FOOD
ACCADEMIA

AUTHENTIC ITALIAN TASTE

TASTE O'CLOCK

FINE FOOD CATALOGUE

FOOD
ACCADEMIA

AUTHENTIC ITALIAN TASTE

FOOD ACCADEMIA: YOUR AMBASSADOR TO A COUNTRY THAT HAS TURNED FOOD INTO CULTURE

Food Accademia was founded to discover, select and introduce outstanding Italian food and beverage producers, offering products that perfectly suit travel retail.

Having studied the tax-free global market over the long term, it is clear that the 'fine food' category is a constantly-growing travel retail trend: the market is demanding an ever-greater number of high-quality products, elegant packaging, traditional local flavours and unusual ingredients able to excite consumers once they've returned home.

In addition, food-related gifts are the souvenir par excellence to give to friends and family, embodying the experience of a just-concluded journey.

Food Accademia opens the doors of the Italian food & beverage industry to the world of travel retail thanks to expertise that has made it possible to test, select and engage the best producers in the Italian market, from olive oil to wine, sweets, homemade pasta, spirits, chocolate and even vinegar, rice and truffles. These high-quality, certified, award-winning brands have chosen us to expand their business in the industry.

Food Accademia operates in the travel retail market both as an agent and as an international distributor, offering a twofold understanding of products, distribution, packaging and brand positioning.

Our role, results and unquenchable curiosity have ensured we are qualified, visionary 'Food Academics':
let us guide you on this exciting journey.

"All men are nourished but few know how to distinguish the flavors."

CONFUCIO

BRANDS

ACQUERELLO IL RISO

FILOTEA

D'ARAGONA PASTA DI GRAGNANO IGP

QUATTROCIOCCHI

Sommariva TRADIZIONE AGRICOLA

GALATEO & Friends LIFE

FAMIGLIA FIORINI

CASEIFICIO GENNARI Parmigiano Reggiano 1953

CAVIAR GIAVERI SINCE 1980

COLIMENA TONNO in olio d'oliva

APERITIVO Italiano

FLAMIGNI

t&c TARTUFI TENTAZIONI

LA CASEARIA CARPENEDO dal 1976

TOMASONI formaggi DAL 1955

mila SÜDTIROL

Soligo

MEGGIOLARO

SALUMIFICIO ANGELICO CUSTODI DELLA QUALITÀ

Laurieri master bakers

dolce freddo MORALBERTI

Pepino Torino 1884

ACQUERELLO

REINVENTED RICE

Acquerello is a family-run farmstead that produces Acquerello il Riso Carnaroli Superfino, unique throughout the world, grown and packaged by Rondolino family at the historical Tenuta Colombara.

From the quality standpoint, Acquerello is the finishing line for rice: perfect in the kitchen, it unites versatility of use and unique taste.

Acquerello is now representing the excellence of Italian rice. For the product to be successful and clients to remain faithful, a superior quality standard with respect to other types of rice was created. Carnaroli, a rice variety almost unknown internationally was chosen, because it best represented the Italian cuisine.

In order to improve the quality, before it was milled, they aged the paddy rice, using the technique of refrigeration to preserve it. The research and the process of innovation continued.

They first decided to vacuum pack the rice: a tin was chosen to enhance the product and differentiate it from the other rice. Thanks to a specific technique the bud is recombined with the milled rice, so that it preserves the most important nutritional values, otherwise only found in wholegrain rice.

Acquerello takes great care with packaging, choosing a unique vacuum-sealed enameled tin. This type of packaging gives better storage and a very special and elegant look to the final product.

Acquerello (aged 1 year) is available in 250g, 500g and 1kg tins. It is also available in 2.5Kg packs.

Acquerello (aged 7 years) is available in 500g tin format.

ACQUERELLO®
IL RISO™

FILOTEA

MADE OF ANOTHER PASTA

FILOTEA is a small company, situated in the heart of Marche region, which produces pasta according to local traditions. Achieving excellent flavour is FILOTEA's top priority and, for this reason, the production of pasta is not only based on meticulous processing methods, but also on the careful monitoring of all the preparation phases, starting from the choice of flour, durum wheat semolina and fresh eggs.

Why choose FILOTEA? Because it's unique and different from any other pasta; it's made using a mixture of flour, durum wheat semolina and fresh eggs. Because it's dried very slowly at a low temperature. Because it has a rough texture and an extraordinary capacity of absorbing sauces. Because our pasta has very short cooking times. Because it tastes like fresh homemade pasta, but as it is dry, it has a shelf-life of 2 years. Because it's light and easy to digest.

FILOTEA
Filotea

ANGEL AIR
250 GR

PAPPARDELLE
250 GR

FETTUCCINE
250 GR

LEMON
FETTICCINE
250 GR

CHILI PEPPER
FETTUCCINE
250 GR

SENATORE CAPPELLI
FETTUCCINE
250 GR

SPINACH
FETTUCCINE
250 GR

TRUFFLE
FETTUCCINE
250 GR

LASAGNE
250 GR

LINGUINE
250 GR

GARLIC & PARSLEY
LINGUINE
250 GR

TAGLIOLINI
250 GR

TAGLIATELLE
250 GR

SPAGHETTI
TONNARELLI
250 GR

SPAGHETTI
ALLA CHITARRA
250 GR

SQUID INK SPAGHETTI
ALLA CHITARRA
250 GR

MATASSINE

LINGUINE
250 GR

PAPPARDELLE
250 GR

SPAGHETTI
250 GR

TAGLIATELLE PAGLIA E FINEO
250 GR

TAGLIATELLE
250 GR

PESTO

PESTO GENOVESE
130 GR

PISTACHO PESTO
130 GR

RED PESTO
130 GR

SAUCES

AMATRICIANA SAUCE
280 GR

RAGOUT SAUCE
280 GR

RICOTTA CHEESE SAUCE
280 GR

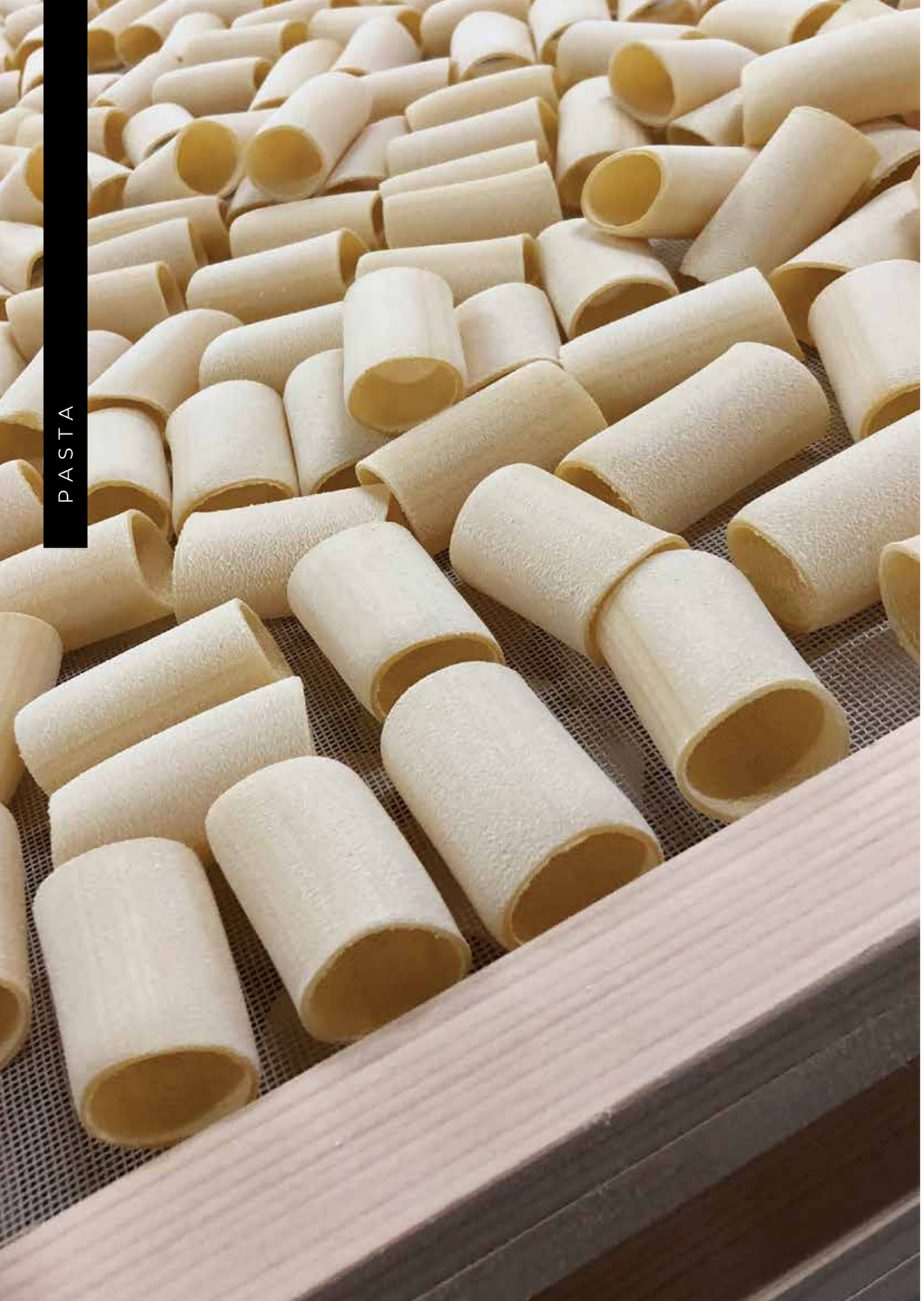
BASIL SAUCE
280 GR

CHILI PEPPER SAUCE
280 GR

MUSHROOM SAUCET
280 GR

OLIVE SAUCE
280 GR

TUNA SAUCE
280 GR



PASTA D'ARAGONA

ALL ITALIAN QUALITY

Pasta D'Aragona stands out for the quality and the unique taste of its pasta.

The company, today led by Balestrieri family, is committed to the continuous search for excellence, selecting the highest quality raw materials to offer a genuine and tasty pasta, as Italian tradition demands.

Pasta D'Aragona is the result of the fusion of tradition and innovation, a perfect combination that creates a wide range of products that adds to its artisanal taste the incredible ability to hold up to cooking.

100% Italian durum wheat semolina. Water from the sources of the Lattari Mountains. Slow drying at low temperatures. Bronze drawn. Excellent raw materials, passion, respect for traditional production methods.

Pasta D'Aragona focuses its activities on observing ethical values, respecting the environment, protecting and ensuring the safety of its employees, flexibility, availability and assistance to its customers.

Made in Gragnano, land of master pasta makers, an artisanal PGI pasta. *It is Pasta D'Aragona.*

D'ARAGONA
PASTA DI GRAGNANO IGP

LONG PASTA

BUCATINI
SPAGHETTI GRAGNANESI
LINGUINE
SPAGHETTI ALLA CHITARRA
FUSILLI GRAGNANESI
CANDELE GRAGNANESI

SHORT PASTA

PACCHERI
MEZZI PACCHERI
CALAMARATA
PENNE
MEZZE PENNE
ZITI CORTI
RIGATONI
MEZZE MANICHE
TUBETTONE RIGATO
PENNONE RIGATO
PENNONE
CASARECCE
FUSILLONI

PENNE RIGATE
MEZZE PENNE RIGATE
PASTA MISTA
CANDELE CORTE
MACCHERONI RIGATI
TUBETTONE
PACCHERI RIGATI
MEZZI PACCHERI RIGATI
CALAMARATA RIGATA
LUMACONI
TORCHIETTI
VESUVIO
SCIALATIELLI

QUATTROCIOCCHI AMERICO

The “Quattrociocchi Americo” Organic Agricultural Company has its roots far back in time. The history of this family business began in the mid-nineteenth century, in the heart of ancient Ciociaria in Alatri, halfway between Rome and Naples. It is also from the territory, in fact, as well as from the family passion handed down over the centuries, that the genuineness and the exclusivity of these productions derive, which have led to achieving in the last ten years results and awards among the most important in Italy and in the world.

However, the real turning point came when Americo Quattrociocchi took over the management of the entire family business, bringing it, in less than 15 years, to the expansion in all the national territory first, and then in Europe and in the world.

Thus, today, the Quattrociocchi Americo brand is known in about 50 foreign countries where its products are appreciated, which are no longer just extra virgin olive oil and its derivatives but also flavored oils, preserves, vegetables in oil , sauces and jams, also the result of research and the rediscovery of traditional local recipes.

QUATTROCIOCCHI

EVO OIL

CLASSICO
500 ml - 250 ml - 100 ml

OLIVASTRO
500 ml - 250 ml - 100 ml

DELICATO
500 ml - 250 ml - 100 ml

SUPERBO
500 ml - 250 ml - 100 ml

OLIVASTRO
500 ml

SUPERBO
500 ml

FLAVOURED OIL

Flavoured Oils are made with Quattrociocchi's Extra Virgin Olive Oil. The essential characteristic of this oil is that the aroma is obtained from simultaneous milling of the olives with citruses or with spices. Each Flavoured Oil is the product of working methods which respect both tradition and high quality, everything for an Organic and healthy product.

BASIL **LEMON** **HOT PEPPER**

FLAVOURED OIL

TRUFFLE **PORCINI MUSHROOMSV**

ORGANIC DRESSED GREEN CRUSHED OLIVES

DRESSED GREEN CRUSHED OLIVES

ORGANIC BLACK OLIVES IN BRINE

ORGANIC DRESSED BLACK DRIED OLIVES

ORGANIC GREEN OLIVES IN BRINE

SWEET GREEN OLIVES IN BRINE

GREEN LARGE OLIVES IN BRINE

GREEN OLIVES IN BRINE

PATÉ

Patés made with all the natural taste of quality.
Great to flavour bruschetta and every kind of starter.

TRUFFLE CREAM

DRIED TOMATO PATÉ

ORGANIC
BLACK OLIVE PATÉ

ARTICHOKE PATÉ

BLACK CABBAGE

VEGETABLES IN EXTRA VIRGIN OLIVE OIL

The natural genuiness of every vegetable plunged into Extra Virgin Olive Oil, that is how the Quattrociocchi's in oil are made.

BORETANE ONIONS IN EXTRAVIRGIN OLIVE OIL

ARTICHOKE HEARTS

ZUCCHINI ROLLS WITH TUNA AND CAPERS

DRIED TOMATOES

CHILI PEPPERS STUFFED WITH TUNA AND CAPERS

SWEET AND SOUR RED ONION

READY TO EAT SAUCES

Ready sauces Quattrociocchi, ideal for every dish, ready in 5 minutes.
Prepared for you exclusively with 100% Italian products,
fresh, genuine and without preservatives.

DRIED TOMATOES BAG

OLIVES

VEGETABLES

DRIED TOMATOES

BASIL

SPICY

CALAMARATA

FUSILLONI

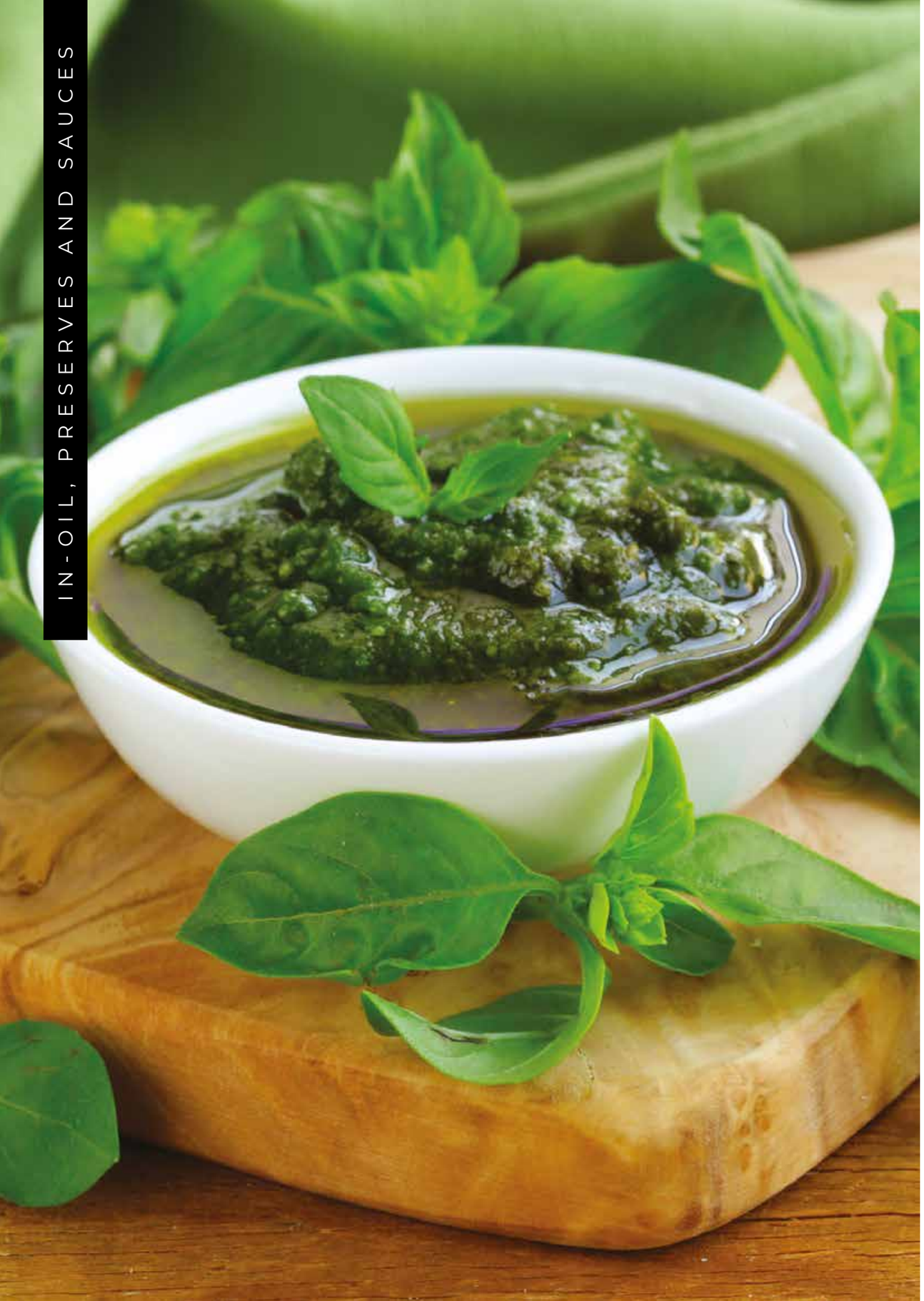
PACCHERI

RIGATONI

MEZZE MANICHE

MEZZE PENNE RIGATE

SPAGHETTI



SOMMARIVA

"SIMPLY" PESTO

From a land that faces the sea, a story which lives on in memories for healthy and genuine products like Pesto, "Caviale del Centa"® and many other products.

Pesto Genovese is produced with Genoa's D.O.P. Basil grown organically at the family's farm. This ancient tradition goes back to the last three generations and has its origin on Genoa's hills, where ancestors of Sommariva family have cultivated basil already from the late 19th century onwards. Since then basil and therefore Pesto has always been one of their lead products granting several awards.

This creams are recipes of our family and like everyone who ever tasted them says: "Can't live without it"!

In the spirit of organic cultivation emerge further products and many other sauces and natural in-oil products to pamper your palate.

Sommariva
TRADIZIONE AGRICOLA

CRU RUXIA
EXTRAVIRGIN OLIVE OIL
500 ML

CRU RUXIA
EXTRAVIRGIN OLIVE OIL
100 ML

CRU MUELA
EXTRAVIRGIN OLIVE OIL
500 ML

CRU MUELA
EXTRAVIRGIN OLIVE OIL
100 ML

CRU SEENA DOP
EXTRAVIRGIN OLIVE OIL
750 ML

LEMON FLAVORED
OIL

PEPPER FLAVORED
OIL

TRUFFLE FLAVORED
OIL

CRU MUELA
EXTRAVIRGIN OLIVE OIL
100 ML SPRAY

PESTO

PESTO GENOVESE

ORGANIC PESTO GENOVESE

ORGANIC PESTO WITHOUT GARLIC

ORGANIC VEGAN PESTO WITHOUT CHEESE

ORGANIC RED PESTO

SAUCES AND CREAMS

CREAM OF WILD ROCKET

ORGANIC WALNUT SAUCE

TAGGIASCA OLIVE CREAM

TUNA CREAM WITH ORANGE

ANCHOVIES CREAM

CAVIALE DEL CENTA CREAM

OLIVES

PITTED BLACK OLIVES IN EXTRA VIRGIN OLIVE OIL

BLACK TAGGIASCHE OLIVES IN BRINE

GIFT BOX

ANCHOVIES CREAM + CAVIALE DEL CENTA CREAM
+ TOMATOES ORGANIC CREAM
or your choice

GALATEO & FRIENDS

THE GOOD WITHIN THE BEAUTIFUL

Galateo & Friends was founded in 2002, in Arma di Taggia, Liguria, the heartland of Taggiasca extra olive oil production.

Galateo&Friends lives by its motto “The good within the beautiful”, a formula that offers the best of Italian gastronomic excellence and the art of life-style through its fresh and seductive packaging.

Under the helm of Galateo founder and entrepreneur Marco Bonaldo, this project has led to a natural extension in food design: a new trend has emerged from the merry combination of food and design.

Marco Bonaldo’s gastronomic range has won over the most coveted tables in Michelin-starred restaurants around the globe, from Alain Ducasse to Bottura, from Daniel Humm’s Eleven Madison Park to Beck’s Pergola, while embellishing the room service of Palazzo Versace, Armani Hotels and Bulgari Hotels.

GALATEO & Friends® Food LIFE

food loves fashion

ENRICO COVERI

Galateo&Friends is moving forward with Food loves Fashion and is proud to present its new chapter: the most colorful food collection designed by no less than ENRICO COVERI, an iconic Italian brand which marked an epoch for its unique use of colors and prints.

EXTRA VIRGIN OLIVE OIL TAGGIASCA QUALITY

CONDIMENT WITH EXTRA VIRGIN OLIVE OIL AND CHILLI

CONDIMENT WITH EXTRA VIRGIN OLIVE OIL AND BASIL

CHIANTI WINE VINEGAR

PASSEPARTOUT GALATEO & Friends®

EXTRA VIRGIN OLIVE OIL
100% PRODUCT OF ITALY

A 100% Italian Extra Virgin Olive Oil made from healthy, carefully selected olives. Its full, lively taste is pleasantly fruity, and its colour is intense golden yellow. Thanks to its fragrance and aroma, this unfiltered olive oil goes perfectly with all cold recipes, such as vegetables and mixed salads as well as meat recipes.

BASÌLEO
BASIL CONDIMENT
IN EXTRA VIRGIN OLIVE OIL

An explosion of Italian spirit, a tribute to our country, the perfect blend of our extra virgin olive oil and one of the most famous and cherished aromatic herbs, particularly loved for its fresh notes and Mediterranean aroma: Basil. This is an incredibly flavored and fragrant condiment, ideal for any kind of preparation: from the traditional Caprese, to pasta, salads, soups, rice dishes, cheese or even as a final touch on pizza.

ARDENTE
CHILLI PEPPER
CONDIMENT
IN EXTRA VIRGIN OLIVE OIL

This tasty, fragrant dressing is obtained by naturally macerating the finest chilli peppers in extra virgin olive oil. It is a strong flavoured classic, perfect to use with pasta and in other recipes

TANGERINE
CONDIMENT
IN EXTRA VIRGIN OLIVE OIL

Organically grown and certified mandarins from Sicily and olives from the estate are cold processed in the estate oil mill to produce this extra virgin citrus olive oil. The water from the olives and juice from the mandarins are eliminated during the crushing process, thus enhancing the mandarin zest aroma. Mandarino is ideally suited to firm shellfish like scallops, for stir-frying, baking or in home-made mayonnaise. Another idea: buttered toast with anchovies and mandarino drizzled generously on top.

PEPERINO
BLACK PEPPER
CONDIMENT
IN EXTRA VIRGIN OLIVE OIL

With the sharp aromatic notes typical of this granular spice. Thanks to its peppery flavor, it is a perfect complement for full-bodied dishes like soups, meat courses and carpaccios, as well as pasta or risottos. It might also be an ideal topping for a classical salad or aged cheese and, why not, a pungent aroma for a pizza or fried eggs. PEPERINO is obtained by infusion of the finest grains of green harvested, dried and, finally, balanced Piper Nigrum. Give it a try, it will spice up your meal!

ACETAIA FIORINI

WHERE THE LAND BECOMES BALSAMIC

The origins of Acetaia Cazzola e Fiorini date back to the early 1900s. The company's goal has always been to produce authentic Balsamic Vinegar of Modena, in line with traditional knowledge and best practices. With the brand "Famiglia Fiorini", Balsamic Vinegars DOP and IGP aged and refined, respect the highest quality standards and reflect the strong passion and many years of experience in the company sector. The range of products is made up of Balsamic Vinegar of Modena PGI, DOP, condiments and creams based on Balsamic Vinegar of Modena PGI and wine vinegar.

FAMIGLIA FIORINI

LAMBRUSCO ONE AND ONLY

“BALSAMIC VINEGAR OF MODENA P.G.I.”

5 BRONZES

250 ML

SANGIOVESE ONE AND ONLY

“BALSAMIC VINEGAR OF MODENA P.G.I.”

4 BRONZES

250 ML

METAL LINE

HIGH DENSITY BALSAMIC VINEGAR OF MODENA IGP

COPPER

250 ML

SILVER

250 ML

GOLD

250 ML

ORGANIC LINE

BALSAMIC VINEGAR OF MODENA P.G.I.

250 ML

BIODYNAMIC LINE

BALSAMIC VINEGAR OF MODENA P.G.I.

250 ML

DEMETRA

BALSAMIC VINEGAR
OF MODENA P.G.I.

250 ML

WHITE CONDIMENT
OF MODENA - SWEET SOUR

250 ML

GOURMET GLAZES

BASED ON “BALSAMIC VINEGAR OF MODENA P.G.I.”

POMEGRANATE

180 G

CLASSIC

180 G

FIGS

180 G

TRUFFLE

180 G

FOREST FRUITS

180 G

AGED BALSAMIC CONDIMENT

ANCIENT CONDIMENT N° 10
50 ML

ANCIENT CONDIMENT N° 15
50 ML

ANCIENT CONDIMENT N° 20
50 ML

GIFT BOX

BASED ON “BALSAMIC VINEGAR OF MODENA P.G.I.”
AGED - 150 ML

250 ML

250 ML

LINE “IL CENTENARIO”
AGED BALSAMIC VINEGAR OF MODENA PGI

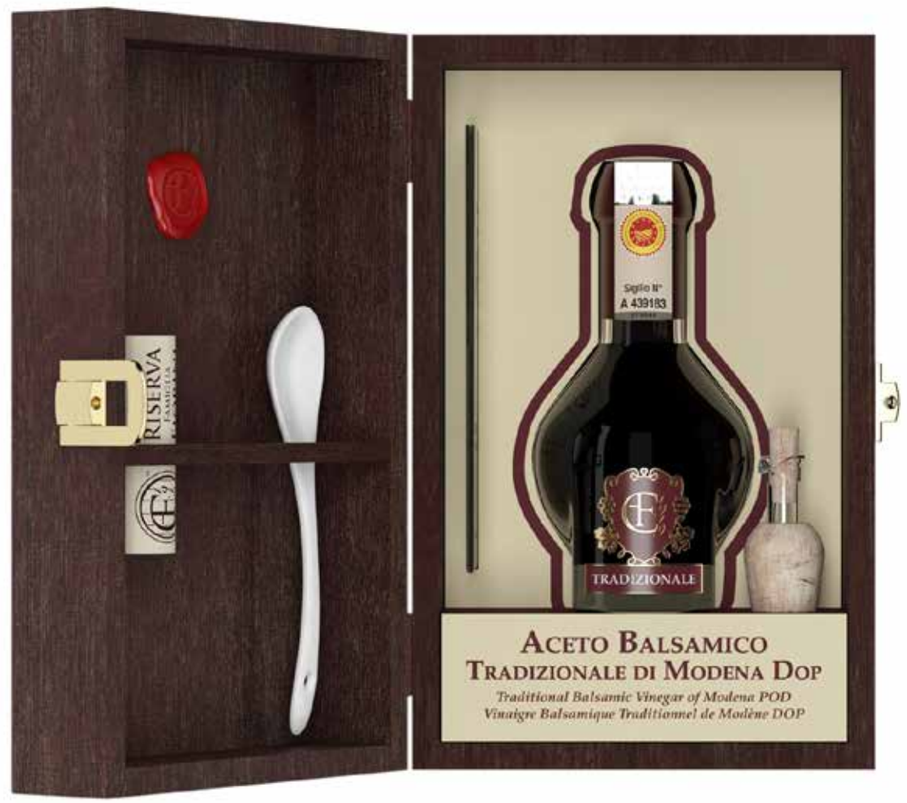
100 ML

100 ML

100 ML

FAMIGLIA FIORINI OUTER BOX
AFFINATO

TRADITIONAL BALSAMIC
VINEGAR OF MODENA DOP



WOODEN LUXORY FAMIGLIA FIORINI OUTER BOX
EXTRA VECCHIO

APERITIVO ITALIANO

Flamigni

FLAMIGNI

A SWEET ITALIAN PASSION

Flamigni was born in 1930 in Forlì as an artisan pastry and since that time not much has changed. Today as then, Flamigni continues to carefully choose the best raw materials he uses in the preparation of his desserts: excellent ingredients to make genuine recipes with an inimitable taste and that offer those who choose them the opportunity to experience a truly sensorial experience only.

Over three generations, Flamigni has cultivated two great professional passions: nougat and panettone. Apparently, they could not be more distant: they are the hardest and the softest of sweets; in reality, they have numerous traits in common: they in fact share ancient origins, are linked to anniversaries and clearly represent two cornerstones of the Italian gastronomic heritage.

In Flamigni innovation and tradition meet in the continuous search for taste and quality.

APERITIVO Italiano

FLAMIGNI

IL PIEMONTESE
MINI SAVORY COOKIE WITH
HAZELNUT AND PEPPER WITH
GPI PIEDMONT HAZELNUT ONLY

IL MENEGHINO
OVAL SAVORY
BISCUIT WITH RICE
FLOUR AND SAFFRON

IL TOSCANO
SAVORY BISCUIT
WITH SALTY ALMONDS
AND ROSEMARY

IL CACIO E PEPE
SAVORY SHORTBREAD
WITH PECORINO ROMANO CHEESE
AND PEPPER

IL FIORE DI RIVIERA
SAVORY SHORTBREAD
WITH TAGGIASCHE
OLIVES AND BASIL

L'EMILIANO
SAVORY PASTRY WITH
PARMESAN CHEESE
AND SPINACH

IL VESUVIANO
OVAL SPICY BISCUIT
WITH TOMATO
AND ORIGAN

IL SICILIANO
MINI SAVORY COOKIE
WITH PISTACHIOS
AND CAPERS

MINI SAVORY PASTRIES
IN GIFT CASES

GIFT CASE WITH MINI SAVORY PASTRIES - 2X4 FLAVOURS ASSORTMENTS
• CHEESE AND PEPPER, PIEMONTESE, TUSCAN, AND VESUVIAN
• RIVIERA'S FLOWER, EMILIANO, MILANESE AND SICILIAN.
120G • 16 PZ PER CT - SIZES: 22X7X6,5 CM

MINI SAVORY PASTRIES
IN BIG GIFT CASE

BIG GIFT CASE WITH MINI SAVORY PASTRIES – 8 FLAVOURS ASSORTMENT
• CHEESE AND PEPPER, PIEMONTESE, TUSCAN, VESUVIAN, RIVIERA'S FLOWER, EMILIANO, MILANESE AND SICILIAN.

SAVORY PASTRY FILLED WITH GORGONZOLA DPO

SAVORY PASTRY FILLED WITH “RADICCHIO ROSSO DI TREVISO GPI

SAVORY PASTRY FILLED WITH CANTABRIAN ANCHOVIES

SAVORY PASTRY FILLED WITH ITALIAN CAVIAR

MINI SAVORY PASTRIES
IN BIG CASE

BIG CASE WITH MINI SAVORY PASTRIES - 2X4 FLAVOURS ASSORTMENTS
• CHEESE AND PEPPER, PIEDMONTESE, TUSCAN, AND VESUVIAN
• RIVIERA'S FLOWER, EMILIANO, MILANESE AND SICILIAN
400G • 12 PZ PER CT

MINI SAVORY PASTRIES
IN SMALL CASE

SMALL CASES WITH SAVORY PASTRIES IN DISPLAY

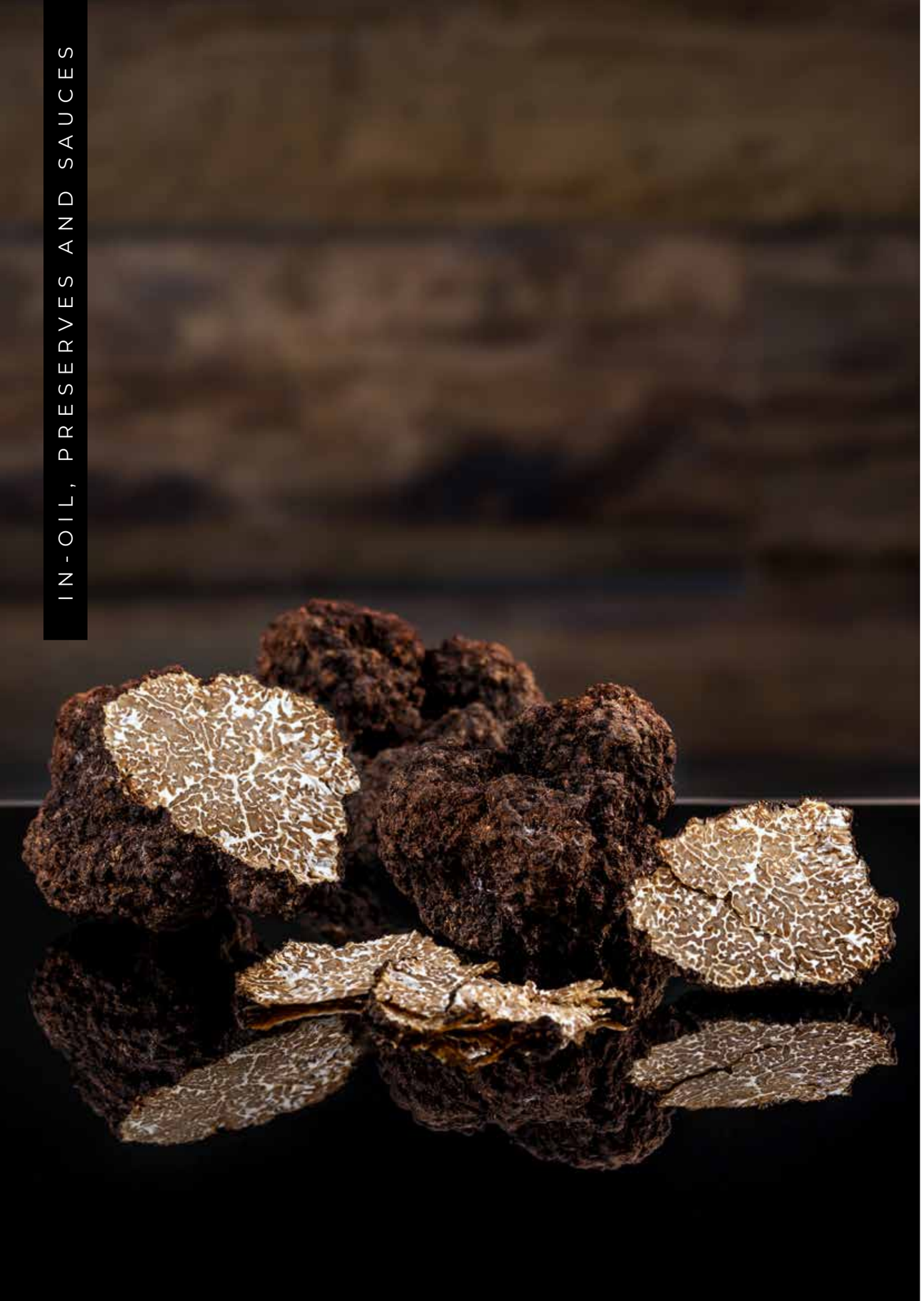
6 BIG CASES WITH SAVORY PASTRIES 400G
8 GIFT CASES WITH SAVORY PASTRIES 120 G
4 BIG GIFT CASES WITH SAVORY PASTRIES 240G
6 RADICCHIO GIFT CASES 60G
6 GORGONZOLA GIFT CASES 60G
6 ACCIUGA GIFT CASES 60G

• CHEESE AND PEPPER, PIEDMONTESE, TUSCAN, AND VESUVIAN
• RIVIERA'S FLOWER, EMILIANO, MILANESE AND SICILIAN
60G • 16 PZ PER DISPLAY • 2 DISPLAYS PER CT

“APERITIVO ITALIANO”
TRAYS WITH 2 ASSORTED FLAVOURS IN 6 COMBINATIONS
30G · 60 PZ PER CT

CAVIALE TRAYS
30G · 18 PZ PER CT
COMPLIMENTARY SERVING CASES

“APERITIVO ITALIANO”
TRAYS WITH 4 ASSORTED FLAVOURS
“COCKTAIL AND WINE”” SELECTION



T&C - TRUFFLES

MARVELLOUS TRUFFLES

Since 1990's, Acqualagna based, T&C deliver to their customers truffles of the finest quality, both raw and semi-finished goods, at the top level of freshness and value.

Only excellent quality truffles are selected and thanks to modern technologies applied to the process, T&C work up products that keep their original organoleptic properties and maintain freshness.

Commitment and passion allowed them to produce world-class and award-winning products, that furthermore underlines the excellence of this company.

Thanks to their reliability, innovative production technologies, in a perfect combination of "tradition and modernity", T&C products are able to satisfy all truffle lovers.

TARTUFI TENTAZIONI

BLACK TRUFFLE

SUMMER TRUFFLE IN BRINE

SUMMER TRUFFLE SLICES IN OIL

TARTUFATA

TARTUFATA
MUSHROOMS AND TRUFFLE SAUCE

SAUCES

WHITE TRUFFLE SAUCE

WHITE TRUFFLE
AND PUMPKIN SAUCE

PASTA

TAGLIOLINI

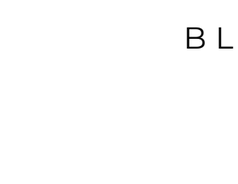
FETTUCCINE

FETTUCCINE
WITH TRUFFLE

BLACK DRESSING TRUFFLE

OLIVE OIL FLAVOURED CONDIMENT FLAVOURED WITH WHITE TRUFFLE

BITTERSWEET SEASONING WITH TRUFFLE



SUMMER TRUFFLE SALT

CONDIMENT BASED ON BUTTER WITH WHITE TRUFFLE

TRUFFLE FLAVOURED CONDIMENT WITH HONEY

TRUFFLE FLAVORING

TRUFFLE ALMONDS

GIFT BOX

WHITE TRUFFLE AND PUMPKIN SAUCE
+ TARTUFATA: MUSHROOM AND TRUFFLE SAUCE
+ WHITE TRUFFLE SAUCE
+ OLIVE OIL CONDIMENT FLAVOURED WITH WHITE TRUFFLE
+ SUMMER TRUFFLE SALT

SAUCE WITH BIANCHETTO TRUFFLE
CREAM WITH MUSHROOM AND TRUFFLE
TARTUFATA
OLIVE OIL CONDIMENT FLAVOURED WITH WHITE TRUFFLE

GIFT BOX

OLIVE OIL CONDIMENT FLAVOURED WITH WHITE TRUFFLE AND TARTUFATA

SUMMER TRUFFLE SALT AND TARTUFATA

WHITE TRUFFLE SAUCE
PUMPKIN AND WHITE TRUFFLE SAUCE
TRUFFLE SALT

CAVIAR GIAVERI

HIGH QUALITY CAVIAR

Giaveri is a dynamic, flexible company dedicated to producing and selling caviar, roe of Russian origin sturgeons. It boasts several specimen variety farmed in our fish farm and is capable of producing high quality and various types of caviar that suits all consumer needs.

Thanks to the realization of an efficient system of modern aquaculture system, with an advanced plant, each sturgeon is been attended and taken care of the basic aspects of the animal growth in their wellbeing, as regards health and environment rules.

The new highly innovative facility, is the heart of our caviar production process, skilfully hand worked and packed according to the old and refined Russian art of salting caviar.

All of the company's choices are based on the Caviar Giaveri philosophy: uphold utmost respect for natural balance throughout the breeding phase and paying special attention to safeguard of the specie is the real way to guarantee a truly excellent caviar intended for connoisseurs who expect to enjoy a special food.

CAVIAR GIAVERI®
SINCE 1980

CAVIAR

GIFT BOXES

ZAR TRILOGY

THE KING AND QUEEN

COLIMENA

THE TUNA FACTORY

...from sea to fork...

Born in 2008, Tonno Colimena produces high quality jarred tuna mainly caught in the Ionian Sea by their fishing fleet. The manufacturing follows artisan procedures that keep the nutritional qualities of the food. The production line of jarred tuna in olive oil is one of the most technologically advanced.

Food hygiene and safety are a priority for fish manufacturing, and that is the reason why they guarantee food healthiness and preservation of organoleptic and microbiological food properties.

They have built the Tuna Factory, a place where the caught tuna is processed to become a superior quality product. This tuna has a unique flavour thanks to their traditional recipes with no preservatives.

Colimena tuna is cooked in salt water (not steam cooked), therefore it retains the rich organoleptic qualities; Colimena is able to supply a high quality product which is cleaned and put into jars by hands.

COLIMENA LINE

TUNA
glass jar: 180gr, 320 gr, 760 gr.

PALAMITA
glass jar: 180gr, 320 gr, 760 gr.

TUNA ALALUNGA
glass jar: 180gr, 320 gr, 760 gr.

TONNETTO
glass jar: 180gr, 320 gr, 760 gr.

???
glass jar: 180gr, 320 gr, 760 gr.

TUNA PAPARACCHIELLI
glass jar: 190gr, 300gr

SEASONING

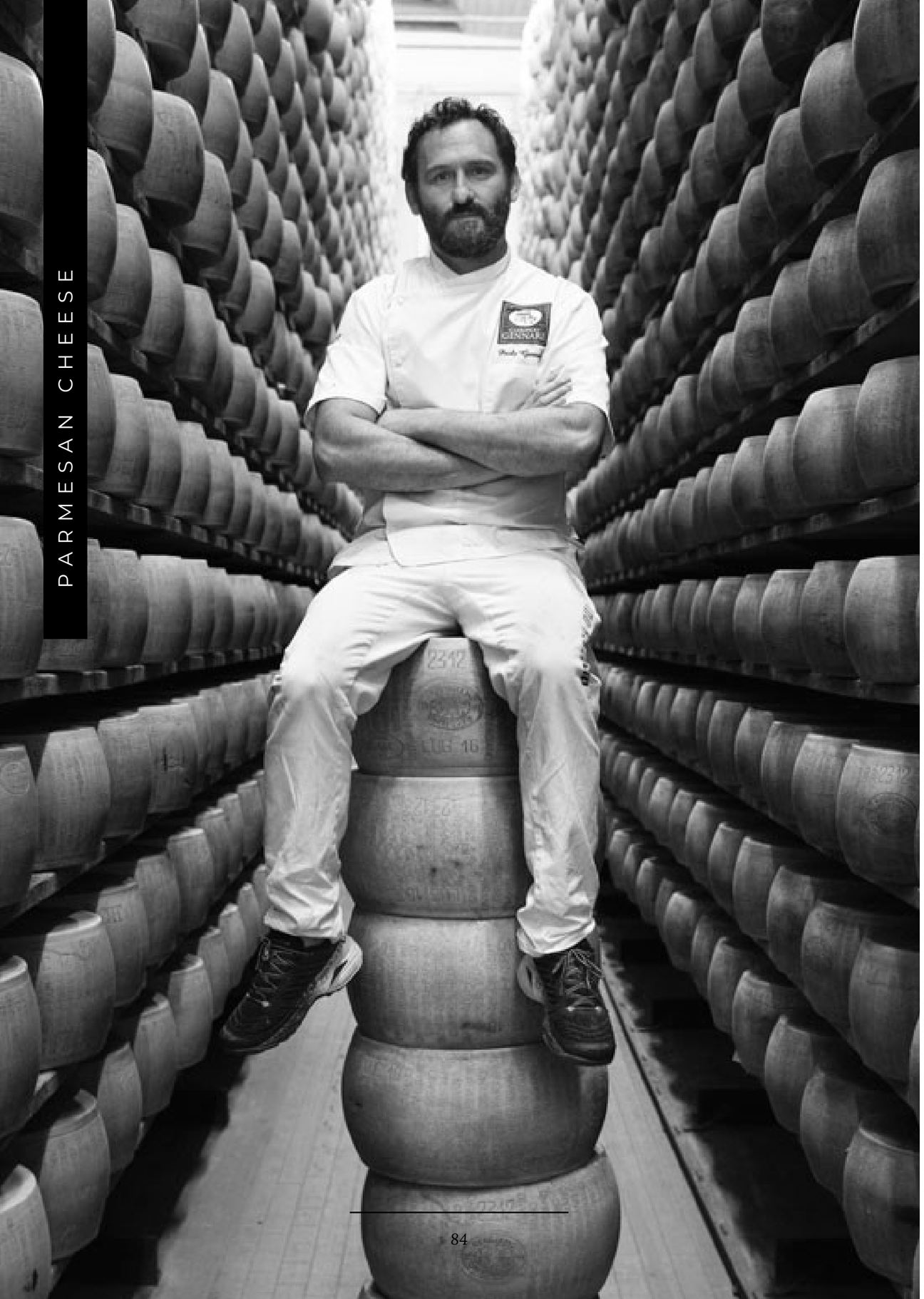
SEASONING TUNA
WITH CHILLI
glass jar: 180gr, 280gr, 320 gr, 760 gr.

MEDITERRANEAN RUSTICATA
WITH DRIED TOMATOES
glass jar: 180gr, 320 gr, 760 gr.

BUZZONAGLIA

BUZZONAGLIA TUNA
glass jar: 500gr

BUZZONAGLIA TUNA WITH CHILLI
glass jar: 180gr, 280gr, 500gr



CASEIFICIO GENNARI

"CRU" PARMESAN CHEESE

Family tradition and dedication passed from one generation to the next lies behind the success of Caseificio Gennari Parmigiano Reggiano cheese – the "Ferrari" of Parmigiano.

Dating back to 1953, this family run company with its ever-growing international reach, Caseificio Gennari controls the total cheese-making process from field to final product. 500 hectares of tilled land feeding 1,600 animals made of Friesian, Alpine Brown and Red Reggiana cows, provide 53% of the milk used to make its Parmigiano Reggiano; the rest bought from local suppliers working with the company for more than 50 years.

Quality is paramount using processing techniques where expertise and skill is supported by modern technology. Milk is skimmed as little as possible and little rennet and whey is used; this makes the production more demanding, but the quality superior.

More than 50,000 wheels rest on fir-wood shelves in ageing rooms at any one time, ensuring that aromas released are absorbed by other wheels to create a unique flavour. Moisture released by the cheese wheels retains a soft texture while temperature control allows for the changing seasons, creating a more natural grain.

Experts from the Parmigiano Reggiano Consortium tap each wheel 12 months into the ageing process, marking the best with the unmistakable brand. Regular tapping by staff then determine which cheeses are best suited to continue ageing.

The final result is four different types of Parmigiano Reggiano available to buy: Friesian, Disolabruna, Red Cows and Organic – available in various pack sizes, including gift boxes – for travellers to enjoy internationally.

CASEIFICIO
GENNARI
Parmigiano Reggiano
1953

TINS

FLAKES, CUBES, GRATED

GIFT BOXES - SEVERAL OPTIONS

TASTE DIFFERENT AGES

DIFFERENT AGES AND TYPES

CASEARIA CARPENEDO

UNCONVENTIONAL ICON CHEESE

Curiosity and creativity are lifeblood for La Casearia Carpenedo: a company of cheese “affinateurs” and product selector, run by Antonio Carpenedo, Ernesto and Alessandro.

This story starts in 20th century when Ernesto Carpenedo, Antonio’s father, starts as “casoin” (in venetian dialect means grocery store): there, people could find every kind of food, and a lot more quality products with genuine flavours.

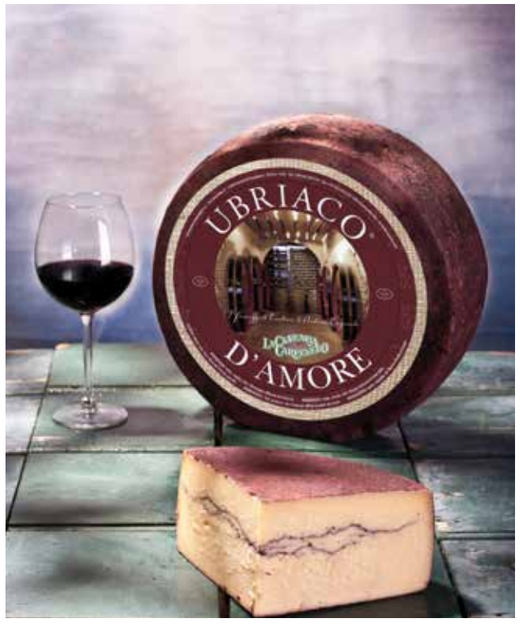
In 1965 Antonio Carpenedo Antonio was a cheese maker. The big adventure as “refiner” begins in 1976 when Antonio discover a long-standing tradition preserved by farmers in Piave area: to put cheese rounds under marc, after the harvest. Since that moment Antonio and his sons, age cheeses in very different ways with different raw materials: from marc to hay, walnut leaves, pepper, spices, beer, gin and other many ingredients that today form the vast list of “Formaggi di Cantina®” (Cellar cheeses).

All creations of “cellar products” are now icons of the company: Vento d’Estate aged in hay from the high mountains, Blu ’61, a blue cheese aged in Raboso Passito wine and cranberries, Ubriaco (“drunken”) cheese aged in wine, Casatella, an excellent soft cheese.

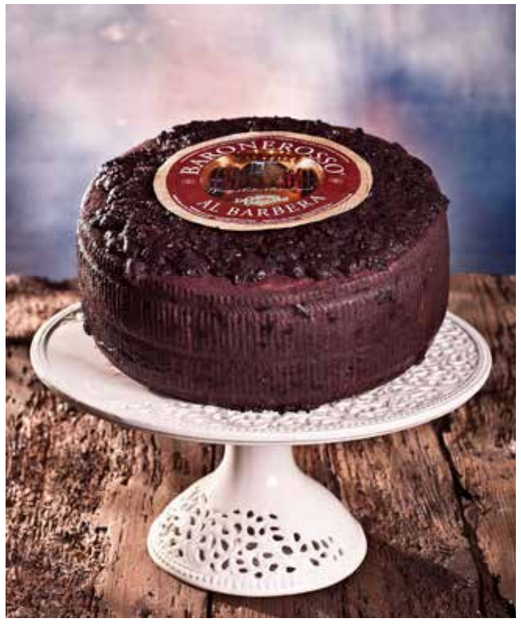
Aging cheese is an art that La Casearia Carpenedo made famous, with passion and love to create special cheeses, that exports in over 26 countries in the world: from Europe to Asia, America and Middle East. Since 1992, when they start to sell abroad, export is an important part of business that made the 45% of the turnover.

LA CASEARIA CARPENEDO® dal 1976

AGED UNDER MARK



UBRIACO D'AMORE



UBRIACO D'AMORE

UBRIACO DI RABOSO

AGED IN HAY

TOMA BLU

VENTO D'ESTATE

BRISCOLA

DRUNK - PROSECCO

PERLA GRIGIA

DOLOMITICO

BASAJO

BLU GINS

BLU '61

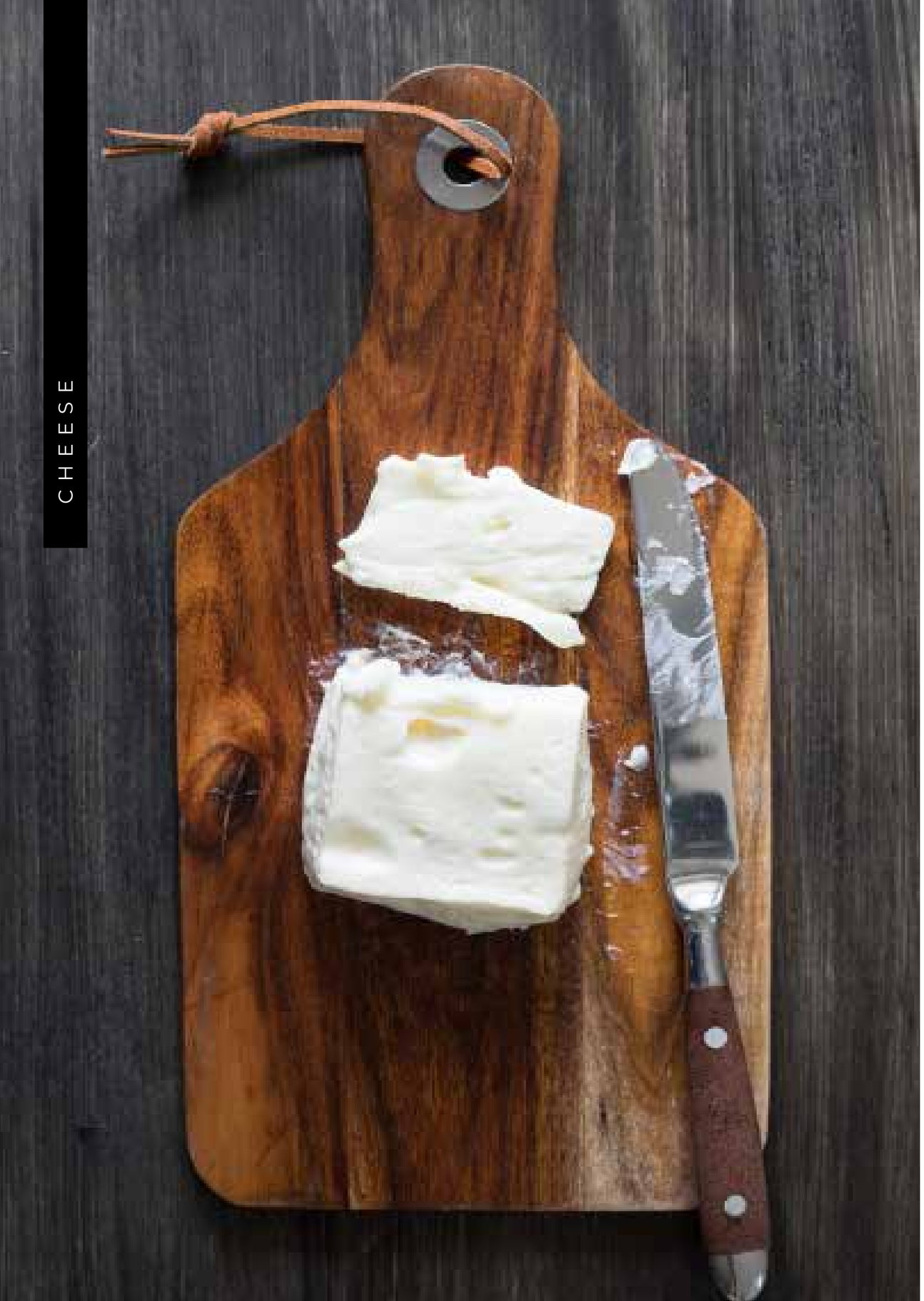
BLU STAR

DOLOMITICO
150 GR

BASAJO LUXUR
PACK 150

BLU 61 LUXURY
150G

BLUGINS LUXURY
PACK 150



TOMASONI

CHEESE, SYMPLY...

The origins of Caseificio Tomasoni date back to 1955, in the delightful countryside north of Treviso, when Primo Tomasoni, a dairyman from Brescia, took over an old farm located next to the river Piave, an area rich in history and natural beauty, with the intent of turning it into the headquarters of the dairy.

He started producing fresh cheese, which he sold in the evening, after work; riding his Lambretta, he delivered it to local shops and wholesalers. Thanks to his passion and experience, and the support of his lovely and energetic wife Annamaria, in a few years he expanded the business. His best intuition was to create new, tasty fresh cheeses, such as Crema del Piave and Casatella.

An interesting story lies behind the creation of Crema del Piave, one of Tomasoni's most imitated cheeses: in 1957 Annamaria accidentally changed the preparation of Casatella, not knowing that, from that mistake, an excellent new cheese had been created. Her recipe is still used to make Crema del Piave, a delicious creamy soft cheese, appreciated for its mild flavour and its soft texture. It is ideal tasted alone, in Lasagna or to finish the cooking of risotto.

Nowadays, Primo's children Moreno, Paola and Nicoletta are looking after Tomasoni's tradition. United by great expertise and entrepreneurial skills, they continue their parents' dream, combining the firm's know-how with the latest techniques in food-processing. This combination of factors allows Caseificio Tomasoni to satisfy the challenging requests coming from consumers and their increasing awareness about the importance of a healthy diet. The new factory, located next to the old headquarters, was enlarged in 1996, following environmental sustainability and energy saving standards.

CHEESE

CACCIOTELLA
Pack 4 x 500g

SAN SAVERIO CHEESE

TRUFFLE LATTERIA CHEESE

PICCANTINO CHILLI CHEESE

CRESCENZE AND STRACCHINI

CASATELLA TREVIGIANA DOP

CASATELLA

STRACCHINO TOMASONI

STRACCHINI LIGHT TAKE-AWAY

STRACCHINO PRIMOLIGHT

TAKE - AWAY

CASATELLA TREVIGIANA

STRACCHINO CHEESE WITH YOGURTH

STRACCHINO CHEESE WITH BUFALO MILK

PRIMO DI' TOMASONI

CREMA DEL PIAVE

SQUAQQUÌ

TAKE - AWAY FIXED WEIGHT

DELACTOSED STRACCHINO

STRACCHINO PROBIOTICO

FIXED WEIGHT TRAY

CASATELLA TREVIGIANA DOP

CREMA DEL PIAVE

ROBIOLA

STRACCHINO TOMASONI

STRACCHINO WITH BUFALO MILK

STRACCHINO WITH YOGURTH

SQUAQQUÌ

LIGHTS AND PRIMOSALE

MAGRILL

SWEET TOMASONI

SWEET TOMASONI WITH ROCKET SALAD

MILK RICOTTA

SHEEP RICOTTA

WHOLE MILK RICOTTE

MILK RICOTTA

SOFFIO DI BUFALA

MILK RECTANGULAR RICOTTA 2 KG

MILK RECTANGULAR RICOTTA 1,8 KG IN SCOLAPASTA

GOAT MILK PRODUCTS

GOAT MILK STRACCHINO

GOAT CACIOTTA

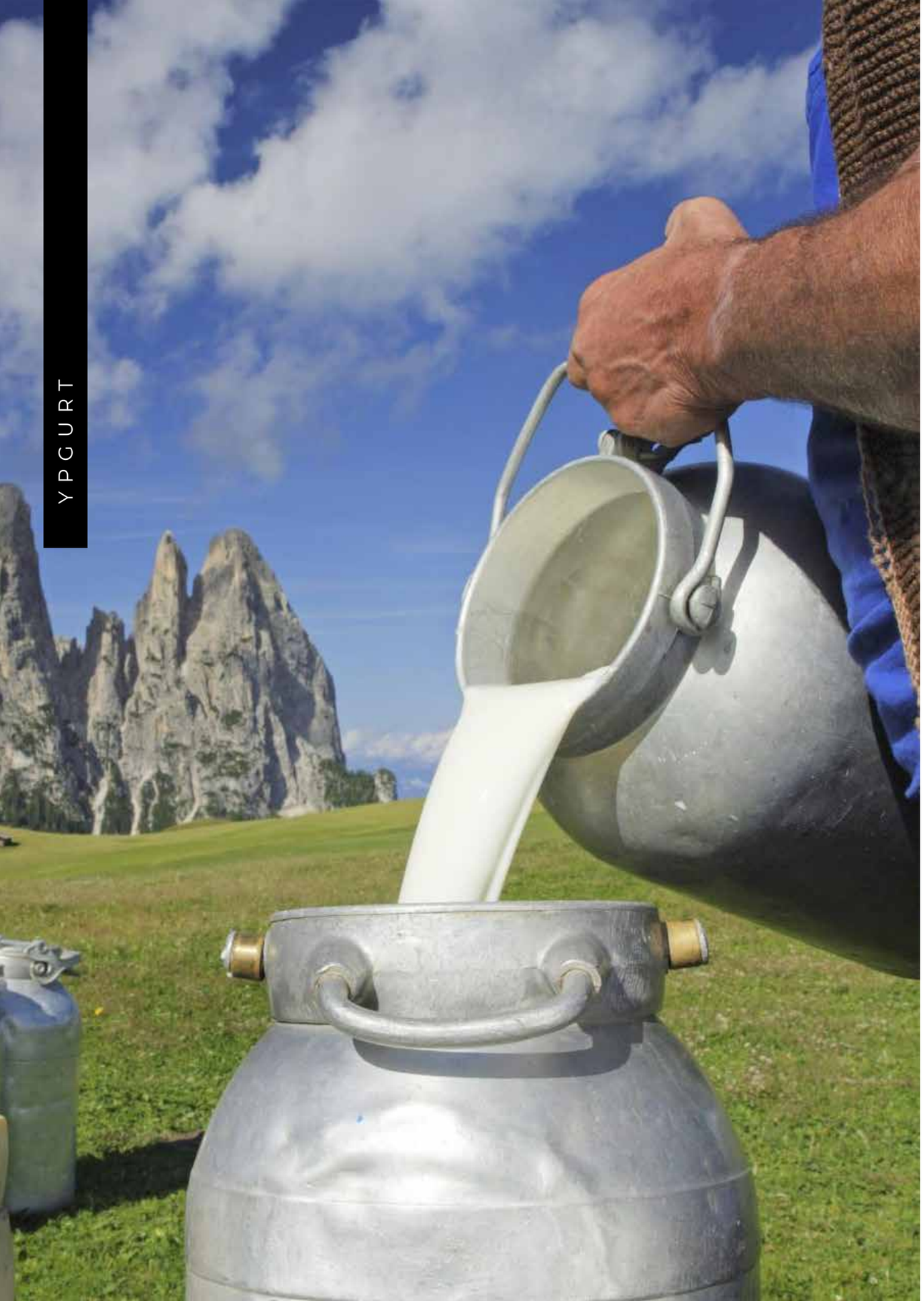
GOAT CAPRICCIO

GOAT MILK RICOTTA 1000GR

GOAT SOFFIO

GOAT FRESCH

GOAT PRIMO DI'



YPGURT

MILA

THE TASK: HEALTHY ANIMALS AND SUSTAINABLE MILK PRODUCTION

Mila represents an extensive and exciting range of milk products. The base of our dairy products is the fresh milk of 2,400 mountain farming families throughout South Tyrol. Most farmers work with very small structures, on average only 14 cows stand in a barn of a Mila farmer.

We collect the fresh milk 365 days a year and transform it to high-quality products with special attention to sustainability.

We, the farmers working with Mila, promise you the following:
100% milk from South Tyrol – 100% fresh from the mountains – 100% pleasure – GMO-free.

We farmers supply the most important raw material, milk. This is delivered daily and processed within 24 hours. The process guarantees absolute freshness, quality dairy delicacies, and healthy enjoyment.

YOGURT - 125G

WHITE
125 gr

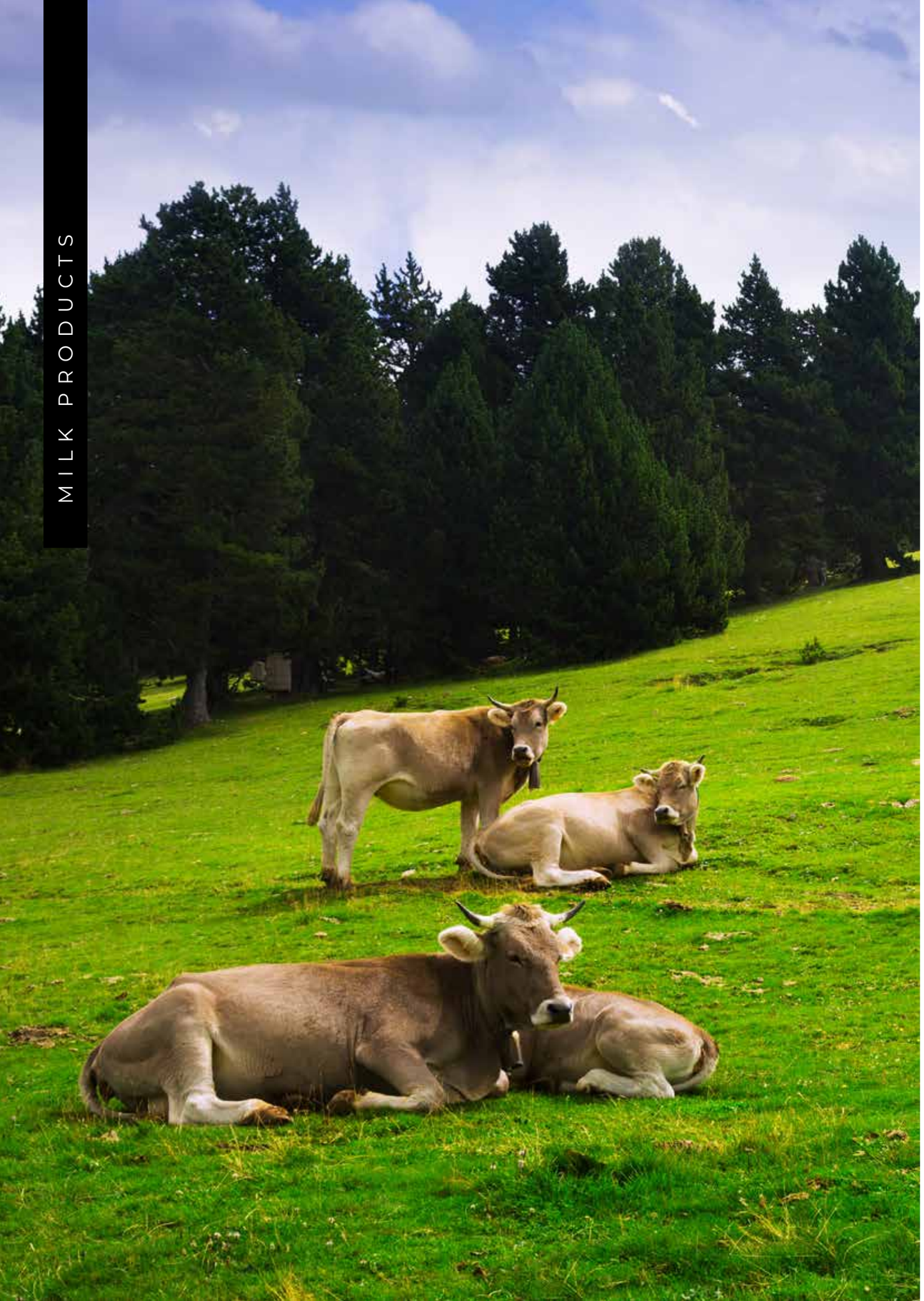
APRICOT
125 gr

STRAWBERRY
125 gr

YOGURT - 80G

APRICOT
80 gr

STRAWBERRY
80 gr



LATTERIA SOLIGO

“PERFECT” MILK PRODUCTS

In 1883, the founders of the newly formed Latteria di Soligo, inspired and guided by Giuseppe Toniolo, wrote in the dairy’s statute that their mission was to “make perfect products”, indicating a value that exceeded any modern definition of marketing.

Not content to define their products as “good”, “excellent” or “high quality”, they wrote “perfect”, demonstrating that their products must represent the highest level of cultural and scientific knowledge of their time, respecting the land, its history and traditions; being, in fact, “perfect”.

Milk, our raw material, has been transformed throughout our long-standing company history into many products, including innovative ones, which are always characterized by genuineness, taste and the protection of a strong and, in some cases, unique identity.

Our special feature is that we are a Cooperative of milk producers and, following in the footsteps of our founding fathers, we continue to believe that agriculture is a cultural and economic asset to be protected, since it can still provide wellbeing and help us to live better in an environment that is good to live in.

MILK

UHT MILK
1l

UHT MILK
500 ml

SEMI-SKIMMED UHT MILK
500 ml

SEMI-SKIMMED UHT MILK
1l

MOZZARELLA

MOZZARELLA OMBRA OSCURA

FIOR DI LATTE MOZZARELLA JULIENNE

MEGGIOLARO

THE RECIPE FOR AN AUTHENTIC FLAVOUR

Nello Meggiolaro and his wife, Marina, founded in 1978 a small family artisanal company specialized in production of cooked and roasted meat. During the years they have created and improved their first recipe characterised by a slow natural cooking at low temperature without using any additives and preservatives.

This continuing search for quality has become the hallmark of our company: for this reason Meggiolaro's products distinguish themselves for their naturalness and for the care during processing that ensure an unique taste.

Nowadays Meggiolaro's products are sold and appreciated both in Italy and in Europe while maintaining the quality of tradition together with a renewed entrepreneurial spirit.

Today the company is growing in the name of tradition by keeping the same values of its founders with the aim of innovate and stand out on the market.

MEGGIOLARO

RIBS

THICK SLICE OF PORCHETTA (ROAST PORK)

ROAST BEEF

ROAST VEAL

ROASTED MEAT

ROAST PIG SHIN

PRODUCTS OF TRADITION

PRE-COOKED COTECHINO
(COOKED SAUSAGE OF PORK MEAT)

PRE-COOKED STUFFED PIG TROTTER

ROAST TURKEY WITH BACON

ANGELICO SALUMIFICIO

TRADITION AND INNOVATION

We are in the Lower Parma area, where the air can be heavy for us men. But it's unique for cured meats.

Diolo di Soragna is in fact in the territory of the Culatello di Zibello DOP Consortium, of which we are part. Making culatelli is an art, so also making great Parma PDO hams, fiocchi, strolghini and coppe.

To the meat we only add salt, pepper and the scent of natural cellars, for a soft and balanced product in its taste even over 18 month seasoning. Products of tradition and organic.

Innovation: the Strolg Burger is a hamburger produced exclusively with pork leg, Fortana wine and Maldon salt, which guarantee a sweet taste and a tender consistency.

"Diolo di Soragna is a dot on Maps, with less than 200 inhabitants. But when I look at the fields around my firm, everything seems set up for the best cold cuts in the world, from herbs to air for seasoning. I love looking to the past to recover the simple recipes of the tradition of this area. But above all I like to look far." Angelo Capasso, owner.

SALUMIFICIO ANGELICO
CUSTODI DELLA QUALITÀ

CULATELLO

PARMA HAM

PANCETTA

STROLBURGER

STROLGHINO

SALAME FELINO

LAURIEIRI

SWEETAND SAVORY BAKERY SNACKS

The company is located in Matera, the town of the Sassi, also renowned for its ancient bakery tradition.
Set up in 1976 by the brothers Nicola and Francesco Laurieri, the company has undergone great change, turning from a family business into a small-medium enterprise with modern production facilities and a strong orientation towards foreign markets.

The company offers a wide range of sweet and savory bakery products that can be divided into three main categories: sweets, salty snacks and breadsticks. Currently over the 80% of the company's turnover comes from the sales abroad.

The respect for family recipes and the careful selection of ingredients enable the products to preserve the flavors and wholesomeness of traditional home-baking.

SAVOURY SINGLE PORTIONS

MINIGRISSINI

GRISSOTTI
Rosemary, pizza

SCROCCHI
Rosemary, pizza,
sesame seeds, olives

TARALLI:
Olive oil, fenner seeds,
pizza

SAVOURY BRUSCHETTE

Pizza
Sea Salt
Spinach & Cheese
Tomato & Olives

SAVOURY SCROCCHI

Pizza
Sesame & Poppy seeds
Garlic
Green olives

SWEET 100 GR

SEA SALT

SESAME

ROSEMARY

SCROCCHI ROSEMARY

SCROCCHI WITH SPELT

SCROCCHI OLIVES

SAVOURY GRISSINETTI 150 GR

SEA SALT

PIZZA

SESAME

SAVOURY TARALLI 200 GR

FENNEL

TRADITIONAL

HOT PEPPER

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FOOD
ACCADEMIA

AUTHENTIC ITALIAN TASTE