



TASTE FOR LUXURY

Rare and Precious Foods



CATALOGUE



CHEESE

What's more organic than cheese produced at 2000 mt, made from animals that pastor on fresh, outdoor grass? The producers of these cheeses rely on a number of factors that contribute to the quality of their cheeses: suitable environments, extra-ordinary range of people, places, regions, competencies and methods. These factors all contribute in the production of cheeses which can conquer the most demanding palates.



GUFFANTI FORMAGGI

The company was founded in 1876 by Luigi Guffanti. Today, Giovanni, the fifth generation of the Guffanti family continues the business initiated centuries ago. The company selects their raw materials from the Alps and continue the aging processes of cheese, in their factory near Arona, Italy. Numerous types of cheeses, ruled by the skilled hands and surrounded by ideal humidity rest, age and refine on wooden shelves, in order to offer exceptional taste.

Fv



GU09

SAINT ANDREA SWEET FRIULI
MADE FROM COW MILK
Format: 6 kg forms

Fv



GU19

MONTASIO DOP FRIULI
MADE FROM COW MILK
Format: 5-9 kg forms

Ve



GU20

MORLACCO DEL GRAPPA
MADE FROM COW MILK
Format: 7-8.5 kg forms

Lo



GU26

ROBIOLA ORO CHEESE
MADE FROM COW MILK
Format: 200-300 gr forms

Lo



GU05

CASERA VALTELLINA DOP
MADE FROM COW MILK
Format: 9-10 kg forms

Lo



GU23

SALVA CREMASCO DOP CHEESE
MADE FROM SKIMMED MILK
Format: 2-3 kg forms

Lo



GU24

TALEGGIO DOP
MADE FROM COW MILK
Format: 1.8 kg forms



GU02

MONTE CISTELLA CHEESE
MADE FROM COW MILK
Format: 1.8 kg forms



GU03

MONCENIS BLUE CHEESE
MADE FROM COW MILK
Format: 2-3 kg forms



GU08

BARBEROSSO AGED CHEESE
MADE FROM COW MILK
Format: 2 kg wheels



GU10

PRIMO SALE WITH PISTACHIO
MADE FROM SHEEP MILK
Format: 3 kg forms



GU11

SICILIAN SHEEP WITH PEPPER
MADE FROM SHEEP MILK
Format: 15-16 kg forms



GU14

SWEET GORGONZOLA DOP
MADE FROM COW MILK
Format: 1.5 kg pieces
or complete wheels



GU15

GRATIN AGED CHEESE
MADE FROM COW MILK
Format: 800 gr forms



GU28

ROBIOLA 3 MILKS MADE FROM
COW, SHEEP & GOAT MILK
Format: 200-300 gr wheels





ROGNONI FORMAGGI

An Italian story that began 100 years ago. Their passion is rooted in the past, in an idea conceived in the first half of the last century, when a retired primary school teacher decided to dedicate his life to a great food product - basic yet very important in Italian cuisine: cheese. That man was Luigi Rognoni and he soon became a great expert in the ageing and wholesaling of dairy products.



GU04

BRA DOP SOFT CHEESE
MADE FROM COW, SHEEP
AND GOAT MILK
Format: 6 kg forms



GU25

PIEDMONT TOMA DOP CHEESE
MADE FROM COW MILK
Format: 2 kg forms



RO38

CASTELMANGO DOP
Format: 3 kg wheels



RO69

RASCHERA CHEESE DOP
UNPASTEURIZED COW MILK
Format: 7 kg wheels



GU22

SILA PROVOLA CALABRIA
MADE FROM COW MILK
Format: 1 kg forms



RO60

PECORINO SHEEP CHEESE WITH
SAFFRON AND BLACK PEPPER
Format: 4 kg wheels



RO06

FONTINA DOP CLASSIC
Format: complete 9 kg wheels
or 1/4 wheels



RO02

BELGIUM FONTAL AGED
Format: 2 kg (by piece)



RO72

PECORINO CHEESE WITH
TRUFFLE MOLITERNO
MADE FROM SHEEP MILK
Format: 5 kg forms



RO61

PECORINO SHEEP CHEESE
IN WALNUT LEAVES
Format: 2 kg wheels



RO22

PARMIGIANO REGGIANO
AGED 24 MONTHS
Format: complete wheels,
1/4 wheels or 1/8 wheels



VD06

CHEESE WITH HOT CHILI
PEPPERS MADE FROM
COW MILK
Format: 2 kg wheels

Ve



RO65

**FORMAGGIO UBRIACO
VOJANT**
"The Drunken Cheese"
Format: 7kg wheels

Ve



RO66

**FORMAGGIO BASTARDO DEL
GRAPPA**
Format: 4.5 kg wheels

Lo



RO37

GORGONZOLA PICCANTE DOP
Format: 1/4 (1.5 kg) wheels

Lo



CHI01

BITTO DOP
Format: 9 kg wheels

Tr



RO68

PUZZONE DI MOENA DOP
Format: 1/4 (3 kg) wheels

Tr



RO27

ASIAGO FRESCO DOP
Format: 7 kg wheels

Pu



RO31

**SCAMORZA AFFUMICATA
SMOKED**
Format: packaging of 4 balls
1.4 kg total

Ca

Cm

La



RO48

PECORINO ROMANO DOP
Format: complete 20 kg wheels
or 1/4 wheels

Tu



RO10

PECORINO TOSCANO DOP
Format: 2 kg wheels

Fr



RO63

**RACLETTE CHEESE
FROM FRANCE**
Format: 4.5 kg wheels

FRESH CHEESES



GU55

PRIMO SALE
MADE FROM SHEEP MILK
Shelf life at delivery: 12 days
Format: 1.5 kg



GU67

BUFFALO RICOTTA
MADE FROM BUFFALO MILK
Format: 250 gr



PR01

MOZZARELLA
MADE FROM BUFFALO MILK
Shelf life at delivery: 21 days
Format: 125 gr



GU36

BURRATA CHEESE
MADE FROM COW MILK
Shelf life at delivery: 10 days
Format: 125 gr

GU37

BURRATA CHEESE
MADE FROM COW MILK
Format: 330 gr



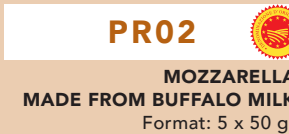
GU62

DOLCE NUVOLE
MADE FROM COW MILK
Shelf life at delivery: 7 days
Format: 300 gr



GU56

RICOTTA
MADE FROM SHEEP MILK
Shelf life at delivery: 18 days
Format: 1 kg



PR02

MOZZARELLA
MADE FROM BUFFALO MILK
Format: 5 x 50 gr



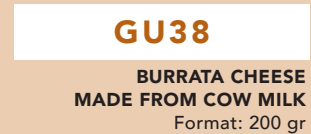
PR03

MOZZARELLA
MADE FROM BUFFALO MILK
Format: 250 gr



GU50

RICOTTA
MADE FROM GOAT MILK
Shelf life at delivery: 18 days
Format: 1 kg



GU38

BURRATA CHEESE
MADE FROM COW MILK
Format: 200 gr



GU39

BURRATA CHEESE
MADE FROM COW MILK
Format: 100 gr



GU41

BURRATA CHEESE
MADE FROM COW MILK
Format: 2 x 125 gr



GU47

MASCARPONE
MADE FROM COW MILK
Shelf life at delivery: 25 days
Format: 2 kg



GU43

CRESCENZA - STRACCHINO
MADE FROM COW MILK
Shelf life at delivery: 12 days
Format: 1 kg



GU57

SMALL CHEESE CAPRINO
MADE FROM COW MILK
Shelf life at delivery: 21 days
Format: 80 gr



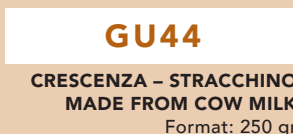
GU32

STRACCIATELLA
MADE FROM COW MILK
Shelf life at delivery: 10 days
Format: 1 kg



GU48

MASCARPONE
MADE WITH COW MILK
Format: 500 gr



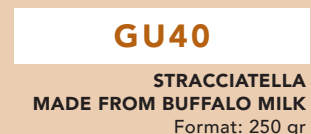
GU44

CRESCENZA - STRACCHINO
MADE FROM COW MILK
Format: 250 gr



GU66

SMALL CHEESE CAPRINO
MADE FROM GOAT MILK
Format: 80 gr



GU40

STRACCIATELLA
MADE FROM BUFFALO MILK
Format: 250 gr



CURED MEATS

Conventional breeding farms, rich history, simplicity of ingredients, traditional curing methods are all characteristics of Taste for Luxury selection of imported cured meats. Our artisan imports are authentic, hand selected and of top quality.



SALUMIFICIO PEDRAZZOLI

Butchers, pork meat factory workers and then entrepreneurs – this is how the adventure of this family-run business has evolved. The goal of the Pedrazzoli, since the earliest generations, has been the art of producing top quality salamis in the province of Mantua – an area renowned for its long-standing food traditions.

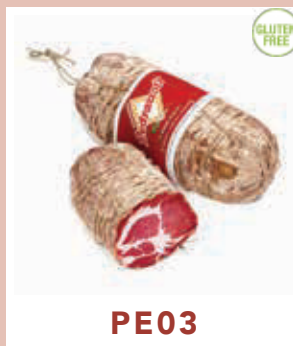
CURED MEATS



PE01

SWEET SALAMI NAPOLI

Large mince with natural casing. Mild and slightly peppery flavour. Avg. weight: 1 kg



PE03

COPPA DEL DUCA (CAPICOLA)

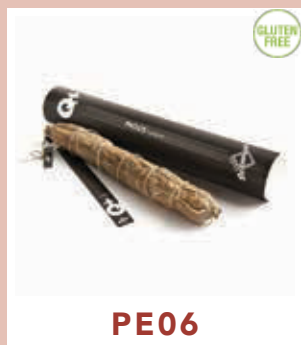
Aged for min. 90 days. Mild flavour with natural casing. 1/2, Avg. weight: 1-1.5 kg



PE13

CACCIATORE DOP SALAMI

Medium mince with natural casing. Sweet flavour. Avg. weight: 200 gr



PE06

IL PADUS SALAMI

Min. ripening period 5 months. Large mince with natural casing. Slightly garlic flavoured.



PE10

LA GABBIANELLA SALAMI

Available in a single meter-long piece of around 3 kg. Comes with its own cutting board.



PA02

MORTADELLA WITH PISTACHIO PGI

Half vacuum packed. Authentic product. Avg. weight: 5 kg



PE04

MORTADELLA PGI (WITHOUT PISTACHIO)

Made from pure pork ingredients. Cooked. 1/2, Avg. weight: 5 kg



PE25

CULATELLO WITH RIND

Pork leg covered in part by rind. Spherical shape. Produced with meat from Italian domestic pig. 1/2, Avg. weight: 2 kg



PE21

PROSCIUTTO DI PARMA DOP AGED 16 MONTHS

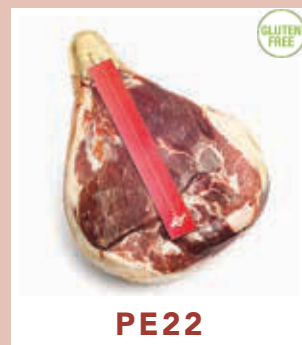
Imported from Parma, Italy. Whole, boneless, pressed. Avg. weight: 6-7 kg



PE16

PROSCIUTTO DI PARMA DOP AGED 24 MONTHS

Imported from Parma, Italy. Whole, boneless, hand tied. Avg. weight: 9-10 kg



PE22

ITALIAN PROSCIUTTO AGED 16 MONTHS

Imported from Parma, Italy. Whole, boneless, pressed. Avg. weight: 6-7 kg

PRE-PACKAGED MEATS



PPP01

ITALIAN PROSCIUTTO
70 GR PRE-PACKAGED
 Box contains 10 packages
 of 70 gr each



PPP02

SOPRESSA VENETA SALAMI
70 GR PRE-PACKAGED
 Box contains 10 packages
 of 70 gr each



PPP03

SCHIACCIATA SPICY SALAMI
70 GR PRE-PACKAGED
 Box contains 10 packages
 of 70 gr each

ORGANIC MEATS



PE17

CERTIFIED ORGANIC
FENNEL SALAMI
 Medium mince. Natural
 casing. Fennel flavour.
 Avg. weight: 2-2.5 kg



PE18

CERTIFIED ORGANIC SWEET
SALAMI WITH GARLIC
 Medium-fine mince. Natural
 casing. Milano or garlic flavour.
 Avg. weight: 2.5 kg



PEB06

CERTIFIED ORGANIC PROSCIUTTO DI PARMA
 Mild, dainty flavour.
 Minimum ripening period: 16-18 months.
 Avg. weight: 8-10 kg



PE22

CERTIFIED ORGANIC
SPICY SALAMI
 Medium-fine mince. Natural casing.
 Hot, spicy flavour.
 Avg. weight: 2.5 kg



PE20

CERTIFIED ORGANIC
CAPICOLA FROM PARMA IGP
 Sweet flavour. Minimum
 ripening period: 120 days.
 Avg. weight: 1.5-2.5 kg



SALUMIFICIO PAVONCELLI

Located in Pescantina, near Verona, in the middle of the well-known Valpolicella region, Ernesto Pavoncelli opened a butcher shop back in early 1899. The company since then produces all varieties of cured meats of Verona's age-old tradition. From Guanciale, to Prosciutto, to cooked ham, the Pavoncelli meats are cured to perfection.

CURED MEATS



PA07

LARDO

Pork lard flavoured and seasoned.
Avg. weight: 3 kg



PA23

GUANCIALE (SEASONED PIG'S CHEEK)

Min. ripening period 3 months.
Delicate flavour with a spicy aftertaste. Avg. weight: 1.5 kg



PA27

DOUBLE SMOKED ITALIAN BACON

Lean pork seasoned and smoked with natural beech tree smoke. 1/2, Avg. weight: 2.5 kg



GUA02

CULATELLO DI ZIBELLO PDO

One of the greatest masterpieces of Italian taste. Obtained from the noblest part of the pork leg. Ready to eat.
Avg. weight: 4 kg



PA06

ROLLED PANCETTA WITH BLACK PEPPER

Sweet characteristics of Italian bacon with a persistent black pepper flavour. 1/2, Avg. weight: 1.5 kg



PA01

SMOKED CURED SPECK

The Original Speck from Alto Adige. Typical Italian ham, lightly smoked and cured in the open air.
1/2, Avg. weight: 2.5 kg

PA20

ROLLED PANCETTA

A delicatessen product produced only with meat that comes from breeding of Italian pork. 1/2, Avg. weight: 2 kg



GLUTEN
FREE

PA08

VENTRICINA SPICY SALAMI

Pure pork meat. Full-bodied but pleasant.
Intense perception of spices and hot peppers.

1/2, Avg. weight: 1.8 kg



GLUTEN
FREE

PA09

CURED SPICY SAUSAGE

Cured salami made of pure ground pork meat.
Seasoned and smoky fragrance with hints of
spice and pepper.

4 pieces Tot. weight: 1.8 kg



GLUTEN
FREE

PA22

SPICY SPIENATA SALAMI

Larger mince with spicy flavour.
Avg. weight: 3 kg



GLUTEN
FREE

PA24

FENNEL SALAMI

Medium mince, mild flavour
with fennel seeds.
Avg. weight: 3 kg



GLUTEN
FREE

PA26

SOPRESSA VENETA

Medium mince with natural casing.
Mild flavour.
Avg. weight: 3 kg



GLUTEN
FREE

PA18

**BRESAOLA DE BAITA
FROM VALTELLINA**

Dry cured beef from Valtelina region.
Avg. weight: 1.5 kg



GLUTEN
FREE

PA25

ITALIAN COOKED HAM

Authentic Italian cooked ham of
top quality. Well-balanced flavours,
delicate with aromatic notes.
Avg. weight: 4.5 kg





EXTRA VIRGIN OLIVE OIL

The olives are still hand picked and pressed daily to maintain their taste and organoleptic characteristics. Harvesting is a delicate process which will determine the success and quality of the olive oil. Pruning, a tradition handed down from generations is a crucial step in obtaining meaty olives ideal for the production. These may be the secrets, but the result is always a mysterious discovery.



IMPERIALE

The "Imperial" brand was created by the multiple prestigious prize winning company located among olive trees on the sunny hills of Alatri, near Rome. The company is dedicated to the cultivation of the olive trees, handling over the years this passion, always in full respect of tradition. The company has won the International Prize BIO and FLOS OLEI 2013 demonstrating superior quality of their products.



QU10

**OLIVASTRO
EXTRA VIRGIN OLIVE OIL**
100% Italian High Selection
500 mL bottle



QU11

**MORAILO ORGANIC
EXTRA VIRGIN OLIVE OIL**
100% Italian High Selection
500 mL bottle



QU54

**ORGANIC EXTRA VIRGIN
OLIVE OIL (MIXED VARIETIES)**
100% Italian High Selection
500 mL bottle



QU12

**OLIVASTRO
EXTRA VIRGIN OLIVE OIL**
3000 mL tin for catering



QU13

**MORAILO ORGANIC
EXTRA VIRGIN OLIVE OIL**
3000 mL tin for catering



QU07

**EXTRA VIRGIN OLIVE OIL
"COOKING OIL"**
100% Italian High Selection
5000 mL tin for catering

QU14

**OLIVASTRO
EXTRA VIRGIN OLIVE OIL**
5000 mL tin for catering

QU15

**MORAILO ORGANIC
EXTRA VIRGIN OLIVE OIL**
5000 mL tin for catering



QU19

**ORGANIC EXTRA VIRGIN
OLIVE OIL WITH ROSEMARY**
250 mL bottle



QU21

**ORGANIC EXTRA VIRGIN
OLIVE OIL WITH CHILLY & GARLIC**
250 mL bottle



QU23

**ORGANIC EXTRA VIRGIN
OLIVE OIL WITH ORANGE**
250 mL bottle

QU17

**ORGANIC EXTRA VIRGIN
OLIVE OIL WITH BASIL**
250 mL bottle

QU29

**ORGANIC EXTRA VIRGIN
OLIVE OIL WITH LEMON**
250 mL bottle



BELLA DI CERIGNOLA OLIVES IN BRINE

The Bella di Cerignola, better known simply as the Cerignola, is an olive cultivar from Italy. Cerignola olives are very large, actually recognized as the biggest table olive in the world. Mild in flavor. Product shelf life: 24 months from the production date.

QU62

350 gr glass jar

QU32

500 gr bag

QU38

1.7 kg glass jar

QU48

4 kg bag

FRESH OLIVES



NOCELLARA DEL BELICE OLIVES IN BRINE

One of the most renowned olive cultivars in the world, Nocellara del Belice is noted for its round taste, strong scent and natural antioxidants. The variety is also known by numerous other names, including Mazara Nebba, Nucciddara and Oliva tuna. Product shelf life: 24 months from the production date.

QU65

350 gr glass jar

QU40

1.7 kg glass jar

QU66

4 kg bag

QU64

6 kg plastic pail



QU33

500 gr bag



ORGANIC BLACK GAETA OLIVES IN BRINE

Known as the most suitable olive for cooking, they can be used as an appetizer, in salads or chopped and used in a tapenade. Black Gaeta olives are plump, dark purple Italian olives with a tender texture and slightly sour taste. Product shelf life: 24 months from the production date.



ORGANIC GREEN GAETA OLIVES IN BRINE

Famous for its unique texture, flavour, and nutritional benefits, this small olive is considered to be the olive most suitable for Italian gourmet recipes. It has a unique bouquet flavour, a relatively small pit, and just slightly bitter taste. Product shelf life: 24 months from the production date.



ORGANIC BLACK SEASONED OLIVES "GRINZE"

These tasty olives have been seasoned with chilly peppers and fennel in order to be enjoyed with all kinds of dishes including red wine. Product shelf life: 24 months from the production date.



ORGANIC GREEN SEASONED OLIVES "SCHIACCIATE"

These tasty olives have been seasoned with chilly peppers and fennel in order to be enjoyed with all kinds of dishes including red wine. Product shelf life: 24 months from the production date.

QU58

350 gr glass jar

QU59

1 kg bag

QU61

4 kg bag

QU57

350 gr glass jar

QU35

1 kg bag

QU60

4 kg bag

QU68

330 gr glass jar

QU50

1 kg bag

QU70

2.5 kg bag

QU67

330 gr glass jar

QU46

1 kg bag

QU69

2.5 kg bag

BALSAMIC VINEGAR

Lambrusco grape must of noble grapes, grown in vineyards in Reggio Emilia, Italy is what makes these products absolutely unique. Aged in wooden barrels of various types, including oak, cherry and acacia, the balsamics are all natural and do not include any added colorants, thickeners, caramels or preservatives.





ACETAIA CASTELLI

Acetaia Castelli is located in a renovated century old farmhouse, in the heart of the Italian Region Emilia Romagna, home of the exceptional balsamic vinegar, aged Parmigiano Reggiano and other products of excellence. The Lotti family has been producing balsamic vinegar for generations and is known as one of the best and precious in the province.



AC03

TRADITIONAL AGED BALSAMIC VINEGAR FROM REGGIO EMILIA "ARAGOSTA" (12 yrs)
100 mL packaging with wooden box



AC02

TRADITIONAL AGED BALSAMIC VINEGAR FROM REGGIO EMILIA "ARGENTO" (18 yrs)
100 mL packaging with wooden box



AC39

TRADITIONAL AGED BALSAMIC VINEGAR FROM MODENA "EXTRAVERCCHIO" (25 yrs)
100 mL packaging



AC40

TRADITIONAL AGED BALSAMIC VINEGAR FROM MODENA (12 yrs)
100 mL packaging



AC01

TRADITIONAL AGED BALSAMIC VINEGAR FROM REGGIO EMILIA "ORO" (25 yrs)
100 mL packaging with wooden box



AC06

NERO CASTELLI AGED BALSAMIC VINEGAR (5 yrs)
250 mL packaging



AC09

RE CASTELLI AGED BALSAMIC VINEGAR (8 yrs)
250 mL packaging

AC05

NERO CASTELLI
100 mL packaging

AC08

RE CASTELLI
100 mL packaging

AC04

NERO CASTELLI
50 mL packaging

AC07

RE CASTELLI
50 mL packaging



AC49

WHITE WINE VINEGAR
500 mL



AC48

RED WINE VINEGAR
500 mL



AC44

SABA COOKED MUST
250 mL



AC41

BALSAMIC CHOCOLATE
Individually wrapped dark chocolate
with balsamic vinegar hearts.
24 chocolates in 200 gr packaging



AC12

**XTRA CASTELLI AGED
BALSAMIC VINEGAR (20 yrs)**
50 mL elegant black box
packaging



AC16

**CORTE CASTELLI AGED
BALSAMIC VINEGAR (7 yrs)**
500 mL packaging



AC15

**NOBILE CASTELLI MODENA
IGP CONDIMENT**
Grape Must and Wine Vinegar
250 mL packaging



AC11

**12 CASTELLI AGED BALSAMIC
VINEGAR (12 yrs)**
100 mL packaging



AC50

**BALSAMIC CONDIMENT
"NERONE"**
100 mL



AC51

**WHITE BALSAMIC
CONDIMENTO "PRIMIZIA"**
100 mL

AC10

12 CASTELLI
50 mL packaging



ORGANIC TOMATO SAUCE

The best organic tomatoes, grown on organic farms are the base of these excellent sauces. After 48 hours of picking they are transformed into delicious base and ready to eat sauces. Each variety is made with 100% certified organic ingredients. They contain no sugar, no salt and are not made from concentrate sauces. Yours to enjoy everyday.



IRIS

The past pulp and tomato sauces IRIS are made from tomatoes grown, manufactured and certified according to the methods and standards of organic farming. The crops in the province of Cremona are particularly favored by the characteristics of agricultural land and climate. No additions of sugar.



AS20

**ORGANIC TOMATO SAUCE
WITH VEGGIES**
340 gr



AS21

ORGANIC PEELED TOMATOES
550 gr



AS30

ORGANIC TOMATO PULP
340 gr



AS23

ORGANIC TOMATO PUREE
690 gr



AS19

**ORGANIC TOMATO SAUCE
WITH BASIL**
340 gr

AS22

ORGANIC PEELED TOMATOES
2.5 kg

MERCATO DEL GUSTO

"Mercato del Gusto" was created by Mariangela Prunotto, a family run farm located in the Langhe Hills of Piedmont. Being a 100% organic farm, no chemicals are added to any of their products, and their production facility is self-sufficient as they generate 100% sustainable energy!



MP46

SEMI-DRIED TOMATOES
Product Shelf life: 24 months
from production date.
300 gr glass jar



MP29

**ORGANIC BASIL
PESTO SAUCE**
130 gr glass packaging



MP31

**ORGANIC YELLOW PESTO
SAUCE WITH CURRY
AND PUMPKIN**
130 gr glass packaging



MP30

ORGANIC RED PESTO SAUCE
130 gr glass packaging

VEGGIES in EXTRA VIRGIN OLIVE OIL

Grown in the province of Lazio and Tuscany, the vegetables for these jarred goodies are made from only freshest ingredients. All of the products are prepared fresh after picking, and only the top quality extra virgin olive oil is used to dress these unique products. Various patés and whole vegetables are available for you to enjoy.





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QU71

ORGANIC BLACK OLIVE PATÉ
190 gr



QU72

ORGANIC GREEN OLIVE PATÉ
190 gr



QU73

ARTICHOKE PATÉ
190 gr



QU74

HOT CHILLY PEPPER PATÉ
190 gr



QU75

MUSHROOM PATÉ
190 gr



QU76

ITALIAN BROCCOLINI PATÉ
190 gr



QU77

ASPARAGUS PATÉ
190 gr



QU78

WILD CHICORY PATÉ
190 gr



QU88

ASPARAGUS IN EXTRA VIRGIN OLIVE OIL
320 gr



QU89

GRILLED ARTICHOKE IN EXTRA VIRGIN OLIVE OIL
320 gr



QU90

EGGPLANT IN EXTRA VIRGIN OLIVE OIL
320 gr

QU91

ROASTED MUSHROOMS IN EXTRA VIRGIN OLIVE OIL
320 gr

QU92

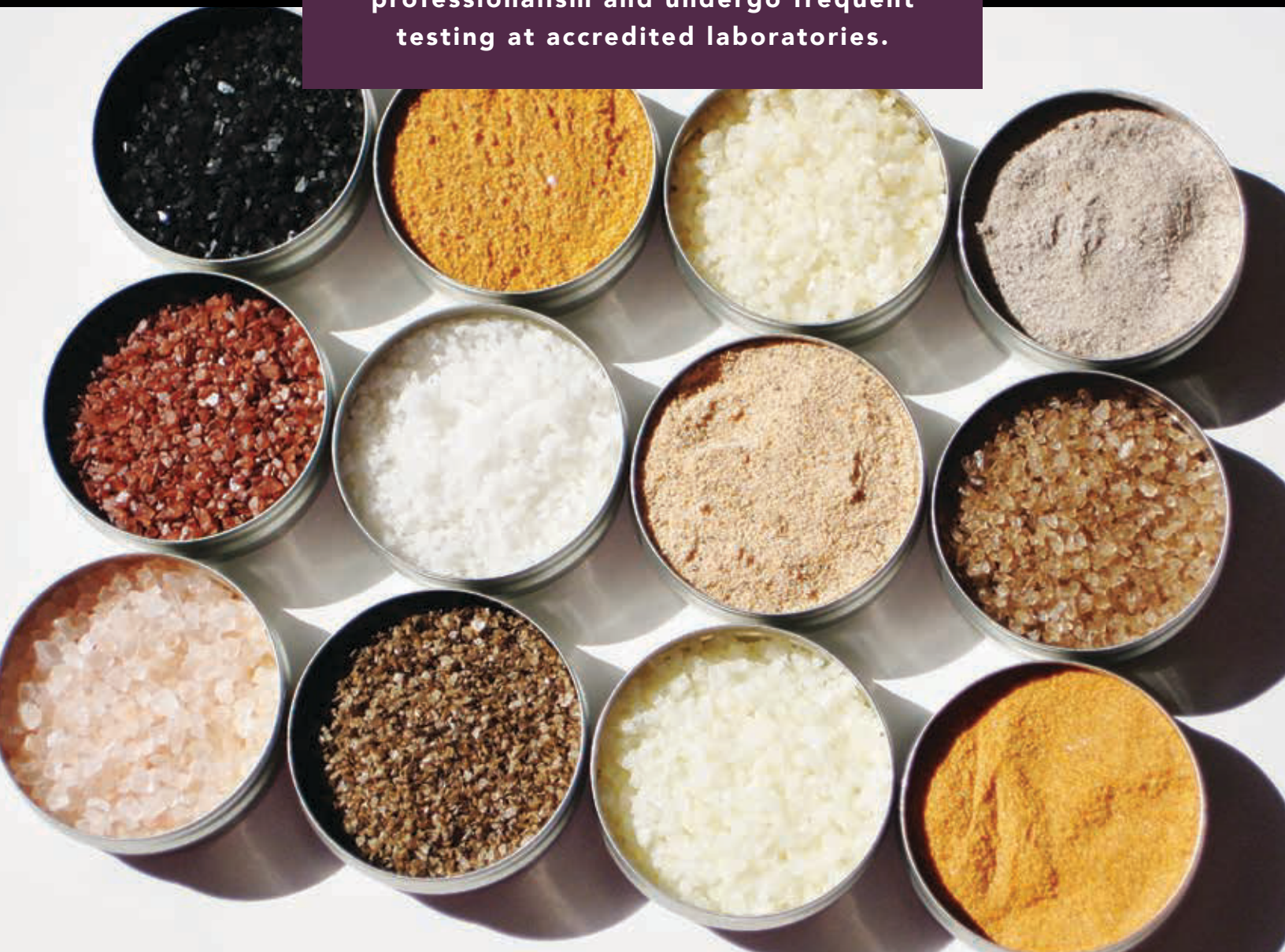
ITALIAN BROCCOLINI IN EXTRA VIRGIN OLIVE OIL
320 gr

QU93

WILD CHICORY IN EXTRA VIRGIN OLIVE OIL
320 gr

GOURMET SALT

From authentic suppliers of gourmet salts these products are not only used for cooking purposes but are a healthy alternative to common salts. The companies are chosen based on professionalism and undergo frequent testing at accredited laboratories.





DOLMEN

"Sali del Mondo" has a focus of searching the world for the rarest and naturally produced salts found in the most distant parts of the world. The company's vast offering of various types of salts satisfies both complex and simple dishes. From the distant Australian salt-works to the most secluded places in Iran and Peru this company provides some of the most unique salts in order to satisfy the needs of chefs across the country.



SM01

RED HAWAIIAN SALT
250 gr packaging



SM02

BLACK HAWAIIAN SALT
250 gr packaging



SM03

MURRAY RIVER AUSTRALIA
125 gr packaging



SM06

BLUE PERSIAN SALT
250 gr packaging

SM15

RED HAWAIIAN SALT
500 gr packaging

SM16

BLACK HAWAIIAN SALT
500 gr packaging

SM17

MURRAY RIVER AUSTRALIA
250 gr packaging

SM19

BLUE PERSIAN SALT
500 gr packaging



SM05

SMOKED SEA SALT
250 gr packaging



SM12

FLEUR DE SEL
250 gr packaging



SM07

MALDON SEA SALT
250 gr packaging



SM08

MALDON SMOKED SEA SALT
125 gr packaging

SM13

SMOKED SEA SALT
500 gr catering package



SM20

PINK HIMALAYAN SALT COARSE
1 kg packaging



SM21

PINK HIMALAYAN SALT FINE
1 kg packaging



SM22

PINK HIMALAYAN SALT GRINDER
80 gr ceramic packaging



MARMALADES & HONEY

With the use of only organic fruits and vegetables and the processing time of only a few hours from the harvest, these exquisite preserves and marmalades are obtained with full respect of the nature. The producers' fantasy and experience allows for the creations of excellent single fruit jams and some unexpected mixes with an extraordinary taste.



IMPERIALE MARMALADE

"Imperiale marmalade" is made according to Quattrociochi family's traditional recipe. Passed along 3 generations the base of all marmalades are fresh, quality fruits grown on the family farm in Alatri, in the region of Lazio, Italy. All fruits used are organically grown with no added preservatives or chemicals. They use slow, low temperature cooking method to preserve the aroma and taste.



QU01

PEACH DELUXE ORGANIC MARMALADE
350 gr packaging



QU02

APRICOT DELUXE ORGANIC MARMALADE
350 gr packaging



QU03

PLUM DELUXE ORGANIC MARMALADE
350 gr packaging



QU04

LEMON DELUXE ORGANIC JAM
350 gr packaging



QU05

ORANGE DELUXE ORGANIC JAM
350 gr packaging



QU79

DELUXE ORGANIC JAM WITH FIGS
350 gr packaging



QU80

DELUXE ORGANIC JAM WITH APPLES ANNURCHE
350 gr packaging



QU81

DELUXE ORGANIC JAM WITH PEARS KAISER
350 gr packaging



QU82

ACACIA HONEY
500 gr packaging



QU83

CHESTNUT HONEY
500 gr packaging



QU85

EUCALIPTO HONEY
500 gr packaging

QU84

BLOSSOM HONEY
500 gr packaging



ACETAIA CASTELLI

Acetaia Castelli is located in a renovated century old farmhouse, in the heart of the Italian Region Emilia Romagna, home of the exceptional balsamic vinegar, aged Parmigiano Reggiano and other products of excellence. The Lotti family has been producing balsamic vinegar for generations and is known as one of the best and precious in the province.



AC18

**CASTELLI STRAWBERRY JAM WITH
BALSAMIC VINEGAR**
110 gr packaging



AC19

**CASTELLI RED ONIONS JAM WITH
BALSAMIC VINEGAR**
110 gr packaging



AC20

**CASTELLI FIG JAM WITH
BALSAMIC VINEGAR**
110 gr packaging

AC29

**CASTELLI STRAWBERRY JAM WITH
BALSAMIC VINEGAR**
600 gr packaging

AC21

**CASTELLI RED ONIONS JAM WITH
BALSAMIC VINEGAR**
600 gr packaging

AC22

**CASTELLI FIG JAM WITH
BALSAMIC VINEGAR**
600 gr packaging

AC23

**CASTELLI STRAWBERRY JAM WITH
BALSAMIC VINEGAR**
1800 gr packaging

AC24

**CASTELLI RED ONIONS JAM WITH
BALSAMIC VINEGAR**
1800 gr packaging

AC25

**CASTELLI FIG JAM WITH
BALSAMIC VINEGAR**
1800 gr packaging





MOSTARDA from Cremona

The strong taste of mustard and the sweet flavour of fruit, masterly combined. The ancient recipe of Mostarda di Cremona harbours the secret of a unique taste.

LUCCINI



LUCCINI

Initiated in the year 2000 in Cremona, from an idea of its founder Diego Luccini, this company has always carried in its heart the passion and the love for family traditions. The mostarda produced according to the recipe of mamma Caterina is a delicacy - Luccini products use only fresh vegetables from the market and are appreciated for their characteristic flavour and authenticity.



LU01

APPLE AND PEAR MOSTARDA
110 gr glass packaging

LU02

APPLE AND PEAR MOSTARDA
950 gr glass packaging

LU03

APPLE AND PEAR MOSTARDA
2 kg glass packaging

PAIRINGS

Gelato & Crescenza Cheese



LU04

FIG MOSTARDA
110 gr glass packaging

LU05

FIG MOSTARDA
950 gr glass packaging

LU06

FIG MOSTARDA
2 kg glass packaging

PAIRINGS

Strong blue cheeses including Gorgonzola Piccante & Blue Stilton



LU07

RED ONION MOSTARDA
110 gr glass packaging

LU08

RED ONION MOSTARDA
950 gr glass packaging

LU09

RED ONION MOSTARDA
2 kg glass packaging

PAIRINGS

Montasio Cheese & Bra Cheese



LU17

CLASSIC MIXED FRUIT MOSTARDA
240 gr glass packaging

LU14

CLASSIC MOSTARDA
950 gr glass packaging

LU15

CLASSIC MOSTARDA
2 kg glass packaging

PAIRINGS

All types of meats, roasts, steaks & Parmigiano Cheese



LU16

CHESTNUT MOSTARDA
110 gr glass packaging

PAIRINGS

Gorgonzola Dolce, Grana Cheese & Pecorino Cheese

HAZELNUTS & its Products

Grown on certified grounds in the Langhe region of Italy, these "round and gentile" variety are considered the best hazelnuts the earth can offer. Products made from these are natural and offer a flavour like no other. The round and gentile hazelnut is the most prized variety of the nut due to its spherical shape and excellent aroma.





ALTALANGA AZIENDA AGRICOLA

Altalanga Azienda Agricola is a result of the founders' love for the land and a desire to recover their roots. The company is located in the the Langhe region, the area that offers the best hazelnuts in the world, know as "round and gentle". The products are still made according to old traditions, offering a completely natural product, and even gluten free varieties.



AL01

ORGANIC GLUTEN FREE PGI PIEDMONT
TOASTED HAZELNUTS
180 gr glass packaging



AL06

ORGANIC GLUTEN FREE PGI PIEDMONT
SALTED & TOASTED HAZELNUTS
180 gr glass packaging



AL56

ORGANIC GLUTEN FREE HAZELNUTS
COATED IN DARK CHOCOLATE
180 gr glass packaging



AL03

ORGANIC GLUTEN FREE PGI PIEDMONT
TOASTED HAZELNUTS
500 gr vacuum packed



AL09

ORGANIC GLUTEN FREE PGI PIEDMONT
SALTED & TOASTED HAZELNUTS
1 kg vacuum packed



AL61

ORGANIC HAZELNUT SPREAD
52% HAZELNUTS
230 gr packaging



AL04

ORGANIC GLUTEN FREE PGI PIEDMONT
TOASTED HAZELNUTS
1 kg vacuum packed



AL10

ORGANIC GLUTEN FREE PGI PIEDMONT
SALTED & TOASTED HAZELNUTS
5 kg vacuum packed



AL63

ORGANIC HAZELNUT SPREAD
65% HAZELNUTS
230 gr packaging



AL05

ORGANIC GLUTEN FREE PGI PIEDMONT
TOASTED HAZELNUTS
5 kg vacuum packed





AL57

**ORGANIC GLUTEN FREE DARK
CHOCOLATE SWEET TRUFFLE**
170 gr package



AL58

**ORGANIC GLUTEN FREE HARD
NOUGAT WITH PIEDMONT HAZELNUTS**
210 gr package



AL59

**PURE ORGANIC HAZELNUT PASTE
(MEDIUM)**
300 gr glass packaging



AL37

**ORGANIC GLUTEN FREE DARK
CHOCOLATE SWEET TRUFFLE**
5 kg package



AL34

**ORGANIC GLUTEN FREE HARD
NOUGAT WITH PIEDMONT HAZELNUTS**
5 kg package



AL60

**PURE ORGANIC HAZELNUT PASTE
(DARK)**
300 gr glass packaging



AL49

PURE ORGANIC HAZELNUT OIL
100 mL glass packaging





TRUFFLES & MUSHROOMS

Considered one of the most exquisite and rarely found products on earth, the highly priced and best products originate from the region of Piemonte, Italy, specifically in the geographical areas around Langhe, Roero and Monferrato. Taste for Luxury imports only truffle products from this province in Italy.



TARTUFLANGHE

Experience and passion are the foundation for being the best in the world of truffles. Tartuflanghe is active in both daily search for fresh Alba truffles and are considered the masters of production of various truffle products. A great range of innovative products appealing for both gourmet food stores and the restaurant industry are the reason for the creation of this winning partnership.



TL100

FRESH WHITE ALBA TRUFFLES
Tuber Magnatum Pico
Available from September
to December



TL200

FRESH BLACK WINTER ALBA TRUFFLES - Tuber Melanosporum
Available from November
to April



TL300

FRESH BLACK SUMMER ALBA TRUFFLES - Tuber Aestivum
Available from June to October



QU25

PREMIUM DRIED PORCINI MUSHROOMS
500 gr packaging



TL08

PARMIGIANO REGGIANO CREAM WITH TRUFFLE
190 gr packaging



TL09

WHITE SAUCE WITH TRUFFLE & PECORINO ROMANO CHEESE
190 gr packaging



TL33

WHITE ALBA TRUFFLE CREAM
90 gr packaging



TL02

99% PURE BLACK SUMMER TRUFFLE CREAM
30 gr packaging



TL22

EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE AROMA
1000 mL tin



TL36

EXTRA VIRGIN OLIVE OIL WITH WHITE ALBA TRUFFLES
100 mL bottle



TL25

EXTRA VIRGIN OLIVE OIL WITH BLACK WINTER TRUFFLES
250 mL bottle



TL26

EXTRA VIRGIN OLIVE OIL WITH BLACK SUMMER TRUFFLES
250 mL bottle



TL20

ACACIA HONEY WITH WHITE TRUFFLE PIECES
260 gr packaging



TL15

BUTTER WITH BLACK TRUFFLES
75 gr packaging



TL38

TRUFFLE CHIPS
100 gr



TL39

PESTO CHIPS
100 gr



TL14

GREY SALT WITH WHITE TRUFFLE
100 gr packaging



TL32

GREY SALT WITH WHITE TRUFFLE
30 gr packaging



TL30

TAPENADE TRUFFLE SAUCE
90 gr packaging



TL19

TRUFFLE CAVIAR WITH BLACK WINTER TRUFFLE JUICE
340 gr packaging



TL29

TRUFFLE CAVIAR WITH BLACK WINTER TRUFFLE JUICE
50 gr packaging

TL11

TAPENADE TRUFFLE SAUCE
380 gr tin for catering

