



Lettieri & Co.

IMPORTER OF FINE FOOD & WINE

2016

Product
Catalog



Our family olive oil.
Since 1894.



N° 5
LORENZO
EXTRA VIRGIN OLIVE OIL
FROM ITALIAN PITTED OLIVES

NOCELLARA
16.9 FL. OZ.

N° 3
LORENZO
EXTRA VIRGIN OLIVE OIL
P.D.O. VAL DI MAZARA
ORGANIC

BIANCOLILLA
16.9 FL. OZ.

N° 1
LORENZO
EXTRA VIRGIN OLIVE OIL
P.D.O. VALLI TRAPANESI
ORGANIC

CERASUOLA
16.9 FL. OZ.



www.oliobarbera.com

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SYMBOL KEY:

	Organic		Non-GMO		Gluten Free		All Natural
	DOP		IGP		OK Kosher		OU Kosher
	Argentina		Austria		Canada		Germany
	Greece		Italy		Morocco		Poland
	Spain		Switzerland		Turkey		USA
	Cow Milk		Sheep Milk		Goat Milk		Buffalo Milk

The Founder

Francesco Lettieri has a passion for food. Born in Calabria and raised in Chicago, Francesco was surrounded by homemade Italian food growing up, and always had the dream of entering the gourmet food business. He moved to San Francisco in 1973 and opened a small sandwich shop, called Mr. Submarine in the Marina neighborhood. Mr. Submarine was a success and the business quickly grew to 7 locations. In 1986 he sold the chain, and in 1988 officially opened Lettieri & Co. Francesco's dream of importing finely crafted food and wine from Italy and around the world had been realized. Throughout the years, the company has grown in size and now carries over 75 lines of imported goods. His passion for food has not faded a bit. Francesco still travels the world, finding hidden culinary gems to bring to your retail store and food-service business.



The Future

Along the way, Francesco and his wife Nevenka had two sons, Antonio and Dino. Both sons have been learning the food importing and distribution business from an early age and are excited to continue to grow the family business. Dino's outgoing personality made him a natural fit for sales, and he is now the Director of Sales and Marketing at Lettieri & Co. Tony's knack for finding new and exciting products along with his broad based knowledge of the operations of the company lends itself perfectly to his position as Chief Operating Officer. With a solid base of well-established contacts around the world, and a new generation of Lettieri's poised to grow the business, the future looks bright for Lettieri & Co!



Lettieri Goes Green!

As of December 18, 2014 Lettieri & Co. is running our 40,000 sq ft warehouse on 100% solar power! One company can't change the world, but we're making sure Lettieri & Co is doing its part to ensure a better planet for generations to come. When you work with us, you can feel secure that your products are stored and distributed in a responsible and sustainable manner.



Working with You

Lettieri and Co. is a specialty food importer and distributor, servicing retail, food service and distributors across the country. Our commitment is to provide your company superior quality products with exceptional packaging. Our line of exclusive house brands, grocery, food service, and wine is sourced directly from the producer, ensuring low costs and maximized profitability. Contact us to learn more about how we can help your company.



Bay Area Delivery

Our fleet of delivery trucks service retailers, and food-service professionals in the following areas:

San Francisco - Monday, Wednesday, Friday

North Bay - Tuesday, Thursday

South Bay (including Half Moon Bay, and Santa Cruz) - Monday, Wednesday, Friday

East Bay - Tuesday, Thursday

Distributors & National Retailers

We are a direct importer of high quality specialty dry goods from international and domestic producers. Please contact us to learn more about how we can partner with your business.

phone: 415-657-3392

fax: 415-657-9957

email: letteri@letteri.com

Marketing & Sales Support

We understand its all about your customers. In addition to delivery, Lettieri will supply training, marketing collateral and free product demos to ensure customer satisfaction.

Our knowledgeable sales representatives are not just here to sell, they are here to help your business grow. We will provide you with the products, services and marketing tools to ensure a satisfying shopping experience for your valued customers.



shelf-talkers and POS support



Industria Dolciaria Quaranta, located in Caravaggio, Italy, has produced nougats and other assorted candies since 1924. These proudly Italian confections are **Gluten Free, Non-GMO** and contain **no hydrogenated vegetable fat**.

instore demo team



CEO Francesco Lettieri with our Pizza Expert Paolo

Come by and visit us! Our store front is open 8am-5pm Monday thru Friday

OUR SERVICES

OUR BRANDS

Our Brands

- We provide a wide range of retail and food-service focused specialty products including grocery, deli, frozen, wine and spirits.
- Our line centers around unique products that will help to differentiate your business from competitors.
- Our House Brand, Monte Pollino is a favorite brand of customers around the country. The brand signifies everyday, high quality Italian style foods at an excellent price.
- Our products have won numerous awards, including 11 sofi finalist and winners over the past 20 years.
- Because we are a direct importer, we are able to provide your business with the lowest prices available.



5 STAGIONI

ANGELO & FRANCO

ANTICA ENOTRIA

BARBERA

BERTOZZI

BIANCO FORNO

BORGGREVE

CAFFO

CALLIPO

CANTINA DEL NEBBIOLO

CAPUTO CHEESE

CAROZZI

CASEIFICIO TRE STELLE

CASTELLA

CASTELLINO

CASTEL VENUS

CINQUINA

CHEESE MERCHANTS

COLUMBO

CORICELLI

CUCINA ANDOLINA

CURTIRISO

DARBO

DANISH CHOICE

DE FALCO

DE PRADO

DEL PAPA

DI MARTINO

DOK DALL'AVA

DUCHESSA CARLOTTA

E PIU

ELSA



EMMA

FALCONE

FERRARINI

FLOTT

G7

GAROFALO

GEOVITA

GIUSEPPE COCCO

GIUSTI

GIUSTOS

GOURMET PANTRY

GRECI & FOLZANI

IKBAL

ILIADA

IONIKI

JAKOBSENS

KIMBO

KUCHENMEISTER

LA PIZZA

LA QUERCIA

LA VALLE

LAGO

LAIT

LATTERIA SORESINA

LENOTTI

LEONCINI

LICINI BROTHERS

LIMMI

MAINA

MARCONI

MAURI

MENZ AND GASSER



MILAN SALAMI

MONTE POLLINO

NDUJA ARTISANS

NEGRONI

OLITALIA

PARADISO

QUARANTA

REDONDO IGLESIAS

REKO

RENNA

ROBLEVEGA

ROCCHETTA

SANTERAMO

SAVELLO

SIVIERO MARIA

SUNTASTIC

TARTUFLANGHE

TERRE DI PUGLIA

TRE STELLE

TRI SELECTA

URBANI

VILLA REALE

VON MULENEN



GROCCERY

Grocery

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Baked Goods



Lettieri & Co.
IMPORTER OF FINE FOOD & WINE



Lago Party Wafers Cacao

10/250G code: 03111



Lago Party Wafers Orange

10/250G code: 03115



Lago Party Wafers Lemon

10/250G code: 03119



Lago Party Wafers Vanilla

10/250G code: 03114



Lago Party Wafers Cappuccino

10/250G code: 03112



Lago Party Wafers Nocciola

10/250G code: 03113



Lago Poker Vanilla Wafer

16/150G code: 03118



Lago Poker Maxi Cacao Wafer

16/150G code: 03116



Lago Poker Hazelnut Wafers

16/150G code: 03117





Product of Italy



U
PAREVE

PIZZELLE

THE ORIGINAL
ITALIAN WAFFLE COOKIE

Addictively Delicious



NO
PRESERVATIVES!



NO
TRANS FATS!



PER
COOKIE!



Reko Anise Pizelle

16/150G code: 03033



Reko Lemon Pizelle

16/150G code: 03034



Reko Caramel Pizelle

16/150G code: 03036



Reko Vanilla Pizelle

16/150G code: 03037



www.pizzellecookies.com





Reko Sea Salt Artisan Cracker
12/4.5OZ code: 03022 



Reko Tomato-Herb Artisan Cracker
12/4.5OZ code: 03023 



Reko Rosemary-EVOO Artisan Cracker
12/4.5OZ code: 03024 



Reko Garlic Artisan Cracker
12/4.5OZ code: 03024 



Falcone Cantucci Almond
12/200G code: 02988 



Falcone Cantucci Chocolate
12/200G code: 02989 



Falcone Cantucci Pistachio
12/180G code: 02990 



Falcone Cantucci Cranberry
12/180G code: 02992 



Falcone Soft Amaretti
12/170G code: 02993 



Falcone Amaretti Pistachio
12/170G code: 02994 



Baked Goods



Borggreve Butter Ringe

18/400G code: 03054



Borggreve Caramell-Geback

24/250G code: 03055



Borggreve Butter-Stabchen

25/200G code: 03063



Borggreve Kakao Spritz

21/300G code: 03058



Borggreve Gewurz-Spekulatius

16/300G code: 03061



These slightly sweet puff pastries are perfect with your morning cup of coffee or as a small treat after a long day.



Bianco Forno Palmine

12/220G code: 03017



Bianco Forno Ventaglini

12/220G code: 03018





**NON
GMO**





Rocchetta Sparkling Water

12/1L code: 07010 



**NON
GMO**





Rocchetta Sparkling Water

24/500ML code: 07011 



**NON
GMO**





Rocchetta Natural Water

12/1L code: 07012 



**NON
GMO**





Rocchetta Natural Water

24/500ML code: 07013 



**NON
GMO**





Rocchetta Sparkling Water

12/750ML code: 07033 



**NON
GMO**





Rocchetta Natural Water

12/750ML code: 07034 



G
R
O
C
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Beverages

GRO
CERY



**NON
GMO**



Limmi Sicilian Lemon Juice
12/200ML code: 08100 



**NON
GMO**



Limmi Lime Juice
12/200ML code: 08101 



**NON
GMO**



Limmi Lime Juice
12/500ML code: 08105 



**NON
GMO**



Limmi Sicilian Lemon Juice
12/500ML code: 08102 



**NON
GMO**



Limmi Sweet Lemon Juice
12/200ML code: 08103 



Made with lemons from Sicily!

All natural juice squeezed from the best lemons in the world! The Limmi juices have essential oils built into the convenient squeeze lids, and are the perfect substitute for fresh lemons and limes. Use for flavoring food, water, tea, and creative cocktails.



**NON
GMO**



Kimbo Espresso Italiano
12/250G code: 09001 



**NON
GMO**



Kimbo Napoletano Espresso
12/250G code: 09002 



Kimbo's espresso blends are made with premium quality beans and produced by artisans in Italy. The result is a smooth, bold flavor, perfect for morning noon or night!



ITALIAN MARKET LEADER



LIMMi

CONTAINS
NATURAL
ESSENTIAL OILS
FOR FRESH
AROMA

100% natural lemon juice from Sicily
100% pure lime juice from Caribbean



Picked, squeezed and ready to use

**The following LIMMi products
available in the USA:**

- LIMMi 100% natural lemon juice 200ml
- LIMMi 100% natural lemon juice 500ml
- LIMMi 100% pure lime juice from Caribbean 200ml
- LIMMi 100% pure lime juice from Caribbean 500ml

www.limmi.it

Condiments



MP Caponata

6/10OZ code: 14070



MP Sun Dried Tomatoes

6/10OZ code: 14071



MP Peperonata Tapenade

6/10OZ code: 14072



MP Bomba - Piccanto Tapenade

6/10OZ code: 14073



MP Premium Pesto

6/10OZ code: 41071



VR Black Olive Pate

6/180G code: 16002



VR Caper Pate

6/180G code: 16004



VR Pistachio Cream Spread

6/140G code: 82001



Villa Reale condiments are handcrafted in Sicily. The selection of artisan products range from traditional favorites like black olive pate, to truly unique mandarin cream spread



VR Hazelnut Cream Spread

6/140G code: 82004



VR Mandarin Cream Spread

6/140G code: 82002



Spice Up Your Sandwich!

Marconi's traditional condiments are the perfect topping for your muffaletta, Chicago style Italian Beef, hot dog or favorite sandwich of choice. The premium quality Italian style pickles and condiments are produced in Chicago with over 75 years of experience. Taste the tradition!



GROCERY



Marconi Hot Giardiniera

12/16OZ code: 14050 



Marconi Mild Giardiniera

12/16OZ code: 14051 



Marconi Hot Muffaletta

12/16OZ code: 14052 



Marconi Mild Muffaletta

12/16OZ code: 14053 



Marconi Hot Giardiniera Relish

12/16OZ code: 14054 



Marconi Mild Giardiniera Relish

12/16OZ code: 14055 



Marconi Sport Peppers

12/16OZ code: 14060 



Marconi Pepperocini

12/16OZ code: 14074 



Marconi Pepperocini Sliced

12/16OZ code: 14075 

Confections



Spun from egg whites, honey, fruits, nuts & chocolates

GROCERY

NON GMO

Assorted Fruit Cream Bars
(sour cherry, berry, lemon, exotic fruit, strawberry)

25/3.5OZ code: 19037

NON GMO

Assorted Classic Bars
(almond, pistachio, hazelnut)

25/3.5OZ code: 19036

NON GMO

Assorted La Pasticceria Bars
(tiramisu, raspberry/dark chocolate, zabaione, crema)

25/3.5OZ code: 19109

NON GMO

Assorted Cream Bars
(Dark chocolate, coffee, mascarpone, rum raisin, hazelnut)

25/3.5OZ code: 19038

NON GMO

Almond/Dark Choc. Nougat Cake

20/4.2OZ code: 19111

NON GMO

Raspberry/White Choc. Nougat Cake

20/4.2OZ code: 19112

NON GMO

Pear/Chocolate Nougat Cake

20/4.2OZ code: 19113



Free 3-tier displayer available with nougat cakes

1924

QUARANTA

ITALIA



Setting the gold standard for
soft nougat since 1924

attractive packaging • delightful taste • variety of flavors

Nougat Bars



Fruit Creme Bars



La Pasticceria Bars



Assorted Cream Bars



Assorted Classic Bars

Nougat Cakes



Dark Chocolate Almond Cake



Raspberry White Chocolate Cake



Chocolate Pear Cake

Crackers

GRO
CERY



**NON
GMO**

Terre di Puglia Taralli Olive Oil
12/250G code: 05006 



**NON
GMO**

Terre di Puglia Taralli Fennel
12/250G code: 05007 



**NON
GMO**

Terre di Puglia Taralli Mediterranean
12/250G code: 05009 



**NON
GMO**

Terre di Puglia Taralli Onion
12/250G code: 05010 



**NON
GMO**

Terre di Puglia Taralli Hot Pepper
12/250G code: 05011 



**NON
GMO**

Terre di Puglia Mini Taralli
60/40G code: 05012 


the lovely
TARALLI
from
ITALY

The taralli is a traditional, doughnut shaped snack cracker, unique to the Puglia region of Southern Italy. Terre di Puglia's taralli are well balanced, and made from top-quality ingredients.

A tarallini is a wonderful twist on the original taralli. These crackers are slightly smaller than the taralli and have a more crunchy and crumbly texture.





**NON
GMO**

Terre di Puglia Tarallini Fennel
15/230G code: 05015 



**NON
GMO**

Terre di Puglia Tarallini Pesto
15/230G code: 05013 



**NON
GMO**

Terre di Puglia Tarallini Curry
15/230G code: 05014 




**NON
GMO**

Terre di Puglia Handmade Taralli
(Black Burned Wheat)
8/150G code: 05017 

THE BEST
OF PUGLIA



GROCCERY

Olives

GROCCERY



**NON
GMO**




CQ Grn Castelvetro Olive Jar
6/580G code: 15091 



**NON
GMO**




CQ Green Calabrese Olive Jar
6/580G code: 15092 



**NON
GMO**




CQ Olive Medley Jar
6/580G code: 15094 



**NON
GMO**




CQ Green Cerignola 3G Jar
6/580G code: 15089 



**NON
GMO**




CQ Oven Baked Olives
6/580G code: 15093 



**NON
GMO**




MP Oil-Cured Olives Jar
6/12 OZ code: 15200 



**NON
GMO**




MP Olive Medley Pitted Jar
6/10.5 OZ code: 15201 



**NON
GMO**




MP Cracked Green Olives Jar
6/11 OZ code: 15202 



**NON
GMO**




MP Whole Kalamata Olives Jar
6/11 OZ code: 15203 



**NON
GMO**




MP Pt Kalamata Style Jar
6/10.5 OZ code: 15204 



**NON
GMO**




MP Garlic Stf Gr Olives Jar
6/11 OZ code: 15205 



**NON
GMO**




MP Pimento Stf Gr Olives
6/11 OZ code: 15206 




**NON
GMO**

**USDA
ORGANIC**

**MP
MADE IN SPAIN**

DP Organic Olives Whole

12/290G code: 15101 



**NON
GMO**

**USDA
ORGANIC**

**MP
MADE IN SPAIN**

DP Organic Sliced Green Olives

12/290G code: 15223 



**NON
GMO**

**MP
MADE IN ITALY**

Licata Castelvetro Olives Whole

6/520G code: 15301 

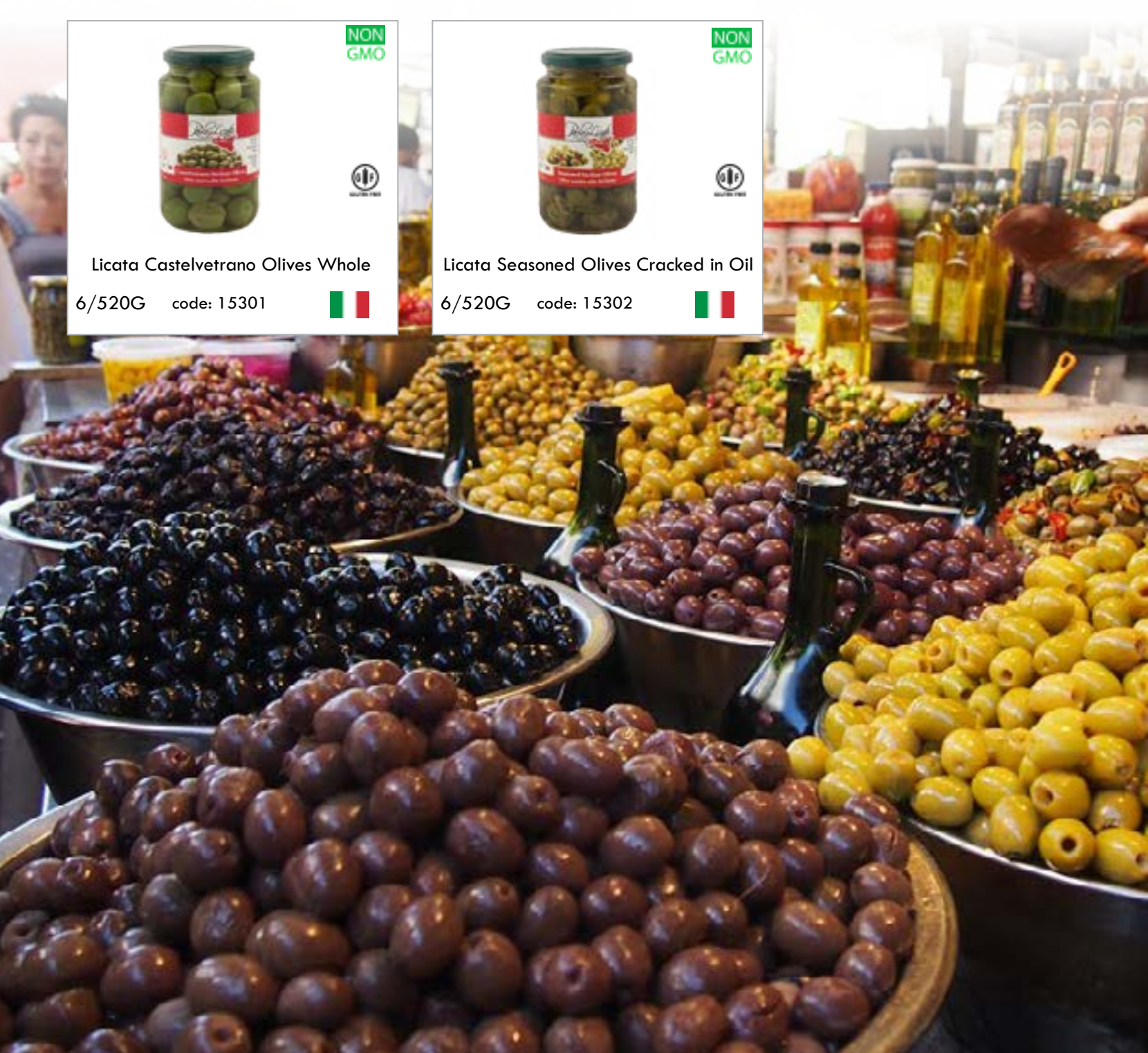


**NON
GMO**

**MP
MADE IN ITALY**

Licata Seasoned Olives Cracked in Oil

6/520G code: 15302 



G
R
O
C
E
R
Y

Frantoia Extra Virgin Olive Oil

Code: 32088, 32119, 32118

Pack: 4/3L, 6/1L, 6/500ML

Frantoia is the pride and joy of Manfredi Barbera & Figli S.P.A. The oil is produced with the finest Sicilian olives available, blended by master oil maker, Manfredi Barbera.

Frantoia is a fairly dense oil with a warm green color and yellow-gold highlights and a clean, persistent and spicy aroma. It has a fruity taste with a sweet background and a light almond finish. For use with fish dishes, fresh cheeses, vegetable soups and salads of all types.



Winner of the 2014 sofi Award for Outstanding Oil



Name: Barbera Lorenzo #5
Code: 32003
Pack: 6/500ML
Variety of Olives: Nocellara del Belice
Area of Origin: Central Sicily
Appearance: A highly dense oil, bright gold in color
Aroma: Delicately spicy and floral
Taste: Soft flavor of olives with noted creaminess
Use: To perfect great dishes and in place of cream to amplify flavors



Name: Barbera Lorenzo #3
Code: 32054
Pack: 6/500ML
Variety of Olives: Organic Biancolilla
Area of Origin: Central Sicily (P.D.O. Val di Mazara)
Appearance: A slightly dense oil, golden yellow in color
Aroma: Mild with green almond notes
Taste: Mild fruity flavor, well-rounded taste with light peppery finish
Use: To use on all seafood dishes and on salads



Name: Barbera Lorenzo #1
Code: 32082
Pack: 6/500ML
Variety of Olives: Organic Cerasuola
Area of Origin: Western Sicily (P.D.O. Valli Trapanesi)
Appearance: Brilliant green in color with golden yellow hints
Aroma: Spicy with a persistent herbaceous flavor
Taste: Intense fruity flavor. Well-rounded taste with green tomato and almond finish
Use: To perfect great dishes, to enhance the flavor of all dishes of the Sicilian cuisine.



Name: Giardini Di Canalotto
Code: 32127
Pack: 6/500ML
Variety of Olives: Pitted Nocellara del Belice, Gioconda
Area of Origin: Castelvetrano (Trapani)
Appearance: Extremely high density, intense golden yellow color
Aroma: Delicately spicy and flowery
Taste: Delicate of olive with intense creaminess
Use: Perfect on seafood and raw vegetables



FRANTOIA®

Italian quality and Sicilian taste on your table



Olive Oil



**NON
GMO**




Iliada EVOO 500ml
12/500ml code: 33102 



**NON
GMO**




Iliada EVOO 1L
12/1L code: 33103 



**NON
GMO**




Iliada Organic EVOO 500ml
12/500ml code: 33104 



**NON
GMO**




Iliada EVOO 3L Tin
6/3L code: 33101 



**NON
GMO**




Coricelli Extra Virgin
12/500ML code: 32060 



**NON
GMO**




Coricelli Extra Virgin
12/1L code: 32061 



**NON
GMO**




Del Papa EVOO Tin
6/1GAL code: 32091 



**NON
GMO**




Del Papa Extra Virgin
12/500ML code: 32025 



**NON
GMO**




Del Papa Extra Virgin
12/1L code: 32026 



**NON
GMO**




Del Papa EVOO Tin
12/1L code: 32122 



**NON
GMO**




De Prado Organic EVOO Tin
12/500ML code: 32104 



**NON
GMO**




De Prado EVOO Tin
12/1L code: 32100 



NON GMO



Barbera Aurum Mundi
6/500ML code: 32126 



NON GMO



Barbera Alive
12/1L code: 32092 



NON GMO



Barbera Premium Selection EVOO
12/750ml code: 32129 



NON GMO



Barbera Filtered Extra Virgin
4/3L code: 32110 



NON GMO



Barbera Alive Extra Virgin
4/3L code: 32112 



NON GMO



Barbera Tipo Famiglia
4/5L code: 32113 



NON GMO




MP Organic Extra Virgin Olive Oil
12/750ML code: 32071 



NON GMO




MP Marasca Square
12/500ML code: 32037 



NON GMO




MP Marasca Square
12/1L code: 32036 



NON GMO



Terre Di Puglia Cortigiano Riserva EVOO
6/500ml code: 05016 



With an intense green color and unique scent, the extra virgin olive oil "Cortigiano Riserva" is only obtained from varieties of olives from Puglia "coratina." It is characteristically unfiltered, which maintains the nutrients of the olive fruit.



BUY *Del Papa*[®]
Olive Oil from Italy.

DISCOVER & TASTE

High Quality Olive Oil steeped in
expert tradition since 1945.



ARTISANAL • FRESH • COMPLEX TASTE

Family Owned and Operated Since 1945, *Del Papa*[®]
family comes from a simple beginning and pride themselves in
offering their very best high quality olive oils.



MP Canola 75% Extra Virgin 25%

6/1 GAL code: 34004 



MP Canola 90% Extra Virgin 10%

6/1 GAL code: 34003 



Gondola Olive Pomace Oil

6/1 GAL code: 33001 



MP Grapeseed Oil

12/1L code: 34010 



MP Sunflower Oil

12/1L code: 34011 



GROCCERY

Pasta



NON
GMO



G. Cocco 20 - Angel Hair

12/500G code: 26130



NON
GMO



G. Cocco 22 - Spaghetti

12/500G code: 26131



NON
GMO



G. Cocco 31 - Farfalle

12/500G code: 26132



NON
GMO



G. Cocco 34 - Rigatoni

12/500G code: 26133



NON
GMO



G. Cocco 36 - Penne Rigate

12/500G code: 26134



NON
GMO



G. Cocco 56 - Acini Di Pepe

12/500G code: 26135



NON
GMO



G. Cocco 43 - Bucatini

12/500G code: 26136



NON
GMO



G. Cocco 47 - Farfalloni

12/500G code: 26137





**NON
GMO**

G. Cocco 851 - Sagnarelli W/ Egg
12/250G code: 26138 



**NON
GMO**

G. Cocco 50 - Orecchiette
12/500G code: 26139 



**NON
GMO**

G. Cocco 82 - Fusilli Bucati
12/500G code: 26140 



**NON
GMO**

G. Cocco 83- Pennoni
12/500G code: 26141 



**NON
GMO**

G. Cocco 85 - Fusilli Giganti
12/500G code: 26142 



**NON
GMO**

G. Cocco 87- Rota
12/500G code: 26143 



**NON
GMO**

G. Cocco 89- Anelli
12/500G code: 26144 



**NON
GMO**

G. Cocco 93 - Paccheri
20/250G code: 26145 



**NON
GMO**

G. Cocco 95 - Big Pennoni Rigati
20/250G code: 26146 



**NON
GMO**

G. Cocco 19- Tagliolini Fini W/ Egg
12/250G code: 26147 



**NON
GMO**

G. Cocco 09 - Tagliatelle W/ Egg
12/250G code: 26148 



**NON
GMO**

G. Cocco 16 - Pappardelle w/Egg
12/250G code: 26149 

*MADE BY CRAFTSMEN
USING
ROUGH-EDGED BRONZE
MOULDS....*



*....AND DRIED
AT LOW TEMPERATURES*

It was 1916 when Domenico Cocco started work at a pasta factory, and he was only 14 years old. Over the years, the work became a passion. The young lad learned the techniques and tricks of the art of pasta-making so quickly under the guidance of the senior master pasta-makers that he too was soon known as "Mastro Domenico". He devoted his life to this fascinating trade, guarding all its secrets until he eventually passed them on to his son Giuseppe, as his seniors had done with him. In 1944 Giuseppe Cocco took up his father's trade. He was really put to the test with the difficult task of searching through bomb-site rubble for machine parts used by former pasta-makers. The machines were reassembled and started up again. With this sort of machinery, and those memories and those secrets, Cavaliere Giuseppe Cocco today produces in the village of Fara San Martino the pasta of those times gone by - just as good as it used to be. The old master pasta-makers claimed that there were four ingredients to a good pasta: the grain, the water, the air and the workmanship. The excellent physical properties of the water of the River Verde (the Green River), which springs naturally from the mountains just here, coupled with the particular dry, windy climate of the place, which is perfect for the pasta drying process, are the two ingredients that mother nature has given Fara San Martino, and which make the pasta produced here unique. The precious ancient machines are still under the careful and scrupulous control of Cavaliere Giuseppe Cocco. He applies his unique experience to all the stages of the pasta-making process to ensure that all the protein value and nutrition remain intact, as well as the taste. The master pasta-maker pours the ground durum wheat into the kneading machine and very slowly adds the purest spring water until a firm, smooth dough is obtained. The dough is then passed through bronze moulds to give the pasta just the right slightly coarse texture that gets the sauce to cling and brings out its flavour. The coiling machine rolls the pasta out into sheets, and with its wooden rollers, like traditional rolling pins, draws it out to the desired thickness. The pasta has now taken shape and then the most difficult and delicate stage begins - drying the pasta at natural temperatures. The quality of the pasta depends, among other things, on a very carefully controlled drying process, which also ensures the pasta's nutritional properties and its quality during the cooking process. This stage is entrusted to the experience and expertise of the master pasta-maker, who decides how the pasta should be arranged on the beechwood frames, how much air is needed and scrupulously watches over the driers. Proceeding by these methods, which are rigorously craftsman-like, means taking more time and space, and means producing pasta in smaller quantities. But it also means, above all, preserving the taste and flavour of pasta as it used to be in times gone by. And it is precisely this that interests Cavaliere Giuseppe Cocco, or Mastro Peppe, as he is called.



The year 1927 - Mastro Domenico

coupled with the particular dry, windy climate of the place, which is perfect for the pasta drying process, are the two ingredients that mother nature has given Fara San Martino, and which make the pasta produced here unique.



The famous Fara San Martino valley gorge

The quality of the pasta depends, among other things, on a very carefully controlled drying process, which also ensures the pasta's nutritional properties and its quality during the cooking process.



The year 1998 - Drying the coils of pasta

The excellent physical properties of the water of the River Verde (the Green River), which springs naturally from the mountains just here, coupled with the particular dry, windy climate of the place, which is perfect for the pasta drying process, are the two ingredients that mother nature has given Fara San Martino, and which make the pasta produced here unique. The precious ancient machines are still under the careful and scrupulous control of Cavaliere Giuseppe Cocco. He applies his unique experience to all the stages of the pasta-making process to ensure that all the protein value and nutrition remain intact, as well as the taste. The master pasta-maker pours the ground durum wheat into the kneading machine and very slowly adds the purest spring water until a firm, smooth dough is obtained. The dough is then passed through bronze moulds to give the pasta just the right slightly coarse texture that gets the sauce to cling and brings out its flavour. The coiling machine rolls the pasta out into sheets, and with its wooden rollers, like traditional rolling pins, draws it out to the desired thickness. The pasta has now taken shape and then the most difficult and delicate stage begins - drying the pasta at natural temperatures.



The source of the river spring water in Fara San Martino

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The year 1998 - Mastro Peppe with his pasta-making machines



**PASTIFICIO ARTIGIANO "CAV. GIUSEPPE COCCO" S.R.L.
FARA SAN MARTINO
ABRUZZI - ITALY**

Tel. (+39) 0872 984 121 - Fax (+39) 0872 984 133 - Http: www.pastacocco.com - E-mail: info@pastacocco.com





NAPLES, BORN AND RAISED

As every pasta should, the Garofalo Signature line was born in Naples.

Here, we don't have a food culture. Food is culture, so when it comes to pasta, we give the most attention and rigour to create products that look and taste like no others.

Why do we take it so seriously?

To make sure that Garofalo Signature pasta tastes as good on your plates as it would on ours, here, in Naples.



THE GAROFALO DIFFERENCE

THE DRYING PROCESS

We adjust drying time and drying temperature for each cut, to ensure consistency and quality across all our pasta.

BRONZE DYE

We use traditional bronze dies to offer our pasta traditional Neapolitan cuts and preserve the integrity of their texture

THE FINEST RAW MATERIALS

To offer a pasta with superior aesthetic, flavor and color, Garofalo exceeds the highest standards for protein and gluten content. Only the finest semolina wheat can guarantee that.

QUALITY CONTROL

Over 25 quality checks are performed on our Signature line pastas. All standard industry controls are run twice to ensure unmatched quality.

CORN, QUINOA,
GLUTEN FREE - FULL TASTE PASTA
RICE AND FIBER

Try also our new Gluten Free Pasta, GMO free and made with an exclusive recipe of corn, quinoa, rice and fiber. Bronze-die for that coarse texture that makes pasta cling with the sauce.



Pasta

GRO
CERY



**NON
GMO**



Lucio Garofalo Spaghetti
20/453G code: 26220 



**NON
GMO**



Lucio Garofalo Linguine
20/453G code: 26221 



**NON
GMO**



Lucio Garofalo Angel Hair
20/453G code: 26222 



**NON
GMO**



Lucio Garofalo Elicoidali
12/454G code: 26223 



**NON
GMO**



Lucio Garofalo Fusilli Bronzo
20/453G code: 26224 



**NON
GMO**



Lucio Garofalo Penne Rigate
20/453G code: 26225 



**NON
GMO**



Lucio Garofalo Bows
12/453G code: 26226 



**NON
GMO**



Lucio Garofalo Trivelli
20/453G code: 26227 



**NON
GMO**



Lucio Garofalo Gemelli
20/453G code: 26228 



**NON
GMO**



Lucio Garofalo Linguini
20/453G code: 26227 



**NON
GMO**



Lucio Garofalo Shells
20/453G code: 26227 



**NON
GMO**



Lucio Garofalo Elbows
20/453G code: 26229 



Garofalo

Garofalo uses a unique blend of corn, rice, and quinoa flours to produce a pasta that tastes like the real thing! This pasta is gluten-free as well as produced with Non-GMO ingredients.

Great Tasting Gluten-Free Pasta!



NON GMO

Garofalo Penne Gluten Free

12/1LB code: 26216 



NON GMO

Garofalo Casarecce Gluten Free

12/1LB code: 26217 



NON GMO

Garofalo Spaghetti Gluten Free

16/1LB code: 26232 



NON GMO

Garofalo Linguine Gluten Free

16/1LB code: 26233 

Pasta



Garofalo's signature line of pastas are a feast to the eyes and mouth. With its minimalistic packaging, you see exactly what you are getting; superb quality and exceptional taste.



GROCCERY



**NON
GMO**



Garofalo Spaghetti

20/1LB code: 26220 



**NON
GMO**



Garofalo Linguine

20/1LBG code: 26221 



**NON
GMO**



Garofalo Bucatini

20/1LB code: 26222 



**NON
GMO**



Garofalo Mezza Maniche Rigate

12/1LB code: 26223 



**NON
GMO**



Garofalo Penne Ziti Rigate

20/1LB code: 26224 



**NON
GMO**



Garofalo Pappardelle

20/1LB code: 26225 



MONTE POLLINO

The Monte Pollino Brand represents high quality at an excellent value. The assortment of authentic Italian pasta sauces are made with all natural ingredients and 100% Italian tomatoes.



MP Arrabbiata
6/680G code: 41064 



MP Marinara
6/680G code: 41065 



MP Puttanesca
6/680G code: 41068 



MP Tomato Basil
6/680G code: 41069 



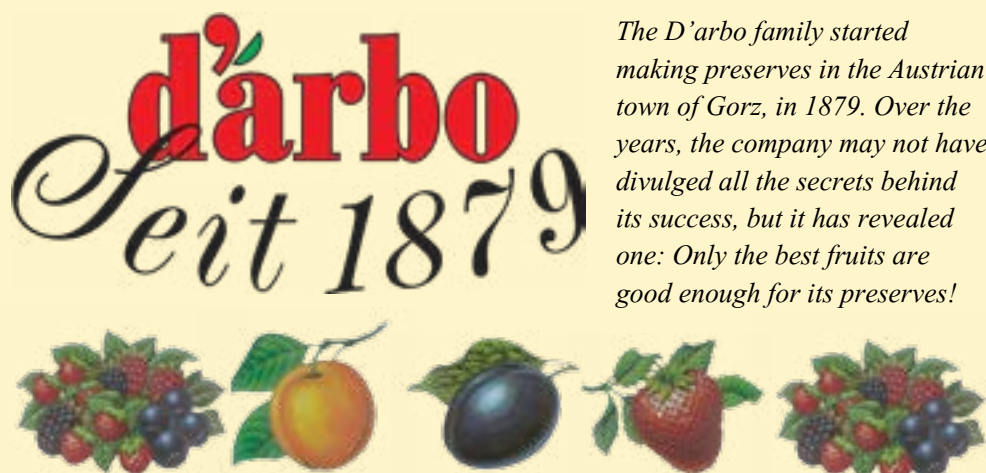
MP Vodka
6/680G code: 41070 

GROCCERY



Preserves

GROCERY



The D'arbo family started making preserves in the Austrian town of Gorz, in 1879. Over the years, the company may not have divulged all the secrets behind its success, but it has revealed one: Only the best fruits are good enough for its preserves!



NON GMO
U
d

D'arbo Wild Lingonberry Compote
6/600G code: 37001



NON GMO
U
d

D'arbo Blackberry/Blackcurrant Jam
6/454G code: 39103



NON GMO
U
d

D'arbo Forestberry Jam
6/454G code: 39104



NON GMO
U
d

D'arbo Lingonberry Jam
6/400G code: 39105



NON GMO
U
d

D'arbo Orange
6/454G code: 39106



NON GMO
U
d

D'arbo Plum Jam
6/454G code: 39107



NON GMO
U
d

D'arbo Rasp/Rhubarb Jam
6/454G code: 39108



NON GMO
U
d

D'arbo Sour Cherry Jam
6/454G code: 39112



NON GMO
U
d

D'arbo Strawberry Jam
6/454G code: 39113



NON GMO
U
d

D'arbo Blueberry Jam
6/454G code: 39114



NON
GMO



D'arbo Apricot Jam

6/454G code: 39100



NON
GMO



D'arbo Black Cherry Jam

6/454G code: 39101



NON
GMO



D'arbo Black Currant Jam

6/454G code: 39102



NON
GMO



D'arbo Raspberry Jam

6/454G code: 39109



NON
GMO



D'arbo Red Currant Jam

6/454G code: 39110



NON
GMO



D'arbo Rosehip Jam

6/454G code: 39111



GROCCERY

Preserves



Danish Choice Apricot Jam

12/340G code: 39020



Danish Choice Cherry Jam

12/340G code: 39021



Danish Choice Mixed Fruit Jam

12/340G code: 39022



Danish Choice Raspberry Jam

12/340G code: 39017



Danish Choice Black Currant Jam

12/340G code: 39018



Danish Choice Orange Marmalade

12/340G code: 39019



Danish Choice Strawberry Jam

12/340G code: 39016



Gourmet Pantry Strawberry Preserves

6/680G code: 17008



Gourmet Pantry Raspberry Preserves

6/680G code: 17010



Gourmet Pantry Apricot Preserves

6/680G code: 17011



Gourmet Pantry Lingonberry Preserves

6/680G code: 17012



Gourmet Pantry Orange Preserves

6/680G code: 17013



GROCERY



Prima Frutta Apricot Jam

12/340G code: 39050



Prima Frutta Sour Cherry Jam

12/340G code: 39051



Prima Frutta Orange Marmalade

12/340G code: 39052



Prima Frutta Strawberry Jam

12/340G code: 39053



Prima Frutta Black Currant Jam

6/680G code: 39057



GROCERY



**NON
GMO**



Curtiriso Vialone Nano Rice
12/500G code: 27009 



**NON
GMO**



Curtiriso Carnaroli Rice
10/1KG code: 27008 



**NON
GMO**



Curtiriso Arborio Rice
10/1KG code: 27005 



Curtiriso is Italy's premiere producer of top quality rice and rice products. Make your own delicious risotto dishes with Curtiriso's Arborio, Carnaroli or Vialone Nano.




**NON
GMO**



5 Stagioni Fresh Pasta Flour
10/1 KG code: 87019 



**NON
GMO**



5 Stagioni Gluten Free Flour
20/500G code: 87021 



**NON
GMO**



5 Stagioni Flour Pizza Napoletana
10/1KG code: 87018 



Now your customers can use the same flour the pros use, in the comfort of their own kitchens! These retail packs are the perfect size for your customers to get creative with all the endless possibilities that making pizza and pasta offers. Gluten free option available.





MONTE POLLINO

The Monte Pollino dried soups and grains capture the tradition of Italian home style cuisine.



NON GMO
USDA ORGANIC

MP Organic Farro

6/400G code: 28021 



NON GMO
USDA ORGANIC

MP Organic Pearl Barley

6/400G code: 28022 



NON GMO

MP Vegetable and Farro Soup

6/300G code: 77997 



NON GMO

MP Vegetable Soup w/ Select Grains

6/300G code: 77992 



NON GMO

MP Farro and Porcini Soup

6/300G code: 77993 



NON GMO

MP Cannellini Beans

6/400g code: 28025 



NON GMO

MP Garbanzo Beans

6/400G code: 28028 



NON GMO

MP White Polenta w/Truffle & Porcini

6/250G code: 78000 



Seafood



Lettieri & Co.
IMPORTER OF FINE FOOD & WINE



MP Anchovy Plain

12/80G code: 22001



MP Anchovy With Caper

12/80G code: 22002



MP Anchovy Hot

12/80G code: 22003



MP Anchovy Plain

12/160G code: 22004



MP Anchovy With Caper

12/160G code: 22005



MP Anchovy Hot

12/160G code: 22006



MP Anchovy Plain

6/220G code: 22007



MP Anchovy With Caper

6/220G code: 22008



MP Anchovy Hot

6/220G code: 22009



GROCERY



**NON
GMO**

Flott Baby Clams in Natural Juice

6/9.5OZ code: 22019 



**NON
GMO**

Flott White Clam Sauce Jar

6/9.5OZ code: 22018 



**NON
GMO**

Flott Anchovy Fillets in Olive Oil

25/2OZ code: 22013 



**NON
GMO**

Callipo Filet in Olive Oil

12/200G code: 21001 



**NON
GMO**

Callipo Filet in Olive Oil 3 Tin

16/380G code: 21003 



**NON
GMO**

Callipo Filet in Water

12/200G code: 21005 



**NON
GMO**

Flott Tuna in Olive Oil Jar

6/6.75OZ code: 21021 



**NON
GMO**

Flott Tuna in Spring Water Jar

6/6.75OZ code: 21023 



**NON
GMO**

Flott Solid Tuna in Pure Olive Oil

12/5.5OZ code: 21025 



**NON
GMO**

Flott Anchovy Fillets in Olive Oil


24/ 2.8OZ code: 22014 



**NON
GMO**


Flott Anchovy Paste Tubes

45/ 2OZ code: 22016 



**NON
GMO**

Flott Tuna In Olive Oil Can 8-3 Pack

8/3 PACK code: 21024 



NON
GMO



MP Fine Sea Salt

12/1KG code: 88006



NON
GMO



MP Coarse Sea Salt

12/1KG code: 88008



Monte Pollino Sea Salt comes from the ancient salt pans of Trapani and Marsala where crystal water, together with the strength of wind and sun, creates a unique salt. This sea salt is extremely rich in precious trace elements making it more soluble, flavorful and nutritious.



NON
GMO



Tri Saffron Threads Blister

6/5G code: 83102



NON
GMO



Tri Saffron Filaments Box

12/5G code: 83103



NON
GMO



Tri Saffron Filaments Glass Jar

12/1G code: 83100





**NON
GMO**



Jakobsens Sunflower Honey

6/8OZ code: 38200 



**NON
GMO**



Jakobsens Honey with Lemon

8/12.7OZ code: 38201 



**NON
GMO**



Jakobsens Danish Honey

6/8OZ code: 38202 



**NON
GMO**



Jakobsens Organic Blossom Honey

8/12.7OZ code: 38203 



**NON
GMO**



Jakobsens Acacia Honey

8/12.7OZ code: 38204 



GROCCERY

ALL NATURAL HONEY

Danish quality from traceable source
with no artificial additives

Jakobsens
Honey

- Pollen Certified
- GMO Free
- All Natural
- Nut Free

**GMO
FREE**



Syrup & Honey

d'arbo

Seit 1879

Enjoy the all-natural syrups over pancakes, ice cream or pound cake. Add them to your bar repertoire for imaginative cocktails, punches and mocktails.



**NON
GMO**



Darbo Raspberry Syrup

6/500ML code: 17003 



**NON
GMO**



Darbo Elderflower Syrup

6/500ML code: 17006 



**NON
GMO**



Darbo Black Currant Syrup

6/500ML code: 17001 



**NON
GMO**



Darbo Sour Cherry Syrup

6/500ML code: 17002 



**NON
GMO**



Darbo Acacia Honey

6/454G code: 38100 



Tomatoes

G
R
O
C
E
R
Y



**NON
GMO**
USDA
ORGANIC
U
MADE IN
ITALY

La Valle Organic Tomatoes
12/793G code: 42023 



**NON
GMO**
U
MADE IN
ITALY

La Valle DOP San Marzano Tomato
12/793G code: 42003 



**NON
GMO**
U
MADE IN
ITALY

La Valle Whole Tomato
12/793G code: 42002 



**NON
GMO**
U
MADE IN
ITALY

La Valle Passata
12/24OZ code: 44003 



**NON
GMO**
USDA
ORGANIC
U
MADE IN
ITALY

La Valle Organic Passata
12/24OZ code: 44004 



**NON
GMO**
U
MADE IN
ITALY

MP Whole Tomatoes
12/793G code: 42005 



San Marzano tomatoes are a type of plum tomato grown exclusively in the DOP area of San Marzano in the Campania region of Italy. San Marzanos are thinner and longer than the typical plum tomato and many chefs consider it to be the best tomato to produce Italian style sauces. There are many imitators on the market, so look for the San Marzano seal for the authentic product.



**NON
GMO**
USDA
ORGANIC
U
MADE IN
ITALY

Antica Enotria Organic Cherry Tom
12/500G code: 42007 



**NON
GMO**
USDA
ORGANIC
U
MADE IN
ITALY

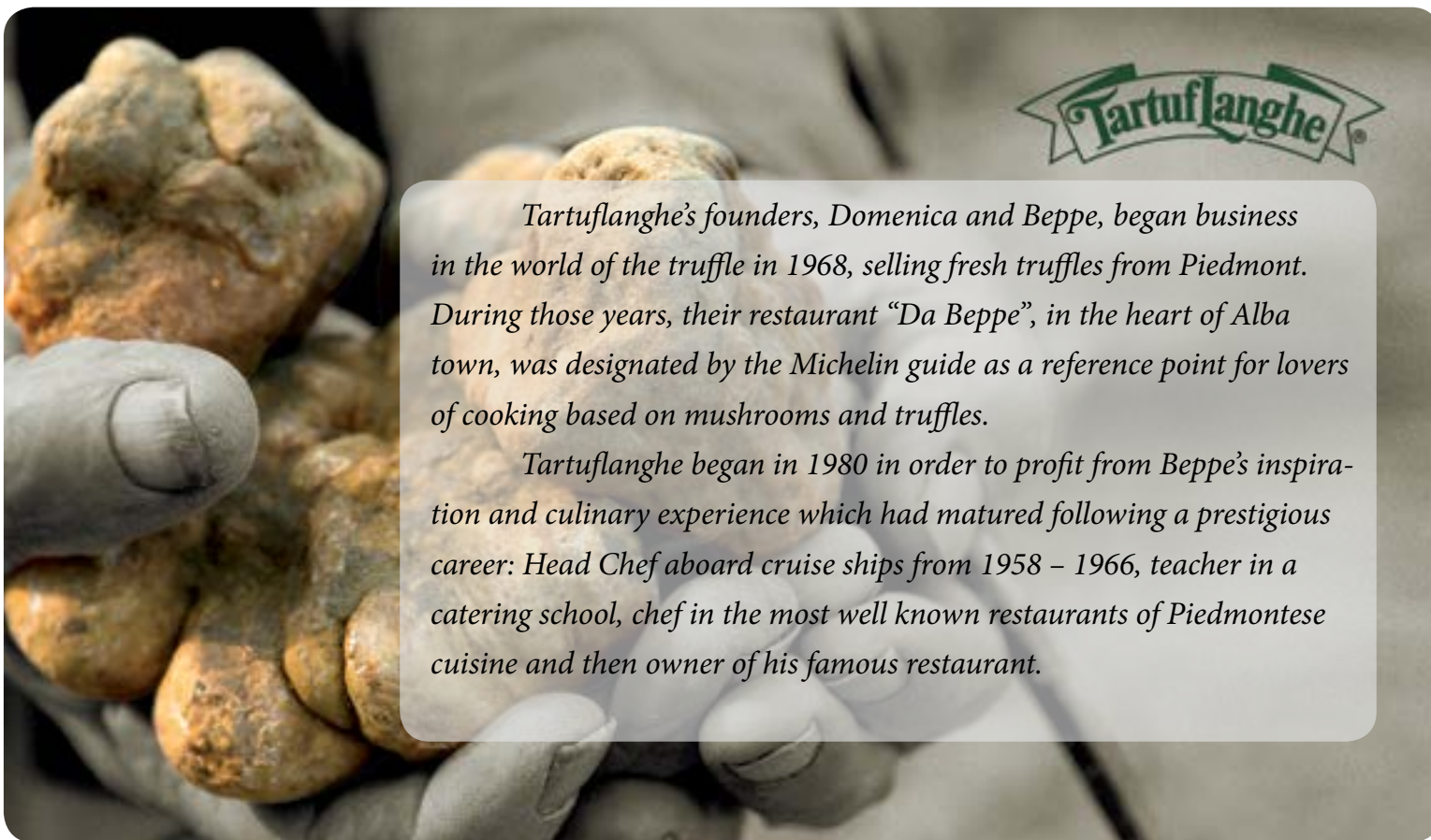
Antica Enotria Organic Tomatoes
12/500G code: 42008 



**NON
GMO**
USDA
ORGANIC
U
MADE IN
ITALY

Antica Enotria Org Tomato Wedges
12/500G code: 42009 

GROCERY



Tartuflanghe's founders, Domenica and Beppe, began business in the world of the truffle in 1968, selling fresh truffles from Piedmont. During those years, their restaurant "Da Beppe", in the heart of Alba town, was designated by the Michelin guide as a reference point for lovers of cooking based on mushrooms and truffles.

Tartuflanghe began in 1980 in order to profit from Beppe's inspiration and culinary experience which had matured following a prestigious career: Head Chef aboard cruise ships from 1958 - 1966, teacher in a catering school, chef in the most well known restaurants of Piedmontese cuisine and then owner of his famous restaurant.



NON GMO

TL Truffle Oil - Black

6/100ML code: 49009 



NON GMO

TL Truffle Oil - White

6/100ML code: 49008 



NON GMO

TL Truffle Oil - Black

1/1LTR code: 49013 



NON GMO

TL Salt - White Truffle

6/100G code: 64001 



NON GMO

TL Salt - Black Truffle

6/100G code: 64002 





**NON
GMO**

TL Salsa with Truffle Tapenade

64025 code: 64025 



**NON
GMO**

TL Truffle Slicer - Wood

1/EA code: 64023 



**NON
GMO**

TL Truffle Slicer - Metal

1/EA code: 64022 



**NON
GMO**

TL Truffle Cream with Parmigiano

6/190G code: 64009 



**NON
GMO**

TL Truffle Perlage

6/50G code: 64005 



**NON
GMO**

TL Truffle Perlage

2/340G code: 64006 

The Truffle Perlage is a product unlike any other on the market today! Made from the spherification of black winter (melanosporum) truffle juice, the Perlage looks exactly like caviar, but has the taste and aroma of authentic black winter truffles!

Perlage di Tartufo



GROCCERY

Truffles & Mushrooms

GROCERY



**NON
GMO**




Urbani White Truffle in Jar
12/10G code: 47010 



**NON
GMO**




Urbani Summer Truffle in Jar
12/10G code: 47011 






Truffle Thrills - Truffle & Pesto
12/180G code: 47013 






Truffle Thrills - White Truffle & Porcini
12/180G code: 47014 






Truffle Thrills - Truffle & Artichoke
12/180G code: 47015 






Truffle Thrills - Truffle & Mushroom
12/180G code: 47016 



**NON
GMO**




Urbani Truffle Slices
12/25G code: 47012 



**NON
GMO**




Urbani Black Truffle Oil
12/55ML code: 47017 



**NON
GMO**




Urbani White Truffle Oil
12/55ML code: 47018 



**NON
GMO**




Urbani Dried Porcini C
24/20G code: 79002 



**NON
GMO**




Urbani Mixed Dried Mushrooms
24/28G code: 79003 



*All over the world, the
word for truffles is*

URBANI



PREMIUM QUALITY ~ TRADITIONAL VALUES ~ WONDERFUL TASTE

Italy's premiere source for premium truffle products, Urbani has deep and longstanding relationships with the best truffle hunters in Italy and France, which ensure the product they receive is fresh, high-quality and authentic.

Vegetables & Legumes



**NON
GMO**

Castellino Artichoke Halves

6/10OZ code: 68017




**NON
GMO**

Castellino Grilled Onions

6/10OZ code: 68018




**NON
GMO**

Castellino Parm Stuffed Olives

6/10OZ code: 68019




**NON
GMO**

Castellino Mix Grilled Vegetables

6/10OZ code: 68020




**NON
GMO**

Castellino Grilled Olives

6/10OZ code: 68021




Castellino - Olives and grilled vegetables

Castellino a quality-driven Italian company that supplies the finest olives and vegetables from the **Marche region**. Castellino are committed to innovation in their recipes, production and packaging, whilst remaining true to their heritage and culinary roots. Their range is available in a variety of formats, so there's a solution that's just right for self-service or deli counters to pre-packed retail jars.

Highest quality raw materials: Castellino have excellent relationships with their growers, which ensures they have the pick of the harvest. The result? Castellino is highest-quality olives and vegetables at optimum freshness, colour and flavour.

Our Quality:

- We choose the finest raw materials during the harvest
- Artisanal processes
- Traditional methods
- Italian recipes and unique creations by our chef Chiara





**NON
GMO**

MP Cannellini Beans

6/400g code: 28025 



VR Capers In Salt

6/140G code: 14008 



Marconi Lupini Beans

12/16OZ code: 28020 



**NON
GMO**

MP Garbanzo Beans

6/400G code: 28028 



GROCCERY



Giusti Reserve 100 Years

The 100 Year Reserve from Giusti is an extraordinarily unique product, personally extracted by the members of the Giusti family and only upon special request. It is stored in the casks which Pietro Giusti chose to take to the Parisian Exposition Universelle in 1889, earning a Gold Medal. Its complexity and perfection of flavor, able to give a long lasting taste, is a experience of paradise for true balsamic lovers. Serving Suggestions: To be used as an elixir to add a phenomenal complexity of flavors and enrich any culinary creation: extra old cheeses, fresh berries, the finest quality gelato, or to be savored alone.



Giusti Banda Rossa
6/250ML code: 50008

NON GMO





Banda Rossa is the Giusti family's most precious reserve. Aged in barrels that date back to the 1700's, this unique product has a mild aroma and a persistently fruity flavor.



Giusti 4th Centenary
6/250ML code: 50007

NON GMO





The Fourth Centenary is a limited production celebrating 4 centuries of Giusti balsamic. The most precious grapes are aged in a series of barrels from the 1800's.



Winner of 2008 sofi Award for Outstanding Vinegar!
Giusti Riccardo
6/250ML code: 50006

The Riccardo is produced from late harvest grapes and aged in antique barrels to produce a balsamic that is extraordinarily dense with a pleasantly sweet aftertaste.

NON GMO








Giusti Gold
6/250ML code: 50005

A rich bouquet and perfect balance between sweet and sour makes the Gold a very versatile balsamic vinegar. Thanks to its perfume, it is a high class choice for salads, omelettes, or veal escalopes.

NON GMO







Balsamico Tradizionale

This is not a vinegar! Balsamico Tradizionale is produced from cooked grape must, not grape juice, aged at least 12 years, and is protected under the European Protected Designation of Origin (PDO) system. Only truly artisanal products earn this distinction, and the two offerings to the left are ideal examples of this true delicacy.

Giusti Tradizionale Balsamic
1/100ML code: 50020

Giusti Tradizionale Balsamic Affinato
1/100ML code: 50041

NON GMO





Vinegar & Balsamic



Lettieri & Co.
IMPORTER OF FINE FOOD & WINE



**NON
GMO**

Giusti Fiaschetta Di Patrizia

12/40ML code: 50043



**NON
GMO**

Giusti Francesco Maria

6/250ML code: 50045

**NON
GMO**

Giusti Calamaio Di Vittoria

12/50ML code: 50025

**NON
GMO**

Giusti Riserva Costanza

6/100ML code: 50044

**NON
GMO**

Giusti Silver

6/250ML code: 50004

**NON
GMO**

Giusti Premio

12/500ML code: 50009

**NON
GMO**

Giusti Balsamic Glaze

12/250ML code: 50038

**NON
GMO**

Organic Balsamic Vinegar

6/250ML code: 50072

**NON
GMO**

Giusti White Balsamic

6/250ML code: 50039

**NON
GMO**

Giusti Saba (Cooked Must)

6/250ML code: 50040

GROCERY





**NON
GMO**

Balsamic Banda Rossa Champagnotto
6/100ML code: 50084 



**NON
GMO**

Balsamic Quarto Centenario
6/100ML code: 50083 



**NON
GMO**

Balsamic Riccardo Champagnotto
6/100ML code: 50082 



**NON
GMO**

Balsamic Gold Champagnotto
6/100ML code: 50081 



**NON
GMO**

Balsamic Silver Champagnotto
6/100ML code: 50080 



**NON
GMO**

White Vinegar Champagnotto
6/100ML code: 50086 



**NON
GMO**

(Riccardo Quality) With Raspberry
6/100ML code: 50088 



**NON
GMO**

(Riccardo Quality) With Truffle
6/100ML code: 50089 



**NON
GMO**

(Riccardo Quality) With Fig
6/100ML code: 50087 



All New!
Mini Sized Champagnotto

The Champagnotto collection includes premium quality Riccardo Balsamico infused with fig, truffle or raspberry along with a selection of some of Giusti's most popular balsamics. The attractive 'bottlettes' are perfect as a stand alone gift, or a luxurious addition to a gourmet gift basket.

Elsa

This balsamic is obtained through the traditional method of slowly fermenting cooked grape must from the Emilia-Romagna region of Italy. The vinegar's refinement is derived from the process of aging in small casks of selected woods. A well balanced condiment with a taste of sweet and sour, it is aromatic with a rich velvety brown color. Use in salads, dipping or with grilled meats or vegetables.




**NON
GMO**




Elsa Vecchia Farmacia 6Yr
6/250ML code: 50002



**NON
GMO**




Elsa Vecchia Era 12Yr
6/250ML code: 50003



**NON
GMO**




Villa Grimelli VSPQ
6/250ML code: 50015



**NON
GMO**




Quattro Ville Cubic
6/250ML code: 50035



**NON
GMO**




Duchessa Carlotta Cubic
6/250ML code: 50037



**NON
GMO**




Eremo Benedetto Balsamic Vinegar
12/500ML code: 50022



**NON
GMO**




Antica Fattoria Valentina Balsamic
12/500ML code: 50001





**NON
GMO**





Villa Grimelli Platinum Seal Balsamic
6/250ML code: 50065 



**NON
GMO**





Villa Grimelli Balsamic Glaze
12/400ML code: 50018 



**NON
GMO**




MP Red Wine Vinegar
12/500ML code: 51002 



**NON
GMO**




MP White Wine Vinegar
12/500ML code: 51003 



**NON
GMO**





MP Balsamic 2Yr
12/500ML code: 50010 



**NON
GMO**





MP Organic Balsamic Vinegar
12/500ML code: 50011 

GROCCERY



The Monte Pollino brand represents the highest standard in vinegars at an affordable price. These essential everyday vinegars are a must in any household.

Balsamico the process of making

Traditional Balsamic Vinegar of Modena is, a Protected Denomination of Origin product, protected by the European community. Lambrusco, Ancellotta, Trebbiano, Sauvignon, Sgavetta, Berzemino, Occhio di Gatta: these are the vines which grow in the Modena countryside and give life to Balsamic Vinegar of Modena PDO.

The grapes are harvested when the ratio of sugars and acidity are high. On the same day the grape juice is cooked, and once reduced by 30-50%, it is left to rest in a barrel called the “badessa”. Only after a year, the must will be acetified and ready to be decanted into a series of barrels in the attics: the ideal location in which the micro climate guarantees a correct aging and “transformation” of must into Traditional Balsamic Vinegar.

The series of barrels are composed, of 5 or 7 barrels of decreasing capacity, with the essence of different precious woods made up of chestnut, mulberry, juniper, and oak, all adding different unique flavors to the balsamic. Every year, the quantity of liquid lost to natural evaporation is adjusted, refilling the smallest barrel in the series with balsamic vinegar from the previous barrel. At the end of this journey, a portion from the smallest barrel can be drawn and sent to a “blind tasting.” Only balsamics of a rich, glossy, persistently sweet and sour, and full and balanced flavor, merit the title “Traditional Balsamic Vinegar of Modena PDO”.





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FOOD SERVICE

Food Service

Olives & Condiments



Food Service

FOOD SERVICE

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CONDIMENTS

14014	CQ CAPERS IN SALT	CINQUINA	1/6.28LB
14056	MARCONI HOT GIARDINIERA	MARCONI	4/1G
14057	MARCONI MILD GIARDINIERA	MARCONI	4/1GAL
14058	MARCONI SPORT PEPPERS	MARCONI	4/1GAL
14059	MARCONI MUFFALETTA	MARCONI	4/1GAL
14076	MARCONI PEPPEROCINI GREEK	MARCONI	4/1GAL
14077	MARCONI SLICED PEPPEROCINI GREEK	MARCONI	4/1GAL

BLACK

15081	CQ BLACK GAETA OLIVES-BUCKET	CINQUINA	1/10LBS
14015	CASTELLA JUMBO KALAMATA (GREEK)	CASTELLA	1/12KG
14016	CASTELLA PITTED KALAMATA (GREEK)	CASTELLA	1/12KG
15042	CQ BLK KALAMATA PITTED-BUCKET	CINQUINA	1/11K
15043	CQ BLK KALAMATA OLIVES-BUCKET	CINQUINA	1/12K
15041	CQ OIL CURED OLIVES-BAG	CINQUINA	2/5LBS
15216	MP OIL-CURED OLIVES	MONTE POLLINO	4/5 LB

GREEN

15088	CQ GREEN COLOSSAL OLIVES-BUCKET	CINQUINA	1/10LB
15209	MP CRACKED GREEN OLIVES	MONTE POLLINO	1/4KG
15218	MP CRACKED NAPHLION OLIVES	MONTE POLLINO	4/5 LB
15052	CQ CALABRESE OLIVES-BUCKET	CINQUINA	1/10LBS
15053	CQ GREEN CASTELVELTRANO-BUCKET	CINQUINA	1/10LB
15225	CQ GREEN CASTELVETRANO PITTED PAIL	CINQUINA	1/10LB
15030	CQ RED CERIGNOLA	CINQUINA	2/5.5LB
15033	CQ BLACK CERIGNOLA	CINQUINA	2/5.5LB

MEDLEYS

15040	CQ OLIVE MEDLEY-BAG	CINQUINA	2/5LBS
15050	CQ MEDITERRANEAN FANTASY-BAG	CINQUINA	2/5LBS
15217	MP OLIVE MEDLEY PITTED	MONTE POLLINO	4/5 LB





14077



14076



14059



14058



14057



14056

Marconi

Premium quality Italian style pickles and condiments, produced in Chicago with over 75 years of experience.

14014



15040



15042



15053



15081

The combination of time, tradition and technology has rewarded Cinquina with the ISO 9001 certificate which has placed the company among the best food industries in Abruzzo. All Cinquina products are packed in handy packaging preserving their authenticity and allowing them to be distributed and enjoyed all over the world.



MONTE POLLINO

Premium olives at a great value. Perfect for olive bars, Mediterranean dishes, and antipasti platters.

Beans & Lentils

28005	ANNALISA CANNELLINI	ANNALISA	6/2.6KG
28008	ANNALISA CECI TIN (GARBANZO)	ANNALISA	6/2.6KG
28010	GIUSTOS GARBANZO BEANS	GIUSTOS	1/25LBS
28011	GIUSTOS RED KIDNEY BEANS	GIUSTOS	1/25LBS
28012	GIUSTOS LENTILS	GIUSTOS	1/25LBS
28013	GIUSTOS RED LENTILS	GIUSTOS	1/25LBS
28014	GIUSTOS SMALL WHITE NAVY BEANS	GIUSTOS	1/25LBS

Tomatoes

42004	LA VALLE WHOLE TOMATO	LA VALLE	6/3000G
62020	LA VALLE TOMATOES - CHOPPED	LA VALLE	6/#10
62021	LA VALLE TOMATOES - GROUND	LA VALLE	6/#10
62022	LA VALLE TOMATOES - ORGANIC	LA VALLE	6/#10
42012	MP WHOLE TOMATOES	MONTE POLLINO	6/3000G
42013	LA VALLE DOP SAN MARZANO PEELED TOMATOES	LA VALLE	6/3KG
62023	PARADISO PLUM TOMATOES IN HEAVY JUICE	PARADISO	6/#10
62024	PARADISO GROUND PEELED PLUM TOMATOES	PARADISO	6/#10
62025	PARADISO PLUM TOMATOES (KITCHEN STRIPS)	PARADISO	6/#10
62027	PARADISO FANCY 33% KETCHUP	PARADISO	6/#10
62028	PARADISO PIZZA SAUCE WITH BASIL	PARADISO	6/#10
62029	PARADISO FANCY TOMATO PASTE	PARADISO	6/#10

LA VALLE

*Organic Italian
Peeled Tomatoes*



PARADISO

*High quality
California tomatoes.*



Vegetables

68002	CAST WHOLE MED ARTICHOKE HEARTS	CASTELLINO	2/1.9KG
68003	CAST FIVE FLAVOURS ANTIPASTO	CASTELLINO	2/1.9KG
68005	CAST GRILLED GLOBE ARTICHOKE W/ ST	CASTELLINO	2/1.9KG
68006	CAST GRILLED ARTICHOKE HALVES	CASTELLINO	2/1.9KG
68008	CAST GRILLED PEPPERS	CASTELLINO	2/1.9KG
68009	CAST GRILLED BORETTANE ONIONS	CASTELLINO	2/1.9KG
68010	CAST MIXED GRILLED VEGETABLES	CASTELLINO	2/1.9KG
68011	CAST GRILLED CHAMPIGNONS MUSHROOMS	CASTELLINO	2/1.9KG

68012	CAST GRILLED MIXED MUSHROOMS
68013	CAST CAPER BERRIES IN BRINE
68109	MP WHOLE ARTICHOKE HEARTS 40/50CT
14017	CASTELLA ARTICHOKE HEART QUARTERS
68110	MP ARTICHOKE 1/4 IN BRINE 6/2.5KG
68111	MP ROASTED BELL PEPPERS 6/2.9KG
68112	MP ROASTED PIQUILLO PEPPERS 6/2.5KG
84017	SILANO CALABRESE CHILIE PEPPER
84018	HOT CHILI PEPPER IN OIL / TUB 2/ 2KG

CASTELLINO	2/1.9KG
CASTELLINO	2/1.9KG
MONTE POLLINO	6/2.5KG
CASTELLA	6/3KG
MONTE POLLINO	6/2.5KG
MONTE POLLINO	6/2.9KG
MONTE POLLINO	6/2.5KG
SILANO	1/5.8LBS
VILLA REALE	1/2KG



From selection of the freshest produce, to its state-of-the-art production facility in Marche, Castellino takes pride in producing the best tasting antipastos available.



Truffles & Mushrooms

49013	TL TRUFFLE OIL - BLACK 1 LTR	6/1 L	TARTUFLANGHE
64006	TL TRUFFLE PERLAGE 340G	2/340G	TARTUFLANGHE
64011	TL BLACK SUMMER TRUFFLE SLICES/OIL	6/90G	TARTUFLANGHE
80002	URBANI FROZEN PORCINI-CUBE 1 BAG=2.2	2.2LB BAG	URBANI
80003	URBANI FROZEN PORCINI-SLICE 1 BG=2.2	2.2LB BAG	URBANI
80004	URBANI FROZEN WILD MUSHROOM MIX	2.2LB BAG	URBANI
80006	URBANI PORCINI POWDER	10/1LB	URBANI
47025	URBANI MUSHROOM AND BLACK TRUFFLES	6/370G	URBANI
47026	URBANI PORCINI AND WHITE TRUFFLE	6/370G	URBANI
47027	URBANI PESTO AND BLACK TRUFFLE	6/370G	URBANI
47028	URBANI ARTICHOKE AND BLACK TRUFFLES	6/370G	URBANI



Grade A frozen porcini's, ready for use in your favorite recipes.



Finishing Extra Virgin Olive Oils

32003	BARBERA LORENZO #5 soft Award Winner	BARBERA	6/500ML
32054	BARBERA LORENZO #3	BARBERA	6/500ML
32082	BARBERA LORENZO #1	BARBERA	6/500ML
32119	FRANTOIA 1LT	BARBERA	6/1LT
32082	GIARDINI DI CANALOTTO	BARBERA	6/500ML
05016	TP CORTIGIANO RISERVA	TERRE DI PUGLIA	6/500ML

Bulk Olive Oil

32088	FRANTOIA TIN 3L	BARBERA	4/3L
32110	BARBERA FILTERED 3 LT	BARBERA	4/3L
32112	BARBERA ALIVE 3LT TIN	BARBERA	4/3L
32113	BARBERA TIPO FAMIGLIA	BARBERA	4/5L
32120	CORICELLI EVOO TIN 4/3L	CORICELLI	4/3L
32091	DEL PAPA PURE OLIVE OIL	DEL PAPA	6/1GAL
33001	GONDOLA POMACE	GONDOLA	6/1GAL
33101	ILIADA EVOO 3L TIN	ILIADA	6/3L

Other Oils

34003	MP CANOLA OLIVE OIL BLEND 90/10	MONTE POLLINO	6/1GAL
34004	MP CANOLA OLIVE OIL BLEND 75/25	MONTE POLLINO	6/1GAL
34005	MP SUNFLOWER OIL	MONTE POLLINO	6/1GAL
36006	MP GRAPESEED OIL 5LTR	MONTE POLLINO	4/5L
34006	MP CANOLA GRAPESEED OIL BLEND 80/20	MONTE POLLINO	1/35LB
34007	MP PEANUT OIL	MONTE POLLINO	1/35LB
34008	MP CANOLA OIL	MONTE POLLINO	1/35LB
34009	MP RICE BRAN OIL	MONTE POLLINO	1/35LB



LORENZO no 5

Winner of the 2014 softi Award for Most Outstanding Olive Oil in America!

Barbera ALIVE

Alive in the ancient Sicilian dialect means olives. To obtain this oil, Barbera chooses the best fruit. The result is an oil with a low acidity, high nutritional values and a fragrant taste... an "alive" extra virgin olive oil! A perfectly balanced blend that embraces the sweetness of the Spanish Arbequino, the freshness and roundness of the Greek Koroneiki and the persistent fruitiness typical of the Apulian Coratina.



Giuseppe Giusti

RICCARDO BALSAMICO

- 2008 **sofi™** Award Winner!



Giuseppe Giusti, established in 1605, is the oldest operating balsamic producers in Italy. The Riccardo is produced from late harvest grapes and aged in antique barrels to produce a balsamic that is extraordinarily dense with a pleasantly sweet aftertaste. To be added directly to all foods as a thick sauce, it is ideal for barbecued meats and fish, cheeses, and fruit.

The Monte Pollino Brand Represents Top Quality at an Excellent Price.



Finishing Balsamic

50003	ELSA VECCHIA ERA 12YR	ELSA	6/250ML
50006	GIUSTI RICCARDO	GIUSTI	6/250ML
50007	GIUSTI 4TH CENTENARY	GIUSTI	6/250ML
50008	GIUSTI BANDA ROSSA	GIUSTI	6/250ML
50038	GIUSTI BALSAMIC GLAZE	GIUSTI	12/250ML
50040	GIUSTI SABA (COOKED MUST)	GIUSTI	6/250ML
50041	GIUSTI TRADIZIONALE BALSAMIC AFFINATO	GIUSTI	1/100ML
50020	GIUSTI TRADIZIONALE BALSAMIC EXTRAVECCHIO	GIUSTI	1/100ML
50085	GIUSTI 100 YEAR OLD BALSAMIC VINEGAR	GIUSTI	1/100ML

Bulk Vinegars

50012	MP BALSAMIC 5LT	MONTE POLLINO	2/5LT
51001	MP RED WINE VINEGAR 5LTR	MONTE POLLINO	2/5LTR
51008	MP WHITE WINE VINEGAR 5LTR	MONTE POLLINO	2/5LTR

Dry Pasta



26130	G.COCCO 20- ANGEL HAIR	GIUSEPPE COCCO	12/500G
26131	G.COCCO 22- SPAGHETTI	GIUSEPPE COCCO	12/500G
26132	G.COCCO 31- FARFALLE	GIUSEPPE COCCO	12/500G
26133	G.COCCO 34- RIGATONI	GIUSEPPE COCCO	12/500G
26134	G.COCCO 36- PENNE RIGATE	GIUSEPPE COCCO	12/500G
26135	G.COCCO 56- ACINI DI PEPE	GIUSEPPE COCCO	12/500G
26136	G.COCCO 43- BUCATINI	GIUSEPPE COCCO	12/500G
26137	G.COCCO 47- FARFALLONI	GIUSEPPE COCCO	12/500G
26138	G.COCCO 851- SAGNARELLI W/ EGG	GIUSEPPE COCCO	12/250G
26139	G.COCCO 50- ORECCHIETTE	GIUSEPPE COCCO	12/500G
26140	G.COCCO 82- FUSILLI BUCATI	GIUSEPPE COCCO	12/500G
26141	G.COCCO 83- PENNONI	GIUSEPPE COCCO	12/500G
26142	G.COCCO 85- FUSILLI GIGANTI	GIUSEPPE COCCO	12/500G
26143	G.COCCO 87- ROUTA	GIUSEPPE COCCO	12/500G
26144	G.COCCO 89- ANELLI	GIUSEPPE COCCO	12/500G
26145	G.COCCO 93- PACCHERI 250G	GIUSEPPE COCCO	20/250G
26146	G.COCCO 95- BIG PENNONI RIGATI 250G	GIUSEPPE COCCO	20/250G
26147	G.COCCO 19- TAGLIOLINI FINI W/ EGG	GIUSEPPE COCCO	12/250G
26148	G.COCCO 09- TAGLIATELLE W/ EGG	GIUSEPPE COCCO	12/250G
26149	G.COCCO 16- PAPPARDELLE LARGE W/EGG	GIUSEPPE COCCO	12/250G
26216	GAROFALO PENNE GLUTEN FREE	GAROFALO	12/1LB
26217	GAROFALO CASARECCE GLUTEN FREE	GAROFALO	12/1LB
26218	GAROFALO SPAGHETTI GLUTEN FREE	GAROFALO	12/1LB
26219	GAROFALO LINGUINE GLUTEN FREE	GAROFALO	12/1LB
26220	GAROFALO SPAGHETTI	GAROFALO	20/453G
26221	GAROFALO LINGUINE	GAROFALO	20/453G
26222	GAROFALO ANGEL HAIR	GAROFALO	20/453G
26223	GAROFALO ELICOIDALE	GAROFALO	20/453G
26224	GAROFALO FUSILLI BRONZO	GAROFALO	20/453G
26225	GAROFALO PENNE RIGATE	GAROFALO	20/453G
26226	GAROFALO BOW TIES	GAROFALO	20/453G
26227	GAROFALO TRIVELLI	GAROFALO	20/453G
26228	GAROFALO GEMELLI	GAROFALO	20/453G
26229	GAROFALO ELBOWS	GAROFALO	20/453G
26230	GAROFALO FETTUCINI	GAROFALO	20/454G
26231	GAROFALO SHELLS	GAROFALO	20/454G



Guiseppe Cocco Pasta



Lucio Garofolo Pasta



Garofalo
**GLUTEN - FREE
PASTA**

Give up gluten without compromising flavor! The unique blend of corn, rice and quinoa produces a pasta that tastes like the real thing!



Top-Quality fresh pasta, made in a variety of creative flavors and attractive shapes. All pastas are hand-made in California and use only the very best ingredients. Ask your sales rep for a sample kit and taste the difference!



Frozen Pasta



86001	MP RSTD BUTTERNUT SQUASH RAV MED SQ	MONTE POLLINO	2/3LBS
86002	MP FONTINA ASIAGO CHEESE RAV MED SQ	MONTE POLLINO	2/3LBS
86003	MP LOBSTER ASPARAGUS SHRIMP RAV HEX	MONTE POLLINO	2/3LBS
86004	MP BEEF RAV MED SQ	MONTE POLLINO	2/3LBS
86005	MP MEAT (EMELIANA) TORTELLINI EGG	MONTE POLLINO	2/3LBS
86006	MP EGG LASAGNA SHEETS (THIN)	MONTE POLLINO	1/10LBS
86007	MP 5 CHEESE TORTELLINI EGG PASTA	MONTE POLLINO	2/3LBS
86008	MP WAGYU BEEF BLK TRFL RAV LRG RND	MONTE POLLINO	2/3LBS
86009	MP CHEESE SPINACH AGNOLOTTI	MONTE POLLINO	2/3LBS
86010	MP FORREST MUSHROOM RAV LRG RND	MONTE POLLINO	2/3LBS
86011	MP PORCINI MUSHROOM RAV LRG RND	MONTE POLLINO	2/3LBS
86012	MP DUCK RAV MED SQ	MONTE POLLINO	2/3LBS
86013	MP PEAR GORGONZOLA RAV MED RND	MONTE POLLINO	2/3LBS
86014	MP RSTD EGGPLANT RAV LRG RND PURPLE	MONTE POLLINO	2/3LBS
86015	MP ASPARAGUS RAV MED RND	MONTE POLLINO	2/3LBS
86016	MP ASIAGO FILLED GNOCCHI	MONTE POLLINO	2/3LBS
86017	MP 4 CHEESE FILLED GNOCCHI	MONTE POLLINO	2/3LBS
86018	MP WILD MUSHROOM FILLED GNOCCHI	MONTE POLLINO	2/3LBS
86019	MP RSTD BUTTERNUT SQUASH GNOCCHI	MONTE POLLINO	2/3LBS
86020	MP POTATO GNOCCHI FROZEN	MONTE POLLINO	2/3LBS
86021	MP SHORT RIB TORTELLONI	MONTE POLLINO	2/3LBS
86022	MP SPINACH LASAGNA SHEETS XTRA THIN	MONTE POLLINO	1/10LBS
86023	MP ARTICHOKE MASCARPONE RAV MED RND	MONTE POLLINO	2/3LB

FOOD SERVICE

87001	GIUSTOS HIGH PERFORMER FLOUR	1/50LBS	GIUSTOS
87002	GIUSTOS KEITHS BEST FLOUR	1/50LBS	GIUSTOS
87003	GIUSTOS PEAK PERFORMER FLOUR	1/50LBS	GIUSTOS
87004	GIUSTOS SNOWFLAKE ALL PURPOSE FLOUR	1/50LBS	GIUSTOS
87005	GIUSTOS ALL PURPOSE ENRICHED FLOUR	1/50LBS	GIUSTOS
87006	GIUSTOS PASTRY FLOUR	1/50LBS	GIUSTOS
87007	GIUSTOS ITALIANO PIZZA BLEND	1/50LBS	GIUSTOS
87008	GIUSTOS OO FLOUR	1/50LBS	GIUSTOS
87009	GIUSTOS EXTRA FANCY DURUM FLOUR	1/50LBS	GIUSTOS
87010	GIUSTOS GARBANZO FLOUR	1/25LBS	GIUSTOS
87011	GIUSTOS ORGANIC SEMOLINA FLOUR	1/50LBS	GIUSTOS
87012	GIUSTOS ORGANIC POLENTA	1/50LBS	GIUSTOS
87013	GIUSTOS ORGANIC ALL PURPOSE FLOUR	1/50 LBS	GIUSTOS
87015	5 STAGIONI OO PIZZA NAPOLETANA	1/25KG	5 STAGIONI
87017	5 STAGIONI FLOUR OO/PASTA FRESCA	1/25KG	5 STAGIONI
87016	5 STAGIONI FLOUR OO/R STRENGTHENED 1/25KG	1/25KG	5 STAGIONI
87020	5 STAGIONI INSTANT BREWERS YEAST 20/500G	20/500G	5 STAGIONI
77989	MP ORGANIC FARRO	2/5KG	MONTE POLLINO

The 00 Pizza Napoletana is an official entry of the Associazione Verace Pizza Napoletana. It is a particularly elastic flour, perfect for the production of the traditional Neapolitan pizza. protein min - 11.5%

The 00 Pasta Fresca (Fresh Pasta) is a soft wheat flour obtained from a unique milling processes. It has a particularly light color and is ideal for hand-made fresh pasta production. protein min - 11.5%

The 00 Strengthened is a soft wheat flour obtained from the milling and sifting of Italian and European non-germinated soft wheat. Flour for dough with short rising times. (2 - 6 hours) protein min - 11%



Le 5 Stagioni is the leading brand of pizza flour in Italy. Sourced from the finest wheat from around the world, each 5 Stagioni flour is specifically formulated for your particular need.



WE RAISE REAL NEAPOLITAN PIZZA



The Ad Store Italia - Image by Oliviero Toscani



Pizza Napoletana Le 5 Stagioni: flour just as they want it in Naples.

Pizza Napoletana flour was created in partnership with Associazione Verace Pizza Napoletana, the authentic Neapolitan pizza association, in accordance with suitability specifications set out by these masters of pizza making. Its superior quality and special elasticity has made it the most sought after and best loved flour both in Italy and abroad.



PASSION FOR PIZZA

Beverages



Rocchetta Still and Sparkling Water



Italian natural mineral water in both still and carbonated options. Clean, crisp and refreshing in an iconic bottle.



D'arbo Syrups

After adding these versatile syrups to your pantry, you'll wonder what you ever did without them! Try the all-natural black currant, sour cherry, raspberry, or elderflower syrups over pancakes, ice cream or pound cake. Add them to your bar repertoire for imaginative cocktails.



Black Currant Syrup Sour Cherry Syrup Raspberry Syrup Elderflower Syrup

17001	DARBO BLACK CURRANT SYRUP	DARBO	6/500ML
17002	DARBO SOUR CHERRY SYRUP	DARBO	6/500ML
17003	DARBO RASPBERRY SYRUP	DARBO	6/500ML
17006	DARBO ELDERFLOWER SYRUP	DARBO	6/500ML
07010	ROCHETTA SPARKLING WATER 12/1L	ROCHETTA	12/1L
07011	ROCHETTA SPARKLING WATER 24/500ML	ROCHETTA	24/500ML
07012	ROCHETTA NATURAL WATER 12/1L	ROCHETTA	12/1L
07013	ROCHETTA NATURAL WATER 24/500ML	ROCHETTA	24/500ML
07033	ROCHETTA SPARKLING WATER 12/750ML	ROCHETTA	12/750ML
07034	ROCHETTA NATURAL WATER 12/750ML	ROCHETTA	12/750ML
07035	ROCHETTA SPARKLING WATER 24/250ML	ROCHETTA	24/250ML

83001	GP ALLSPICE, GROUND	27OZ
83002	GP BASIL, DOMESTIC	16OZ
83003	GP BASIL, DOMESTIC	6OZ
83004	GP BAY LEAVES, WHOLE	3OZ
83005	GP BAY LEAVES, WHOLE	8OZ
83006	GP CARAWAY SEEDS, WHOLE	24OZ
83008	GP CAYENNE PEPPER	22OZ
83009	GP CAYENNE PEPPER	64OZ
83010	GP CELERY SALT	56OZ
83011	GP CHILI POWDER, DARK	28OZ
83012	GP CHILI POWDER, DARK	80OZ
83013	GP CHILI POWDER, LIGHT	80OZ
83014	GP CHILI, RED, CRUSHED	20OZ
83015	GP CHILI, RED, CRUSHED	48OZ
83017	GP CHILI, NEW MEXICO, GROUND	67OZ
83018	GP CILANTRO C/S	6OZ
83019	GP CINNAMON KORINTJI, GROUND	32OZ
83020	GP CINNAMON KORINTJI, GROUND	72OZ
83021	GP CLOVES, GROUND	18OZ
83022	GP CORIANDER SEED, GROUND	23OZ
83023	GP CUMIN SEED, GROUND	80OZ
83024	GP CUMIN SEED, GROUND	30OZ
83025	GP DILL WEED	11OZ
83026	GP DILL WEED	28OZ
83027	GP FENNEL SEED, WHOLE	24OZ
83028	GP FENNEL SEED, WHOLE	63OZ
83029	GP GARLIC POWDER	32OZ
83030	GP GARLIC POWDER	96OZ
83031	GP GARLIC, GRANULATED	35OZ
83032	GP GARLIC, GRANULATED	96OZ
83033	GP GINGER, DRY, GROUND	32OZ
83034	GP GINGER, DRY, GROUND	64OZ
83035	GP GREEN CHILI POWDER	30OZ
83037	GP MARJORAM, IMPORTED #1	16OZ
83038	GP MUSTARD POWDER, DIJON	32OZ
83039	GP MUSTARD, GROUND, ENG STYLE	25OZ
83040	GP NUTMEG, GROUND	28OZ
83042	GP ONION POWDER	84OZ
83043	GP ONION, GRANULATED	28OZ
83044	GP ONION, GRANULATED	80OZ
83045	GP ONION, MINCED	22OZ
83046	GP ONION, MINCED	68OZ
83047	GP ONION, MINCED, TOASTED	64OZ

83048	GP OREGANO, MEX, CUT/SIFTED	24OZ
83049	GP OREGANO, TURKEY, CUT/SIFT	18OZ
83050	GP OREGANO, TURKISH, CUT/SIFT	8OZ
83051	GP PAPRIKA, SPANISH STYLE	70OZ
83052	GP PAPRIKA, HUNGARIAN STYLE	28OZ
83053	GP PAPRIKA, HUNGARIAN STYLE	70OZ
83055	GP PAPRIKA, SPANISH STYLE	24OZ
83056	GP PEPPER, BLACK, COARSE	64OZ
83057	GP PEPPER, BLACK, TABLE GRIND	72OZ
83058	GP PEPPER, WHITE, GROUND LARGE	72OZ
83059	GP PEPPER, WHITE, GROUND MEDIUM	28OZ
83060	GP PEPPERCORNS, BLACK, WHOLE	72OZ
83061	GP PEPPERCORNS, PINK, WHOLE	12OZ
83062	GP POPPY SEEDS, WHOLE	28OZ
83063	GP POPPY SEEDS, WHOLE	80OZ
83065	GP ROSEMARY, IMPORTED, WHOLE	28OZ
83066	GP ROSEMARY, IMPORTED, WHOLE	10OZ
83067	GP SAGE, GROUND	20OZ
83068	GP SAGE, RUBBED	28OZ
83069	GP SAGE, RUBBED	8OZ
83071	GP SESAME SEEDS, BLACK	28OZ
83072	GP SESAME SEEDS, HULLED, WHITE	80OZ
83073	GP SESAME SEED, HULLED, WHITE	28OZ
83074	GP TARRAGON, DOMESTIC	8OZ
83075	GP THYME, DOMESTIC, WHOLE	28OZ
83076	GP THYME, DOMESTIC, WHOLE	9OZ
83077	GP PEPPERCORNS, TELlicherry	76OZ
83078	GP CINAMMON STICKS 2.75 INCH	1/10LB
83102	TRI SAFFERON THREADS BLISTER	6/5G
83103	TRI SAFFERON FILAMENTS BOX	12/5G
83104	TRI SAFFERON FILAMENTS BOX	12/1G
83110	TRI SPANISH SMOKED SWEET PAPRIKA	12/70G
83111	TRI SPANISH SMOKED HOT PAPRIKA	12/70G
84004	GP CITRUS DILL SALMON	52OZ
84006	GP HERBS DE PROVENCE	21OZ
84007	GP LAMB SEASONING	19OZ
84008	GP MADRAS CURRY POWDER	24OZ
84011	GP SEASONING SALT	112OZ
88002	KOSHER SALT	12/3LBS
88005	MP FINE SEA SALT BUCKET	1/12.5KG
88007	MP COARSE SEA SALT BUCKET	1/12.5KG

Frozen Dessert

25009	G7 VANILLA 4.75LTR	G7	1/4.75LTR
25011	G7 NOCCIOLA 4.75LTR	G7	1/4.75LTR
25012	G7 PISTACCHIO 4.75LTR	G7	1/4.75LTR
25013	G7 STRAWBERRY 4.75LTR	G7	1/4.75LTR
25014	G7 PEACH 4.75LTR	G7	1/4.75LTR
25015	G7 MELON 4.75LTR	G7	1/4.75LTR
25016	G7 CACAO 4.75LTR	G7	1/4.75LTR
25017	G7 CAPPUCINO 4.75LTR	G7	1/4.75LTR
25018	G7 TIRAMISU 4.75LTR	G7	1/4.75LTR
25019	G7 ORANGE SORBETTO 4.75LTR	G7	1/4.75LTR
25020	G7 MINT CHOCOLATE 4.75LTR	G7	1/4.75LTR
25021	G7 YOGURT CON FRUTTI 4.75LTR	G7	1/4.75LTR
25024	G7 BANANA GIANDUJA	G7	1/4.75LTR
25025	G7 MANGO	G7	1/4.75LTR
25026	G7 KIWI	G7	1/4.75LTR
25027	G7 PASSION FRUIT	G7	1/4.75LTR
64050	BACCO PISTACCHIO SEMIFINISHED PASTE 6/1KG	BACCO	6/1KG
64051	BACCO NOCCIOLA SEMIFINISHED PASTE 6/1KG	BACCO	6/1KG
64052	BACCO ALMOND SEMIFINISHED PASTE 6/1KG	BACCO	6/1KG



Authentic hand-made gelato, produced in Italy. As attractive as they are delicious, the G7 line includes an extensive selection of fruit, chocolate and vanilla based gelatos.



Meat & Cheese

Fresh Cheese pg 76

Semi-Soft & Blue pg 78

Semi-Hard Cheese pg 80

Hard Cheese. pg 82

Shredded & Grated. pg 85

Deli Meats & Salami. pg 86

Prosciutto & Jamón pg 92



MEAT & CHEESES

Meat & Cheese

Fresh Cheese




Lettieri & Co.
IMPORTER OF FINE FOOD & WINE

Meat & Cheese




MEAT & CHEESE

Special order only, one week lead time



AF Scamorza

12/7.5OZ code: 61510

Special order only, one week lead time



AF Mozzarella Ovaline

16/8OZ code: 61500





Special order only, one week lead time



AF Mozzarella Ciliegine

16/8OZ code: 61501





Special order only, one week lead time



AF Ricotta

8/10OZ code: 61502





Special order only, one week lead time



AF Burrata

8/8OZ code: 61503






AF Mozzarella Ovaline

3/3LB code: 61504






AF Ricotta

3/4LB code: 61505






AF Burrata

3/3LB code: 61506






AF Mozzarella Ciliegine

3/3LB code: 61509





angelo & franco 
The Mozzarella Guys

When Angelo Tartaglia and Franco Russo moved to Los Angeles from Bagnoli Irpino, Italy, they brought with them the skills and knowledge to produce authentic Mozzarella right here in California.



120 Park Lane, Brisbane, CA 94005 • P: 415-657-3392 • F: 415-657-9957 • letteri.com • letteri@letteri.com



Tre Stelle Buffalo Mozz Cups
 12/125G code: 61533 



Tre Stelle Buffalo Mozz Tubs
 2/1KG code: 61534 



Tre Stelle Buffalo Ricotta
 6/7.5OZ code: 61581 



Tre Stelle Smoked Buffalo Mozz Tub
 2/1KG code: 61577 



Tre Stelle Buffalo Mozz W/ Truffle
 6/125G code: 61578 



Emma Mascarpone
 6/500G code: 61016 



E Piu Mascarpone
 12/250G code: 61100 



CA Goat Cheese Log
 2/1KG code: 61554 



Cheese Merchants CA Mascarpone
 6/1lbs code: 61761 



CA Feta Tubs
 1/8LBS code: 61561 



Semi-Soft & Blue



Lettieri & Co.
IMPORTER OF FINE FOOD & WINE



True DOP Fontina is a beautiful thing. Rich and creamy in texture, the Fontina produced in the Italian Alps has a pungent flavor, much stronger than the milder versions made in other countries. Fontina is ideal for melting, or paired with a fine Nebbiolo.



1/4.5LB code: 61090

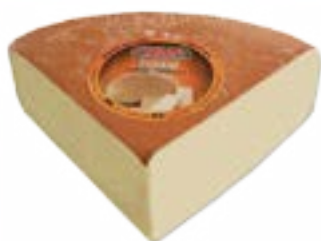


Carozzi Fontina Daosta DOP



Carozzi Taleggio DOP

1/5LB code: 61091



Emma Fontal 1/4 Wheel

1/7LBS code: 61033



Asiago Pressato

1/5LBS code: 61029



Emma Primo Sale

1/2LBS code: 61011



Emma Primo Sale Peppercino

1/2LBS code: 61026



Emma Primo Sale Black Pepper

1/2LBS code: 61027



The Sarda, a sheep breed indigenous to Sardinia, produces the perfect milk for Primo Sale and Pecorino Sarda.



MEAT & CHEESE



Ballarini Gorgonzola 1/4 Wheel

1/3LBS code: 61019



Carozzi Dolce Caprizola

1/14 LBS code: 61770



Carozzi Dolce Caprizola 1/4 Wheel

1/3.5 LBS code: 61089



Quader de Cavra

Seasoned for 35 days in pinewood crates, the Quader de Cavra is a washed rind cheese that intensely concentrates the pungent taste of the goat milk.

Food Pairing Suggestions: Bread with 8 cereals and clover honey

Wine Pairing Suggestions: Teroldego Rotaliano, Pinot Nero, Barbera d'Asti

BRONZE at World Cheese Awards 2013

61767 Carozzi Quader Di Cavra 1/4LB AVE





Semi-Hard Cheese

MEAT & CHEESE



Roble Vega Manchego 12 Month
1/6LBS code: 61110 



Sardoforme Ricotta Salata
1/6LB code: 61017 



Roble Vega Manchego Cheese 6 Mos
1/7LB code: 61021 

Von Muhlenen Gruyere 1/4 Wheel
1/18LB code: 61081

The best cheeses exclusively from the Fribourg region are selected and matured for 14 months in strictly controlled humidity cellars, at a temperature of 13°C. An outstanding Gruyère with a unique flavor, defined and delightful.

Food pairings: Classic cheese for fondue, also excellent with tart berry compote

Wine pairings: Vermentino, Cinsault, Riesling












Von Muhlenen Emmentaler Center Cut
1/15LB code: 61080 









NON GMO




Caputo Dom Prov Salami
 1/11 LB code: 61538 







LS Provolone Piccante 1/4
 1/15LBS code: 61548 







LS Provolone Cacciocavallo
 1/4.2LBS code: 61526 







Carozzi Caprino Fresco 100% Goat
 2/8LBS code: 61769 







Savello Di Roma
 2/6LBS code: 61766 



Carozzi Caprino Aged 100% Goat
 2/6LBS code: 61768

A long seasoned cheese that combines in a surprising but very savory way the taste of goat milk with the texture of a slightly softer grana cheese.

Food pairings: Piedmont bread 'Biova' and red chicory preserve
Wine pairing: Sylvaner, Albana di Romagna, white Alezio








Hard Cheese

MEAT & CHEESE



Bertozzi Mountain Parm Reg 24 Mo 1/4
1/20LB code: 61764 



Bertozzi Mountain Parmigiano
16/300G code: 61763 



Bertozzi Solo Di Bruna Parm 1/8 Wheel
2/10LB code: 61756 



Bertozzi Parm Reggiano 24 Mo 1/4
1/20LB code: 61758 



Parmigiano Reggiano is the king of cheese and Abele Bertozzi is the king of Parmesan. For over 100 years, Bertozzi has produced Parmigiano Reggiano, and only Parmigiano Reggiano, solidifying its name as one of Italy's premiere producers.



Bertozzi Parm Reggiano 24 Mo
1/75LB code: 61757 



Emma Piave Aged 1/4
1/5lbs code: 61032 



PARMIGIANO - REGGIANO
BERTOZZI BRAND
PARMA (Italia)



LS Grana Padano 12 Month Wheel
1/75LB code: 61522 



LS Grana Padano 12 Month 1/4
1/20LB code: 61523 



Emma Pecorino Romano Wheel
1/ 50LB code: 61015 



Emma Pecorino Romano 9Mos 1/4Wh
1/ 17LB code: 61006 




Podda Classico
2/8LB code: 61055 




Catell Asiago Allevo 1/4Wheel
1/ 5LBS code: 61025 



Lait Pecorino Elighe
1/6LB code: 61072 



Lait Pecorino Crotonese
1/6LB code: 61070 



Lait Pecorino Sardo
1/7LB code: 61071 



Reggianito Cheese Wheels
1/ 16LB code: 61003 

SPECIAL SELECTION OF PARMIGGIANO REGGIANO
NOW AVAILABLE.



Bertozzi

AN ORIGINAL PRODUCT FROM ITALY

Nested among the rolling hills of Parma Italy, there is a place where Parmigiano Reggiano of exquisite quality is made every day. This special place is Bertozzi's Home.



Shredded & Grated

MEAT & CHEESES



MP Grated Pecorino Romano

2/5LB code: 61550 



MP Asiago Shredded

2/5LB code: 61551 



MP Shredded Parmesan

2/5LB code: 61552 



CA Crumbled Feta

4/5LB code: 61553 



CA Blue Cheese Crumble

1/5LB code: 61555 



CA Gorgonzola Crumble

4/5LB code: 61556 



MP Caesar Blend

2/5LB code: 61559 



MP Shredded Pecorino

2/5LBS code: 61564 



CA Shaved Parmesan

2/5LB code: 61582 



Low Moisture Part Skim Mozzarella Shred

6/5LB code: 61771 



Low Moisture Whole Milk Mozzarella Shred

6/5LB code: 61772 



MP Grated Parm

2/5LB code: 61575 

Deli Meat & Salami



NA Nduja 6OZ

12/6OZ code: 29033



NA Nduja 1LB

4/1LB code: 29031



NA Guanciale

2/1.5LB code: 29032



NA Wagyu Beef Bresaola

2/3LB code: 59040



NA Sopressata Picante (Calabrese)

6/2.12OZ code: 59041



NA Finochietta (Fennel Pollen)

12/5.5OZ code: 59042



NA Nostrano (Pink Peppercorn Salami)

12/5.5OZ code: 59043



NA Lardo Iberico de Bellota

2/2.5LB code: 59044



NA Coppa

3/2LB code: 59045



NA Sopressata (Black Pepper Salami)

12/5.5OZ code: 59046



All-Natural Casing



LICINI BROTHERS produces artisanal Salami, Pancetta, and Coppa in the Italian tradition. In the sixty years since the company was founded by the three Licini Brothers, the recipes and methods have hardly changed. Their products are simple in production with elegant results.



Licini Cappicola - Sweet

1/2LB code: 29005 



Licini Cappicola - Hot

1/2LB code: 29006 



Licini Sopressate - Sweet

10LB case code: 29008 



Licini Sopressate - Hot

10LB case code: 29009 



Licini Sopressate Whole - Hot 3PC

3/15LB code: 29010 



Licini Sopressate Whole - Sweet 3PC

3/15LB code: 29012 



Licini Cacciatore Sausage

10LB case code: 29013 



Licini Pancetta - Whole

1/13LB code: 59002 



Licini Pancetta - Slices

10LB case code: 59003 



Licini Dry Sausage - Hot

10LB case code: 59004 



Licini Dry Sausage - Sweet

10LB case code: 59005 



When flavours retain the simple and genuine characteristics of their origins it reflects a love, passion, vision and faith in the future.

This is the philosophy that has guided our knowledge and our enjoyment in food, dating back to 1956.



Imported from Italy





Ferrarini Parma Mini Chubs
12/8.8OZ code: 29021 



Ferrarini Salame Emilia
4/3.3LB code: 29022 



Ferrarini Rosetta Salame Hot
4/1.3LB code: 29023 



Ferrarini Presliced Salame Parma
12/4OZ code: 29026 



Ferrarini Presliced Salame Emilia
12/4OZ code: 29027 



Ferrarini Presliced Ferrarino
12/4OZ code: 29028 



Ferrarini Presliced Pros Crudo
12/3OZ code: 30050 



Ferrarini Presliced Pros Cotto
12/4OZ code: 30051 



Ferrarini Presliced Mortadella
12/4OZ code: 31010 



Ferrarini Parma Salame Stick
6/1.3LB code: 29020 



Ferrarini Prosciutto Cotto Blue
1/11LB code: 30047 



Imported from Italy

Authentic cured meats, produced in Reggio Emilia, in the heart of Italian hill country. The products available include, salami, cheese and convenient pre-sliced meats in attractive packaging.

Deli Meat & Salami



MS Sliced Pepperoni

1/5LB code: 66001



MS Bulk Italian Sausage Sweet/Hot

Sweet - 1/10LB code: 59054
Hot - 1/10LB code: 59055



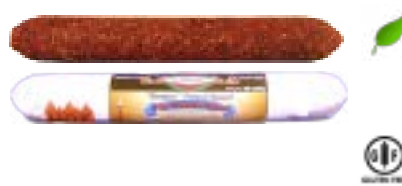
MS Fennel and Pepper Salami

2/24OZ code: 59050



MS Genovese Salami

2/24OZ code: 59051



MS Hot Toscano Salami

2/24OZ code: 59052



MS Toscano Salami

2/24OZ code: 59053



MS Chianti Salami

12/8OZ code: 59057



MS Genovese Salami

12/8OZ code: 59058



MS Toscano Salami

12/8OZ code: 59059



MS Hot Toscano Salami

12/8OZ code: 59060



MS Fennel and Pepper Salami

12/8OZ code: 59062



MS Lamb Salami

12/8OZ code: 59063

MEAT & CHEESES



Deli Meat & Salami



Leoncini Mort W/Pistachio

4/11LB code: 31001



Leoncini Mort W/Pistachio

1/17LB code: 31004



Leoncini Italian Cooked Ham

1/16.5LB code: 58001



Leoncini Porchetta

1/13LB code: 58002



Leoncini Flat Pancetta / Smoked

2/8LB code: 59001



Leoncini Cooked Ham W/Herbs

1/16.5LB code: 30002



Leoncini

Imported from Italy



G & F *Black Label*



The Greci & Folzani Black Label Ham is the peak of quality when it comes to Prosciutto di Parma. Aged for 2 years, this ham is rich and complex, with a nutty flavor and a deep pink color. Meant to be enjoyed with simple accompaniments - fresh melon, or good quality crusty bread.

Greci & Folzani uses responsibly raised pigs:

- No Hormones
- Free Range
- Non-GMO Feed

For the finest prosciutto available, ask for the black label.



NON
GMO





GF Parma Prosciutto Blk Label 24Mos

1/18LB code: 30022 



NON
GMO




GF Pronto Pannino Non Parma Pros.

1/13LB code: 30023 

***BY SPECIAL ORDER ONLY**



NON
GMO





GF Blk Master Parma Bone In 24Mos

1/20LB code: 30027 



NON
GMO





GF Parma Rotondo Prosciutto 18 Mos

1/18LB code: 30021 



NON
GMO





GF Classic Parma Prosciutto 16 Mos

1/16LB code: 30020 



Black Label

Parma Ham

Finest quality

Firm silky textured meat

A superior vintage full flavor



the authentic



The only of it's kind in the U.S.

GRECI & FOLZANI

www.greciefolzani.com

E-mail: info@greciefolzani.com - E-mail USA: risoldi@usa.net



Dok Dall San Daniele 18 Months

1/20LB code: 30043



Dok Dall Ava San Daniele 24 Month

1/19LB code: 30042



Dok Dall San Daniele 36 Months

1/19LB code: 30044



Negroni Boneless San Daniele 16 Mos

1/17LBS code: 30045



Negroni Prosciutto D-Italia Mec

1/5.5KG code: 30046



Negroni Prosciutto di Parma

1/5.5KG code: 30048



AUTHENTIC
ITALIAN
PROSCIUTTO

MEAT & CHEESE



**NON
GMO**





Redondo Iglesias Presliced Serrano Ham
12/30Z code: 58006



**NON
GMO**





Redondo Iglesias Iberico Ham 28 Mos
1/13 LBS code: 58007



**NON
GMO**





Redondo Iglesias Iberico Palleto
1/6lbs code: 58008



**NON
GMO**





Redondo Iglesias Serrano Ham 18
1/13LB code: 58003



**NON
GMO**





Gasser Speck Alto Adige IGP
1/5LB code: 30011



If you haven't yet tried the famed Jamón Ibérico, you are missing out on one of the great culinary traditions of the world! Ibérico is made from the rare, pata negra (black pig) which is native to southern and western Spain. The leg is hand-packed with salt, and left to cure for 2 years. The result is a meat that is beautifully marbled with a rich, nutty flavor.

Maestros del Jamón



**REDONDO
IGLESIAS**

• SINCE 1920 •



SERRANO ORO RESERVA 20 MONTH
58003



3OZ. SERRANO SLICES
58006



JAMON IBERICO LA NAVA
58007



PALETA IBERICA DE BELLOTA FINCA
58008

Quality, authenticity, and consistency are the hallmarks of Jamon Serrano & Jamon Iberico from Redondo Iglesias of Spain. Recognized as 'Maestros del Jamon' or ham masters, Redondo Iglesias is a 3rd generation family business specializing in the dry cured meats of Spain. The Reserva Oro Serrano is dry cured a minimum of 20 months with the least amount of salt possible to yield a complex, well balanced jamon.

Redondo Iglesias is the only Jamon Iberico importer to the US that has control from raising the Pata Negra hogs themselves all the way through to packaging the finished hams over 2 years later. Redondo Iglesias Jamones (hams) are the real taste of Spain, with a Jamon Serrano facility in Valencia, eastern Spain, and an Iberico facility in the West in Salamanca.

For more information about Redondo Iglesias, Jamon Serrano
or Jamon Iberico, visit our website at redondousa.com

Redondo Iglesias USA Inc. 201-455-5266



Frozen

Frozen Meat pg 98

Frozen Pastry pg 99

Frozen Pasta & Pizza pg 88

Frozen Dessert pg 100

FROZEN

Frozen

Frozen Pastry



Ioniki Spiral Feta Pie

6/850G code: 86031



Ioniki Spiral Spinach and Feta Pie

6/850G code: 86033



Ioniki Bougatsa Traditional Pie

12/500G code: 86034



Ioniki Mini Rolls with Raisin and Apples

14/500G code: 86035



Ioniki Triangles w/Feta

14/500G code: 86037



Ioniki Mini Spirals w/Spinach and Feta

14/500G code: 86039



FILOSOPHY

Love at the
First Bite!



Ioniki Wild Greens Pie

6/850G code: 86041



Ioniki Triangles w/ Spinach and Feta

14/500G code: 86040





LA PIZZA

PRODUCED IN ITALY

- Dough is pulled and stretched by hand
- All—Natural Ingredients
- Baked in wood fire stone oven, reaching temperatures over 1000° F
- 4 hours resting time for pizza dough



Item #	Description	Pcs/Lb	Pack
86001	MP RSTD BUTTERNUT SQUASH RAV MED SQ	18	2/3LBS
86002	MP FONTINA ASIAGO CHEESE RAV MED SQ	18	2/3LBS
86003	MP LOBSTER ASPARAGUS SHRIMP RAV LRG HEX	15	2/3LBS
86004	MP BEEF RAV MED SQ	18	2/3LBS
86005	MP MEAT (EMELIANA) TORTELLINI EGG	18	2/3LBS
86006	MP EGG LASAGNA SHEETS (THIN)	—	1/10LBS
86007	MP 5 CHEESE TORTELLINI EGG PASTA	17	2/3LBS
86008	MP WAGYU BEEF BLK TRFL RAV LRG RND	15	2/3LBS
86009	MP CHEESE SPINACH AGNOLOTTI	23	2/3LBS
86010	MP FORREST MUSHROOM RAV LRG RND	15	2/3LBS
86011	MP PORCINI MUSHROOM RAV LRG RND	15	2/3LBS
86012	MP DUCK RAV MED SQ	18	2/3LBS
86013	MP PEAR GORGONZOLA RAV LRG RND	15	2/3LBS
86014	MP RSTD EGGPLANT RAV LRG RND PURPLE	15	2/3LBS
86015	MP ASPARAGUS RAV MED RND	21	2/3LBS
86016	MP ASIAGO FILLED GNOCCHI	45	2/3LBS
86017	MP 4 CHEESE FILLED GNOCCHI	45	2/3LBS
86018	MP WILD MUSHROOM FILLED GNOCCHI	45	2/3LBS
86019	MP RSTD BUTTERNUT SQUASH GNOCCHI	45	2/3LBS
86020	MP POTATO GNOCCHI	90	2/3LBS
86021	MP SHORT RIB TORTELLONI	18	2/3LBS
86022	MP SPINACH LASAGNA SHEETS EXTRA THIN	—	1/10LBS
86023	MP ARTICHOKE MASCARPONE RAV MED RND	21	2/3LBS



From the fillings in our ravioli to the superior flavor and texture of our cut pastas, Monte Pollino fresh frozen pasta will surpass all your expectations.



FROZEN

Frozen Dessert



SM Limone Sorbetto

6/1L

code: 25001



SM Tiramisu

6/1L

code: 25002



SM Strawberries/Cream

6/1L

code: 25003



SM Hazelnut/Chocolate

6/1L

code: 25004



SM Cioccolatissimo

6/1L

code: 25005



SM Stacciatella

6/1L

code: 25006



FROZEN

Handmade in Italy!



Our company was born in 1958, when grandfather Guglielmo Visani started making hand-made gelato. Born in Romagna and therefore naturally restless, he wanted to make sure the recipes and methods of the Italian ice cream tradition were preserved and enhanced.

Our two brands - il gelataio G7 and Siviero Maria - were both created by grandfather Guglielmo, who dedicated them to his beloved family: his name along with those of his 6 sons, started by the letter G - hence the name 'G7'; to his wife, he dedicated the Siviero Maria brand. Today, we represent the Italian gelato making industry on the national and international markets, still using these two brands.

Being passionate for our family-run company drives us to work even harder and with a constantly renewed dedication, following in the steps of our hard-working grandparents and equally ambitious parents. As the third generation of the company, we strive to give even further value to our family business.



SM Cherries/Cream

6/1L code: 25007



SM Pistacchio

6/1L code: 25010



SM Cappuccino

6/1LTR code: 25022



SM Panna Cotta

6/1LTR code: 25023



G7 Limone Sorbetto

1/4.75L code: 25008



G7 Vanilla

1/4.75L code: 25009



G7 Nocciola

1/4.75L code: 25011



G7 Pistacchio

1/4.75L code: 25012



G7 Strawberry

1/4.75L code: 25013



FROZEN

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Frozen Desserts



Lettieri & Co.
IMPORTER OF FINE FOOD & WINE



G7 Peach

1/4.75L code: 25014



G7 Melon

1/4.75L code: 25015



G7 Cacao

1/4.75L code: 25016



G7 Tiramisu

1/4.75L code: 25018



G7 Orange Sorbetto

1/4.75L code: 25019



G7 Cappuccino

1/4.75L code: 25017



G7 Mint Chocolate

1/4.75L code: 25020



G7 Yogurt Con Frutti

1/4.75L code: 25021



G7 Banana Gianduja

1/4.75L code: 25024



G7 Mango

1/4.75L code: 25025



G7 Kiwi

1/4.75L code: 25026



G7 Passion Fruit

1/4.75L code: 25027



FROZEN



Wine & Spirits

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WINE & SPIRITS

Wine & Spirits

Red Wine



Item code: 53040
CDN Dolcetto D Alba
Pack: 12/750ML
Producer: CANTINA DEL NEBBIOLO
Vintage: 2009
Origin: Piemonte
Varietal: Dolcetto
Notes: This particular Dolcetto d'Alba is grown on vineyards located in the most important villages of the D.O.C. Ruby-red with purplish highlights, this wine shows violets on the nose, and has a long-lasting, full-bodied flavor.



Item code: 53041
CDN Barbaresco
Pack: 6/750ML
Producer: CANTINA DEL NEBBIOLO
Vintage: 2007
Origin: Piemonte
Varietal: 100% Nebbiolo
Notes: The nose captures notes of red fruits and herbs. In the mouth it is full-bodied, with powerful tannins in youth that evolve over time to sensations of balsamic and berries.



Item code: 53050
Nobile Di Montepulciano
Pack: 12/750ML
Producer: GAVIOLI
Vintage: 2007
Varietal: Prugnolo Gentile 80% Canaiolo 10% Merlot Toscano 10%
Notes: An exceptionally deep ruby red color with veins of garnet. The bouquet is intense and delicate, developing wild fruits and culminating in rich spicy flavors with a persistent background of vanilla, tobacco, leather and slight hints of balsamic.



Item code: 53067
DF Beneventano Aglianico
Pack: 12/750ML
Producer: DE FALCO
Vintage: 2011
Origin: Benevento
Varietal: Aglianico
Notes: The wine is a ruby red color and presents a characteristic persistent aroma which recalls fruits of the forest. Dry and slightly tannic on the palate, which becomes velvety with aging.



Item code: 53071
Lenotti Le Olle 11
Pack: 12/750ML
Producer: LENOTTI
Vintage: 2011
Origin: Lake Garda
Varietal: Corvina 65% Rondinella 25% Cabernet Sauvignon 10%
Notes: This intense ruby red wine has a delicate, fragrant and spicy bouquet with hints of ripened fruit. The taste is dry, savory and intense.



Item code: 53073
Lenotti Amarone
Pack: 6/750ML
Producer: LENOTTI
Vintage: 2009
Origin: Valpolicella
Varietal: 70% Corvina, 25% Rondinella 5% Molinara
Notes: This dark brick ruby red wine possesses an ethereal, intense bouquet with the scents of the selected wooden barrels. The mouth-feel is firm yet velvety.



Item code: 53069
LQ Primemadre DOCG
Pack: 6/750ML
Producer: LA QUERCIA
Vintage: 2007
Origin: Abruzzo
Varietal: 100%
Montepulciano D'Abruzzo

Notes: Deep red wine with bright purple hues, rich liquorice and black berries fragrance and intense full-bodied taste.



Item code: 53002
Lornano Chianti Classico
Pack: 12/750ML
Producer: LORNANO
Vintage: 2006
Origin: Chianti Classico
Varietal: 100% Sangiovese

Notes: Intense and focused ruby red color. Fragrance of ripe red fruit on a spicy background. The palate brings all its freshness, with fair and balanced tannins, accompanied by a persistent finish.



Item code: 54031
Lacryma Christi del Vesuvio
Pack: 12/750ML
Producer: De Falco
Vintage: 2013
Origin: Vesuvio D.O.C.
Varietal: 100% Piediroso

Notes: The wine is a ruby red color and presents an intense aroma which recalls fruits of the forest. Dry, intense and well-balanced on the palate.

White Wine



Item code: 54026
DF Greco Di Tufo DOCG
Pack: 12/750ML
Producer: DE FALCO
Vintage: 2012
Origin: Avellino
Varietal: Greco
Notes: The wine is a straw, golden yellow color and presents an aroma with a characteristic fragrance of almonds. Dry and well-defined on the palate, with no roughness.



Item code: 54027
DF Fiano Di Avellino DOCG
Pack: 12/750ML
Producer: DE FALCO
Vintage: 2012
Origin: Avellino
Varietal: Fiano
Notes: The wine is a straw-yellow color, with intense green tinges and presents an elegant fragrance, a bouquet which recalls scents of fruit. Dry and well-balanced on the palate.



Item code: 54028
DF Beneventano Falanghina
Pack: 12/750ML
Producer: DE FALCO
Vintage: 2012
Origin: Benevento
Varietal: Falanghina
Notes: The wine is a pale straw-yellow color and presents a delicate, fresh, fruity aroma. Dry, well-orchestrated and slightly acidulous on the palate.



Item code: 54030
Lenotti Pinot Grigio
Pack: 12/750ML
Producer: LENOTTI
Vintage: 2013
Origin: Venato And Lake
Varietal: 55% Pinot Grigio, 45% Garganega
Notes: Light straw-yellow, a little green in color, with a delicate bouquet. The taste is dry, intense and harmonious.



Liqueur Selection

Amaretto

WINEENTHUSIAST 92



Caffo's Fratelli d'Italia Amaretto is produced with Sicilian Almonds and herbal infusions, using only all-natural ingredients. Enjoy neat, on the rocks, or as part of a creative cocktail.
 ABV 30%
code: 90035
name: CAFFO AMARETTO
pack: 1/750ML

Amaro del Capo

WINEENTHUSIAST 94



Vecchio Amaro del Capo is produced with 29 different Calabrian aromatic herbs and roots. This delicious amaro boasts intense, earthy notes of fresh herb and quinine, backed by a hint of cola nut. Serve chilled.
 ABV 30%
code: 90000
name: AMARO DEL CAPO
pack: 1/750ML

Limoncino

WINEENTHUSIAST 93



Made with fresh lemon zest and cane sugar, the simple ingredients in Caffo's Limoncino create a delicate balance of sweet and tart. Perfect as a digestive on a warm summer night!
 ABV 30%
code: 90031
name: LIMONCINO DELL ISOLA
pack: 1/750ML

Grappa Italiana



Grappa Italiana is made from a very select variety of grape skins from Southern Italy. These precious grape skins are carefully distilled so the flavor and aromatic qualities of the skins are preserved. It is the connoisseur's premium choice of Grappa.
 ABV 40%
code: 90032
name: GRAPPA ITALIANA
pack: 1/750ML

Liquorice



Liquorice has been known since ancient times for its sweet and pleasant taste of its root. Distilleria Caffo was the first to produce liqueur using pure Calabrese liquorice, creating a unique and unmistakable product.
 ABV 27%
code: 90033
name: CAFFO LIQUORICE
pack: 1/750ML

Sambuca Secolare



Caffo makes their Sambuca with strict respect to the family's traditional recipe, using real elder and anise. Serve the unique southern style Sambuca neat—with three coffee beans for good luck.
 ABV 42%
code: 90034
name: SAMBUCA SECOLARE
pack: 1/750ML

Solara

WINEENTHUSIAST 95



Each drop of Solara encloses the fragrance of the best sweet and bitter oranges that grow in the south of Italy. Solara can be drunk smooth, on the rocks or as the main ingredient in the best citrus cocktails.
 ABV 40%
code: 90038
name: SOLARA
pack: 1/750ML

Vecchia Grappa



Caffo Vecchia Grappa is the result of over a century of experience. Its method of working provides a slow steam distillation of fine Italian grapes and subsequent aging of the precious distillate in oak barrels.
 ABV 40%
code: 90036
name: VECCHIA GRAPPA
pack: 1/750ML

Dominique Brandy

WINEENTHUSIAST 94



Dominique Brandy was the first spirit produced by Caffo. It is obtained, while respecting ancient techniques, by aging the spirits from select Italian wines in oak barrels for long periods.
 ABV 40%
code: 90037
name: DOMINIQUE BRANDY
pack: 1/750ML

FREEZE YOUR MOMENT

Taste it



Drink responsibly

Vecchio Amaro del Capo[®]™



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UN SECOLO DI PASSIONE

Holiday Section



Holiday

Holiday

*'tis the season . . .
for great food and holiday gifts!*



MAININA

Italy's finest panettones and traditional Italian cakes!

What sets Maina Apart . . .

- *Fresh Italian milk – not powdered like other panettones on the market*
- *Real vanilla from pods*
- *Unique 10 hour upside down cooling – not vacuum cooled like many competitors*
- *Certified Non-GMO*
- *All natural ingredients*

***Please Look for Our Full Holiday Catalog
Coming this June***



Lettieri & Co. is all about the holidays. For over 25 years, we have provided our customers with panettone, cakes, torrone, chocolates and a wide assortment of other holiday specialties. We know the importance of the holiday season to your company and we work tirelessly to ensure that our items are of the highest quality and delivered to you on time.



Back to nature, said the apricots.

The attraction's irresistible! And so they all jumped high and into the Darbo jar to join all the other apricots. Your customers are also coming back to nature. Offer them the All Natural flavors of Darbo fruit spreads.

d'arbo
All Natural



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