, obtained directly from olives selected at just the right point of ripeness and pressed using exclusively mechanical processes.



100% Italian Extra Virgin Olive Oil
Cadelmonte
1ltr
EVO05

High-quality Italian extra virgin olive oil made exclusively from Italian olives grown and pressed in Italy. It has a low acidity level of less than 0.7%, giving it a fruity flavor and a vibrant yellow-green colour.



Terra di Bari, 100% Italian Extra Virgin Olive Oil
Villa Vinci
250ml
EVO04

The extra virgin olive oil Terra di Bari (Villa Vinci) from the cultivation area around the Castel del Monte, is the top quality of all Italian olive oils! It has a very low acidity (max 0.3%), has a fruity, slightly spicy taste, a spicy smell and a green-golden colour.



Terra di Bari, 100% Italian Extra Virgin Olive Oil
Villa Vinci
500ml
EVO04



Truffle Oil
Villa Vinci
250ml
TRUF2

Extra Virgin Olive Oil from Villa Vinci with natural flavour of truffle.



Olio di Sansa
Cadelmonte
5ltr
OLIOS

A mixture of refined pomace oil (90%) extracted from the olive stone after pressing, mixed with virgin olive oil (10%)



Vegetable Oil
KTC
20ltr
VEGOI

KTC vegetable cooking oil is high in polyunsaturates, low in cholesterol, low in saturates. It is an longer life frying oil. Naturally low in cholesterol. Refined vegetable oil starts from the seeds of various plant sources. For all frying, baking & salads.



COOKING WINE, OIL & VINEGAR



SCAN HERE
FOR ONLINE
CATALOGUE

OIL
COOKING WINE
VINEGAR

Vinegar



White Wine Vinegar
1ltr
WHIWV

This versatile white wine vinegar is a must-have ingredient for any professional kitchen or catering event. With its crisp and tangy flavour profile and 6% acidity, it's perfect for use in dressings, marinades, and sauces. Made from high-quality white wine and expertly crafted.



White Wine Vinegar
5ltr
WHIWV1



Red Wine Vinegar
1ltr
REDWV1

Made with Tempranillo grapes, our red vinegar has an oaky aroma and a full round flavour with perfect balance of acidity.



Malt Vinegar
5ltr
MALTV

Traditionally brewed & matured malt vinegar. 5% acetic acid.

From field to bottle


QUALITY GRAPE MUST

The grape juice is the key ingredient. The must is cooked for hours until it acquires its characteristic creamy texture and intense aroma. We use only the best cooked must. No concentrates are used.


THE GRAPES

To produce balsamic vinegar, only seven types of grapes are used, which are harvested at peak ripeness. Ortalli products are made with a meticulous selection of high-quality ingredients.


MADE WITHOUT HASTE

Aging and acetification (the process of making vinegar) takes place in quality wooden barrels. A process of more than two months.


I.G.P. CERTIFIED QUALITY

Each batch is stored after maturation and controlled and certified by Consorzio Tutela Aceto Balsamico di Modena.


VERAMENTE ORIGINALE

Made according to the ancient tradition of Modena. A delicate process supervised by our master maker. Each of our balsamic vinegars is unique and has its own specific profile.


FROM ITALY TO YOUR TABLE

Each bottle is carefully packaged at our facility in Modena, Italy. Modena and Reggio Emilia are the only places in the world where the true balsamic vinegars of Modena are allowed to be produced.



Ortalli
1899 · MODENA
Product of Italy

Ortalli Balsamic



'Fino' Balsamic di Modena
1 Leaf
500ml
BALSA

Excellent versatility for this light bodied vinegar. Typically incisive and persistent, mildly flavoured and fruity.
Use: salads, fresh or stewed vegetables, marinating



'Pronunciato' Balsamic di Modena
3 Leaves
500ml
BALSA1

Medium bodied, pleasantly pungent and sweet. Balanced and distinctive in taste with typical notes of grape must.
Use: daily use, salads, fresh or stewed vegetables, creating sauces for cooking and raw use.



'Intenso' Premium - 5 Leaves
250ml
BALSA2

Dense, high bodied and syrupy. Gently pungent, smooth, sweet and complex. Cooked must and wood notes.
Use: fish, meat, risotto, cheeses, eggs, ice-cream



Condimento Bianco 'Agrodolce' Classic
500ml
BALSA3

Medium bodied, tangy and sweet. Fruity and typically pungent.
Use: daily use for salads, fresh or stewed vegetables, marinating.



Condimento Bianco 'Delicato e Denso' Premium
250ml
BALSA4

High density, clear condiment with a sweet, delicate taste. Smooth, fruity and classically pungent.
Use: ideal for cooked and raw fish, risotto, fruit and salads.



Villa Fontanelli Classic - 1 Leaf
5ltr
BALSM

Excellent versatility for this light bodied vinegar. Typically incisive and persistent, mildly flavoured and fruity.
Use: salads, fresh or stewed vegetables, marinating



Balsamic Glaze with Vinegar of Modena
500g
BALSG

Combining best balsamic with carefully selected grape must, giving a dense and delicate taste. Created by great Italian chefs.



Ortalli
1899 · MODENA
Product of Italy

Cooking Wine



Cooking Wine
Cuisinewine
4 x 3ltr

WHITE - CUISB
RED - CUISR

De-alcoholised (5%) cooking wine lightly seasoned with salt



Cooking Wine
Cuisinewine
4 x 3ltr

WHITE - CUISB
RED - CUISR

Premium quality de-alcoholised (5%) cooking wine lightly seasoned with salt



Premium Cooking Wine
Cuisinewine
5ltr

WHITE - CUISBI
RED - CUISRO



Premium Red Cooking Wine
Cuisinewine
5ltr

WHITE - CUISBI
RED - CUISRO



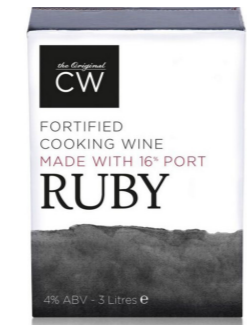
Cooking Brandy 5%
Cuisinewine
3ltr
BRANCI

Lightly seasoned blend of water, partially seasoned de-alcoholised wine and culinary brandy.



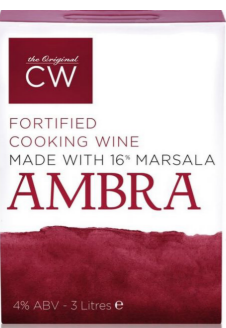
Cooking Brandy 27%
1ltr
BRANC

Brandy style cooking spirit.



Ruby Cooking Port
Cuisinewine
3ltr
CUISRB

Excellent quality fortified Port style cooking wine. Especially created for chefs using a unique production process it has an alcohol level of 5% ABV retaining the original flavours and characteristics.



Ambra Cooking Marsala
Cuisinewine
3ltr
CUISM

Excellent quality fortified Ambra style cooking wine. Especially created for chefs using a unique production process it has an alcohol level of 5% ABV retaining the original flavours and characteristics.



Marsala all'Uovo
Cremovo Perlino
75cl
MARSE

Caramel coloured and sweet, this product boasts an intense nose exuding toasty, spicy and fruity aromas. On the palate, its light acidity and full-bodied texture precede a long finish.



Marsala Fine Secco
Alfieri
75cl
MARSS

Made from dried white grapes. Deliciously sweet and honeyed taste. Attractive raisin and burnt sugar aroma. A traditional versatile dessert wine. Great served on its own or accompanying Italian pastry desserts.

PESTO, CREAM, STOCK & SAUCE



SCAN HERE FOR ONLINE CATALOGUE

- PESTO
- CREAMS
- BOUILLON
- STOCK
- GRAVY
- JUS
- HONEY
- CONDIMENTS

Pesto, Sauce & Cream



Pesto con Basilico Genovese DOP
Nord Salse
6 x 330g
PESTOG



Pesto alla Genovese
Monti
500g
PESTO



Pesto Rosso
Monti
12 x 180g
PESTOR



Fish Bouillon
Ristoris
500g
FISHB



Vegetable Bouillon
Ristoris
1kg
VEGBO



Chicken Bouillon
Ristoris
1kg
CHICB

A recipe with delicate flavor. This pesto is prepared with sunflower seed oil, Genoese PDO basil 34%, a part of extra virgin olive oil, cashew, Grana Padano and Pecorino cheese.

The delicate scent of basil is combined with a strong note of an excellent Italian cheese: Pecorino. It is in this way that all ingredients come together to create a recipe with a thicker texture: ideal for both first courses and spreadable sauces.

Recipe prepared with Italian basil, sunflower seed oil and first quality dried tomatoes. The use of dried tomatoes give a strong red color, making this pesto ideal to dress pasta, gnocchi or to be spread on toasted bread.

Dried Cod, shrimp and crab meats mixed with highly selected vegetables make this granular stock with its unmistakable sea taste perfect in fish dishes, risottos, soups and sauces.

This vegetable stock gives added flavour to a variety of dishes or it can be used to make delicate broths or soups. It is extremely versatile and can be easily used and has a high yield making it a good choice for the catering industry.

The strong, flavourful poultry taste is the perfect soup base for a variety of soups, sauces and stews and adds a wonderful savoury taste to a variety of dishes. The versatile seasoning is easy to use thanks to its powder form.



Green Pesto
Dell'Ami
1kg
PESTOD



Rose Petal Harissa
Dell'Ami
1kg
HARIS



Salsa di Pistachio
Ristoris
520g
PESTOPI



Beef Bouillon
Ristoris
1kg
BEEFB



Demi Glace
Maggi
1.52kg
DEMIG



Original Gravy
Maggi
1.8kg
GRAVO

A simpler, nut free green pesto. The same intense, field-grown Italian basil is blended with sunflower oil, vegetarian Italian hard cheese and garlic.

Harissa is a key ingredient in North African cooking. Made from chilli and a mix of over 40 herbs and spices with the unique addition of rose petals to slightly soften the chilli. Exceptionally fragrant.

Sicilian pistachios are carefully picked and mixed with sunflower oil and seasoned to produce a delicious genuine sauce which has its roots in this land.

This granular stock can be used in any type of recipe and is made of top quality meat extract. It is quick to dissolve and is perfect in broths, soups, risottos and for delicately adding flavour to any dish.

Classic mother sauce that delivers richness, and flavour and is effortlessly easy to prepare. Versatile, easy to use and is perfect for classical cooking or as a rich sauce to be added to pies, stews or casseroles. Yield: 16 liters

Versatile staple that chefs use in their kitchens to accompany a wide range of classic meat dishes. Allows chefs to serve up a gravy that can be used as prepared delivering consistency of flavour, or is easily customisable. Yield: 26 liters



Crema di Noci
Serbosco
520g
CREM3



Crema di Porcini
Serbosco
520g
CREM5



Crema di Asparagi
Serbosco
520g
CREM2



Crema di Pecorino Romano DOP
Serbosco
520g
CREM10



Fish Stock Mix
Essential Cuisine
700g
FISHB1



Vegetable Stock Mix
Essential Cuisine
800g
VEGBO2

Walnut cream, ideal for first courses and as a filling for fresh pasta.

Porcini mushroom cream, ideal for first courses and as a filling for fresh pasta.

Asparagus cream, ideal for first courses and as a filling for fresh pasta.

Pecorino cheese cream, ideal for first courses and as a filling for fresh pasta.

A white fish stock made with quality whole fish with a characteristic flavour of delicious chef made fish stock. Looks like fish stock, tastes as a fish stock should, add it to your cream reductions at the last minute and taste the difference.

Vegetable is one of the most popular stock mixes in our range - a versatile stock that has a beautifully rounded, golden vegetable taste, but retains a savouriness that is vital for creating wonderful soups and dishes.

Jus, Sauces & Honey

Sauces



Premier Veal Jus
Essential Cuisine
1kg
VEAL

Richly flavoured concentrated veal jus. Make sauces with tremendous depth and a great hit of flavour. Used by professional chefs, each gluten free pot of veal jus makes over 6 litres of veal stock for perfect casseroles, risottos, soups, gravies and sauces.



Lobster Glace
Essential Cuisine
600g
LOBSTG

A delicate rich lobster reduction that gives an authentic infusion of flavour. Used to enrich bisque or bouillabaisse or turn a fish cream sauce into a lobster cream sauce.



Red Wine Jus
Essential Cuisine
1kg
SAUCE2

A meaty base for homemade gravy. A blend of aromatic beef stock and Bordeaux-style wine come together to create this glossy jus. Use as a base for reductions and sauces.



Mayonnaise Calve
5ltr
MAYONNC



Mayonnaise Sasco
5ltr
MAYON



Ketchup Devon Stile
5ltr
KETCH



French Mustard Lions
2.27ltr
FRENM



Chicken Jus
Essential Cuisine
1kg
SAUCE1

A blend of light chicken stock and vegetables come together to create this glossy jus. Lets you create the finest gravies, sauces and broths in minutes. Use the concentrated chicken jus as a base for reductions and sauces.



Premier Vegetable Jus
Essential Cuisine
1kg
SAUCE4

A high-quality base for gravies, sauces and broths. A blend of vegetable stock, herbs and spices come together to create this glossy jus. This tub will make up to 8 litres of vegetable jus.



Wild Mushroom Glace
Essential Cuisine
600g
VEAL

A rich, deep umami reduction of wild mushrooms, to add depth and flavour to both vegetable and meat dishes including soup, stew, sauce, pasta, risotto and gravy. Used by professional chefs. Makes an excellent stock at 25g/litre.



Hollandaise Sauce
Macphie
12 x 1ltr
HOLLA

Buttery, zesty and convenient. Versatile and can handle heat without separating. Can be frozen without losing its creamy taste and texture.



Peppercorn Sauce
Essential Cuisine
800g
SAUCE3

Blend of beef and veal stock, seasoned heavily with black pepper and finished with a splash of brandy. The punchy sauce is a fast-track to perfect steak peppercorn sauce, simply add fresh cream and whole black peppercorns to finish.



Clear Honey
Rowse
1kg
HONEY

100% pure and naturally delicious with nothing added and nothing taken away. Blended, non-EU honey.

English Mustard	Lions	2.27ltr	ENGLM
Coarse Grain Mustard	Lions	2.27ltr	WHOLGM
Tartare Sauce	Lions	2.27ltr	TARTA
Mint Sauce	Lions	2.27ltr	MINTS
Hickory Barbeque	Lions	2.27ltr	BBQ
Horseradish Sauce	Lions	2.27ltr	HORSE
Caesar Dressing	Lions	2.27ltr	CAES
Sweet Chilli Sauce	Blue Dragon	1ltr	CHILLS
Worcester Sauce	Lea & Perrins	562ml	WOR
Tabasco Hot Sauce	Tabasco	350ml	TAB
Cranberry Sauce	Margetts	2.5kg	CRAMS
Lemon Juice	Bowes Hill	1Ltr	LEMON



TRUFFLE



SCAN HERE FOR ONLINE CATALOGUE

**SLICED
HONEY
CREAM
OIL**

Truffle Produce

Truffles are the symbol of luxury dining around the world and are used to accentuate and enhance dishes with their earthy tones and deep, rich flavours.



STEFANIA CALUGI
tartufi dal 1908



Sliced Truffle in Oil
Stefania Calugi
500g
TRUF5

Exclusive and practical: fine, ready-to-eat truffles. High quality Summer truffles with a distinctive and characteristic flavour and aroma.



Truffle Cream with 8% Summer Truffle
Stefania Calugi
500g
CREMC3

Premium dark truffle and mushroom concentrate, made with summer truffle. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



Truffle Cream with Porcini Mushroom
Stefania Calugi
500g
CREMC2

Premium dark truffle and mushroom concentrate, made with porcini mushrooms and summer truffle. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



Truffle Cream with Bianchetto Truffle
Stefania Calugi
500g
CREMC1

Premium white truffle cream with mushrooms. Heat in a frying pan with extra virgin olive oil, pasta water, butter or cream.



Truffle Honey
Stefania Calugi
250g
TRUF4

Honey with premium black truffle. The transparency and the delicate taste of an excellent acacia honey combined with the sweetness of a premium black truffle



Stefania Calugi has always been committed to the rigorous selection of raw materials and processing that maintains genuine flavours, combining Tuscan tradition with contemporary creativity. 30 hectares of fully-certified "organic" truffle grounds, used both for the supply of truffles and for the organisation of "truffle hunting" tours.



Crema al Tartufo
Serbosco
520g
CREM

Smooth dark truffle cream, with mushrooms. Solid cream ideal for first courses and as a filling for fresh pasta.



Crema al Tartufata Chiara
Serbosco
520g
CREM4

Smooth truffle and mushroom cream. Solid cream ideal for first courses and as a filling for fresh pasta.



Truffle Oil
Villa Vinci
250ml
TRUF2

Extra Virgin Olive Oil from Villa Vinci. An excellent extra virgin olive oil flavored with white truffle aroma.



Grissini, Biscuits & Breadcrumbs

GRISSINI, BISCUITS & BREADCRUMBS



SCAN HERE FOR ONLINE CATALOGUE

BREADSTICKS
CANTUCCINI
SAVOIARDI
PANKO
PANNETONE



Grissini Rosmarino
Grissinbon
12g x 200pc
GRISR

Unique, exclusive breadsticks with a classic taste. Made with natural ingredients, enriched with extra virgin olive oil and mildly salted. Crumbly and crunchy.



Grissini Torinesi
Barbero
x 240
GRIST

Simple and light, delicious, with whole fiber, without gluten or added sugar. High quality ingredients of Italian origin including Strong *00* Flour. Crunchy and delicious grissini.



Panettone Lazzaroni
1kg
PANETBAU

Classic Panettone made with candied fruit.



Amaretti Vaschetta
Marini
20 x 200g
AMARTI

An attractive and convenient trade pack of the authentic amaretti. Ready to eat, serve as a dessert topping, or use when baking.



Cantuccini alle Mandorle
Marini
12 x 200g
CANTT

Cantuccini biscuit with almonds, in a convenient catering pack.



Individually Wrapped Cantuccini
Falcone
x 300pcs
CANTA

Individually wrapped cantuccini biscuits.



Cheese Biscuits
Jacobs
900g
CHEESB

Cream crackers - Table cracker - Cornish Wafers® - Cheddars® - Water biscuits - Digestives biscuits - Salt & cracked black pepper bakes - Sesame Carltons



Savoiard
Marini
15 x 400g
SAVOI

Ladyfingers are light and sweet sponge cakes roughly shaped like a large finger. They are a principal ingredient in many dessert recipes, such as trifles, charlottes, and tiramisu.



Pane Carasau
Panificio Fratelli Carta
12 x 500g
PANECA

Typical Sardinian flat bread. Thin sheet made in the oven cooked 2 times, making it crispy. Great warmed in the oven with olive oil, salt and rosemary.



Italian Breadcrumbs
10 x 1kg
BREAC

Fine, Tuscan style breadcrumbs. Made from bread crusts, for a crunchy texture.



Panko Breadcrumbs
5 x 1kg
PANKO

Coarse, Japanese style breadcrumbs. Made from bread with no crusts for a softer texture.

Seasoning & Spices

Table Salt	Salt co.	2 x 6kg	TABLE
Cooking Salt	Salt co.	12.5kg	COOKS
Sale Marino Fino	Italaki	12 x 1kg	SALEF1
Sale Marino Grosso	Italaki	12 x 1kg	SALEG
Maldon Sea Salt	Maldon	1.5kg	SEAST
Coarse Black Pepper	L'impero del Sole	400g	BLKCPH
Ground Black Pepper	L'impero del Sole	400g	BLKPG2
Whole Black Peppercorns	L'impero del Sole	450g	BLKPW
Ground White Pepper	L'impero del Sole	400g	WHIPG
Pink Peppercorns	L'impero del Sole	250g	PINN2
Oregano	L'impero del Sole	500g	ORIG
Dry Basil	L'impero del Sole	500g	BASIL
Rosemary	L'impero del Sole	500g	ROSEM
Nutmeg	L'impero del Sole	1kg	NUTMG
Mixed Herbs	Schwartz	150g	MIXEH
Paprika	L'impero del Sole	1kg	PAPRM
Crushed Chillies	L'impero del Sole	500g	CRUSC
Fennel Seeds	L'impero del Sole	1kg	FENNE
Cinnamon Sticks	L'impero del Sole	300g	CINNS2
Saffron Powder	Chiquilin	50 x 125mg	SAFF1



DRY STORE



SCAN HERE
FOR ONLINE
CATALOGUE

SPICES
SEASONINGS
DRIED FRUIT
NUTS
SEEDS



Nuts & Seeds

Almonds Flaked	1kg	ALMOF
Almonds Whole Blanched	1kg	ALMB
Almonds Ground (Almond Flour)	1kg	ALMG
Pistachio Peeled	1kg	PISTAC
Hazelnuts Blanched	1kg	HAZLB
Walnut Halves	1kg	WALNU
Pecan Halves	1kg	Pre Order
Sultanas	1kg	SULT
Raisins	1kg	RAISI
Black Sesame Seeds	800g	SESAMB
White Quinoa	1kg	QUIN
Red	1kg	QUIN 1
Black	1kg	QUIN 2
Pumpkin Seeds	1kg	PUMPK
Pine Nuts	1kg	PINENUT



SOFT DRINKS & JUICES



ZUEGG
NIASCA PORTOFINO
SAN PELLEGRINO
MIXERS
MINERAL WATER

SCAN HERE FOR ONLINE CATALOGUE

Zuegg Juice

"Dal 1890 coltiviamo la Passione per la terra e l'Amore per la vita."
 -
 "Since 1890 we have cultivated the Passion for the land and the Love for life."



DAL 1890



Apple 100%
24 x 200ml
JUICE3



Orange 100%
24 x 200ml
JUICE1



Pineapple Juice Drink
24 x 200ml
JUICE4



Apricot Nectar
Apricot Puree juice
24 x 200ml
JUICE8



Pear Nectar
Pear Puree juice
24 x 200ml
JUICE5



Peach Nectar
Peach Puree juice
24 x 200ml
JUICE6



Niasca Portofino

Niasca Portofino, founded by Portofino residents, aims to restore traditions, reuse land, revive buildings, unite businesses, offer quality products at reasonable prices, and promote year-round vitality in Portofino. Their vision includes extending the season and showcasing Portofino's beauty and local products worldwide.



Limonata
12 x 250ml
NIASC

Lemon-based bouquet and elderflower notes. The sourness is balanced with a gentle fizz, creating a subtle, refreshing taste.



Festivo Portofino
12 x 250ml
NIASC5

Ginger and apple joined together to create a refreshingly bitter yet pleasant drink.



Mandarinata
12 x 250ml
NIASC1

This sparkling drink has a refreshing and firm flavor, perfect for any season. A combination of tangerine juice and delicate Iris flower notes.



Chinotto
12 x 250ml
NIASC2

Made with natural extract from bitter oranges and other natural flavours. An Italian classic soft drink with a particularly fresh aftertaste.



San Pellegrino



Italian Sparkling Drinks crafted with quality since 1932. The winning recipe for a top drinking experience always begins with careful selection of the highest-quality Mediterranean fruits. San Pellegrino have long-standing relationships with many partner farms, where the fruits are harvested by hand, and their juices extracted in facilities located in the same region to capture all their delicious goodness. A range of flavours, all based around a dedication to excellent water.



Limonata
24 x 33cl can
LEMO



Aranciata
24 x 33cl can
ORA



Blood Orange
24 x 33cl can
ORAA



Pompelmo (Grapefruit)
12 x 33cl can
POMEGR2



Pomegranate and Orange
12 x 33cl can
GRAPE



Lemon and Mint
12 x 33cl can
LEMO3



Treat Yourself To A
Taste Of Italy

Soft Drinks & Mixers

Coca Cola original	Icon 24 x 33cl Glass	COCA
Diet Coca Cola	Icon 24 x 33cl Glass	COCA1
Coca Cola Zero	Icon 24 x 33cl Glass	COCA2
Fanta	Icon 24 x 33cl Glass	FANTA
Sprite	Icon 24 x 33cl Glass	SPRITE

Coca Cola original	Can 24 x 33cl	COCA5
Diet Coca Cola	Can 24 x 33cl	COCA6
Coca Cola Zero	Can 24 x 33cl	COCA7
Sprite	Can 24 x 33cl	SPRITE1

Lemonade Schweppes	24 x 200ml	LEMO2
Soda Water Schweppes	24 x 200ml	SODA
Tonic Water Schweppes	24 x 200ml	TONIC
Mini Slim-Line Tonic Water Schweppes	24 x 125ml	TONIC2

Orange Juice Sunpride	12 x 1ltr	ORA2
Apple Juice Sunpride	12 x 1ltr	APPJ
Pinapple Juice Sunpride	12 x 1ltr	PINEAC



Mineral Water

S. Pellegrino: High mineral content, unique sparkling taste
 Acqua Panna: Soft, pure taste, low mineral content
 Brio Blu: Fine bubbles, slightly sweet taste
 Rocchetta: Light, refreshing taste, low mineral content

Sparkling



Glass
24 x 250ml
SANP4



Glass
24 x 50cl
SANP5



Glass
12 x 75cl
SANP7



PET
12 x 50cl
SANP8



Glass
24 x 50cl
WATER7



Glass
12 x 75cl
WATE4



PET
24 x 50cl
WATE2

Still



Glass
24 x 50cl
PANN4



Glass
24 x 50cl
PANN2



Glass
12 x 75cl
PANN1



PET
24 x 50cl
PANN3



Glass
24 x 50cl
WATE6



Glass
12 x 75cl
WATE5



PET
24 x 50cl
WATE3



BEERS

**BOTTLES
KEGS
CRAFT BEER
CIDER**



SCAN HERE FOR ONLINE CATALOGUE



Birra Moretti
Premium Italian Lager 4.6%

Glass
24 x 33cl
MORET



Glass
12 x 66cl
MORET2



Birra Moretti
Non Alcohol Premium Italian Lager 0.0%

Glass
24 x 33cl
MORET0



Blade Keg
8ltr
MORET7



Birra Moretti
Premium Italian Lager 4.6%

Brewlock Keg
20ltr
MORET1



Ichnusa
Sardinian Lager 4.7%
Glass
24 x 33cl
ICHNU



Heineken
European Lager 5%
Brewlock Keg
20ltr
HEIN



Ichnusa Non Filtrata
Unfiltered Sardinian Lager 5%
Glass
24 x 33cl
ICHNUN



Mela Rossa
Italian Secco Cider 5%
Glass
24 x 33cl
CIDER



Peroni Rosso
Traditional Italian Lager 5.2%
Glass
12 x 33cl
PEROR0



Peroni Nastro Azzurro
Premium Italian Lager 5.1%
Glass
12 x 33cl
PERON



Peroni Nastro Azzurro
Stile Capri Lager with Lemon Extract 4.2%
Glass
24 x 33cl
PERONC



Peroni Gran Riserva
Intense Italian Lager 6.7%
Glass
12 x 50cl
PEROR2



Italian Craft Beer

The Flea Brewery makes craft beer using pure water and high-quality, short-supply chain barley from their family farm. Their trusted malt house meets high-quality standards. Matteo and Maria Cristina, the passionate founders, carefully select suppliers for sugars, hops, and yeasts. The beers are unpasteurized, unfiltered, and re-fermented in the bottle to preserve their natural flavours.

Birra
Flōa



**Birra Costanza
Blonde Ale 5.2%**

12 x 33cl BEERF5 6 x 75cl BEERF6

Light golden blonde beer with delicate floral and fruity aromas. Refreshing and balanced flavor with a dry finish.



**Federico II extra
Indian Pale Ale 6.6%**

12 x 33cl BEERF7 6 x 75cl BEERF8

Deep coloured American IPA with intense bitter and herbaceous notes, and a fruity and resinous aroma. Dry, hoppy taste with a sweet and malty balance.



**Margherita
Wheat Beer 5.2%**

12 x 33cl BEERF3 6 x 75cl BEERF4

Pale straw yellow wheat beer with suspended yeasts and sediments. Balanced taste with slight citric acidity, malt sweetness, and dry finish. Moderate carbonation.



**Isabella
GLUTEN FREE 4.9%**

12 x 33cl BEERF1 6 x 75cl BEERF2



Light, refreshing gluten-free beer with golden yellow color and dry entry with fruity notes. Pleasant bitterness and final dryness make it very drinkable.



**Bastola
Imperial Red Ale 6.9%**

12 x 33cl BEERF9 6 x 75cl BEERF10

Intense red amber beer with medium-high alcohol content and roasted malt aroma. Dry and full-bodied with a slightly bitter finish.



**Violante
Belgian Strong Ale 8.0%**

12 x 33cl BEERF11 6 x 75cl BEERF12

Intense golden Belgian-style beer with hints of yeast, exotic fruit, spices, and a sweet, caramelized aftertaste. Soft, balanced taste with moderate acidity and alcohol.



**Sans Papier
Blonde Beer 4.8%**

6 x 50cl BEERF13

Dry taste, well balanced and persistent bitterness, creamy and adherent foam. Unfiltered, unpasteurised, top fermented and referenced in the bottle.



SPIRITS & LIQUEURS



SCAN HERE FOR ONLINE CATALOGUE

**GRAPPA
LIMONCELLO
AMARO
AMARETTO
APEROL
CAMPARI**

Marzadro Grappa

The roots of Distilleria Mazadrodade back as far as 1949 in Brancolinodi Nogaredo, in the heart of Vallagarina, in Trentino. Attilio Mazadrois the protagonist of this story, together with his sister Sabina. The Marzadro Grappas are distinguished for their difference in taste and aroma, all while representing finesse and personality, as common denominators of high quality products, obtained by the pomace of local classical vineyards.



Amarone Giare
70cl
GRAPPAG

Amarone varietals, aged 36 months in small oak barrels.



Le Diciotto Lune
Robinia
70cl
GRAPPADL

18 months aged in barrels of Cherry, Ash, Oak & Robinia.



Chardonnay Giare
70cl
GRAPPAC

Aged 36 months in small oak barrels, soft & dry.



Gewürztraminer Giare
70cl
GRAPPAGW

A single grape Grappa with an intense aroma.
Aged 36 months.



La Trentina Morbida
70cl
GRAPPAT

Aged 3 months in barrels used for ageing
Le Diciotto Lune.



Anfora
70cl
GRAPPAA

Aged in Terracotta. Available on request.

Caffo

The history of Mastri Distillatori Caffo goes back to the last decade of the 1800s when Giuseppe Caffo started distilling local pomace using artisan methods on the slopes of Etna. The same passion of those days is still alive, and with over a century of experience the Caffo family continues this tradition, producing excellent spirits, such as the famous Vecchio Amaro del Capo, and distilling the best herbs and pomace themselves in order to obtain prestigious types of liqueurs and grappa in their two distilleries located in the Calabria and Friuli regions.



Amaro del Capo
70cl
AMAROC

A mix of twenty-nine herbs, flowers, fruits and roots from Calabria's beautiful land, blended to provide an intense experience of pleasure. Bittersweet taste of oranges, the delicacy of orange blossom and chamomile, the intensity of liquorice.



Grappa Morbida
70cl
GRAPPCA

A soft and delicate grappa, with clear floral and fruity scents such as pear, elderberry, ripe Golden apple that are perfectly integrated in an enveloping and persistent taste.



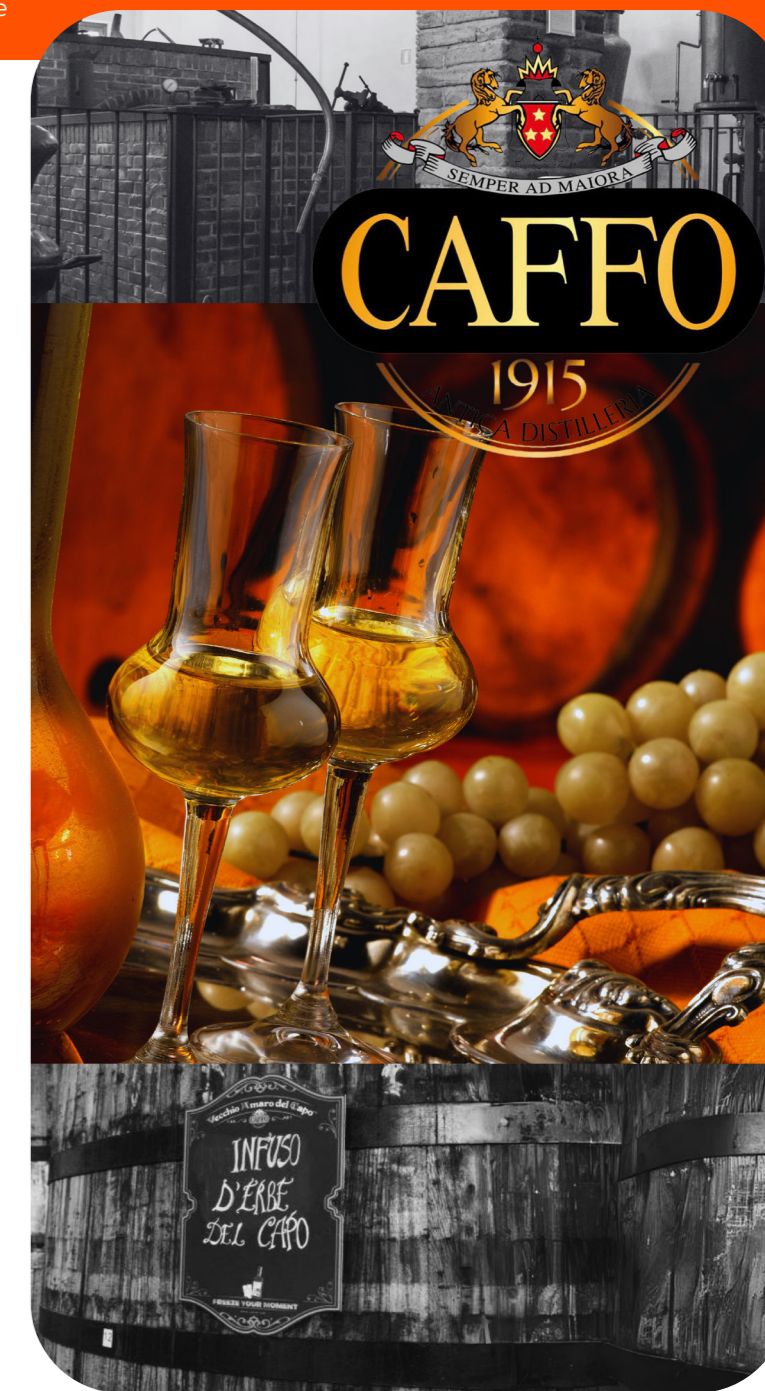
Grappa Stravecchia
70cl
GRAPPAF

Produced in the northeast of Italy from a selection of fine grape skins left aging in oak barrels for at least 18 months. The result is an amber-hued grappa with an intense aroma, and a soft, lingering flavor of fruit and lavender.



Limuni Limoncello
70cl
LIMON3

Created from untreated lemon peel, ripened under the hot sun of Calabria. The lemons, coming from farms located near the Caffo Distillery, are processed on the same day as the harvest.



Italian Liquours & Digestivo

CAMPARI®

Italian Spirits, Liquours & Digestivo



Aperol
70cl
ALBA1

Bright orange in color but light on alcohol (11%), refreshing and has a bittersweet taste deriving from a blend of high-quality herbs and roots.



Campari
70cl
CAMPA

Alcoholic spirit made from bitter herbs, aromatic plants and fruit. Originating in Novara in 1860. It has a vibrant red colour and intense aroma.



Cynar
70cl
CYNAR

Italian aperitif liqueur made using 13 different plants. The main flavour is, in fact, artichoke. Bittersweet flavour.



Amaro Montenegro
70cl
AMARM

Displays botanical scents of orange peel, fresh coriander, red cherry, pekoe tea and cucumber. The taste is sweet at first then it quickly turns mildly bitter and botanical; followed by a slight sweetness of tangerine/mandarin peel.



Mirto di Sardegna
70cl
MIRTOS

A traditional Sardinian spirit, originating from the small red berries of the red myrtle plant. Extremely popular served as an after-dinner drink.



Amaretto Disaronno
70cl
AMARE

Rich and warm with autumnal amber gold hues. On the nose there is an aromatic bouquet with aromas of marzipan, sweet caramel, almonds & honey.



Vecchia Romagna
70cl
VECILT

This smooth & golden brandy is distilled from prized grapes. The taste, fragrance and colour are achieved from the long ageing partly in small oak barrels.



Amaro Averna
70cl
AMAR7

The delicate taste of the herbs, synonymous of balance and naturalness, alternates with modern and dynamic tastes. Full body and smooth taste.



Frangelico
70cl
FRANG

Hazelnut liquor, traditional to the northern Italian region of Piedmont and dating back 300 years to Christian monks, to whom the bottle design is a tribute.



Negroni
70cl
NEGRON

Premixed Negroni cocktail, including Gin and Campari. Removes the need to mix this classic bittersweet fruit, juniper and herbaceous refreshment



Fernet Branca
70cl
FERN

Bitter and aromatic, crafted from a blend of 27 herbs and spices such as myrrh, rhubarb, chamomile, cardamom, aloe, and saffron, all combined with a grape distilled spirits base.



Strega
70cl
STRE2

A classic herb-based liqueur that achieves its bright yellow colour through the addition of saffron - one of around 70 herbs in the recipe.



Select Aperitivo
70cl
APERI

Select is an Italian aperitif that was created in Venice in 1920. The classic serve is the Original Venetian Spritz - mix three parts Prosecco with two parts Select, one part soda, along with ice and an olive.



Amaro Ramazotti
70cl
AMARL

the result of a recipe which has been kept secret for over 200 years. 33 ingredients from across the world: herbs, spices, flowers and fruits are combined to produce a perfectly intense, harmonious flavour.



Cinzano Rosso
75cl
CINZ

Aromatic vermouth from the long-running Italian brand, made with a carefully considered blend of herbs and spices.



Cinzano Bianco
75cl
CINZA

A full bodied sweet vermouth from Italy. Bittersweet and fresh flavours.



Sambuca Molinari
70cl
SAMBUMO

Super premium quality Sambuca. A sweet, strong liqueur produced from the distillation of star anise seeds.



Martini Rosso
75cl
MARTR

A red vermouth made with over 50 herbs and spices, including local wormwood, and colored with natural caramel. It claims to be the world's first red vermouth, and is an essential ingredient in a Negroni.



Martini Bianco
75cl
MARTB

A white vermouth made with White wine as a base for a maceration of herbs and vanilla before being sweetened & fortified. Perfectly served with tonic and lime.



Martini Extra Dry
75cl
MARTD

An extra dry vermouth made with a blend of white wine, herbs, woods, spices and flowers. Its dryness comes from a reduced amount of sugar added during fortification, making it perfect for an after-dinner aperitif.

International Spirits

all at 70c

Gordons	Gin	GORD7
Bombay Sapphire	Gin	GIN
Hendricks	Gin	GIN1
Tanqueray	Gin	GIN3
Gordon's Pink	Gin	GIN4
Smirnoff Red	Vodka	VODKK
Absolut	Vodka	VODKA
Absolut Vanilla	Vodka	VODKA4
Bacardi	Rum	BACA7
Captain Morgan Spiced	Rum	RUM
Jamesons	Whiskey	WHISKJ
Jack Daniels	Whiskey	JACK
Triple Sec	Orange Liqueur	TRIPL
Passoa	Passionfruit Liqueur	PASSOA
Kahlua	Coffee Liqueur	KAHL
Baileys	Irish Cream Liqueur	BAILE7
Tia Maria	Coffee Liqueur	TIAMA



COFFEE



**COFFEE BEANS
GROUND COFFEE
SUGAR PACKETS**

SCAN HERE FOR ONLINE CATALOGUE

Coffee

"Caffè Grosmi" began in 1958 as a small family espresso bar in Sacile, Friuli-Venezia-Giulia region. The demand for the excellent espresso grew and attracted more and more people into the bar. Due to the excellent coffee quality, the small company grew and started exporting all over the world. Still a family business and now operated in the second and third generation, the 60 years of experience and passion continues to flow into the coffees of Grosmi. The trademark is a lighter roast, giving a strong, intense and creamy cup!

Grosmi
aroma nell'aria



Classica Blend Beans
40% Arabica
6 x 1kg
CAFFE1



Elite Blend Beans
70% Arabica
6 x 1kg
CAFFE5



Decaffeinated Ground
250g
CAFFE3



Sugar Sticks White 'Italian'
5kg
SUGSTW



White Sugar Sticks
1000
SUGSW



Brown Sugar Sticks
1000
SUGSB



SUNDRIES



**CLEANING
DISPOSABLES
FOIL + FILM**

SCAN HERE
FOR ONLINE
CATALOGUE

Cleaning & Disposable

Yellow Scourer and Sponges	x 10	SCOUR
Metal Scourers	x 10	METSC
Blue J-Cloth	x 50	CLEAN6
Vinyl Disposable Gloves	x 100	GLOVD
Blue Rolls 110 metre 2ply	x 6	BLURO
Cling Film Large	45cm x 300m	CLINFB
Cling Film Small	30cm x 300m	CLINFS
Silver Foil	50cm x 70m	SILVF
Baking Paper	45cm x 50m	BAKIP
Piping Bags 18inch	x 100	PIPING
Serviettes 1ply	x 5000	SERVIE
Serviettes 2ply / 40cm 8 Fold	x 2000	SERV12
Luxury Serviettes	x 500	SERV13
V8 Toilet Cleaner	12x1ltr	CLEAN10
Luxury Toilet Rolls 3ply	x 40	TOIL
Lemon Floor Gel	4x5ltr	CLEAN2
Dishwasher Liquid	4x5ltr	DISHW3
Dishwasher Salt	25kg	DISHW2
Washing Up Liquid	4 x 5ltr	WASH2
Bleach	4 x 5ltr	BLEAC1
Heavy Duty Kitchen De-Greaser	4 x 5ltr	CLEAN1
Rinse Aid	4 x 5ltr	RINSEID1
Auto Glass Wash	4 x 5ltr	CLEAN12
Window & Glass Cleaner Spray	6 x 1ltr	CLEAN9
Anti-Bacterial Kitchen Cleaner Spray	6 x 1ltr	CLEAN3
Appliance De-scaler	2 x 5ltr	CLEAN14
Oven Cleaner	6 x 1ltr	OVENC



PACKAGING



SCAN HERE FOR ONLINE CATALOGUE

**PIZZA BOXES
TRAYS + LIDS
BAGS**

Pizza Boxes, Trays & Lids



**12" Pizza Box
No Design**
x 100
PIZZB1A



**Pizza Box
7" 9" 10" 12" 14" 15"
Generic Design**
x 100
PIZZB2



**Calzone Box
Design**
x 100
PIZZC



Foil Tray + Lid
Size 6a
x 125
Tray TAKEW + Lid TAKEL



Foil Tray + Lid
Size 9
x 200
Tray TAKE2 + Lid TAKE1



Paper Bag with Handle
TAKEAWAB



Want to
stand out
from the
crowd?

Enquire with our marketing
team about custom boxes

Terms & Conditions

Disclaimer: This price list is provided for general informational purposes only and does not constitute legal advice. Divine Importers makes no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability or availability with respect to the price list or the information, products, services, or related graphics contained in the price list for any purpose. Any reliance you place on such information is therefore strictly at your own risk.

Prices: All prices stated are correct at time of print. Where possible, change will be communicated.

Trademarks: All trademarks and service marks featured in this price list are the property of their respective owners and are registered or unregistered marks. The use of any trademark or service mark in this price list does not imply endorsement, sponsorship, or affiliation with Divine Importers.

Photographs: All photographs used are copyright of their respective owners. Images are variously sourced from image libraries and specific suppliers. Images are only representative - scale, dimension and colour may vary.

Privacy Policy: Divine Importers respects your privacy and is committed to protecting your personal data. For information on how we collect, use, and protect your personal data, please see our Privacy Policy, which is available at divineimporters.co.uk.

Limitation of Liability: In no event shall Divine Importers be liable for any indirect, incidental, special, consequential, or punitive damages, including without limitation, loss of profits, data, use, goodwill, or other intangible losses, arising out of or in connection with the use or inability to use the price list or the information, products, services, or related graphics contained in the price list.

Governing Law: This price list shall be governed by and construed in accordance with the laws of England and Wales. Any dispute arising out of or in connection with this price list shall be subject to the exclusive jurisdiction of the courts of England and Wales.

Full terms and conditions for sales and delivery are available at www.divineimporters.co.uk

Notes

Lined writing area for notes.



01474 360081

**www.divineimporters.co.uk
orders@divineimporters.co.uk**

**Unit U Springhead Enterprise Park
Springhead Road
Northfleet, Kent
DA11 8HB**