Eleffieri & Co.

PRODUCE

CATAOR

30 YEAR anniversary



FLUID ART



LORENZO

Extra Virgin Olive Oil

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USDA	Organic	NON GMO	Non-GMO	GUTEN FREE	Gluten Free		All Natural
۲	DOP		IGP	K	OK Kosher	0	OU Kosher
•	Argentina		Austria	*	Canada		Germany
	Greece		Italy	*	Morocco		Poland
(B)	Spain		Switzerland	C*	Turkey		USA
	Cow Milk	7	Sheep Milk	7	Goat Milk		Buffalo Milk

SYMBOL KEY:

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!

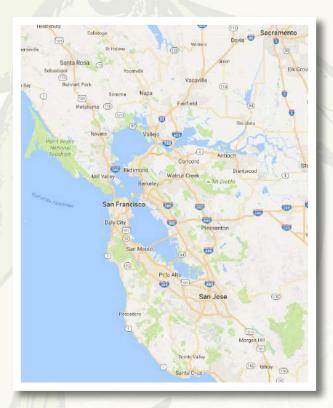
As of December 18, 2014 Lettieri & Co. is running our 40,000 sq ft warehouse on 100% solar power! One company can't change the world, but we're making sure Lettieri & Co is doing its part to ensure a better planet for generations to come. When you work with us, you can feel secure that your products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



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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/Peninsula (including Half Moon Bay, and Santa Cruz) - Monday, Wednesday, Friday East Bay - Tuesday, Thursday Sacramento - Tuesday, Friday

Distributors & National Retailers

We are a direct importer of high quality specialty foods 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: lettieri@lettieri.com

Marketing & Sales Support

We understand it's 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.



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

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.
- ٠ We have a brand new collection of Italian wines that range from Prosecco to Chianti Classico.
- 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.



TERRI

ALENTINO

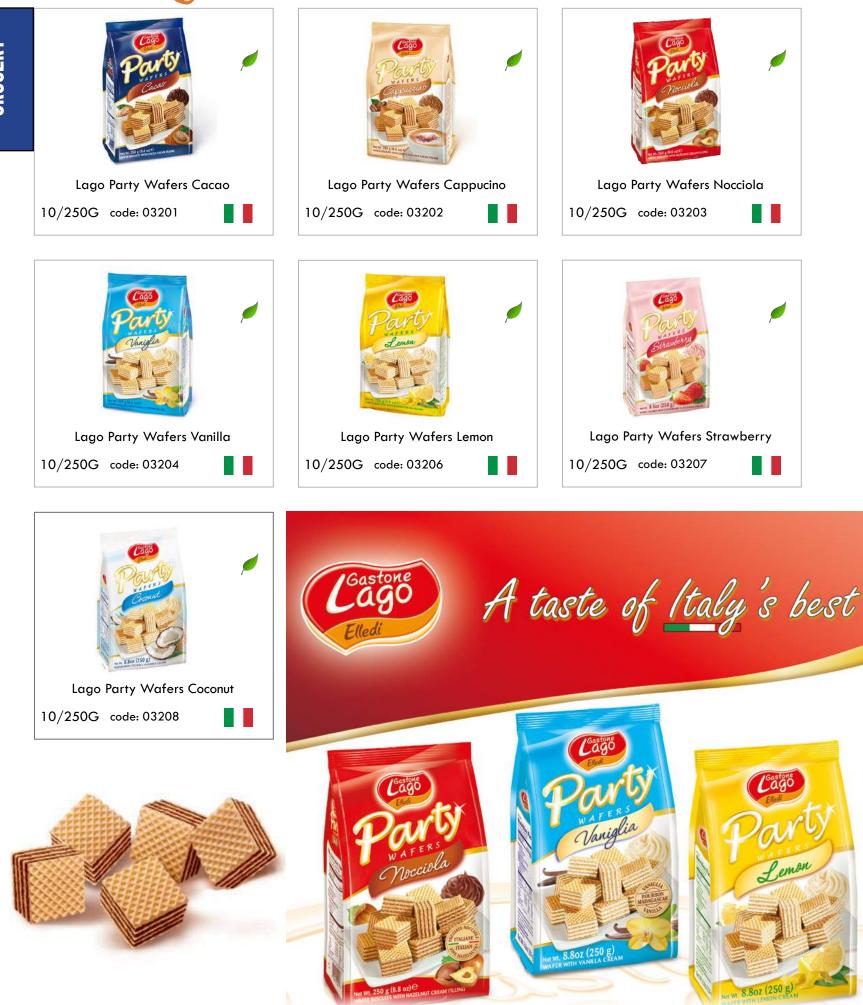


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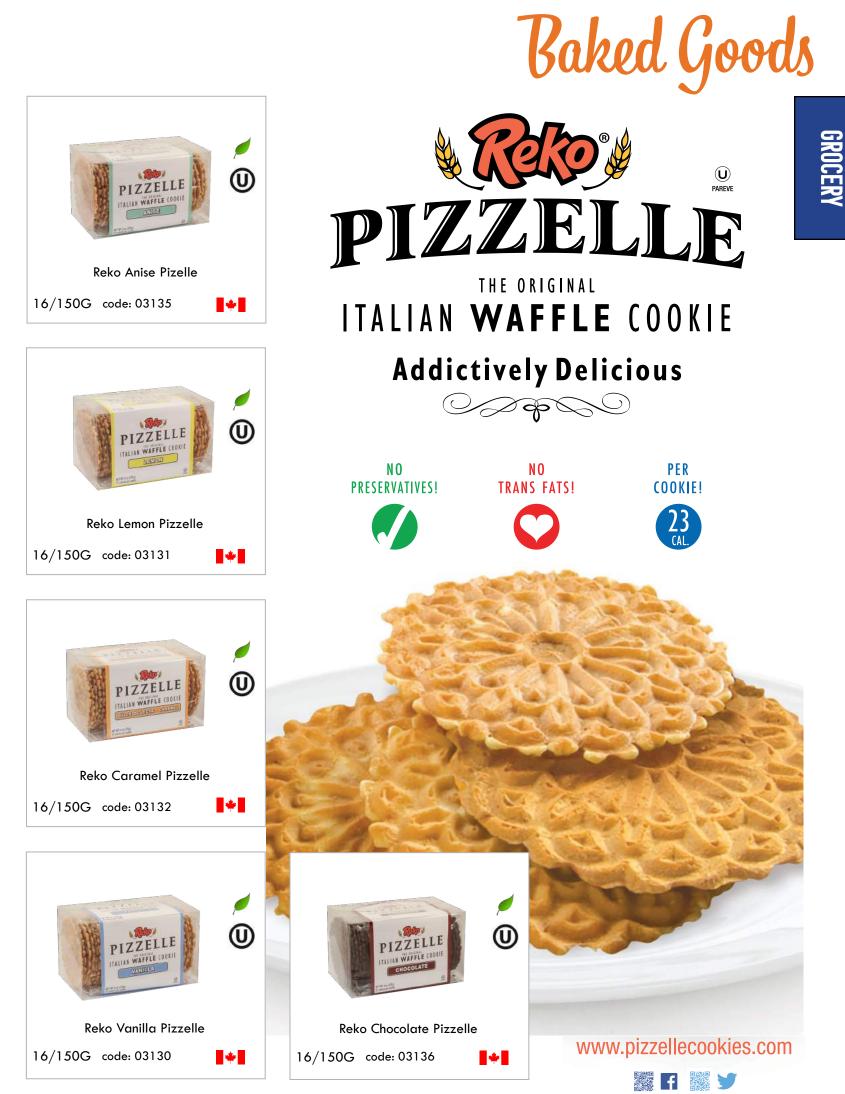
GROCERY

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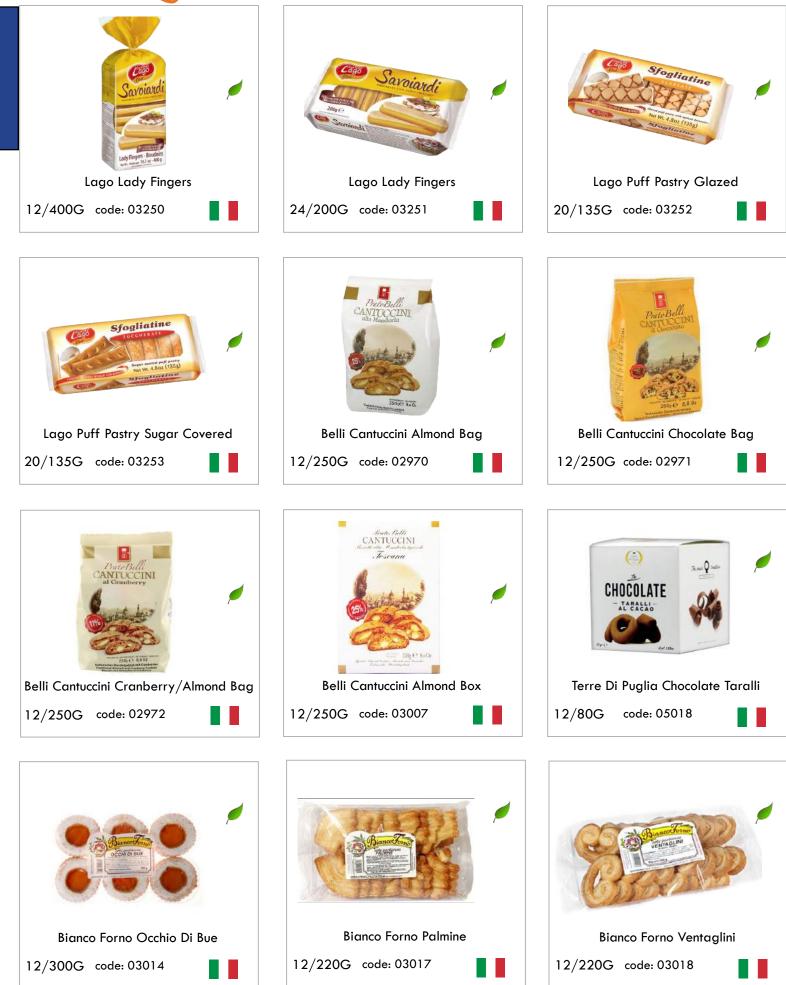
Baked Goods



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Baked Goods





Traditional biscuits and pastries since 1928





Since 1928, Borggreve has produced its exclusive biscuit and pastry specialties in the traditional way which has been handed down over many years. The traditional butter ring is made from the original recipes with the finest ingredients and 32% butter.

Beverages

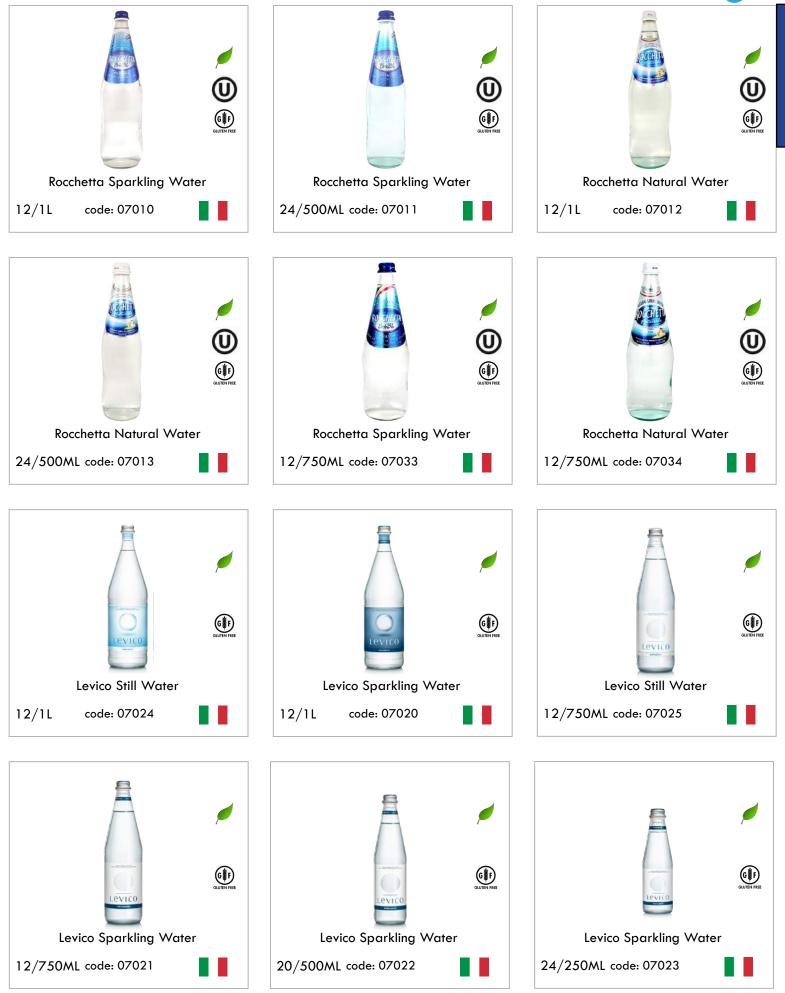
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Condiments













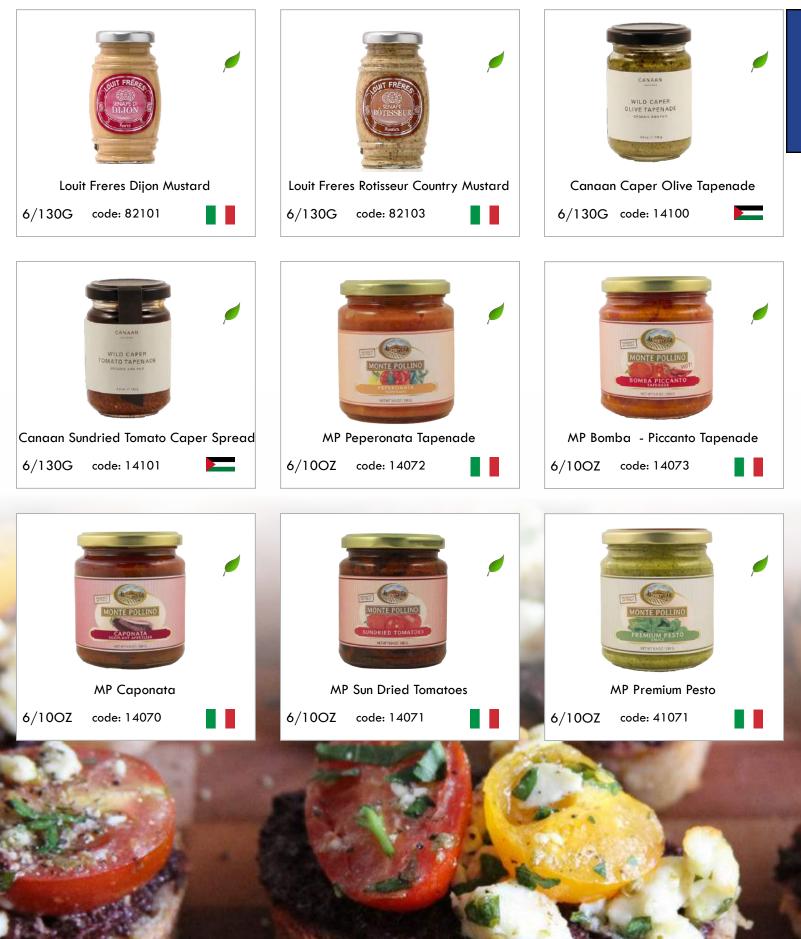








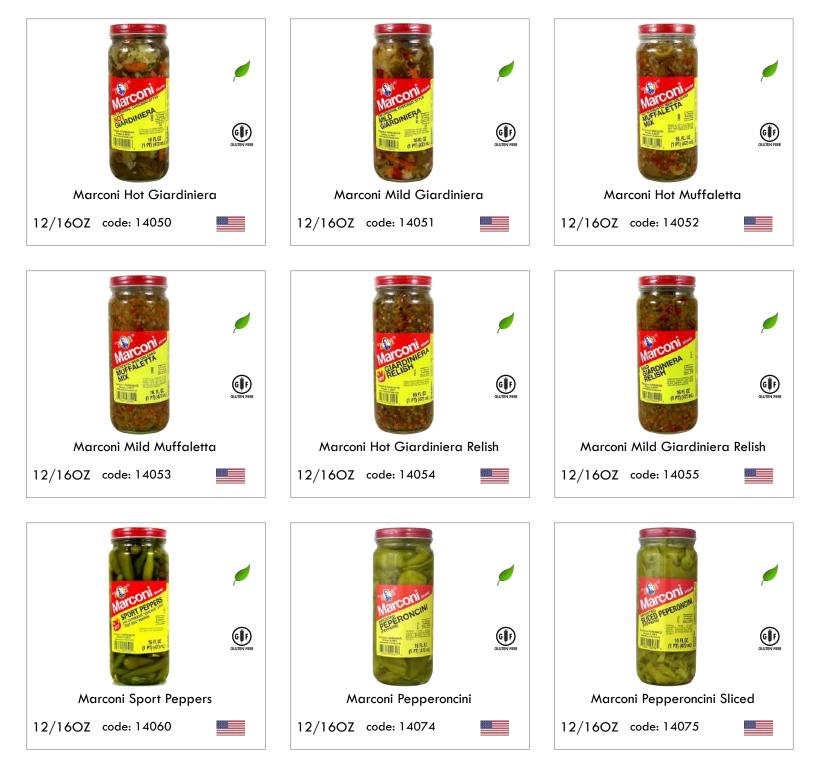
GROCER



Condiments

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!











NON-GMO Spun from egg whites, honey, fruits, nuts & chocolates



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Crackers















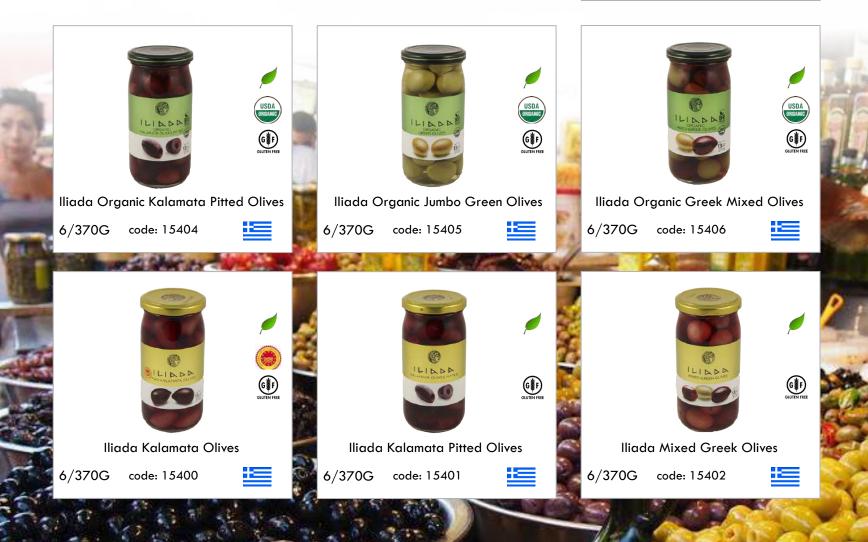
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Hives



Iliada Olives are naturally sun-ripened on the tree before being harvested by hand. They are then marinated in brine and natural vinegar with no added preservatives. Use them to create an authentic Greek salad, to accompany cheese or to add the color and taste of the Mediterranean to your vegetable trays.





C	Hives		
GROCERY	UNIT OF CAREFUL AND A CONTRACT OF CAREFUL AN		
	CQ Grn Castelvetrano Olives	CQ Green Calabrese Olives	CQ Mediterranean Fantasy Olives
	6/11.3OZ code: 15096	6/11.3OZ code: 15092	6/11.3OZ code: 15094
	CQ Green Cerignola 3G Olives 6/11.3OZ code: 15097	CQ Oven Baked Olives 6/11.3OZ code: 15093	CQ Green Colossal Olives 6/580G code: 15090
	MP Pitted Olive Medley 6/10.5 OZ code: 15201	MP Oil-Cured Olives 6/12 OZ code: 15200	AP Whole Kalamata Olives 6/11 OZ code: 15203
	Image: Additional organization of the second organizatio organizatio organization of the second or	APP Carlic Stuffed Olives 6/11 OZ code: 15205	APP Pimento Stuffed Olives 6/11 OZ code: 15206



Italian quality and Sicilian taste on your table



Hive (Vil

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.





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

(G) F)



RENZO N" 3 LORENZO ANCOLILLA

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, wellrounded taste with light peppery finish Use: To use on all seafood dishes and on salads





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. Wellrounded taste with green tomato and almond finish

Use: To perfect great dishes, to enhance the flavor of all dishes of the Sicilian cuisine.









	Barbera Alive	
2/1L	code: 32092	







1

12/750ML code: 32131 6/750ML code: 32135









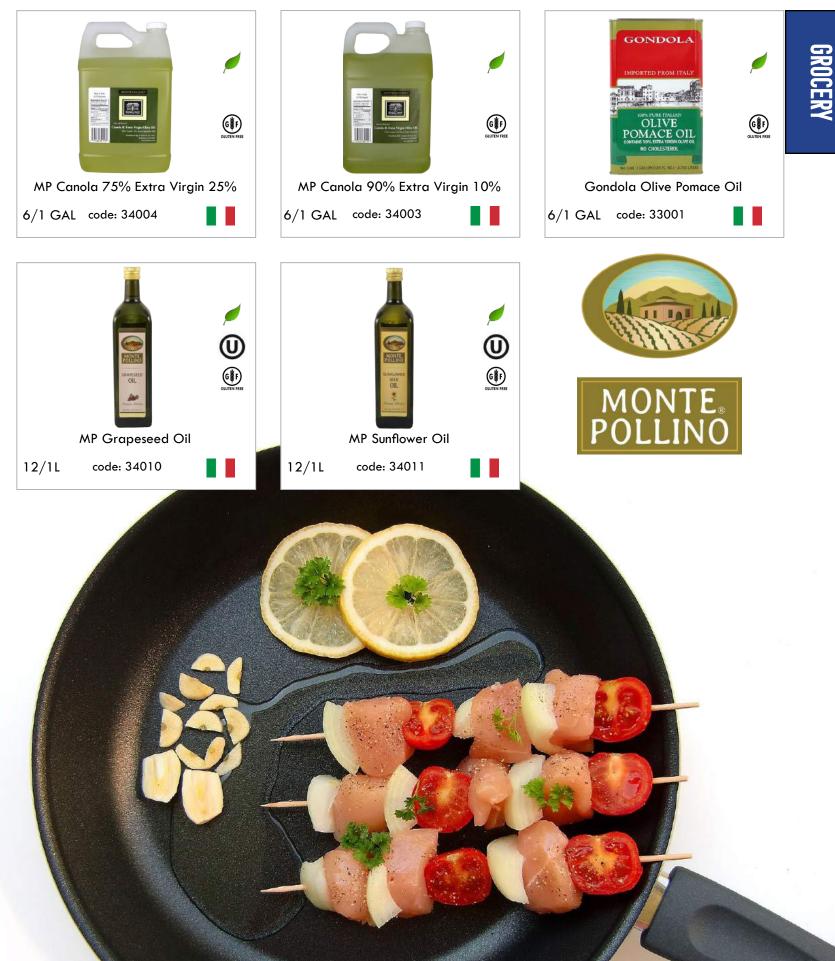


Olive Oil

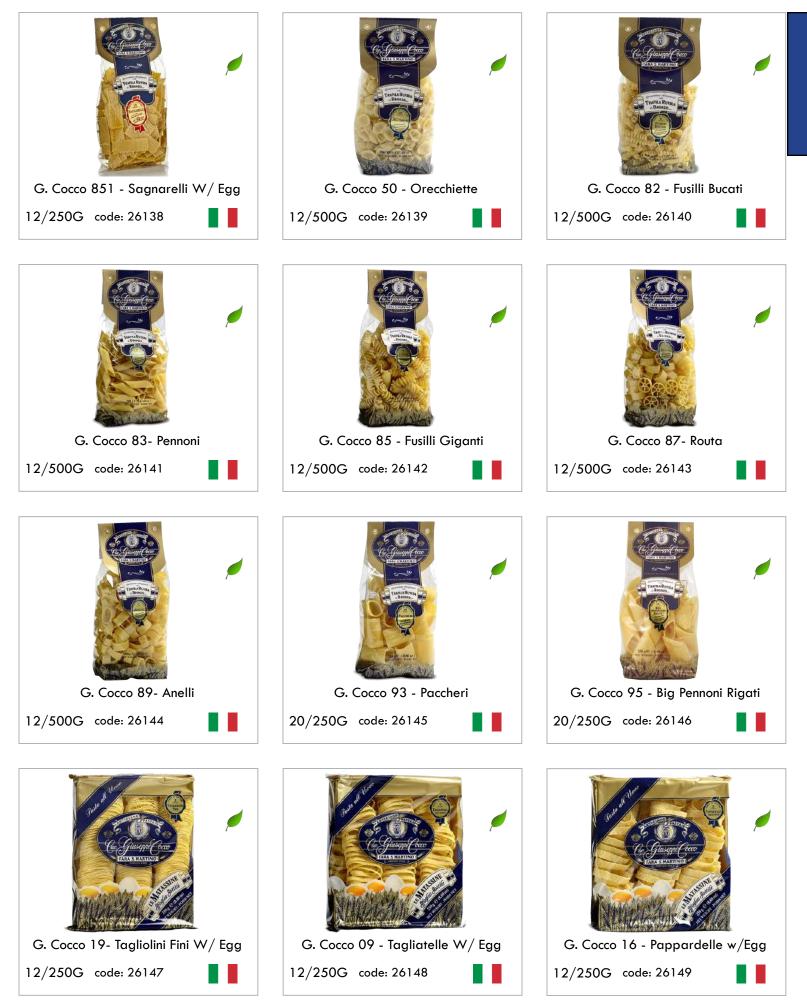
GROCERY

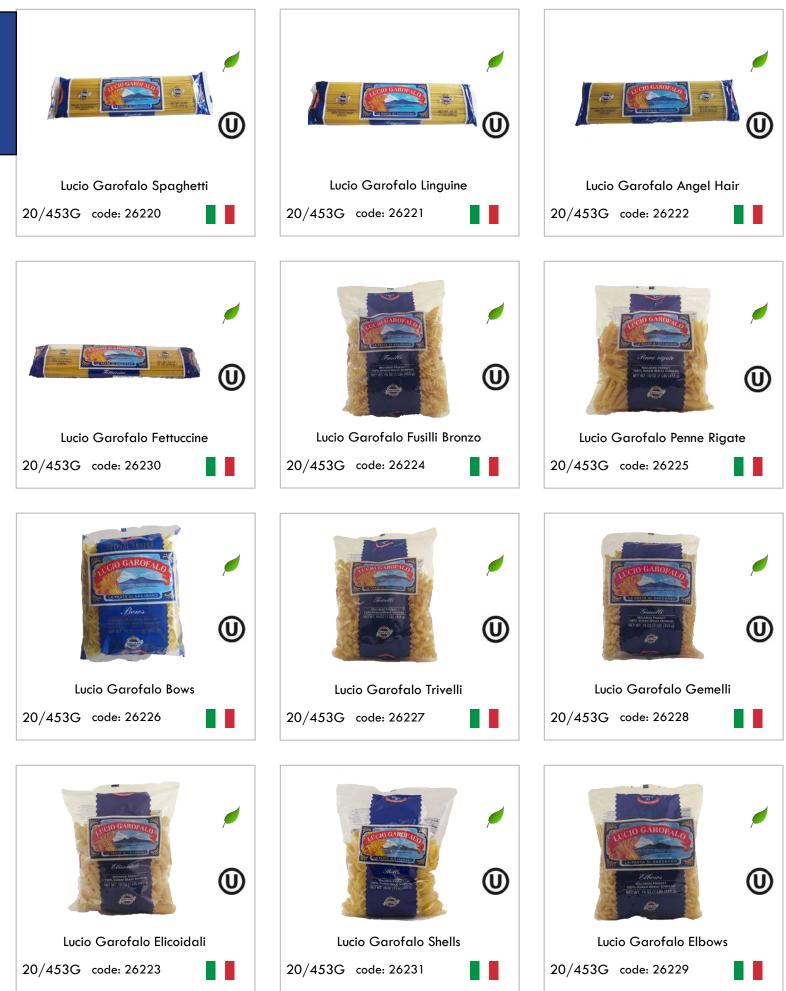
MP Organic Extra Virgin Olive Oil 12/750ML code: 32071	MP Marasca Square 12/500ML code: 32037	MP Marasca Square 12/1L code: 32036
Pellegrino Riserva EVOO 6/500ml code: 35100	Canaan Nabali Olive Oil 6/500ML code: 33200	Image: Constant Rumi Olive Oil 6/500ML code: 33201
Image: Constant Crushed Lemon Olive Oil 6/250ML code: 33206	Image: Constant Jenin Olive Oil 6/500ML code: 33203	Image: Constant of the second secon
CANAAN PALESTINE A fair trade and sustainability focused company	Image: Constant Crushed Chili Olive Oil 6/250ML code: 33207	Image: Constant Crushed Garlic Olive Oil 6/250ML code: 33205

Other Oil









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



The year 1927 - Mastro Domenico

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 pastamakers. 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





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



The year 1998 - Drying the coils of pasta

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 The source of the river spring water in Fara San Martino

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.

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



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

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.

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





mamma emma

fresh gnocchi made from real potatoes steamed in their own peel, rolled on a grater one at a time













UINOA

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G\$F

HUL TASTE PASTA

AND FIBE

Garofalo Penne Gluten Free

code: 26216

12/1LB



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!



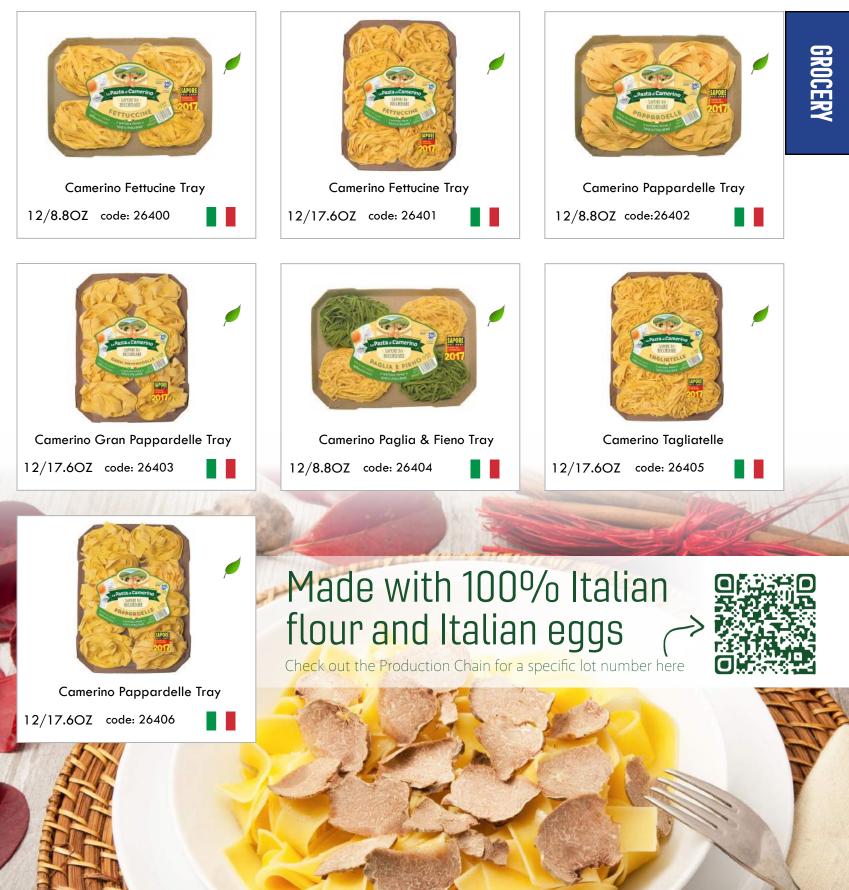


Garofalo's signature line of pastas are a feast to the eyes and mouth. With its minimalistic packaging, you see exactly what you are getting; superb quality and exceptional taste.





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Pasta Sauce



GROCER

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.



Bringing the flavors of Italy to your table!

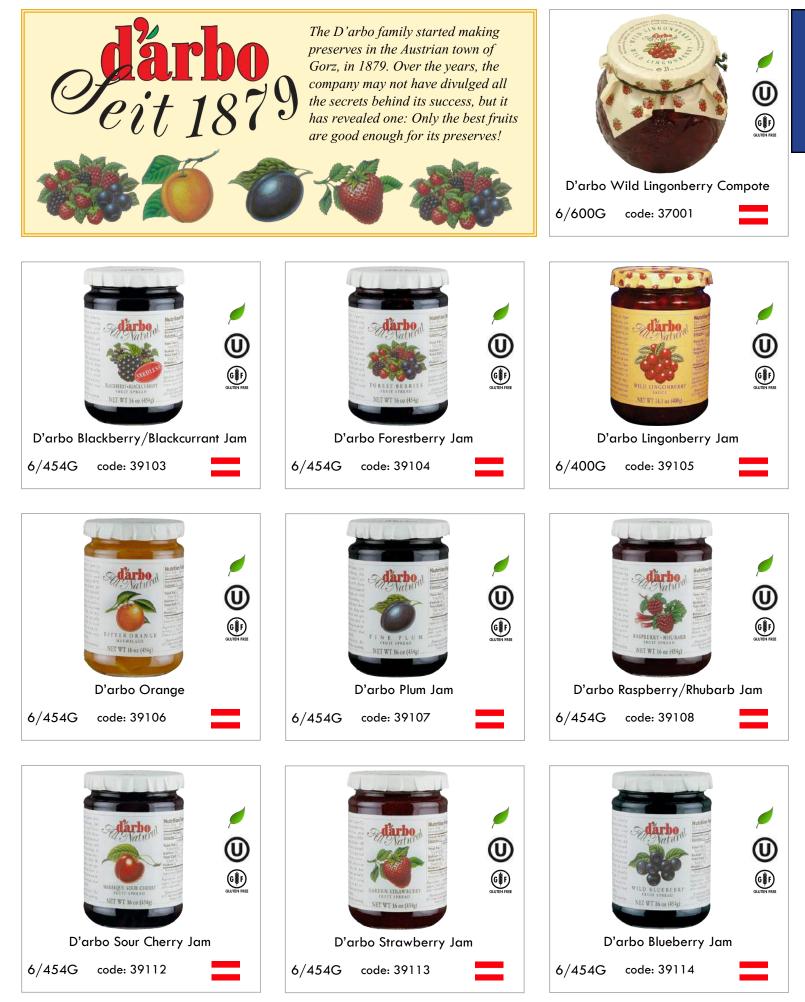






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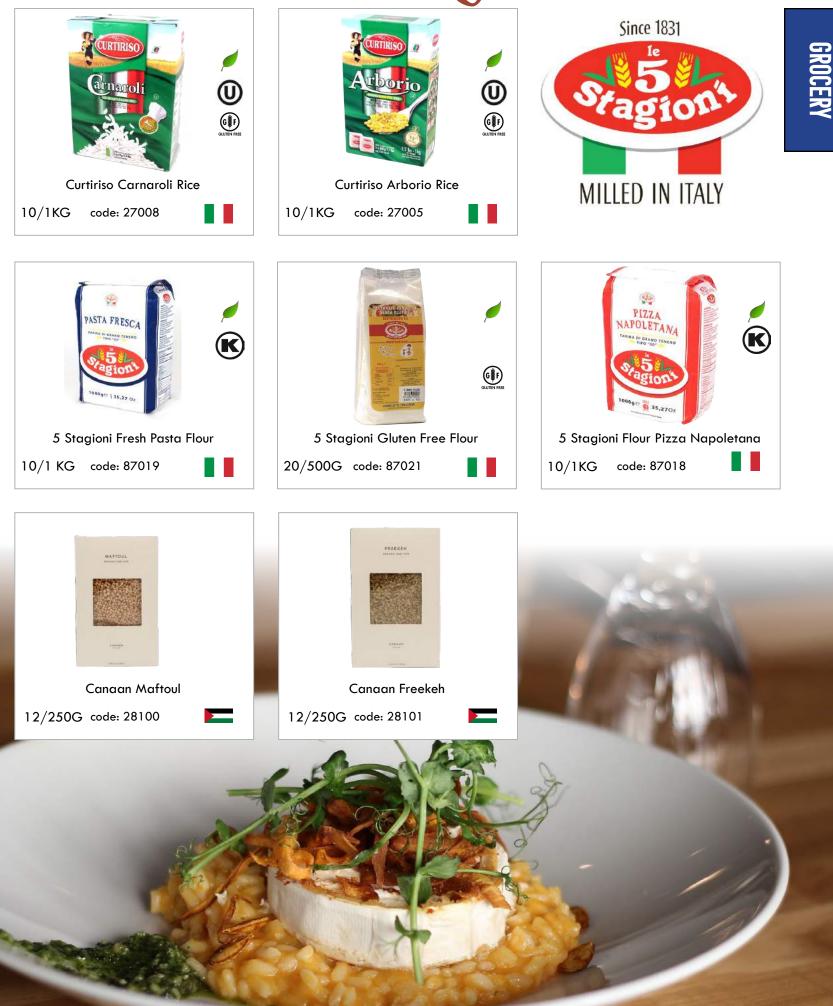
Preserves



Preserves



Rice, Grain, & Flour



Seafood

GROCERV



RIZZOLI

Rizzoli Anchovy In Evoo Jar

code: 22203

12/90G

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1906

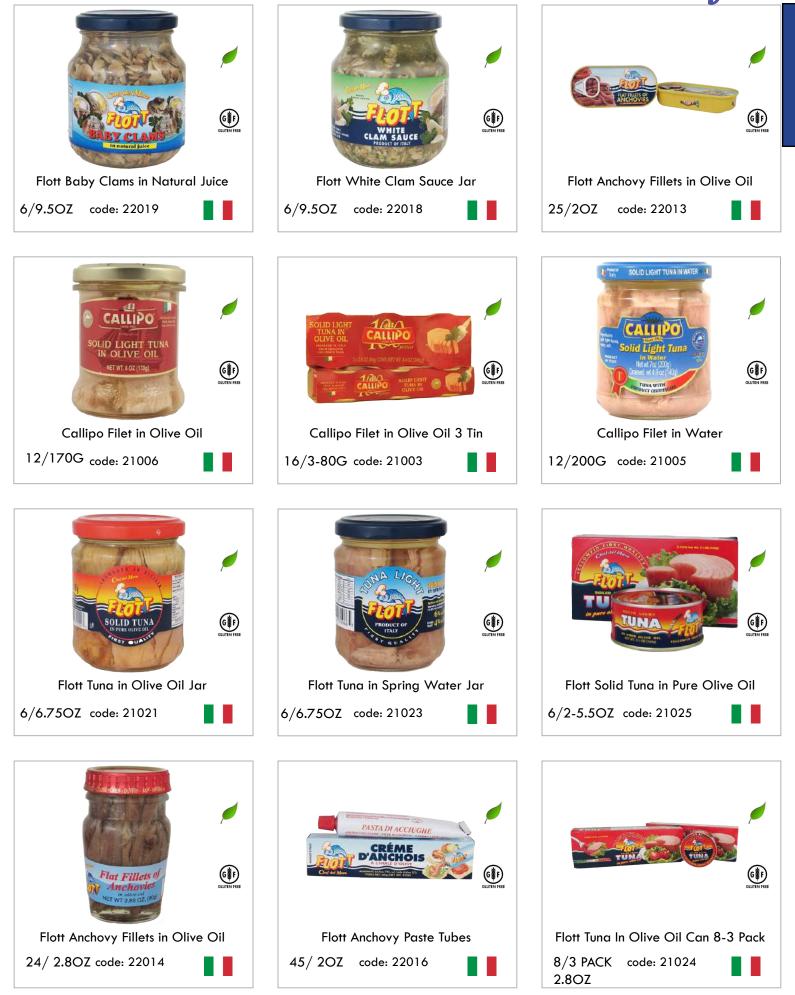
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Rizzoli Anchovy In Evoo Jar

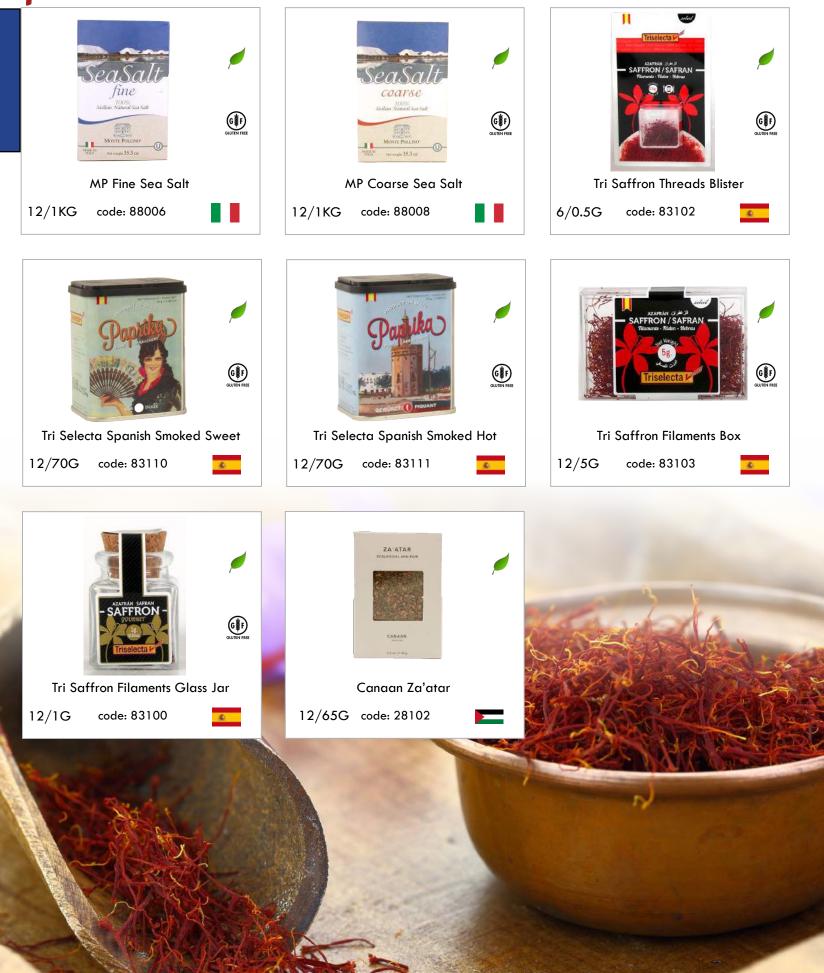
code: 22202

12/58G

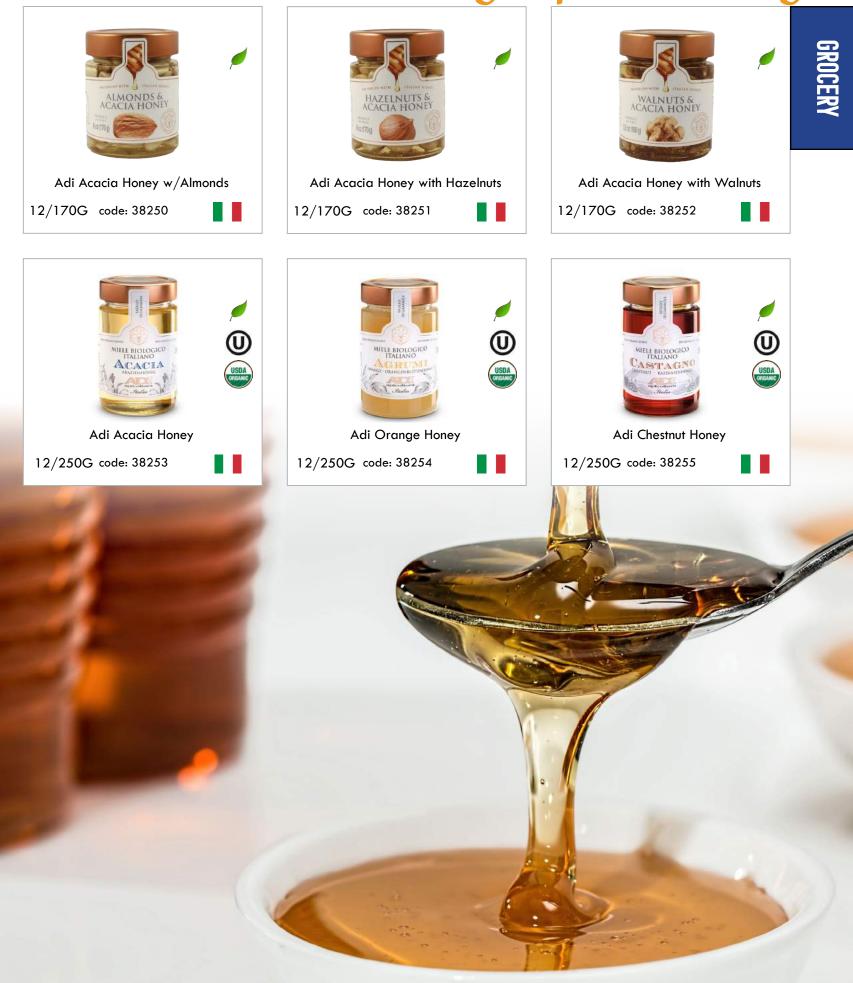
Seafood



Spices









40



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



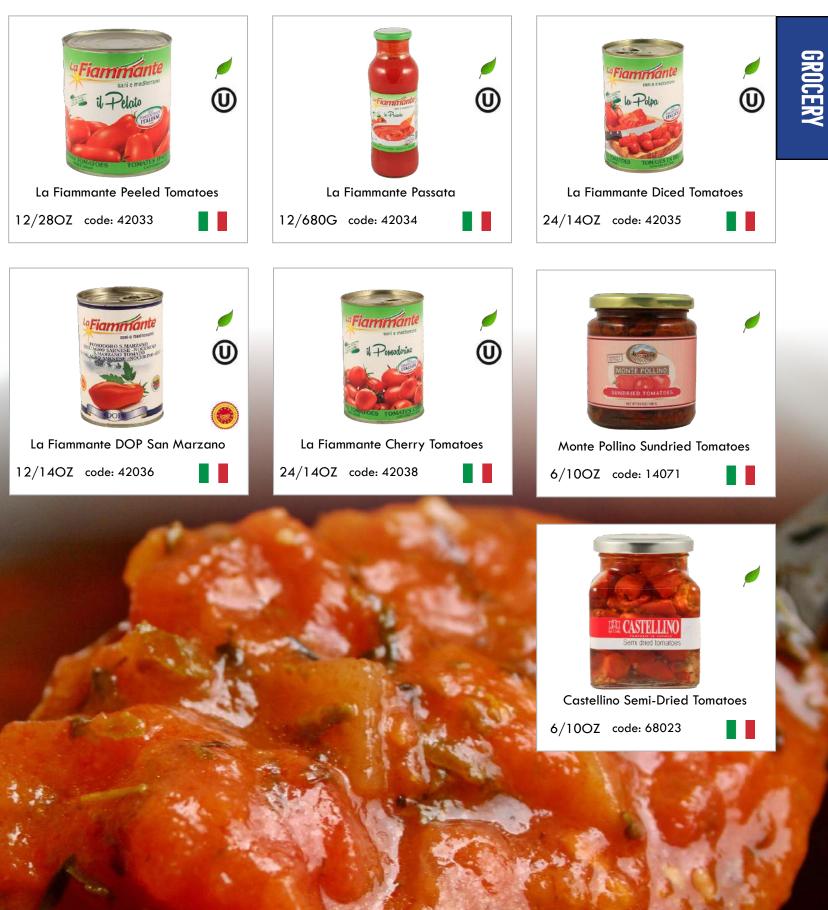








Jomatoes



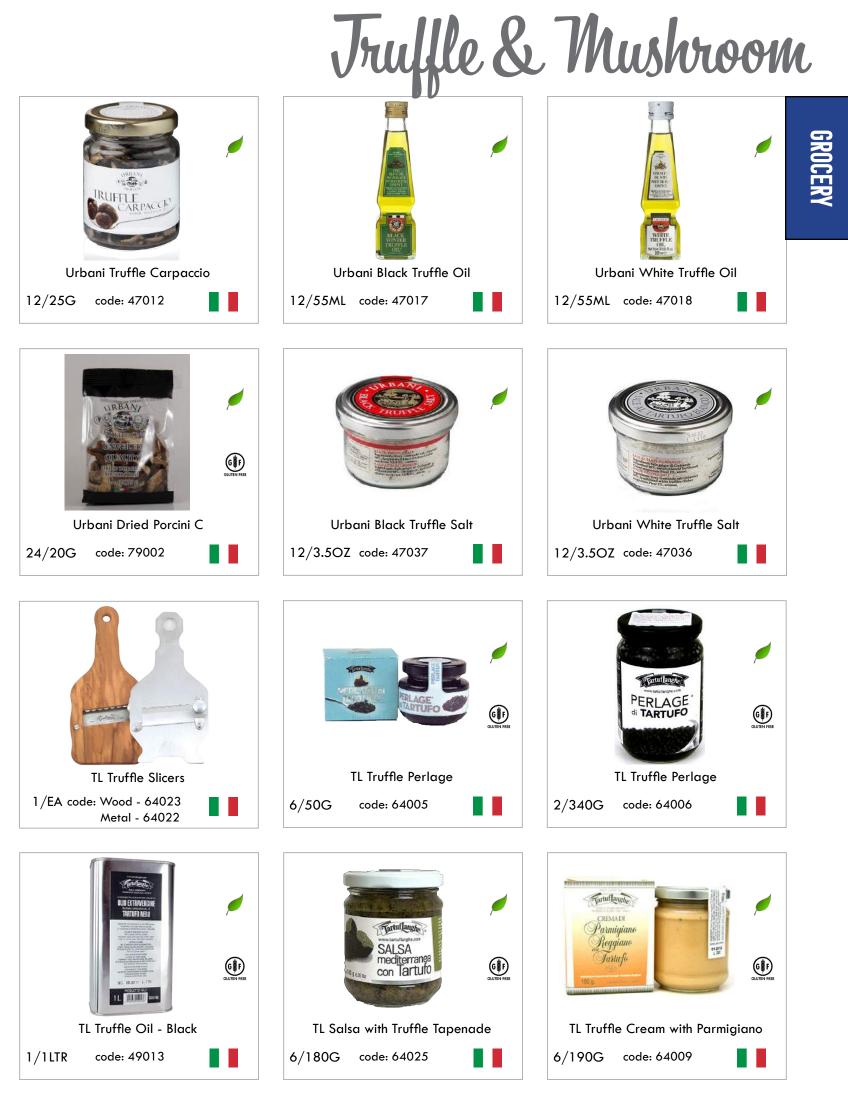
Jomatoes





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.





Truffle & Mushroom











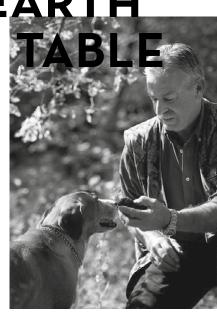
12/180G code: 47015



FROM EARTH TO THE TABL

The Family

The Urbani Family had been dedicated to Truffles with love & passion for six generations. The Urbani Tartufi headquarter is located in the magic land of truffle orchards, the undiscovered valley of Spoleto in Umbria. The family tree starts with Constantino Urbani in 1852. when he began exporting fresh truffles to Carpentras, France, thus creating a business that has become increasingly larger and more relevant through the years. This is how Urbani Truffles, nowadays and internationally renowned company, was born. Back then like today, a passion drives Urbani every day: love for truffles. Urbani Truffles, is the international division of Urbani Tartufi, has long been a landmark in the field of truffles, mushrooms and truffle products on the world markets and especially in the US. It maintains its presence on American soil with several offices located in major cities, from coast to coast. Urbani Truffles over the years has become the leading supplier of truffles and truffle products in the United States.



The Hunting

The walk among oaks, beeches, hazel trees where you can only hear the sounds of nature, away from the city, with one of the best friends you can have, a dog. It is in the company of dogs, with lots of patience, that we search for one of the most special, mysterious, and precious fruits the earth has to offer: truffle. This is, in a few words, the beauty of truffle hunting, practiced in our truffle orchard.

Urbani Truffle Lab



10 West End Ave, New York, NY 10023 P. 212 247 8800 - www.urbani.com @ @UrbaniTruffles ABOUT 600 PRODUCTS, all with truffle as a common denominator. Years of research and development allowed Urbani Tartufi to create an incredible number of products, unique in their category and a novelty in Italy and abroad. First and foremost is the classic fresh truffle, black or white, carefully selected and controlled to provide customers with a premium product. In its long history of innovation, Urbani has also created special lines of products: organic creams, sauces, oils, chocolates all made with pure organically sourced ingredients.

Unico

Truffle Thrills

Italian ingredients.

After 150 years Urbani collects their

truffles in the same way, following

traditional methods. Using their

knowledge and expertise Urbani

has created the future in truffles:

Truffle Thrills.A line of 8 different sauces combined with the best

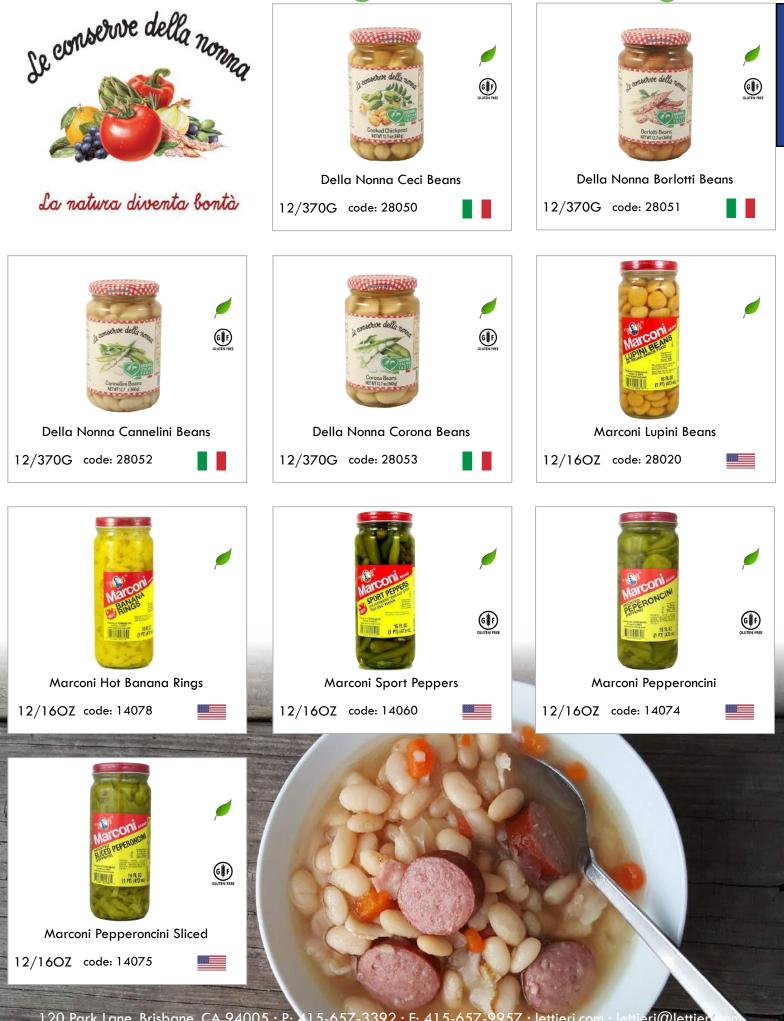
After five years of research, Urbani's latest creation is 100% truffle organic Extra Virgin olive oil. Organic, vegan, dairyfree, non-gmo.Urbani's new organic oil is a true innovation in the truffle oil's world; a big step forward towards health. Available in 8.4 oz and 3.4 oz.



a Truffles



Vegetables & Legumes



Vegetables & Legumes













46







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.

1/100ML code: 50085



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.





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.



Giusti Gold code: 50005 6/250ML

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.



Giusti Tradizionale Balsamic Extravecchio 1/100ML code: 50020

Giusti Tradizionale Balsamic Affinato 1/100ML code: 50041

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 Fiaschetta Di Patrizia

12/40ML code: 50043







6/100ML code: 50044



Organic Balsamic Vinegar

6/250ML code: 50072

Giusti Francesco Maria

6/250ML code: 50045



Giusti Calamaio Di Vittoria

12/50ML code: 50025





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) A (

6/250ML code: 50039

Giusti White Balsamic





6/100ML code: 50083

6/100ML code: 50080





50



White Vinegar Champagnotto 6/100ML code: 50086





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.









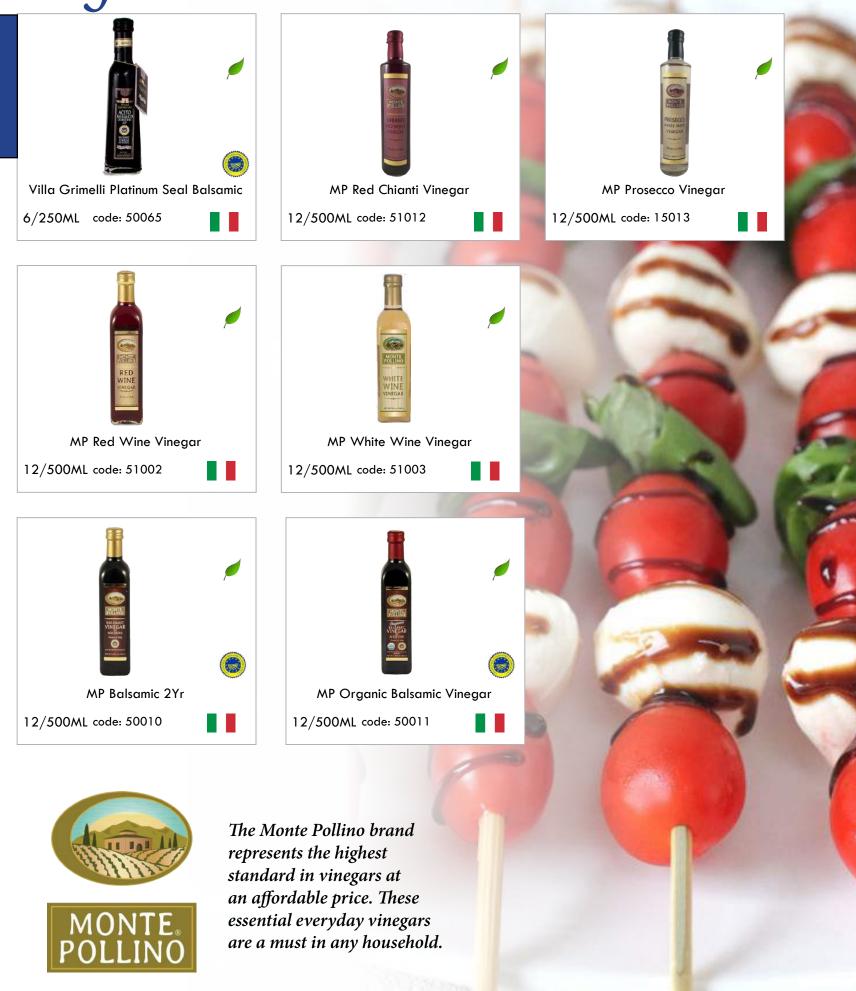




12/500ML code: 50022







FOOD SERVICE

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Frozen Dessert



BLACK 15081 CQ BLACK GAETA OLIVES-BUCKET CINQUINA 1/10LBS 15041 CQ OIL CURED OLIVES-BAG CINQUINA 2/5LBS15407 ILIADA EXTRA JUMBO KALAMATA OLIVES ILIADA 1/5KG 15408 ILIADA JUMBO KALAMATA PITTED OLIVES 4KG ILIADA 1/4KG 15414 ILIADA JUMBO KALAMATA PITTED OLIVES 10KG ILIADA 1/10KG 15413 ILIADA ORGANIC KALAMATA PITTED OLIVES ILIADA 1/4KG 15416 ILIADA KALAMATA OLIVE PASTE ILIADA 3/1.35KG 15062 CQ TAGGIASCA OLIVES PITTED 1/10LB CINQUINA CQ TAGGIASCA OLIVES WHOLE 15063 CINQUINA 1/10LB 15033 CQ BLACK CERIGNOLA CINQUINA 2/5.5LB 15081 GREEN 15088 CQ GREEN COLOSSAL OLIVES-BUCKET 1/10LB CINQUINA 15225 CQ GREEN CASTELVETRANO PITTED PAIL CINQUINA 1/10LB 15054 CQ GREEEN CASTELVETRANO PAIL CINQUINA 1/10LB 15030 CQ RED CERIGNOLA CINQUINA 2/5.5LB 15410 ILIADA COLOSSAL GREEN OLIVES ILIADA 1/5KG 15411 ILIADA GREEN COLOSSAL PITTED OLIVES ILIADA 6/3.1KG 15412 ILIADA GREEN STUFFED PIMENTO OLIVES 6/3.1KG 1540> ILIADA 15095 CQ GREEN CERIGNOLA 3G CINQUINA 2/3.1L 15051 CQ CALABRESE OLIVES-BUCKET CINQUINA 1/10LBS **MEDLEYS** 15040 2/5LBS CQ OLIVE MEDLEY-BAG CINQUINA 15050 CQ MEDITERRANEAN FANTASY-BAG CINQUINA 2/5LBS 15409 ILIADA WHOLE GREEK OLIVE MIX ILIADA 2/2KG 15041 15051 15095 15054 15050



Condiments

14061	MARCONI HOT GIARDINIERA RELISH
14056	MARCONI HOT GIARDINIERA
14057	MARCONI MILD GIARDINIERA
14058	MARCONI SPORT PEPPERS
14059	MARCONI MUFFALETTA
14076	MARCONI PEPPEROCINI GREEK
14077	MARCONI SLICED PEPPEROCINI GREEK
82104	LOUIT FRERES DIJON MUSTARD
82105	LOUIT FRERES WHOLE GRAIN MUSTARD
84018	VILLA REALE HOT CHILI PEPPER IN OIL
41073	MP PREMIUM PESTO

MARCONI	4/1GAL
MARCONI	4/1GAL
LOUIT FRERES	1/5KG
LOUIT FRERES	1/5KG
VILLA REALE	1/2KG
MONTE POLLINO	6/970G

Classic Muffaletta Saudwich

INGREDIENTS

- 1 1/4 cups Marconi Muffaletta (mild or hot)
- 1 large muffuletta-style roll
- 1/3 pound thinly sliced Licini soppressata
- 1/3lb thinly sliced Leoncini mortadella
- 1/3lb thinly sliced Licini capicola
- 1/3lb thinly sliced LS provolone cheese

METHOD:

Combine olives, giardiniera, and garlic in the bowl of a food processor. Pulse to chop until no pieces larger than 1/2-inch remain. Transfer to a bowl. Add olive oil and stir to combine. For best results, let olive salad rest overnight before continuing to step 2.

Split muffuletta roll in half and spread each cut surface generously with olive salad, making sure to include the juices when spreading. Layer half of soppressata on bottom half of bun, followed by half of mortadella, half of capicola, and half of provolone. Repeat layers with remaining meat and cheese. Close sandwiches and press down gently to compress. Wrap tightly in paper or plastic and let rest for 1 hour before serving. Cut into triangular wedges to serve.

recipe adapted from http://www.seriouseats.com/recipes/2013/02/classic-new-orleans-muffuletta-recipe.html



Vegetables & Legumes

Beans & Lentils

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
77987	MP BORLOTTI BEANS DRIED	MONTE POLLINO	2/5KG
77988	MP CORONA BEANS DRIED	MONTE POLLINO	2/5KG
77990	MP CANNELINI BEANS DRIED	MONTE POLLINO	2/5KG
77991	MP CECI BEANS DRIED	MONTE POLLINO	2/5KG

Cannellini Bean Salad

INGREDIENTS

- 3 cups cooked Monte Pollino Cannellini beans •
- 1 red bell pepper, seeded and chopped
- 1 green bell pepper, seeded and chopped
- 1 orange bell pepper, seeded and chopped
- 3 green onions, chopped with green tops
- 1/2 cup fresh squeezed orange juice
- 1/3 cup balsamic vinegar
- 1/4 cup fresh basil, chopped
- Pinch of salt
- ground pepper

METHOD

In a large salad bowl, toss together beans, peppers, and onions. Whisk the orange juice, vinegar and basil together and season to taste with salt and pepper. Pour over salad and toss well. Let stand for 30 minutes to let all the flavors come together. Serve cold.

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
62030	PARADISO GROUND PEELED TOMATOES (POUCH)	PARADISO	6/#10
42030	LA FIAMMANTE TOMATOES IN PUREE #10	LA FIAMMANTE	6/3000G
42037	la fiammante dop san marzano	LA FIAMMANTE	6/2500G
68203	GRECI RUSTIC SEMI DRIED TOMATOES	GRECI	6/800G
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Vegetables & Legumes

Vegetables

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68002	CAST WHOLE MED ARTICHOKE HEARTS	CASTELLINO	2/1.9KG	
68003	CAST FIVE FLAVOURS ANTIPASTO	CASTELLINO	2/1.9KG	
68005	CAST GRILLED GLOBE ARTICHOKES W/ ST	CASTELLINO	2/1.9KG	
68006	CAST GRILLED ARTICHOKE HALVES	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	5 S
68012	CAST GRILLED MIXED MUSHROOMS	CASTELLINO	2/1.9KG	FOOD
68109	MP WHOLE ARTICHOKE HEARTS 40/50CT	MONTE POLLINO	6/2.5KG	SERVICE
14017	CASTELLA ARTICKOKE HEART QUARTERS	CASTELLA	6/3KG	RV
68111	MP ROASTED BELL PEPPERS 6/2.9KG	MONTE POLLINO	6/2.9KG	
68112	MP ROASTED PIQUILLO PEPPERS 6/2.5KG	MONTE POLLINO	6/2.5KG	
84017	SILANO CALABRESE CHILIE PEPPER	SILANO	1/5.8LBS	1 A.
84019	SILANO CALABRIAN HOT CHERRY PEPPER	SILANO	1/5.6LBS	1. 1
84018	HOT CHILI PEPPER IN OIL / TUB 2/ 2KG	VILLA REALE	1/2KG	Caramelized grilled Borettana onions
68201	GRECI FUNGHI E FUNGHI (5 MIXED MUSHROOM)	GRECI	6/800G	,
68202	GRECI SAUTEED PORCINI SLICES	GRECI	6/800G	A
68204	GRECI ARTICHOKE PUREE	GRECI	6/800G	A A S
68205	GRECI ASAPARAGUS PUREE	GRECI	6/800G	
68206	GRECI ZUCCA DI MANTOVA (PUMPKIN PUREE)	GRECI	6/800G	Grilled champignons mushrooms
68207	GRECI CHILI THREADS	GRECI	2/100G	
68203	GRECI RUSTIC SEMI DRIED TOMATOES	GRECI	6/800G	
41101	MP CAPERS IN BRINE	MONTE POLLINO	6/1000G	(CONTRACTOR)
41102	MP CAPERS IN SALT	MONTE POLLINO	6/1000G	1AL
15415	ILIADA DOLMAS	ILIADA	6/2KG	Antipasto five flavours



Truffle, Mushroom, & Seafood

Truffles & Mushrooms

49013	TL TRUFFLE OIL - BLACK 1 LTR	TARTUFLANGHE	6/1 L
64006	TL TRUFFLE PERLAGE 340G	TARTUFLANGHE	2/340G
64011	TL BLACK SUMMER TRUFFLE SLICES/OIL	TARTUFLANGHE	6/90G
80002	URBANI FROZEN PORCINI-CUBE	URBANI	2.2LB BAG
80003	URBANI FROZEN PORCINI-SLICE 1BG=2.2	URBANI	2.2LB BAG
80004	URBANI FROZEN WILD MUSHROOM MIX	URBANI	2.2LB BAG
80006	URBANI PORCINI POWDER	URBANI	10/1LB
47025	URBANI MUSHROOM AND BLACK TRUFFLES	URBANI	6/370G
47026	URBANI PORCINI AND WHITE TRUFFLE	URBANI	6/370G
47027	URBANI PESTO AND BLACK TRUFFLE	URBANI	6/370G
47028	URBANI ARTICHOKES AND BLACK TRUFFLES	URBANI	6/370G
47033	URBANI BLACK TRUFFLE BUTTER	URBANI	8/1LB
47029	URBANI BLACK WINTER TRUFFLE JUICE TIN	URBANI	6/400G
47030	URBANI TRUFFLE PEELS	URBANI	2/200G
47031	URBANI WHITE TRUFFLE OIL BIANCO	URBANI	1/5L
68201	GRECI FUNGHI E FUNGHI (5 MIXED MUSHROOM)	GRECI	6/800G
68202	GRECI SAUTEED PORCINI SLICES	GRECI	6/800G

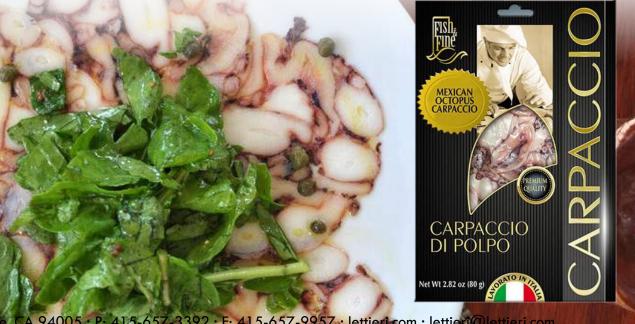




Seafood

22208	RIZZOLI ANCHOVY SALTED	RIZZOLI	4/850G
21002	CALLIPO FILET IN OLIVE OIL / TIN	CALLIPO	2/1750G
22011	MP ANCHOVY PIECES IN OIL	MONTE POLLINO	2/1700G
22010	MP ANCHOVIES TIN IN OIL	MONTE POLLINO	2/794G
22300	LIGHTLY SMOKED SALMON CARPACCIO	SICILY FOODS	10/2.82OZ
22301	LIGHTLY SMOKED SWORDFISH CARPACCIO	SICILY FOODS	10/2.82OZ
22302	LIGHTLY SMOKED YELLOWFIN TUNA CARPACCIO	SICILY FOODS	10/2.82OZ
22303	MEXICAN OCTOPUS CARPACCIO	SICILY FOODS	10/2.82OZ







Finishing Extra Virgin Olive Oils

32003	BARBERA LORENZO #5 sofi 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
35100	PELLEGRINO RISERVA EVOO	PELLEGRINO	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
32001	BARBERA TIPO FAMIGLIA PET	BARBERA	2/5L
32091	DEL PAPA PURE OLIVE OIL	DEL PAPA	6/1GAL
33001	GONDOLA POMACE	GONDOLA	6/1GAL
33101	ILIADA EVOO 3L TIN	ILIADA	6/3L

Oil

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
34012	MP CANOLA EVOO BLEND 50/50	MONTE POLLINO	1/35LB

FOOD SERVICE





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
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	2/5LT
51008	MP WHITE WINE VINEGAR 5LTR	MONTE POLLINO	2/5LT
51009	MP CHAMPAGNE VINEGAR	MONTE POLLINO	2/5LT
51010	MP SHERRY VINEGAR	MONTE POLLINO	2/5LT

OD SERVICE

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

62-

Dry Pasta

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
26252	FILIPPO MENNA ELBOW FS	FILIPPO MENNA	2/10LB
26254	GAROFALO SPAGHETTI FS	GAROFALO	2/10LB
26255	GAROFALO ANGEL HAIR	GAROFALO	2/10LB
26256	GAROFALO PENNE RIGATE FS	GAROFALO	2/10LB
26257	GAROFALO SHELLS FS	GAROFALO	2/10LB
26258	GAROFALO LINGUINE FS	GAROFALO	2/10LB
26401	CAMERINO FETTUCINE TRAY	CAMERINO	12/17.6OZ
26403	CAMERINO GRAN PAPPARDELLE TRAY	CAMERINO	12/17.6OZ
26406	CAMERINO PAPPARDELLE TRAY	CAMERINO	12/17.6OZ
26303	MAMMA EMMA POTATO GNOCCHI (refrigerated)	MASTER	5/908G

FOOD SERVICE

Frozen Pasta/Dough

86001	MP RSTD BUTTERNUT SQUASH RAV MED SQ	MONTE POLLINO	2/3LBS
86002	MP FONTINA ASIAGO CHEESE RAV MED SQ	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
86025	MP LOBSTER ASPARAGUS SHRIMP RAV HEX	MONTE POLLINO	2/2.5LBS

23020 PP NON-GMO DOUGH BALL BULK

C PASSIONE PIZZA

30/9OZ

Flour & Grain

41		\mathbf{V}
5 STAGIONI 00/S SUPERIOR FLOUR	1/25KG	5 STAGIONI
5 STAGIONI 00 PIZZA NAPOLETANA	1/25KG	5 STAGIONI
5 STAGIONI 00 FLOUR/R STRENGTHENED	1/25KG	5 STAGIONI
5 STAGIONI FLOUR 00/PASTA FRESCA	1/25KG	5 STAGIONI
5 STAGIONI INSTANT BREWERS YEAST 20/500G	20/500G	5 STAGIONI
5 STAGIONI SPOLVERINA FLOUR	1/10KG	5 STAGIONI
other SKUs available upon request)		
GIUSTOS HIGH PERFORMER FLOUR	1/50LBS	GIUSTOS
GIUSTOS KEITHS BEST FLOUR	1/50LBS	GIUSTOS
GIUSTOS PEAK PERFORMER FLOUR	1/50LBS	GIUSTOS
GIUSTOS ALL PURPOSE ENRICHED FLOUR	1/50LBS	GIUSTOS
GIUSTOS OO FLOUR	1/50LBS	GIUSTOS
GIUSTOS EXTRA FANCY DURUM FLOUR	1/50LBS	GIUSTOS
GIUSTOS GARBANZO FLOUR	1/25LBS	GIUSTOS
GIUSTOS ORGANIC SEMOLINA FLOUR	1/50LBS	GIUSTOS
GIUSTOS ORGANIC POLENTA	1/50LBS	GIUSTOS
GIUSTOS HIGH PROTEIN 00 FLOUR	1/25LB	GIUSTOS
GIUSTOS HIGH PERF HIGH PRO FLOUR	1/10KG	GIUSTOS
GIUSTOS BAKERS WET YEAST	1/1LB	GIUSTOS
GIUSTOS BARLEY MALT POWDER	1/50LB	GIUSTOS
DLLINO		
MP ORGANIC FARRO	2/5KG	MONTE POLLINO
	5 STAGIONI 00 PIZZA NAPOLETANA 5 STAGIONI 00 FLOUR/R STRENGTHENED 5 STAGIONI FLOUR 00/PASTA FRESCA 5 STAGIONI INSTANT BREWERS YEAST 20/500G 5 STAGIONI SPOLVERINA FLOUR STAGIONI SPOLVERINA FLOUR GIUSTOS HIGH PERFORMER FLOUR GIUSTOS KEITHS BEST FLOUR GIUSTOS KEITHS BEST FLOUR GIUSTOS OF LOUR GIUSTOS ON FLOUR GIUSTOS ON FLOUR GIUSTOS ON FLOUR GIUSTOS GARBANZO FLOUR GIUSTOS ORGANIC SEMOLINA FLOUR GIUSTOS ORGANIC POLENTA GIUSTOS ORGANIC POLENTA GIUSTOS HIGH PROTEIN 00 FLOUR GIUSTOS HIGH PERF HIGH PRO FLOUR GIUSTOS BAKERS WET YEAST GIUSTOS BARLEY MALT POWDER	5 STAGIONI 00/S SUPERIOR FLOUR1/25KG5 STAGIONI 00 PIZZA NAPOLETANA1/25KG5 STAGIONI 00 FLOUR/R STRENGTHENED1/25KG5 STAGIONI FLOUR 00/PASTA FRESCA1/25KG5 STAGIONI FLOUR 00/PASTA FRESCA1/25KG5 STAGIONI INSTANT BREWERS YEAST 20/500G20/500G5 STAGIONI SPOLVERINA FLOUR1/10KGother SKUs available upon request)GIUSTOS HIGH PERFORMER FLOUR1/50LBSGIUSTOS KEITHS BEST FLOUR1/50LBSGIUSTOS ON GANIC SEMOLINA FLOUR1/50LBSGIUSTOS ON GANIC POLENTA1/50LBSGIUSTOS HIGH PROTEIN ON FLOUR1/25LBGIUSTOS HIGH PREF HIGH PRO FLOUR1/10KGGIUSTOS BAKERS WET YEAST1/1LBGIUSTOS BARLEY MALT POWDER1/50LB

The OO 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 OO 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 OO Superior is a soft wheat flour obtained from the milling and sifting of North American and European non-germinated soft wheat. Flour for dough with medium rising times. (8 -13 hours). Suitable for daily use.



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.







APPROVED

VPN Approved Branch

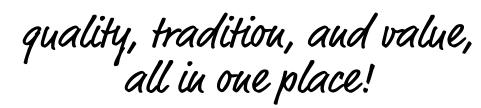
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angelo & franco 🖈 La Fiammante















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00D SERVICE

Herbs & Spices

83200	GP GARLIC GRANULATED	1/1LB	83239	GP PEPPER BLACK GROUND 20 MESH	1/1LB
83201	GP GARLIC POWDER	1/1LB	83240	GP PEPPER BLACK COARSE	1/1LB
83202	GP ONION GRANULATED	1/1LB	83241	GP PEPPER BLACK GROUND FINE	1/1LB
83203	GP ONION POWDER	1/1LB	83242	GP PEPPER BLACK WHOLE 2OZ	1/1LB
83204	GP ALLSPICE GROUND	1/1LB	83243	GP PEPPERCORNS PINK	1/10OZ
83205	GP ALLSPICE WHOLE RE-CLEANED	1/12OZ	83244	GP PEPPER WHITE GROUND	1/1LB
83206	GP BASIL LEAVES DOMESTIC MED. CUT	1/5OZ	83245	GP PEPPER WHITE WHOLE	1/1LB
83207	GP BASIL LEAVES X-FANCY IMPORTED	1/6OZ	83246	GP PICKLING SPICE	1/14OZ
83208	GP BAY LEAVES WHOLE	1/12OZ	83247	GP POPPY SEED 50Z	1/1LB
83209	GP CARAWAY SEED WHOLE	1/1LB	83248	GP ROSEMARY LEAVES CUT	1/10OZ
83210	GP CARDAMOM SEED GROUND	1/1LB	83249	GP ROSEMARY LEAVES WHOLE	1/80Z
83211	GP CARDAMOM GREEN X-FANCY	1/8OZ	83250	GP SAGE LEAVED RUBBED	1/80Z
83212	GP CAYENNE PEPPER HOT RE-CLEANED	1/1LB	83251	GP SESAME SEED BLACK 5OZ	1/1LB
83213	GP CELERY SALT	1/1LB	83252	GP SESAME SEED HULLED 5OZ	1/1LB
83214	GP CHILI POWDER DARK	1/1LB	83253	GP TARRAGON LEAVES WHOLE	1/12OZ
83215	GP CHILIES CRUSHED	1/1LB	83254	GP THYMES LEAVES WHOLE	1/8OZ
83216	GP CINNAMON STICKS BATAVIA 3"	1/2LB	88009	SOSALT SICILIAN SEA SALT FINE	1/25KG
83217	GP CINNAMON KORJINTI GROUND	1/1LB	88010	SOSALT SICILIAN SEA SALT COARSE	1/25KG
83218	GP CLOVES GROUND	1/1LB	88005	MP FINE SEA SALT BUCKET	1/27.6LB
83219	GP CLOVES WHOLE RE-CLEANED	1/12OZ	88006	MP FINE SEA SALT	1/1KG
83220	GP CORIANDER SEEDS GROUND	1/14OZ	88007	MP COARSE SEA SALT BUCKET	1/27.6 LB
83221	GP CORIANDER SEEDS WHOLE	1/9OZ	88008	MP COARSE SEA SALT	1/1KG
83222	GP CUMIN SEED GROUND	1/1LB	83103	TRI SAFFRON FILAMENTS BOX	1/5G
83223	GP CUMIN SEED WHOLE RE-CLEANED	1/15OZ	83255	GP GARLIC POWDER 1/5LB	1/5LB
83224	GP CURRY POWDER	1/1LB	83256	GP ONION POWDER 1/6LB	1/6LB
83225	GP FENNEL SEED WHOLE RE-CLEANED	1/14OZ	83257	GP BASIL LEAVES 1/1LB	1/1LB
83226	GP GINGER GROUND	1/1LB	83258	GP CELERY SEED WHOLE 1/1LB	1/1LB
83227	GP HERBS DE PROVENCE	1/9OZ	83259	GP CHILI POWDER DARK 1/5LB	1/5LB
83228	GP ITALIAN SEASONING	1/6OZ	83260	GP CHILIES CRUSHED 1/3LB	1/3LB
83229	GP JUNIPER BERRIES	1/12OZ	83261	GP MUSTARD SEED YELLOW WHOLE	1/1LB
83230	GP MARJORAM LEAVES GROUND	1/10OZ	83262	GP PAPRIKA SPANISH 1/5LB	1/5LB
83231	GP MARJORAM LEAVES WHOLE	1/5OZ	83263	GP PARSLEY FLAKES 1/12OZ	1/12OZ
83232	GP MUSTARD POWDER GRADE A	1/1LB	83264	GP PEPPER BLACK GROUND MESH	1/5LB
83233	GP NUTMEG GROUND	1/1LB	83265	GP PEPPER BLACK COARSE 1/5LB	1/5LB
83234	GP NUTMEG WHOLE	1/1LB	83266	GP PEPPER BLACK GROUND FINE	1/5LB
83235	GP OREGANO MEDITERRANEAN WHLE	1/1LB	83267	GP PEPPER BLACK GROUND 30 MESH	1/5LB
83236	GP OREGANO GREEK CUT	1/1LB	83268	GP PEPPER WHITE WHOLE RE-CLEANED	01/7LB
83237	GP PAPRIKA SPANISH	1/1LB	83269	GP THYME LEAVES MOROCCAN WHO	E1/2LB
83238	GP PAPRIKA SMOKED SWEET	1/1LB			

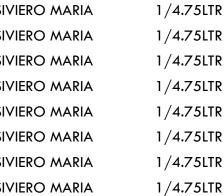




07020	LEVICO SPARKLING WATER 1L	LEVICO	12/1L
07021	LEVICO SPARKLING WATER 750ML	LEVICO	12/750ML
07022	LEVICO SPARKLING WATER 500ML	LEVICO	20/500ML
07023	LEVICO SPARKLING WATER 250ML	LEVICO	24/250ML
07024	LEVICO NATURAL WATER 1L	LEVICO	12/1L
07025	LEVICO NATURAL WATER 750ML	LEVICO	12/750ML
07010	ROCHETTA SPARKLING WATER 12/1L	ROCCHETTA	12/1L
07011	ROCHETTA SPARKLING WATER 24/500ML	ROCCHETTA	24/500ML
07012	ROCHETTA NATURAL WATER 12/1L	ROCCHETTA	12/1L
07013	ROCHETTA NATURAL WATER 24/500ML	ROCCHETTA	24/500ML
07033	ROCHETTA SPARKLING WATER 12/750ML	ROCCHETTA	12/750ML
07034	ROCHETTA NATURAL WATER 12/750ML	ROCCHETTA	12/750ML
07035	ROCHETTA SPARKLING WATER 24/250ML	ROCCHETTA	24/250ML
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
09007	KIMBO ESPRESSO ORGANIC GRND TIN 12/250G	KIMBO	12/250G
09005	KIMBO EXTRA CREAM, BEANS	KIMBO	6/1KG

Frozen	Dessert

25008	SM LIMONE SORBETTO	SIVIERO MARIA	1,
25009	SM VANILLA 4.75LTR	SIVIERO MARIA	1
25011	SM NOCCIOLA 4.75LTR	SIVIERO MARIA	1,
25012	SM PISTACCHIO 4.75LTR	SIVIERO MARIA	1
25013	SM STRAWBERRY 4.75LTR	SIVIERO MARIA	1
25016	SM CACAO 4.75LTR	SIVIERO MARIA	1,
25017	SM CAPPUCINO 4.75LTR	SIVIERO MARIA	1
25020	SM MINT CHOCOLATE 4.75LTR	SIVIERO MARIA	1,





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



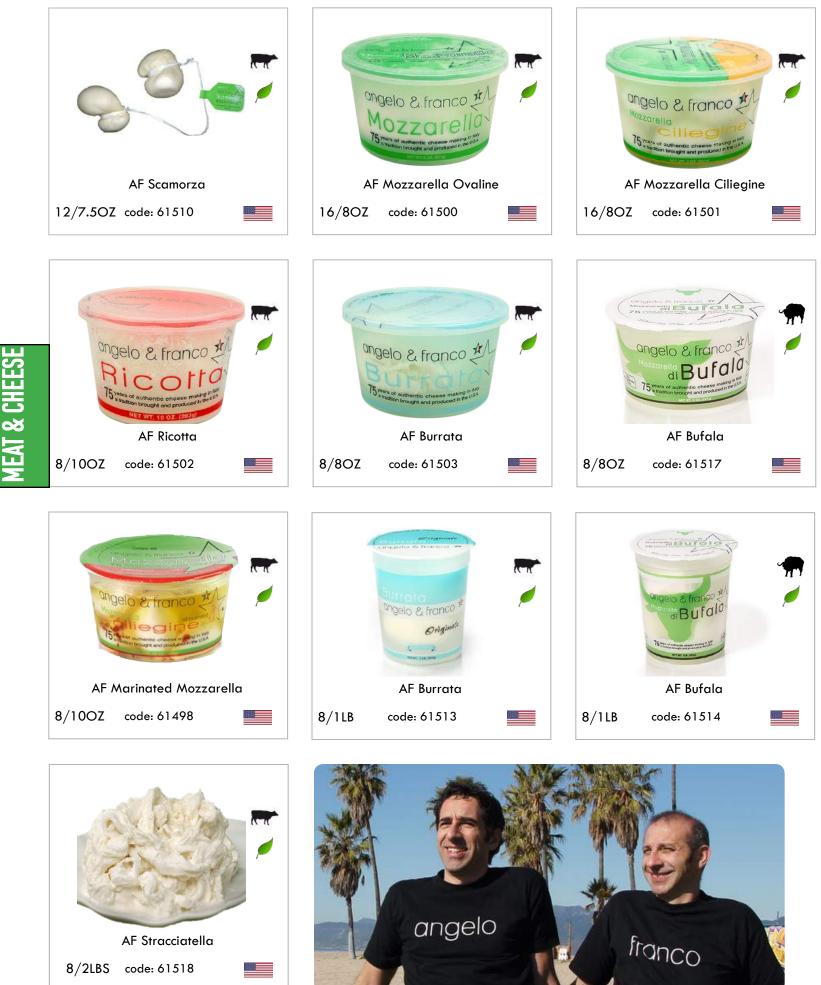
MEAT & CHEESE

Fresh Cheese	pg 72
Dairy	.pg 76
Semi-Soft & Blue Cheese	pg 77
Semi-Hard Cheese	pg 79
Hard Cheese	.pg 81
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Deli Meat & Salami	pg 85
Cooked Ham	pg 93
Prosciutto & Jamón	pg 94



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Fresh Cheese



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Fresh Cheese



MEAT & CHEESI



Angelo Tartaglia and Francesco Russo, originally from Bagnoli Irpino in the South of Italy, came to America with the desire to share some of Italy's best kept secrets: the love of the natural and authentic food produced to the highest quality standards. They follow the original centenary old Bagnoli Irpino recipe – further developed and mastered over the three generations.

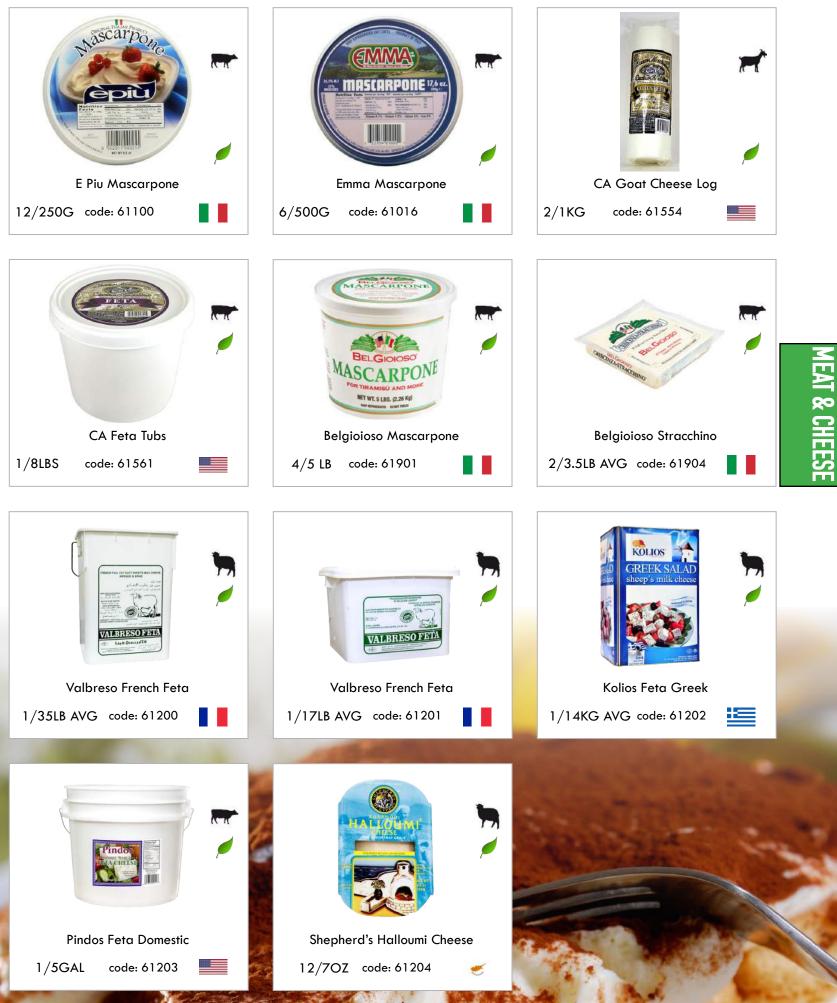


 $75 \hspace{0.1 cm} \text{years of authentic cheese making in Italy} \\ \text{a tradition brought and produced in the U.S.A.} \\$

E: www.angeloandfranco.com



Fresh Cheese



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Dairy



MEAT & CHEESE

76

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Semi-Soft & Blue











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 AVG



Semi-Soft & Blue



Semi-Hard Cheese



Semi-Hard Cheese







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















Hard Cheese



Hard Cheese





SPECIAL SELECTION OF PARMIGIANO REGGIANO NOW AVAILABLE. •

c

10

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

SHREDDED, GRATED & SHAVED FOOD SERVICE CHEESES

61300	STELLA SHREDDED WHOLE MOZZARELLA	6/5LB	STELLA
61303	GREEN BAY YELLOW CHEDDAR MILD SHREDDED	4/5LB	GREEN BAY
61550	MP IMPORTED GRATED PECORINO ROMANO	2/5LB	MONTE POLLNO
61551	MP ASIAGO SHREDDED	2/5LB	MONTE POLLINO
61552	MP IMPORTED SHREDDED PARMESEAN	2/5LB	MONTE POLLINO
61555	CH MER CA BLUE CHEESE CRUMBLE	1/5LB	CUCINA ANDOLINA
61556	CH MER CA GORGONZOLA CRUMBLE	1/5LB	CUCINA ANDOLINA
61559	MP CEASAR BLEND	2/5LB	MONTE POLLINO
61564	MP IMPORTED SHREDDED PECORINO	2/5LBS	MONTE POLLINO
61575	MP IMPORTED GRATED PARM	2/5LB	MONTE POLLINO
61582	CH MER CA SHAVED PARM	2/5LB	MONTE POLLINO
61586	CH MER CA CRUMBLED FETA	1/5LB	CUCINA ANDOLINA
61587	CH MER GOAT CHEESE CRUMBLE	2/2LB	CHEESE MERCHANTS
61776	CH MER CA DOMESTIC PURE GRATED PARM	4/5LB	CHEESE MERCHANTS
61777	CH MER IMPORTED GRATED PECORINO ROMANO	4/5LB	CHEESE MERCHANTS



Cheese cups come with

Best By date

 Labels (not attached). This gives the retailer the option to use our label and UPC if needed/wanted.











Skredded & Grated











Mama Francesca Shredded Parm, Romano, Asiago Cups 12/50Z code: 61734





84



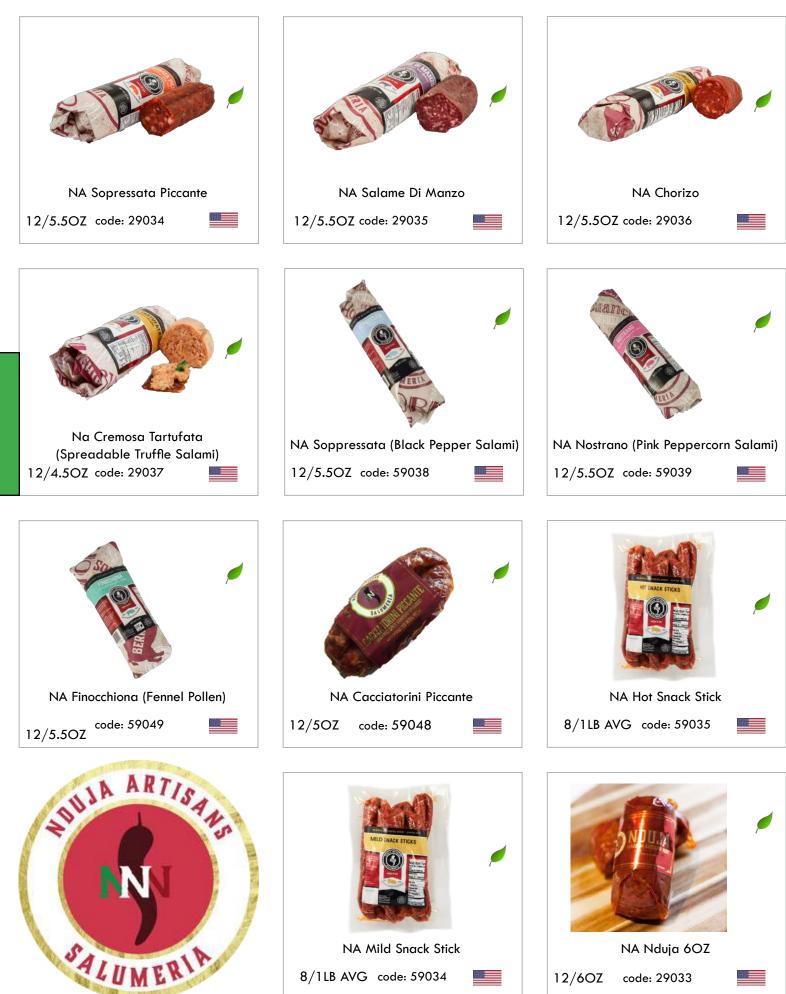


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All of our meats are made with heritage breed pork that is raised humanely without the use of antibiotics. Our pigs are fed a vegetarian diet, and never any by-products. Our products contain no synthetically produced nitrates or nitrites and contain only those which are naturally occurring in sea salt and celery powder.





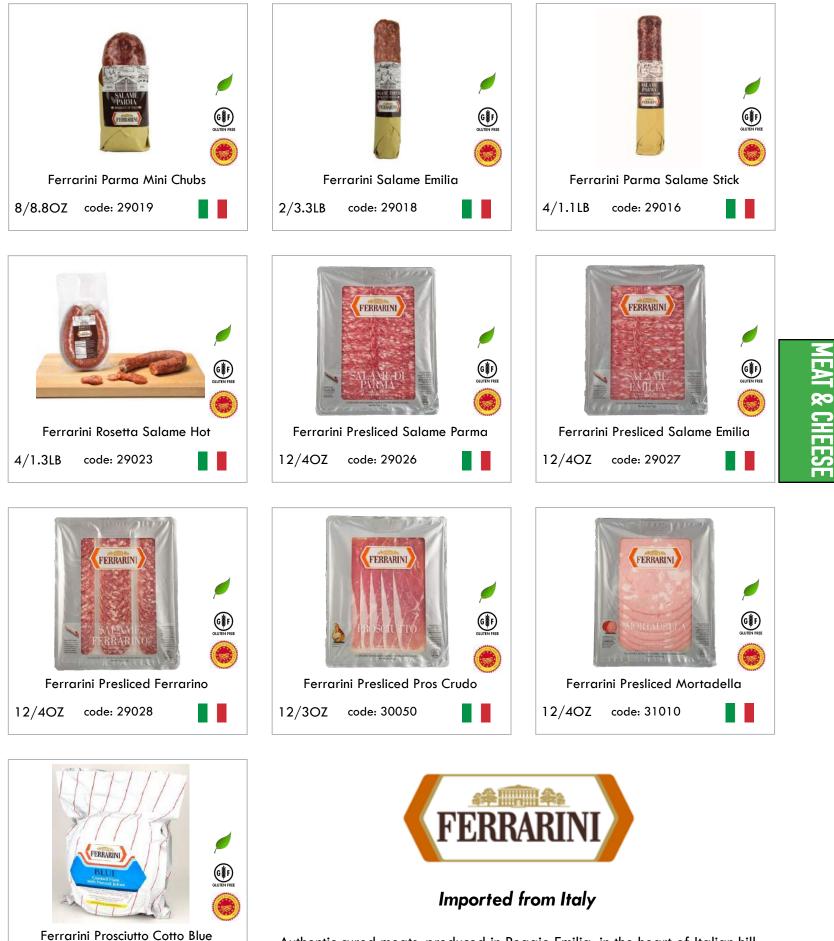
NA Nduja 1LB5/1LBcode: 29031	NA Nduja 5LB 1/5LB AVG code: 29038	NA Lardo Iberico de Bellota reg - 2/2.5LB code: 59044 hot - 2/2.5LB code: 59047
NA Coppa 3/2LB code: 59045	NA Guanciale 5/1LB code: 29032	NA Wagyu Beef Bresaola 2/3LB code: 59040
NA Pepperoni 10/1LB AVG code: 59037	NA Chorizo FS 2/4.5LB AVG code: 29039	NA Sopressata Piccante 2/4.5LB AVG code: 29040
Image: A state of the state	VisitVisitNA Salame Di Manzo2/4LBcode: 59033	

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.



FERRARINI

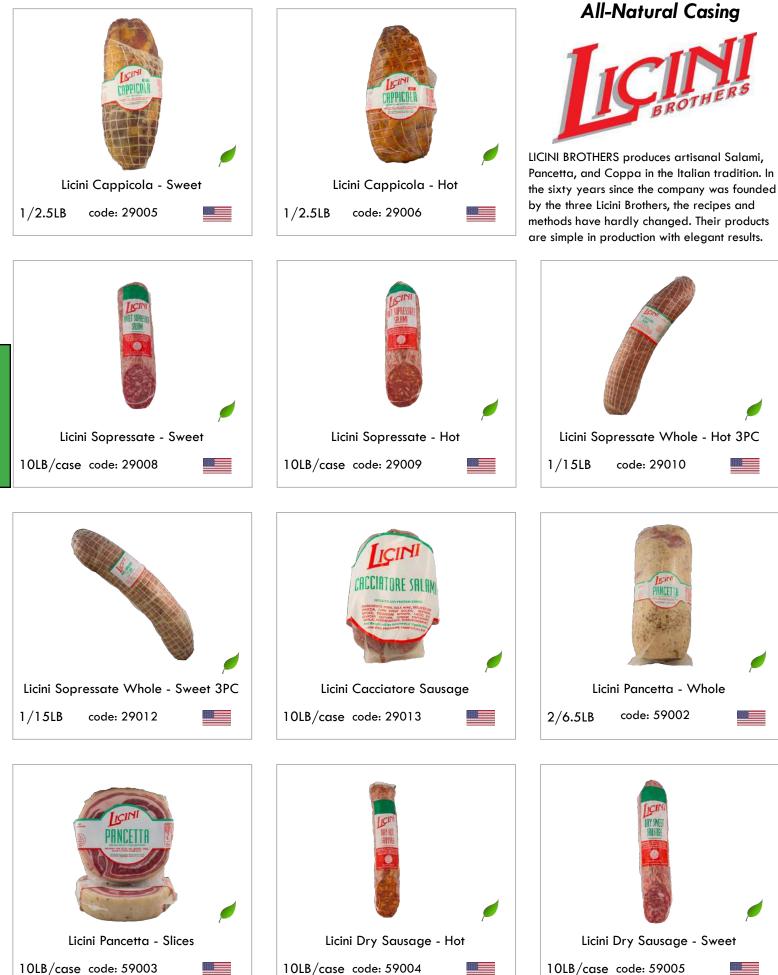




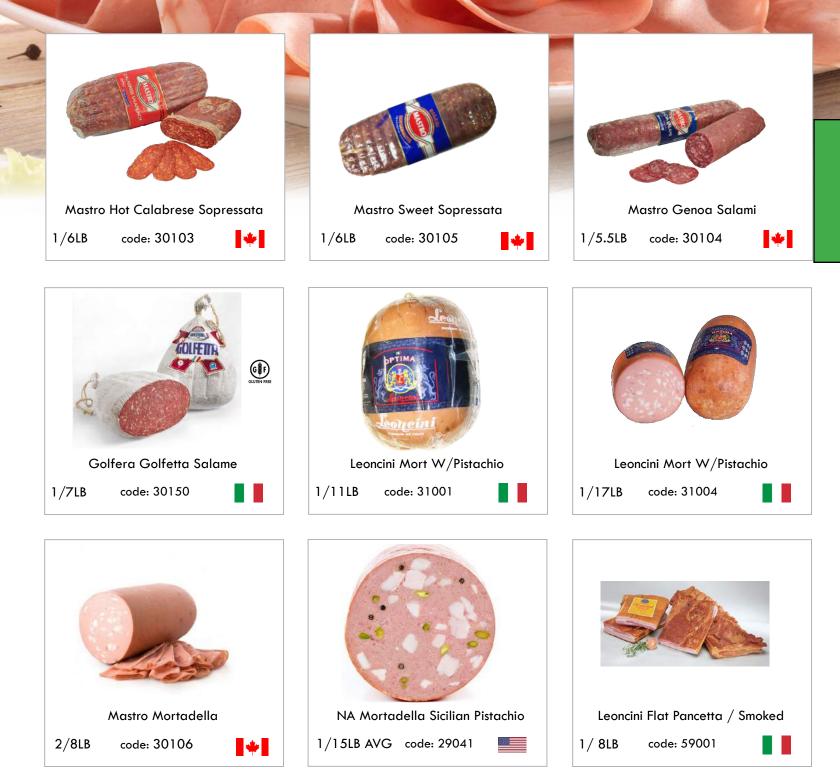
Authentic cured meats, produced in Reggio Emilia, in the heart of Italian hill country. The products available include, salami, cheese and convenient pre-sliced meats in attractive packaging.

1/14LB

code: 30047

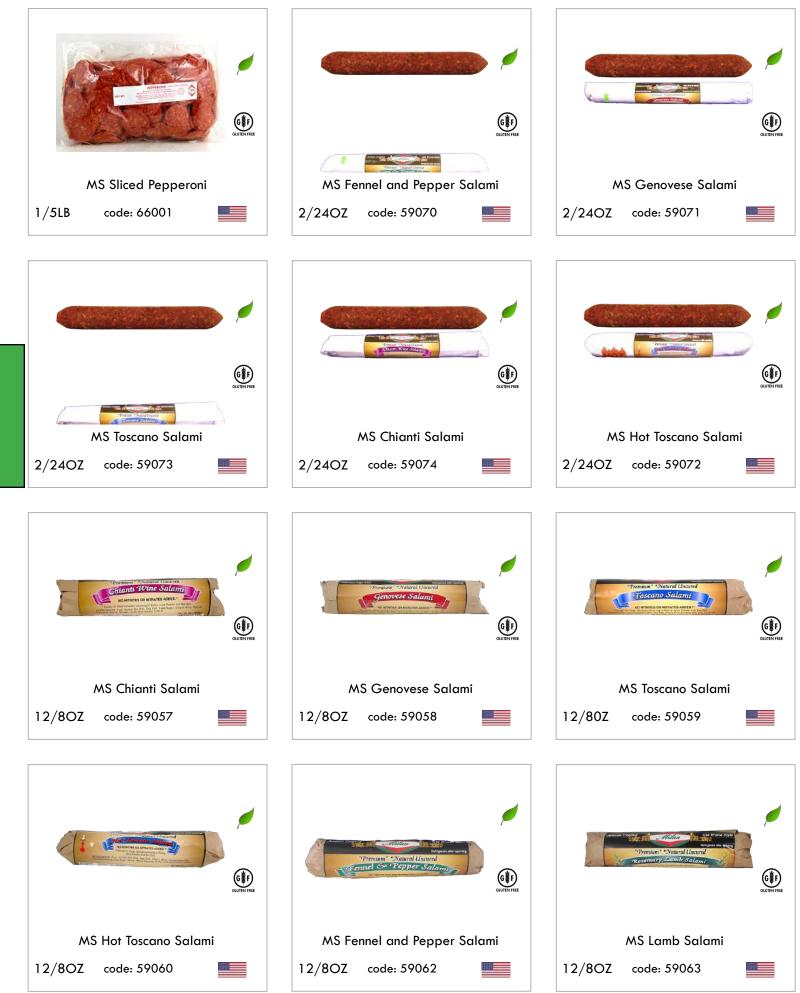


MEAT & CHEESI



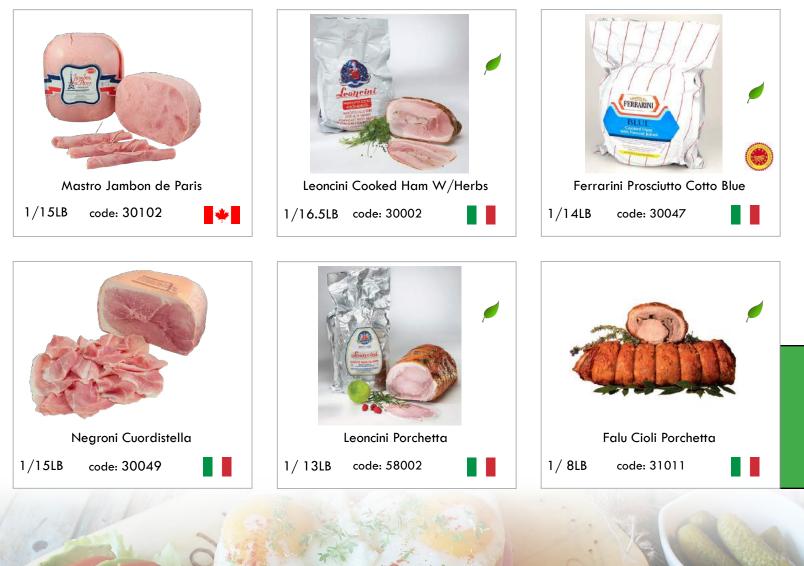
MEAT & CHEESE

MEAT & CHEESE



Cooked Ham

MEAT & CHEESE



171

Proseiutto & Zamón



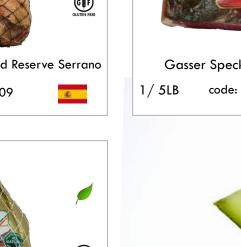
















Redondo Iglesias Iberico Ham 28 Mos

code: 58007

1/13 LB





G┋F

Proseiutto & Jamón





Dok Dall Ava San Daniele 24 Month

1/19LB code: 30042

1/13LB







code: 30046







REG CEN-

The best of the best.

Culatello di Zibello is produced with the most valuable part of a pork leg from hogs of the Emilia **Romagna and Lombardia** regions and then cased in bladders, tied, dried, and cured in the magnificent Villa Gambara cellars.



NEGRONI

Tossini Sandwich Board

Cubano-Italiano

Tossini Presliced Focaccia, Falu Cioli Porchetta, Negroni cotto ham, dijon mustard, provolone, giardiniera.

P.L.T (Pancetta, Lettuce, Tomato)

Tossini Presliced Focaccia, Leoncini Smoked Pancetta, Romaine Lettuce, Tomato, mayonnaise

Decatur Street Special

Tossini Presliced Focaccia, Belgioioso Provolone, Licini Sopressata, Mastro Mortadella, Licini Capicola, Marconi Muffaletta mix

La Madrina

Tossini Presliced Focaccia, Mastro Mortadella, Mastro Spicy Soppresata, Negroni Cotto Ham, Belgioso Provolone, Marconi Sliced Pepperoncini, Shredded lettuce, Tomato, Spicy Giardiniera Mayo (equal parts mayo and Marconi Spicy Giardiniera Relish)

San Dan-tastic

Tossini Presliced Focaccia, Negroni Prosciutto di San Daniele, LS Provolone Piccante, Arugula, Tomato, Iliada Black Olive Pate



Founded in 1899, the Tossini family are truly the experts when it comes to focaccia. With the authenticity of tradition, and use of only genuine ingredients, you will not find a higher quality Italian focaccia on the market.

Made in Liguria, Italy, a region internationally recognized for it's outstanding focaccia



FROZEN

Frozen Focaccia	pg	98
Frozen Pasta & Pizza	pg	99
Frozen Meat & Seafood	pg	100
Frozen Dessert	pg	101

Frozen Foeaecia





Tossini Olive Oil Focaccia 5/600G code: 23100





Tossini Focaccia w/ Onions 5/800G code: 23102



Tossini Focaccia w/ Olives 5/800G code: 23103



Tossini Focaccia Recco w/ Stracchino 25/160G code: 23104



Tossini Olive Oil Focaccia - Panino Style 10/1.2KG code: 23105



Tossini Rosemary Focaccia - Panino Style 10/1.2KG code: 23106 New specialty item from Recco with 65% fresh stracchino cheese. Use as is or as a neutral base for any recipe

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Frozen Pizza & Pasta



<image>

10/390G code: 23013



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



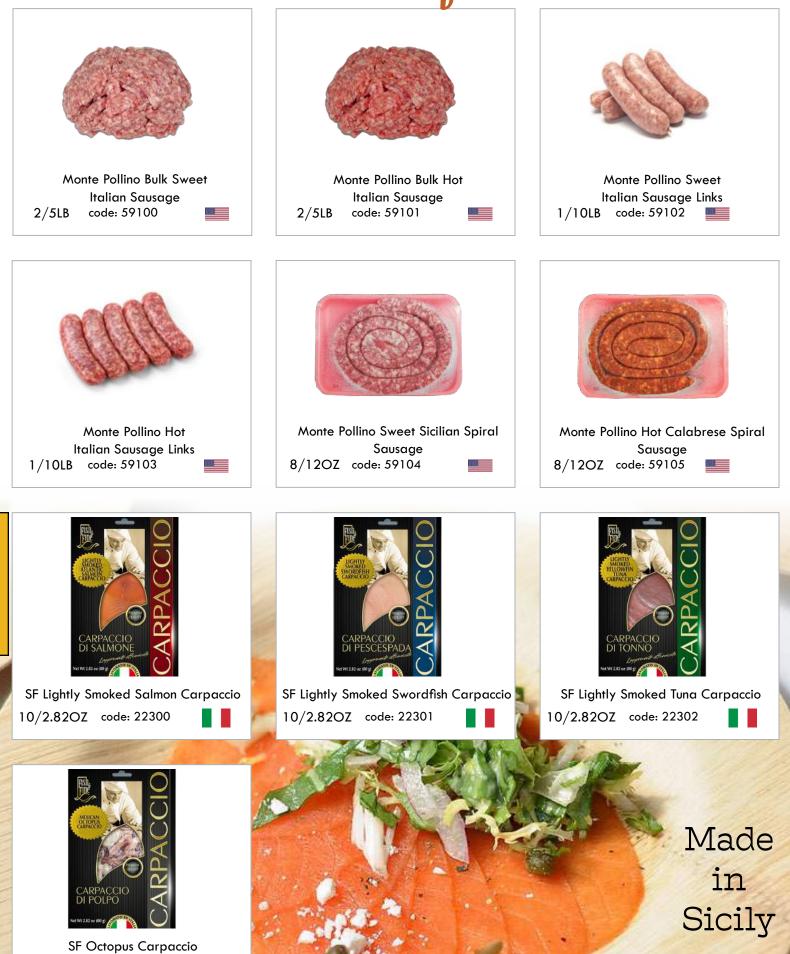


ltem #	Description	Pcs/Lb	Pack
86001	MP RSTD BUTTERNUT SQUASH RAV MED SQ	18	2/3LBS
86002	MP FONTINA ASIAGO CHEESE RAV MED SQ	18	2/3LBS
86003	MP LOBSTER ASPARAGUS SHRIMP RAV LRG HEX	15	2/3LBS
86004	MP BEEF RAV MED SQ	18	2/3LBS
86005	MP MEAT (EMELIANA) TORTELLINI EGG	18	2/3LBS
86006	MP EGG LASAGNA SHEETS (THIN)	—	1/10LBS
86007	MP 5 CHEESE TORTELLINI EGG PASTA	17	2/3LBS
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 Meat & Seafood



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10/2.82OZ code: 22303

Frozen Dessert





6/800ML code: 25030







Gelato Madre Pistachio Bronte PDO 6/800ML code: 25033

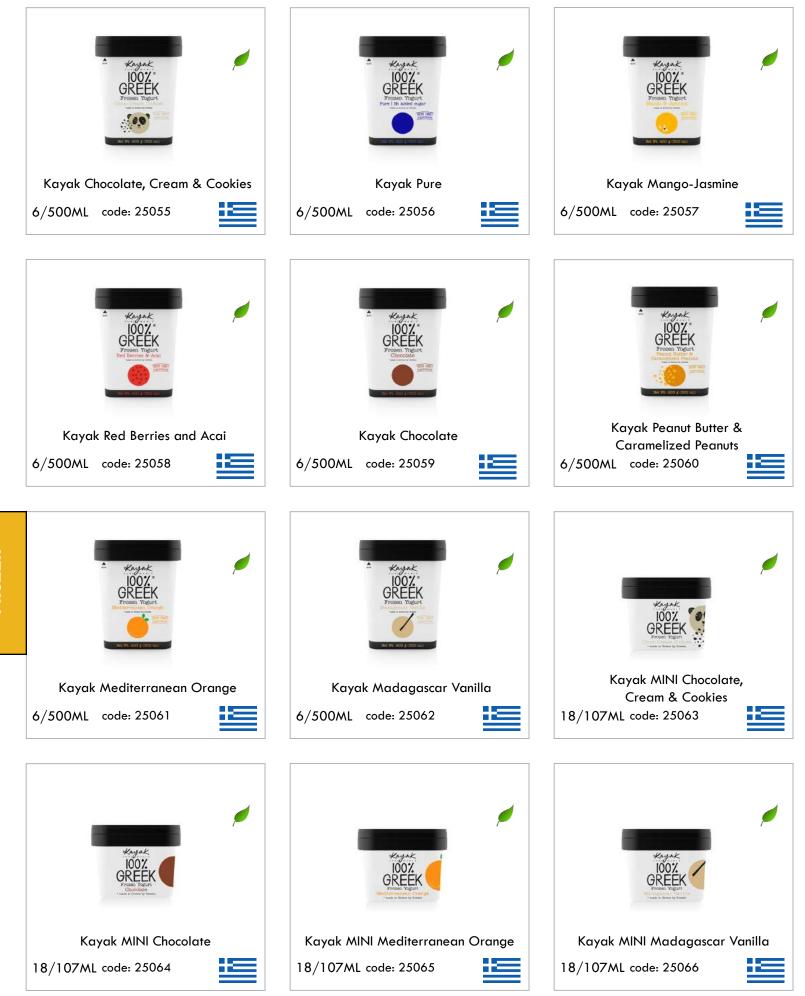


The cleanest gelato on the market, made with <u>only 5 ingredients</u>

FROZEN









It is Pure, it is Greek and it is Frozen.

Made with original greek strained yoghurt, greek fresh cream and milk.



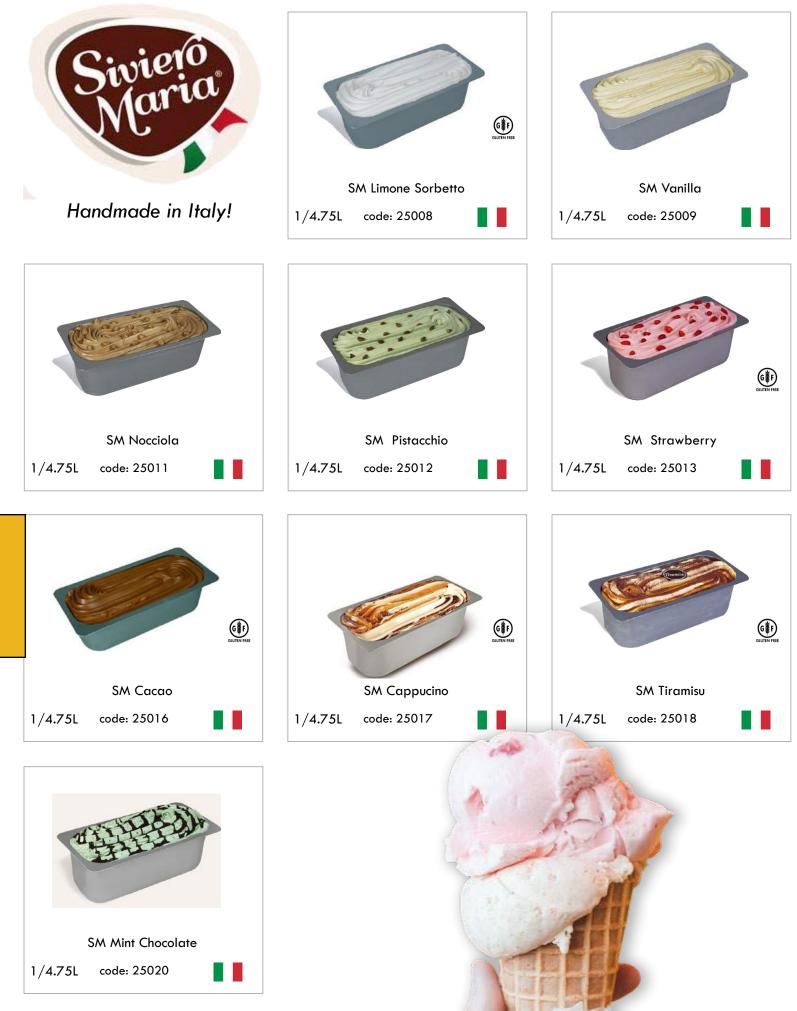




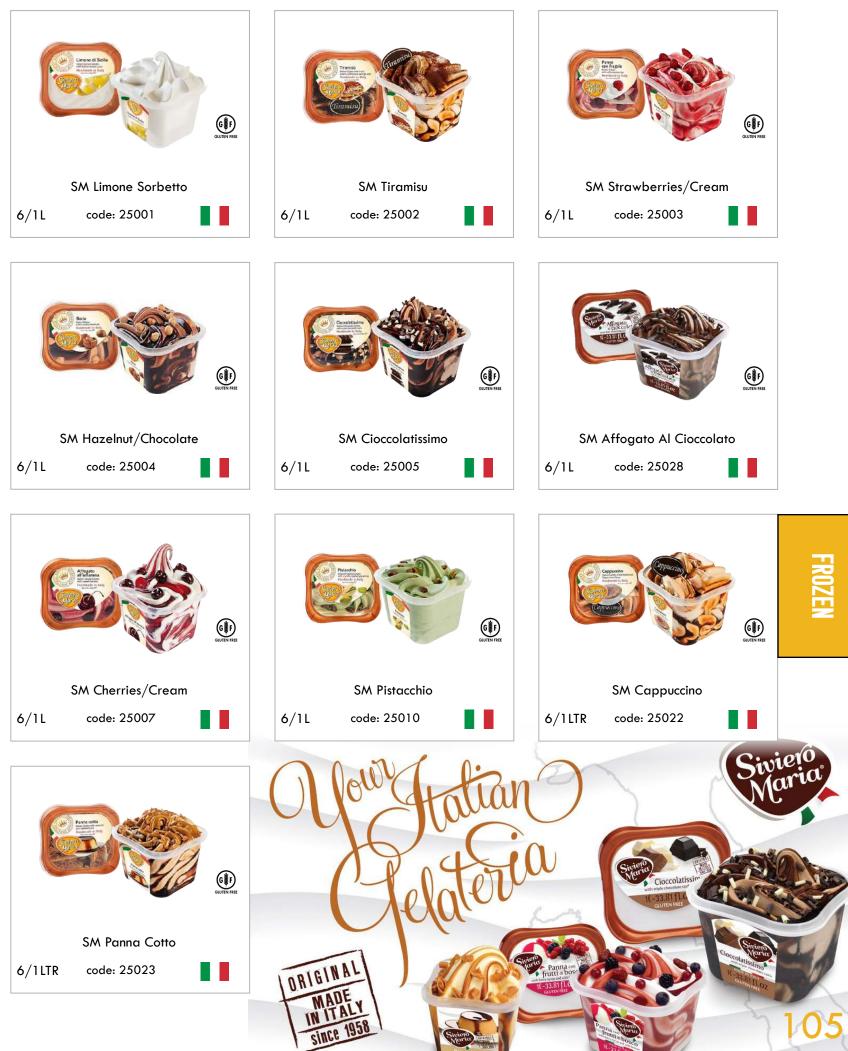


*made in Greece by Greeks www.kayak.gr

Frozen Dessert



Frozen Dessert



Extra Virgin Olive Oil Focaccia

A delicious Italian flat bread stuffed with stracchino cheese

Extra Virgin Olive Oil Focaccia - Panino Style

Authentic Italian focaccia made in Recco, Italy



RECCO





WINE

N

Cantina del Nebbiolo p	g	10	3(3
Butussi p	g	1(29	9
Lenotti p	g	1	1 (С
Tenuto Delo p	g	1	1 (С
Luca Ricci p	g	1	1	1
Marzaghe p	g	1	1	1
Casali p	g	1	1	1
Lornano p	g	1	12	2
Sergavio p	g	1	1:	3
De Falco p	g	1	1:	3
La Quercia p	g	1	14	4
G. Milazzo p	g	1	14	4

SPIRITS

Caffo pg 115





"Arenarium" Roero Arneis

Pack:12/750ml **code:** 53100/15 **Designation:** DOCG Producer: Cantina Del Nebbiolo Vintage: 2015 Region: Piemonte Varietal: Arneis

Notes: An expansive fruity bouquet, with notes of apricots and white fruit.



Barbera d'Alba Superiore

Pack:12/750ml **code:** 53101/14 **Designation:** DOC Producer: Cantina Del Nebbiolo Vintage: 2014 Region: Piemonte Varietal: Barbera

Notes: A fruity, floral bouquet with balsamic notes of ripe fruit.



Barbaresco Meruzzano

Pack:6/750ml **code:** 53102/12 **Designation:** DOCG Producer: Cantina Del Nebbiolo Vintage: 2012 Region: Piemonte Varietal: Nebbiolo

Notes: On the palate, elements of Moreno cherries, red currant and new leather lead into a complex and full-bodied mid-palate.



Moscato d'Asti

Pack:12/750ml **code:** 53104/15 **Designation:** DOCG Producer: Cantina Del Nebbiolo Vintage: 2015 Region: Piemonte Varietal: Moscato di Canelli

Notes: A classic dessert wine with an aromatic nose, floral overtones and nice hints of fruit.



Barolo Cannubi Boschis

Pack:6/750ml **code:** 53103/11 **Designation:** DOCG Producer: Cantina Del Nebbiolo Vintage: 2011 Region: Piemonte Varietal: Nebbiolo

Notes: A mid-palate of cherries, the classic "tar & roses" and spices all balanced out with velvety tannins and dried floral notes.

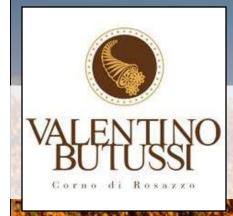
express the best of Piemonte.

CANTINA DEL NEBBIOLO

Cantina includes over 170 members, whose sustainable practices in Italy's greatest growing region are showcased in these elegantly crafted wines that

VINE & SPIRIT

Wine





A small family estate located in the prestigious Collio Orientali of Friuli, this 100% organic winery is now run by the 4th generation of Butussi kin and focuses on pure expressions of Friuli's most celebrated varietals, deeply rooted in the fossilized oceanic shale and diatom-rich soil of the region.



Ribolla Gialla Brut Sparkling Wine

Pack:12/750ml **code:** 53500/15 Designation: IGT Producer: Valentino Butussi Vintage: 2015 Region: Friuli Varietal: Ribolla Gialla

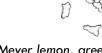


Notes: A well-balanced and distinctive palate of ripe melon, pear, elegant white floral and tropical fruit notes.



Sauvignon

Pack:12/750ml code: 53503/15 **Designation:** DOC Producer: Valentino Butussi **Vintage:** 2015 Region: Friuli Varietal: Sauvignon



Notes: Refined notes of Meyer lemon, green pepper, tomato leaf, grapefruit and ripe peach.



Friulano

Pack:12/750ml **code:** 53501/15 **Designation:** DOC Producer: Valentino Butussi Vintage: 2015 Region: Friuli Varietal: Friulano

Notes: Pleasantly dry, with a hint of juicy peach, sage, mint and fresh cut grass on the palate.





Pinot Grigio Ramato

Pack:12/750ml code: 53502/15 **Designation: DOC** Producer: Valentino Butussi Vintage: 2015 Region: Friuli Varietal: Pinot Grigio

Notes: A copper-hued wine with racy minerality is tempered with papaya and lychee, and a mid-palate of quince chewiness.





"Colle dei Tigli" Bianco del Veneto

Pack:12/750mlcode: 54301/15Designation: IGTProducer: Cantine LenottiVintage: 2015Region: Veneto (Bardolino)Varietal: Cortese/Garganega



Notes: A dry white wine, with complex structure and an intense aroma of white flower, fresh cut grass and citrus.



"Valsorda" Veneto Rosso

Pack:12/750ml code: 54300/15 Designation: IGT Producer: Cantine Lenotti Vintage: 2015 Region: Veneto (Bardolino) Varietal: Corvina/Syrah/Refosco

Notes: A bright nose of red fruits, berries, cassis and a touch of fig.



Pinot Grigio delle Venezie

Pack:12/750ml code: 53077 Designation: IGT Producer: Cantine Lenotti Vintage: 2015 Region: Veneto (Bardolino) Varietal: Pinot Grigio



Notes: Bright aromas of zesty lemon, lime and fresh notes of pear blossom, stone fruit and a hint of baking spice.



"Le Olle" Bardolino Superiore

Pack:12/750ml code: 53071 Designation: DOCG Producer: Cantine Lenotti Vintage: 2014 Region: Veneto (Bardolino) Varietal: Corvina/Rondinella/Cabernet Sauvignon Notes: Hints of savory herbs and blackberries with earthy terracotta tannins.



Amarone della Valpolciella Classico

Pack: 6/750ml code: 53075 Designation: DOCG Producer: Cantine Lenotti Vintage: 2010 Region: Veneto (Bardolino) Varietal: Corvina/Rondinella/Oseleta

Notes: Rich notes of plum, cassis, rose petals and clove spice encase the palate. Velvety tannins.



Valpolciella Ripasso Superiore

Pack:12/750ml code: 53400/14 Designation: DOC Producer: Tenuta Delo Vintage: 2014 Region: Veneto Varietal: Corvina/Rondinella/Oseleta

Notes: A bouquet of cherry, chocolate, violets and a rich yet balanced earthy palate.

Situated on the eastern shore of picturesque Lake Garda in the heart of the Bardolino region, the Lenotti name was first associated with the production of Bardolino Classico in 1906, and is now world-renown for their Amarone della Valpolciella and Bardolino Superiore DOCG, overseen by the 4th generation of Lenotti family members.



WINE & SPIRITS





Located in the heart of Treviso, the Luca Ricci estate is nestled between their two DOC and DOCG vineyard parcels, and their Proseccos highlight both the light, effervescent aperitivo style as well as the more complex expression that pairs beautifully throughout the meal.





"Goto" Prosecco

Pack:12/750mlcode: 53300Designation: DOCProducer: Luca RicciVintage: NVRegion: Veneto (Treviso)Varietal: Glera



Notes: Rich notes of green apple, white acacia flowers and fresh orchard fruit



"Le Fade" Prosecco

Pack:12/750mlcode: 53301Designation: DOCGProducer: Luca RicciVintage: NVRegion: Veneto (Treviso)Varietal: Glera/Bianchetta

Notes: Intense notes of golden apple, wisteria, honey, acacia white flowers and elderberry



Franciacorta Satèn "Premier"

Pack:6/750mlcode: 53200Designation: DOCGProducer: MarzagheVintage: NVRegion: LombardiaVarietal: Chardonnay



Notes: Notes of almonds, vanilla spice and fresh baked croissant.



"Pra di Bosso" Lambrusco Rosso Amabile Reggiano

Pack:12/750ml code: 53600 Designation: DOP Producer: Casali Vintage: NV Region: Emilia-Romanga Varietal: Lambrusco Salamino/ Ancellotta/Marani Notes: Blueberry and raspberry lead into a flirty medium body, with a slightly tannic finish.



Born between the Northern Italian peaks of Monte Alto and Monte Orfano in Lombardia near Lake Iseo, the Marzaghe heritage starts with the land, and all of the varietals come from a tiny 6 hectare plot that has been in the family for generations.



Casali's fresh and fun approach to Lambrusco captures the pure essence of the grapes while keeping an elegant structure and backbone that hints to their century-long tradition of production in the area.

100

Wine



One of the original 30 wineries that came together to form the "Consorzio del Vino Chianti Classico Gallo Nero" in the oldest organized wine production area in the world (celebrating their 300th year in 2016), Lornano's classic and elegant expressions of the Sangiovese grape have been regarded as some of the finest examples since they started production in 1904.



Rosso Toscana

Pack:12/750ml code: 53700/14 Designation: IGT Producer: Lornano Vintage: 2014 Region: Tuscany Varietal: Sangiovese/Merlot



Notes: Smooth tannins and assertive acidity transition into a lovely fruity finish.



Chianti Classico Riserva

Pack: 12/750ml code: 53701/12 Designation: DOCG Producer: Lornano Vintage: 2012 Region: Tuscany Varietal: Sangiovese

Notes: On the palate, a firmly structured mouthfeel of velvet tannins, elegant notes of tar, roses and leather.

Vin Santo del Chianti Classico



"Commendator Enrico"

Pack:12/750ml code: 53702/11 Designation: IGT Producer: Lornano Vintage: 2011 Region: Tuscany Varietal: Merlot/Sangiovese/Cabernet Sauvignon Notes: Bold notes of tobacco, smoke and

dusty roses, with stylish, velvety tannins.



Pack: 12/375ml code: 53703/08 Designation: DOC Producer: Lornano Vintage: 2008 Region: Tuscany Varietal: Malvasia Bianca/Trebbiano Toscana Notes: Thickly aromatic with elements of hazelnut and honey.

WINE & SPIRITS



Located within the boundaries of the Mount Vesuvius National Park, De Falco's traditional and small-batch production of the indigenous varietals of Campania are representative of the rich volcanic soils and cooling *Mediterreanan breezes that have made their mark on the region.*





Chianti Colli Senesi Riserva

Pack:12/750ml **code:** 54500/13 **Designation:** DOCG Producer: Sergavio Vintage: 2013 Region: Tuscany

Varietal: Sangiovese



Notes: Well balanced and expressive with dark sour cherries, ripe plums, oak and spice.



Lacryma Christi del Vesuvio Bianco

Pack:12/750ml code: 55100/15 **Designation:** DOC Producer: De Falco Vintage: 2015 Region: Campania Varietal: Coda del Volpe

Notes: A golden yellow color and a welldefined aroma of almonds, white florals and spice.



Fiano di Avellino

Pack:6/750ml **code:** 55101/15 **Designation:** DOCG Producer: De Falco Vintage: 2015 Region: Campania

Notes: Expressive nose of bosc pear,

honeysuckle, and almond paste.

Varietal: Fiano



FALCO Ы



Beneventano Aglianico

Pack:12/750ml code: 55102/15 **Designation:** IGT

Producer: De Falco Vintage: 2015 Region: Campania Varietal: Aglianico



Notes: A palate of blue fruits, saddle leather, spices and a hint of flint.







Trebbiano d'Abruzzo

Pack:12/750ml code: 54600/15 **Designation:** DOC Producer: La Quercia Vintage: 2015 Region: Abruzzo Varietal: Trebbiano

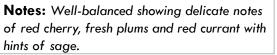


Notes: Well-balanced with fresh notes of citrus, cut grass, stones and a slightly tangy finish.



Montepulciano d'Abruzzo

Pack:12/750ml **code:** 54601/14 **Designation:** DOC Producer: La Quercia Vintage: 2013 Region: Abruzzo Varietal: Montepulciano





"Primamadre" Montepulciano d'Abruzzo Colline Teramane **code:** 54602/08

Pack:6/750ml **Designation:** DOCG Producer: La Quercia Vintage: 2008 Region: Abruzzo Varietal: Montepulciano



Notes: Notes of red cherry, fresh plums and red currant with long, velvety tannins.



"D. Zero" Método Classico Pas **Dosé Rosé**

Pack:6/750ml code: 54100 Designation: IGT

Producer: G. Milazzo Vintage: NV **Region:** Sicily Varietal: Inzolia Rosa/Chardonnay



Notes: Wild strawberry, lychee and exotic red fruits with elements of rose florals and earth.



Terre della Baronia Bianco

Pack:12/750ml **code:** 54101/15 **Designation: DOP** Producer: G. Milazzo Vintage: 2015 Region: Sicily Varietal: Catarratto



Notes: A palate of ripe white peaches, apricots and pink grapefruit.



Maria Costanza Sicilia Rosso

Pack:6/750ml code: 54102/12 **Designation: DOP**

Producer: G. Milazzo Vintage: 2012 Region: Sicily Varietal: Nero d'Avola



Notes: Full-bodied with hints of spice and menthol that lead to a balanced finish with luxurious earthy tannins.

Located 20 km from the azure waters of the southern Mediterranean, G. Milazzo started focusing on organic and sustainable viticulture in the early 1990's, featuring the native varietals of Sicily, and specializing in Metodo Classico sparkling wines from these indigenous grapes. They are currently certified organic.





Liqueur Selection

MEZZODÍ

Le CCierrei

WINEENTHUSIAST 90

Mezzodi is a versatile liqueur made with fine aromatic herbs and juicy citrus fruits from Italy. It's the ideal base for the creation of many cocktails.

ABV 15% code: 90039 name: CAFFO MEZZODÌ pack: 1/1L

SOLABA

WINEENTHUSIAST 95



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

AMARO DEL (APO





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

DOWINIQUE BRANDY

WINEENTHUSIAST 94



available for a limited time only while supplies last

CAPRO

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

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



15

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Spirits

Liqueur Selection

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

VE((1111) GRADDA



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

SAMBUCA SECOLARE

Le CCIerrei by



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

Established in Calabria in 1915, Distilleria Caffo produces Italy's favorite traditional liqueurs from the abundant citrus, wild herbs, roots, and flowers of the south, including the current #1 bitter in Italy, Vecchio Amaro Del Capo.







Italy's finant papettones and traditional Italian sakes

Italy's finest panettones and tradtional 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



What is Novello?

Novello, Italian for "new", is the name given to early harvest extra virgin olive oil that is **freshly pressed from green olives** and is a celebration of the beginning of the olive harvest season.

MRINA

Intensely Fresh

Novello is totally **unfiltered** with intensely fresh, fruity aromas predominant of green olives, fresh cut grass and herbs. Its flavor is robust and spicy with a pleasant, slightly bitter finish.



Back to nature, said the strawberries.

The attraction's irresistible! And so they all jumped high and into the Darbo jar to join all the other strawberries. Your customers are also coming back to nature. Offer them the All Natural flavours of Darbo fruit spreads. For more information on the All Natural fruit spreads visit **www.darbo.com**



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