



*Catalogue*

# The Company

**Worldwide Food** company has been launched in 2013, to act on the market beside the principal company IIE srl.

Our family, the Conte's, have been in the food sector since 1983.

We have been **exporting food product** that represent Italy's **extraordinary food culture** all over the world.

We at **Worldwide Food** are able to propose to the international market the **best italian food products**, and provide services that best satisfy both demand and offer.

Indeed, matching the international demand with the italian offer is no easy task, most of all when it means merging different languages and culture, but **Worldwide Food** can count on talented, international-oriented staff, who thanks to the extensive experience in the business can tackle any situation.

Among the various services offered by **Worldwide Food**, one of the most important is preparing **mixed orders of different food products**. Thus, our clients can order **small quantities of various goods**, then let Worldwide Food take care of consolidating the loads, and receive one simple shipment, therefore reducing extra import costs.

Our services include: **customized quotes, marketing, shipping, promotion, special requests.**

**Worldwide Food**, in order to take the italian food culture to a new level worldwide, participates in several international Food Exhibitions, and has become a new reference in the market. More specifically, with regard to the **South East Asian market**, the following should be mentioned: **Cambodia, Malaysia, Singapore** and **Vietnam**.

**Worldwide Food** is now focusing on the new project of **selling gourmet Italian food products online**, delivering the best of Italian cuisine worldwide, you can choose the taste of a dinner among the several selections we made for you.

Please feel free to contact us for additional information, **we are willing to help you through our variety of products.**

**Worldwide Food** is also the owner of the **CONTEL brand name**, which include legumes, peeled tomatoes and vinegar.





# *Legumes*



# Legumes



*Fagioli Borlotti*  
*Borlotti Beans*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1001



*Fagioli Bianchi di Spagna*  
*Butter Beans*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1002



*Fagioli Rossi Kidney*  
*Red Kidney Beans*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1004



*Fagioli Tondini in salsa di pomodoro*  
*Baked Beans in tomato sauce*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1003

# Legumes



*Ceci Lessati*  
*Chick Peas*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1005



*Piselli Reidratati*  
*Sweet Peas*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1006



*Lenticchie*  
*Red Kidney Beans*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 400 x 24  
Codice - Code: L1007





# Tomatoes



# Tomatoes



*Pomodori Pelati in succo di pomodoro*  
*Italian Peeled Tomatoes in tomato juice*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 2.500 x 6  
Codice - Code: T1003

Confezione - Package: gr. 800 x 12  
Codice - Code: T1002

Confezione - Package: gr. 400 x 24  
Codice - Code: T1001



*Doppio concentrato di pomodoro 28-30%*  
*Double concentrated tomato paste 28-30%*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 2.500 x 6  
Codice - Code: T1008

Confezione - Package: gr. 800 x 12  
Codice - Code: T1007

Confezione - Package: gr. 400 x 24  
Codice - Code: T1006

# Tomatoes



*Polpa di pomodoro  
Chopped Tomatoes*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 2.500 x 6  
Codice - Code: T1005

Confezione - Package: gr. 400 x 24  
Codice - Code: T1004



*Pomodori Datterini di collina  
"La Russolillo"  
Hill Datterino Tomatoes*

Provenienza - Origin: Italia /Italy

Confezione - Package: gr. 360 x 12  
Codice - Code: T1009





*Olive Oil*



# Olive Oil



## *Olio Extra Vergine di Oliva* *Extra Virgin Olive Oil*

Provenienza - Origin: EU

Confezione - Package: ml. 250 x 12  
Codice - Code: O1001

Confezione - Package: ml. 500 x 12  
Codice - Code: O1002

Confezione - Package: lt. 1 x 12  
Codice - Code: O1003

Confezione - Package: lt. 5 x 4 PET  
Codice - Code: O1005

Confezione - Package: lt. 5 x 4 TIN  
Codice - Code: O1004



## *Olio di Sansa di Oliva* *Pomace Olive Oil*

Provenienza - Origin: EU

Confezione - Package: ml. 250 x 12  
Codice - Code: O1006

Confezione - Package: ml. 500 x 12  
Codice - Code: O1007

Confezione - Package: lt. 1 x 12  
Codice - Code: O1008

Confezione - Package: lt. 5 x 4 PET  
Codice - Code: O1010

Confezione - Package: lt. 5 x 4 TIN  
Codice - Code: O1009

# Olive Oil

## *Olio Extra Vergine di Oliva 100% Italiano* *Extra Virgin Olive Oil 100% Italian*



Provenienza - Origin: Italia /Italy  
Superior category olive oil obtained directly from olives and solely by mechanical means. 100% Extra Virgin Olive Oil, product in Italy.

CERTIFICATES: Kosher, Halal, BRC, IFS e ISO 22005

### ORGANOLEPTIC CHARACTERISTICS

Odor: Fruity oil with hints of fresh olive, free from defects  
Taste: confirmation of the fruity green of fresh olive, with intense notes of bitter and spicy.

Confezione - Package: ml. 250 x 12

Codice - Code: O1012

SHELF LIFE: 18 months

## *Olio EVO Aromatizzato all'aglio* *Flavored Extra Virgin Olive Oil with garlic*



Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 97%; Natural garlic extract 3%.

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12

Codice - Code: O1014

SHELF LIFE: 24 months

## *Olio Extra Vergine di Oliva* *Terra di Bari DOP - Bitonto* *Extra Virgin Olive Oil 100% Italian*



Provenienza - Origin: Italia /Italy  
Superior category olive oil obtained directly from olives and solely by mechanical means. Conforms to the production regulation of the denomination of controlled origin of the extra virgin olive oil "Terra di Bari".

### ORGANOLEPTIC CHARACTERISTICS

Odor: Fruity oil with hints of fresh olive, free from defects  
Taste: confirmation of the fruity green of fresh olive, with intense notes of bitter and spicy.

Confezione - Package: ml. 250 x 12

Codice - Code: O1013

SHELF LIFE: 24 months

## *Olio EVO Aromatizzato all'arancia* *Flavored Extra Virgin Olive Oil with orange*



Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 97%; Natural orange extract 3%.

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12

Codice - Code: O1015

SHELF LIFE: 24 months

# Olive Oil



## *Olio EVO Aromatizzato al basilico* *Flavored Extra Virgin Olive Oil with basil*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 96%; Natural basil extract 3%, Basil 1%

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1016  
SHELF LIFE: 24 months



## *Olio EVO Aromatizzato al limone* *Flavored Extra Virgin Olive Oil with lemon*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 97%; Natural lemon extract 3%.

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1017  
SHELF LIFE: 24 months



## *Olio EVO Aromatizzato al peperoncino* *Flavored Extra Virgin Olive Oil with chili*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 96%; Natural chili extract 3%, Chili 1%

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1018  
SHELF LIFE: 24 months



## *Olio EVO Aromatizzato al rosmarino* *Flavored Extra Virgin Olive Oil with rosemary*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 96%; Natural rosemary extract 3%, Rosemary 1%

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1019  
SHELF LIFE: 24 months

# Olive Oil



## *Olio EVO Aromatizzato al tartufo bianco* *Flavored Extra Virgin Olive Oil with white truffle*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 97%; Natural white truffle extract 3%

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1021  
SHELF LIFE: 24 months



## *Olio EVO Aromatizzato al tartufo nero* *Flavored Extra Virgin Olive Oil with truffle*

Provenienza - Origin: EU  
Superior category olive oil obtained directly from olives and solely by mechanical means.

INGREDIENTS:  
Dressing extra virgin olive oil 97%; Natural truffle extract 3%.

CERTIFICATES:  
Kosher, Halal, BRC, IFS e ISO 22005

Confezione - Package: ml. 250 x 12  
Codice - Code: O1020  
SHELF LIFE: 24 months



## *Condimento aromatizzato al tartufo nero* *Black truffle aromatized condiment*

Provenienza - Origin: Italia / Italy  
Superior category olive oil obtained directly from olives and solely by mechanical means.

ORGANOLEPTIC CHARACTERISTICS:  
This condiment impresses with its sweet and unmistakable scent typical of black truffles. Suitable for any dish, particularly recommended for game.

Confezione - Package: ml. 60 x 12  
Codice - Code: R1005  
SHELF LIFE: 24 months

*L'azienda The Company*

## *Bosco d'oro*

Provenienza - Origin: Ascoli Piceno (Marche) - Italy

From cultivation to marketing of the product, they select, transform and preserve this precious fruit of nature, scrupulously observing the hygienic-sanitary rules. This is a passion handed down from father to son that in the twenty-five years of business has pushed the owners to do better and to create culinary specialties that are simple and immediate to use.



*Vinegar & Glaze*



# Vinegar & Glaze



*Aceto di Vino Bianco*  
*White Wine Vinegar*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12  
Codice - Code: V1002  
SHELF LIFE: 48 months



*Aceto di Vino Rosso*  
*Red Wine Vinegar*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright ruby red color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12  
Codice - Code: V1001  
SHELF LIFE: 48 months



*Aceto di Vino al Dragoncello*  
*Tarragon Wine Vinegar*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright golden white color. Bouquet characteristic-slightly acid with tarragon note. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12  
Codice - Code: V1004  
SHELF LIFE: 48 months



*Aceto di Vino al Lampono*  
*Raspberry Wine Vinegar*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright ruby red color. Bouquet slightly acid with note of raspberry and wine. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 500 x 12  
Codice - Code: V1003  
SHELF LIFE: 48 months

# Vinegar & Glaze



## *Aceto Bianco Oro di Modena*

*White Italian condiment with balsamic vinegar of Modena*

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1005

SHELF LIFE: 48 months



## *Aceto Balsamico di Modena Igp "White Label"*

*Balsamic Vinegar of Modena Igp "White Label"*

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1007

SHELF LIFE: 48 months



## *Aceto Balsamico di Modena Igp "Bronze Label"*

*Balsamic Vinegar of Modena Igp "Bronze Label"*

Provenienza - Origin: Italia / Italy

Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:

Natural golden yellow color. Bouquet slightly acid with note of flowers. Taste slightly sweet and sour with sweet rear taste.

Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 5,4% acidity.

Confezione - Package: ml. 500 x 12

Codice - Code: V1009

SHELF LIFE: 48 months



# Vinegar & Glaze



## *Glazza Aceto di Vino Bianco* *Glaze of White Wine Vinegar*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12  
Codice - Code: V1010  
SHELF LIFE: 48 months



## *Glazza di Aceto Balsamico di Modena Igp* *Glaze of Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright ruby red color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12  
Codice - Code: V1011  
SHELF LIFE: 48 months



## *Glazza di Fichi con Aceto Balsamico di Modena Igp* *Glaze of Fig with Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12  
Codice - Code: V1012  
SHELF LIFE: 48 months



## *Glazza di Lampone con Aceto Balsamico di Modena Igp* *Glaze of Raspberry with Balsamic Vinegar of Modena Igp*

Provenienza - Origin: Italia / Italy  
Specially produced wine vinegar from selected Wine cellars.

ORGANOLEPTIC CHARACTERISTICS:  
Clear and bright yellow gold color. Bouquet characteristic-slightly acid with note ripe fruits. Taste slightly acid, balanced and harmonious. Suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish. 6% acidity.

Confezione - Package: ml. 250 x 12  
Codice - Code: V1013  
SHELF LIFE: 48 months



*Italian Wines*



# Italian Wines



*Spumante Blanc de Blancs "Il Fresco"*  
*Villa Sandi - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Pale straw yellow with greenish reflections. Minute and persistent perlage. The bouquet is fruity and floral with delicate hints of unripe golden apple. The taste is dry, fresh with notes of mugwort. It is a wine suitable for raw crustaceans and molluscs, ham and melon. Excellent as an aperitif.

ALC. VOL.: 11,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1002



*Prosecco Valdobbiadene Superiore Docg*  
*De Faveri - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Straw yellow color, with intense and delicate aromas with fruity and floral notes reminiscent of wisteria and rose. Harmonious and fragrant taste. Excellent aperitif, it goes especially with appetizers and seafood or vegetable soups.

ALC. VOL.: 11,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1001



*Pinot Grigio Doc Collio*  
*Polencic - Friuli Venezia Giulia*

**ORGANOLEPTIC CHARACTERISTICS:**

Brilliant straw yellow color. It has an exceptional fruity nose with pear and apple in evidence. On the palate it is velvety with acidity and fruity in perfect harmony. It goes well with appetizers, fish soups, white meats.

AGING: in steel tanks

ALC. VOL.: 13,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1003



*Soave Doc "Sereole"*  
*Bertani - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Sweet with an exuberant and unmistakable personality. Mineral with notes of citrus and white flowers. The light aging in wood gives the wine flavor and crunchiness. It goes well with appetizers, soups and white meats.

AGING: 4- 6 months

ALC. VOL.: 12,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1004

# Italian Wines



## *Abruzzo Passerina Dop* *Barone di Valforte - Abruzzo*

### ORGANOLEPTIC CHARACTERISTICS:

Straw yellow color, fresh, fruity bouquet with surprising olfactory persistence. Dry flavor with sour note, soft, fragrant with intense and persistent fruit. Pairings with dishes based on fish, seafood, light soups. Also excellent as an aperitif.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1007



## *Frascati Doc* *Principe Pallavicini - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Pale straw color with green gold reflections. Delicate, moderately fruity and floral bouquet. Dry, fresh, elegant and pleasant taste. Excellent as an aperitif, first courses and white meats.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1008



## *Orvieto Classico Doc* *Bigi - Umbria*

### ORGANOLEPTIC CHARACTERISTICS:

Straw yellow in color, it has a fine perfume, with a fresh fragrance of hawthorn flowers and hints of musk and almond. The flavor is dry, full and soft. It goes well with appetizers, fish, molluscs and crustaceans, eggs, fresh cheeses.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1006



## *Rosato Basilicata Igt "Le Ralle"* *Aluvini - Basilicata*

### ORGANOLEPTIC CHARACTERISTICS:

Bright cherry pink color with intriguing bluish hues. Intense fruity bouquet with clear hints of cherry, strawberry and raspberry. Fresh and well-balanced flavor, with a clear evolution and great fiber. It goes well with aperitifs, appetizers, soups, fresh cheeses and white meats.

AGING: 30 days in bottle

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1010

# Italian Wines



*Barbera d'Alba Doc "Fisetta"*  
*Ciabot Berton - Piemonte*

**ORGANOLEPTIC CHARACTERISTICS:**

Ruby red color with violet reflections. Fresh, fruity nose with beautiful notes of wild flowers and a slight spiciness. Tasty and full-bodied, it offers sensations of cherry and blueberry supported by freshness and flavor. Perfectly accompanies cold cuts, light first courses and fresh cheeses.

AGING: in steel tanks

ALC. VOL.: 13,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1011



*Chianti Docg "San Lorenzo"*  
*Fattorie Melini - Toscana*

**ORGANOLEPTIC CHARACTERISTICS:**

Lively ruby red color. The scent is strong and clear, of raspberry and blackberry with hints of violet. The taste is characterized by a full, savory, rightly tannic flavor. It goes well with first courses with meat sauce, salami, poultry, lamb.

AGING: in wooden barrels

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1013



*Syrah Igt "Casale R"*  
*Casale R - Lazio*

**ORGANOLEPTIC CHARACTERISTICS:**

Intense red color with beautiful purple reflections. The aroma is fruity and complex, with hints of berries: strawberries, blueberries and currants. The taste is balanced and harmonious with a good structure and with soft and enveloping tannins. It goes well with first and second courses based on red meat.

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1014



*Primitivo Salento Igt "Piluna"*  
*Castello Monaci - Puglia*

**ORGANOLEPTIC CHARACTERISTICS:**

Dark purple red color. Bouquet of ripe grapes, with hints of pepper and vanilla. On the palate it has a robust, concentrated, soft but firm flavor with a gentle aftertaste of small black fruit jam and long-lasting liquorice. It goes well with first and second courses of meat, game.

AGING: 6 months in French barriques

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1016

# Italian Wines



## *Bellone Igt "Castore"* *Cincinnato - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Brilliant straw yellow color. Delicately fruity, with notes of yellow pulp peach and hawthorn. Harmonious, young, lively, intense and persistent flavor. Excellent with delicate first courses, fresh vegetables and fish-based dishes.

AGING: no

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1009



## *Nero Buono Igt "Polluce"* *Cincinnato - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Ruby red color. Intense, fragrant bouquet. Delicate, harmonious taste with elegant complexity. Excellent for any meal, it enhances the characteristics with dishes with a strong taste

AGING: no

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1015

## *L'azienda The Company*

# *Cincinnato*

Provenienza - Origin: Cori (Latina - Lazio) - Italy

Cincinnato is deeply conscious of the importance of typicity and biodiversity, and for this reason has always been committed to regenerating and showcasing native grape varieties such as Nero Buono and Bellone.

For over 20 years it has invested substantial human and economic resources in a challenging quality project, aiming to improve the product and advance the winery.

The production protocol adopted involves meticulously defined vineyard procedures, a harvesting calendar, and scrupulous vinification processes. The winery is renowned for its environmental efforts including organic methods in the rows, a photovoltaic system ensuring independent power generation, and local distribution using natural gas-fuelled vehicles.



Truffle



# Truffles



## *Salsa Tartufata di Bosco*

*Truffles and mushrooms sauce with porcini*

Provenienza - Origin: Italia / Italy  
Mushrooms, Boletus, Morchelle, Galletti, and 10% of summer black truffle

ORGANOLEPTIC CHARACTERISTICS:  
This is such a versatile sauce that it can be used on all sorts of meal. Its main quality is given by the perfect union between wood mushrooms and black truffle and this makes every dish unique.

Confezione - Package: gr. 90 x 12  
Codice - Code: R1003



## *Salsa Tartufata 1%*

*Tartufata sauce 1%*

Provenienza - Origin: Italia / Italy  
Champignon mushrooms, black olives, black summer truffles, extra virgin olive oil, salt, spices.

USE:  
Ideal as a condiment for appetizers, refined first courses, fine meats.

Confezione - Package: gr. 90 x 12  
Codice - Code: R1004



## *Salsa Tartufata 5%*

*Tartufata sauce 5%*

Provenienza - Origin: Italia / Italy  
Champignon mushrooms, black olives, black summer truffles, extra virgin olive oil, salt, spices.

USE:  
Ideal as a condiment for appetizers, refined first courses, fine meats.

Confezione - Package: gr. 90 x 12  
Codice - Code: R1017



## *Crema di Porcino e Tartufo*

*Porcini mushroom and truffle cream*

Provenienza - Origin: Italia / Italy  
Porcini mushrooms, summer black truffle, Extra virgin olive oil, Artificial truffle scent, Salt, Parsel, garlic, Spices

USE: Ideal as a seasoning for appetizers, first courses and fine meats.

Confezione - Package: gr. 90 x 12  
Codice - Code: R1006

Confezione - Package: gr. 180 x 12  
Codice - Code: R1018



# Truffles



*Tartufi Neri Invernali*  
*Winter black truffle whole*

Provenienza - Origin: Italia / Italy

INGREDIENTS:  
Precious black truffle selected (tuber melanosporum vitt.), Salt, own juice

Confezione - Package: gr. 50 x 8  
Codice - Code: R1009

Confezione - Package: gr. 100 x 8  
Codice - Code: R1010



*Tartufi Neri Estivi*  
*Summer black truffle whole*

Provenienza - Origin: Italia / Italy

INGREDIENTS:  
Precious black truffle selected (tuber melanosporum vitt.), Salt, own juice

Confezione - Package: gr. 50 x 8  
Codice - Code: R1007

Confezione - Package: gr. 100 x 8  
Codice - Code: R1008



*Burro al Tartufo Bianco*  
*White Truffle Butter*

Provenienza - Origin: Italia / Italy

ORGANOLEPTIC CHARACTERISTICS:  
Butter cream with fine white truffle and bianchetto truffle. Excellent for many uses: on canapés, as a condiment for first courses, for bechamel, to cook meats in the oven or in casseroles.

Confezione - Package: gr. 90 x 12  
Codice - Code: R1001



*Tartufo Nero Estivo a fette*  
*Slices of Summer Black Truffle*

Provenienza - Origin: Italia / Italy

ORGANOLEPTIC CHARACTERISTICS:  
Truffle slices in olive oil. Ideal to complete a main course, on warm bread with melted butter or to make Boletus mushrooms escalopes more precious. It gives a touch of class to every recipes thanks to its fragrant slices.

Confezione - Package: gr. 20 x 12  
Codice - Code: R1002



*Porcini Mushrooms*



# Porcini

## *Funghi Porcini secchi Commercial*

*Dried porcini mushrooms commercial selection*



Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 200 x 6

Codice - Code: R1011

Confezione - Package: gr. 500 x 6

Codice - Code: R1012

## *Funghi Porcini secchi Special*

*Dried porcini mushrooms special selection*

Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 50 x 8

Codice - Code: R1013

Confezione - Package: gr. 100 x 8

Codice - Code: R1014



## *Funghi Porcini secchi Extra*

*Dried porcini mushrooms extra selection*

Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 50 x 12

Codice - Code: R1015

Confezione - Package: gr. 100 x 12

Codice - Code: R1016



# Sauces



# Sauces

## *Pate' di Olive Nere* *Black Olives Cream*



Provenienza - Origin: Italia / Italy

**INGREDIENTS:**

Black olives 95%, salt, olive oil, acidity regulator: E270, preservative: E200  
Ideal for preparing meat dishes. Delicious spread over toast.

**ALLERGENS:** May contain traces of milk, nuts, peanuts and soy

Confezione - Package: gr. 130 x 12

Codice - Code: S1006

SHELF LIFE: 30 months

## *Pate' ai Carciofi* *Artichokes Cream*



Provenienza - Origin: Italia / Italy

**INGREDIENTS:**

artichokes 68%, sunflower oil, cheese (cow's milk, salt, rennet), basil, extra virgin olive oil, salt, sugar, rice starch, garlic, acidity regulator: E330, antioxidant agent: E300.

**ALLERGENS:** May contain traces of milk, nuts, peanuts and soy

USE: Drain the pasta and mix with the product, then sauté.

Confezione - Package: gr. 130 x 12

Codice - Code: S1005

SHELF LIFE: 30 months

## *Piccantina crema di peperoni piccanti* *Hot peppers cream*



Provenienza - Origin: Italia / Italy

**INGREDIENTS:** sweet peppers 61%, garlic, hot peppers 10%, olive oil, salt, parsley, acidity regulator: E330.

**ALLERGENS:** May contain sulphites, traces of nuts, peanuts, soy and milk. USE: Drain the pasta and mix with the product, then sauté.

Confezione - Package: gr. 130 x 12

Codice - Code: S1009

SHELF LIFE: 30 months

## *Pesto alla Siciliana*

### *Peppers, eggplants and ricotta-cheese cream*



Provenienza - Origin: Italia / Italy

**INGREDIENTS:** red and yellow sweet peppers 31%, sunflower oil, eggplants 12.3%, double concentrated tomato paste, ricotta-cheese (milk whey, salt) 5.2%, milk proteins, water, onion, sugar, salt, garlic, parsley, acidity regulator: E270, salt. **ALLERGENS:** Milk. May contain sulphites and traces of nuts, peanuts and soy. NO GMO

Confezione - Package: gr. 130 x 12

Codice - Code: S1007

SHELF LIFE: 30 months

# Sauces

## *Pesto di cavolo nero Bio* *Organic Kale Pesto*



Provenienza - Origin: Italia / Italy

INGREDIENTS: kale\*40%, sunflower oil\*, parsley\*, Parmigiano Reggiano\* (cow's milk\*, salt, rennet), walnuts\*, lemon juice\*, Pecorino\* (sheep's milk\*, salt, rennet), salt, garlic\*, potato flour\*, ginger\*, black pepper\*, acidity regulator: E270. \*Bio/Organic. ALLERGENS: Milk and walnuts. May contain traces of other nuts, celery and soya. Gluten Free. NO GMO  
USE: Drain the pasta and mix with the product, then sauté.

Confezione - Package: gr. 130 x 12

Codice - Code: S1008

SHELF LIFE: 30 months

## *Pesto alla Genovese Bio* *Organic Genovese Pesto*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Sunflower oil\*, basil\* 39.7%, cashew nut\*, cheeses\* (cow's milk\*, salt, rennet), potato flakes\*, salt, garlic\*, acidity regulator: E330, rosemary extract\*. \*Bio/Organic.  
ALLERGENS: Milk and cashew nut. May contain traces of other nuts, celery, soy, NO GMO  
USE: Drain the pasta and mix with the product, then sauté.

Confezione - Package: gr. 130 x 12

Codice - Code: S1002

SHELF LIFE: 30 months

## *Bruschetta di peperoni piccanti Bio* *Organic Hot peppers cream*



Provenienza - Origin: Italia / Italy

INGREDIENTS: sweet peppers\*61.1%, garlic\*, hot peppers\*10%, extra virgin olive oil\*, salt, parsley\*, acidity regulator: E330. \*Bio/Organic.  
ALLERGENS: May contain traces of nuts, milk, celery and soya.  
Gluten free. NO GMO  
USE: Drain the pasta and mix with the product, then sauté.

Confezione - Package: gr. 130 x 12

Codice - Code: S1004

SHELF LIFE: 10 months

*L'azienda The Company*

## *Fattorie Umbre*

Provenienza - Origin: Calvi dell'Umbria (Terni) - Italy

Fattorie Umbre was born from a long family experience in the production of Extra Virgin Olive Oil and the desire to experiment with the recipes and the little secrets of local cuisine. Ideal condiments to create tasty and nutritious dishes every day.

The products are gluten-free and they only use Italian tomatoes.

# Sauces

## *Sugo alla Napoletana* *Traditional Tomato Sauce*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 83.4%, double concentrated tomato paste, extra virgin olive oil, sugar, salt, onion 0.4%, celery 0.4%, carrots 0.4%, basil, garlic ORIGIN OF THE TOMATO: 100% Italy  
USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product.

Confezione - Package: gr. 280 x 12  
Codice - Code: S1012

SHELF LIFE: 30 months

## *Sugo all'Amatriciana* *Tomato, Bacon & Onion Sauce*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 67%, bacon (EU) 15%, concentrated tomato paste, extra virgin olive oil, salt, onion 0.5%, sugar, wine vinegar, garlic, chili pepper 0.1%, acidity regulator: E575. ALLERGENS: May contain traces of celery ORIGIN OF THE TOMATO: 100% Italy  
USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product.

Confezione - Package: gr. 280 x 12  
Codice - Code: S1014

SHELF LIFE: 30 months

## *Sugo all'Ortolana* *Tomato & Vegetables Sauce*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 58.3%, sunflower oil, concentrated tomato paste, grilled yellow pepper 5%, grilled eggplant 5%, grilled zucchini 5%, cheeses (cow's milk, sheep's milk, salt, rennet), sugar, salt, extra virgin olive oil 1%, potato flakes, garlic, emulsifying agent: soya lechitin, onion, carrots, celery, dehydrated parsley, basil, acidity regulator: E270, black pepper. ALLERGENS: Milk, soya, celery. May contain traces of nuts. ORIGIN OF THE TOMATO: 100% Italy  
USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product

Confezione - Package: gr. 280 x 12  
Codice - Code: S1013

SHELF LIFE: 30 months

## *Sugo alla Puttanesca* *Puttanesca Sauce*



Provenienza - Origin: Italia / Italy

INGREDIENTS: red and yellow sweet peppers 31%, sunflower oil, eggplants 12.3%, double concentrated tomato paste, ricotta-cheese (milk whey, salt) 5.2%, milk proteins, water, onion, sugar, salt, garlic, parsley, acidity regulator: E270, salt. ALLERGENS: Milk. May contain sulphites and traces of nuts, peanuts and soy. NO GMO

Confezione - Package: gr. 280 x 12  
Codice - Code: S1016

SHELF LIFE: 30 months

# Sauces

## *Sugo ai Funghi*

### *Tomato & Mushroom Sauce*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 73%, champignon mushrooms (*Agaricus bisporus*) 9%, double concentrated tomato paste, extra virgin olive oil, sugar, salt, porcini mushrooms (*Boletus edulis* and relative group) 1%, dehydrated parsley, garlic. ALLERGENS: May contain traces of celery. ORIGIN OF THE TOMATO: 100% Italy USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product.

Confezione - Package: gr. 280 x 12

Codice - Code: S1011

SHELF LIFE: 30 months

## *Sugo all'Arrabbiata*

### *Organic Hot peppers cream*



Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 83%, concentrated tomato paste, extra virgin olive oil, sugar, salt, chilli pepper 0.2%, basil, garlic.

ALLERGENS: May contain traces of celery. ORIGIN OF THE TOMATO: 100% Italy USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product.

Confezione - Package: gr. 280 x 12

Codice - Code: S1015

SHELF LIFE: 30 months



## *Sugo alla Contadina*

### *Contadina Sauce*

Provenienza - Origin: Italia / Italy

INGREDIENTS: Tomato pulp 55.4%, sunflower oil, concentrated tomato paste, red pepper 5.2%, yellow peppers 5.2%, aubergines 4%, water, cow's ricotta cheese (milk whey, salt) 1.7%, extra virgin olive oil 1.3%, salt, onion, milk protein, emulsifying agent: soya lechitin, carrots, celery, garlic, parsley, acidity regulator: lactic acid, basil.

ALLERGENS: Milk, soya, celery. May contain traces of nuts.

ORIGIN OF THE TOMATO: 100% Italy USE: The product is suitable for vegetarians and vegans. Drain the pasta and mix with the product

Confezione - Package: gr. 280 x 12

Codice - Code: S1010

SHELF LIFE: 30 months





# Pasta



# Pasta

## *Tagliatelle al Tartufo* *Truffle Tagliatelle*



Provenienza - Origin: Italia / Italy

INGREDIENTS: semolina of durum wheat (allergene: wheat), eggs 37%, summer black truffle (tuber aestivum vitt.) 2%, Aroma

USE: ready to cook see instruction on box.

Confezione - Package: gr. 250 x 20

Codice - Code: P1009

SHELF LIFE: 24 months

## *Paccheri grano 100% biologico* *Paccheri 100% organic wheat*



Provenienza - Origin: Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

CERTIFICATES: Kosher, HalalHIA-ITA-00293

INGREDIENTS: Bran of organic hard wheat, water.

ORGANIC code IT BIO 007 A96H Italian Agriculture

Confezione - Package: gr. 500 x 12

Codice - Code: P1003

SHELF LIFE: 24 months

## *Orecchiette grano 100% biologico* *Orecchiette 100% organic wheat*



Provenienza - Origin: Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

CERTIFICATES: Kosher, HalalHIA-ITA-00293

INGREDIENTS: Bran of organic hard wheat, water.

ORGANIC code IT BIO 007 A96H Italian Agriculture

Confezione - Package: gr. 500 x 12

Codice - Code: P1002

SHELF LIFE: 24 months

## *Busiata grano 100% biologico* *Busiata 100% organic wheat*



Provenienza - Origin: Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

CERTIFICATES: Kosher, HalalHIA-ITA-00293

INGREDIENTS: Bran of organic hard wheat, water.

ORGANIC code IT BIO 007 A96H Italian Agriculture

Confezione - Package: gr. 500 x 12

Codice - Code: P1001

SHELF LIFE: 24 months

# Pasta



## *Trofie Caserecce grano 100% italiano* *Trofie Caserecce 100% italian wheat*

Provenienza - Origin: Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

CERTIFICATES: Kosher, HalalHIA-ITA-00293  
INGREDIENTS: Bran of organic hard wheat, water.

Confezione - Package: gr. 500 x 24  
Codice - Code: P1006

SHELF LIFE: 24 months



## *Fusilli Caserecci grano 100% italiano* *Fusilli Caserecci 100% italian wheat*

Provenienza - Origin: Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

CERTIFICATES: Kosher, HalalHIA-ITA-00293  
INGREDIENTS: Bran of organic hard wheat, water.

Confezione - Package: gr. 500 x 24  
Codice - Code: P1005

SHELF LIFE: 24 months



## *Casarecce di Gragnano* *Casarecce of Gragnano*

Provenienza - Origin: Gragnano, Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

INGREDIENTS: Bran of organic hard wheat, water.

Confezione - Package: gr. 500 x 12  
Codice - Code: P1008

SHELF LIFE: 24 months



## *Spaghettoni di Gragnano* *Spaghettoni of Gragnano*

Provenienza - Origin: Gragnano, Italia / Italy

DESCRIPTION: Artisan pasta drawn in bronze and subjected to a slow drying treatment in order to keep the qualitative characteristics of the raw material as unaltered as possible.

INGREDIENTS: Bran of organic hard wheat, water.

Confezione - Package: gr. 500 x 12  
Codice - Code: P1007

SHELF LIFE: 24 months



*Snack*



# Snack



## *Tarallini gusto classico* *Classic Flavor Tarallini*

Provenienza - Origin: Italia / Italy

CERTIFICATION: VeganOk

INGREDIENTS: Tender wheat flour, high-oleic sunflower oil, salt, extra virgin olive oil  
ALLERGENS: Gluten (wheat) May contain traces of sesame

Confezione - Package: gr. 250 x 12

Codice - Code: P1011

SHELF LIFE: 10 months



## *Tarallini al finocchio* *Fennel Flavor Tarallini*

Provenienza - Origin: Italia / Italy

CERTIFICATION: VeganOk

INGREDIENTS: Tender wheat flour, high-oleic sunflower oil, salt, extra virgin olive oil, 1% fennel seeds  
ALLERGENS: Gluten (wheat) May contain traces of sesame

Confezione - Package: gr. 250 x 12

Codice - Code: P1012

SHELF LIFE: 10 months



## *Tocchetti Olive e Cipolla* *Tocchetti with Olives and Onion*

Provenienza - Origin: Italia / Italy

CERTIFICATION: VeganOk

INGREDIENTS: Tender wheat flour, high-oleic sunflower oil, 4% olive, salt, extra virgin olive oil, 1% dehydrated onion  
ALLERGENS: Gluten (wheat) May contain traces of sesame

Confezione - Package: gr. 250 x 12

Codice - Code: P1014

SHELF LIFE: 10 months



## *Tarallini al Limone e Pepe* *Lemon and Pepper Flavour Tarallini*

Provenienza - Origin: Italia / Italy

CERTIFICATION: VeganOk

INGREDIENTS: Tender wheat flour, high-oleic sunflower oil, salt, extra virgin olive oil, 1% pepper, 0,8% lemon essential oil  
ALLERGENS: Gluten (wheat) May contain traces of sesame

Confezione - Package: gr. 250 x 12

Codice - Code: P1013

SHELF LIFE: 10 months



# Organic Jams



# Organic Jams

## *Marmellata Arancia & Cannella*

### *Orange & Cinnamon Jam*



Provenienza - Origin: Italia / Italy

The fruit is processed fresh, without the addition of preservatives or additives. The taste of Sicilian bitter orange combined with the sweetness of organic cinnamon. Perfect for sweetening bitter yogurt, to spread on rusks or as an accompaniment to vanilla ice cream.

INGREDIENTS: oranges (pulp and skin), sugar, cinnamon and lemon juice.

Confezione - Package: gr. 220 x 12

Codice - Code: J1004

SHELF LIFE: 10 months

## *Marmellata Limone & Zenzero*

### *Lemon & Ginger Jam*



Provenienza - Origin: Italia / Italy

The fruit is processed fresh, without the addition of preservatives or additives. The bitter taste of Sorrento lemons have the spicy after-taste of ginger. A jam with an intense and decisive flavor, ideal to combine with sweet biscuits to create the contrast or with sweet and soft cheeses.

INGREDIENTS: italian lemon, organic ginger powder, sugar, lemon juice

Confezione - Package: gr. 220 x 12

Codice - Code: J1002

SHELF LIFE: 10 months

## *Marmellata Cedro & Semi di Canapa*

### *Cedar & Hemp Seed Jam*



Provenienza - Origin: Italia / Italy

The intense taste of cedar combined with the soft flavor of hemp seeds. Perfect for breakfast for an energy boost or to fill pies.

INGREDIENTS: italian cedars, organic hemp seeds, sugar, lemon juice.

Confezione - Package: gr. 220 x 12

Codice - Code: J1003

SHELF LIFE: 10 months

## *Marmellata Mela, Kiwi & Vaniglia*

### *Apple, Kiwi & Vanilla Jam*



Provenienza - Origin: Italia / Italy

Prepared with fresh kiwifruit and peeled apples. It is spreadable with a light but persistent scent. Preserve the color and flavor of the best fruit of our selections. The sweetness of vanilla combines with the tart taste of kiwi and blends with apple. Ideal for breakfast, it can be paired with fruit, used for the preparation of desserts, vanilla powder.

INGREDIENTS: Kiwi, apples, sugar, lemon juice.

Confezione - Package: gr. 220 x 12

Codice - Code: J1001

SHELF LIFE: 10 months



Grano 100% Duro  
PASTA DI SEMOLA DI GRANO DURO  
**CASERECCIA**  
ESSICCATO LENTAMENTE  
500g e  
17.6 oz - 1.1 lb

**TOCCHETTI**  
OLIVE E CIPOLLA  
PREPARAZIONE PER TAVOLINI

**TARALLORO**



*Delivery Pack*



SPECIALITÀ  
**BURRO E TRUFFA**  
WHITE TRUFFLE

**Dolcevini di Collina**  
HIGH QUALITY  
MILLETTERINO TOMATOES  
Produzione Agricola Italiana

**VILLA GRIMELLI**  
BALSAMIC VINEGAR

**VILLA GRIMELLI**

**TARALLORO**





## Hot Pack

- Pasta BUSIATA gr 500
- Arrabbiata sauce gr 280
- Tarallini with chili gr 250
- EVOO Oil with chili ml 250
- Cedar jam & hemp seeds gr 220
- Syrah Wine IGT "CASALE R" cl 75



## Pomodoro e Basilico Pack

- Pasta PACCHERI gr 500
- Datterini tomatoes from the hill gr 360
- Classic TARALLINI gr 250
- EVOO Oil with basil ml 250
- Cedar jam & hemp seeds gr 220
- Rosè Wine IGT "LE RALLE" cl 75



## Aglia e Olio Pack

- Gragnano artisan SPAGHETTI pasta gr 500
- Tarallini with fennel gr 250
- Piccantina sauce gr 130
- EVOO Oil with garlic ml 250
- Tomatoes datterini of hill gr 360
- Apple, kiwi, vanilla jam gr 220
- White wine Orvieto Classico DOC cl 75



## Roma Pack

- Gragnano artisan SPAGHETTI pasta gr 500
- Pasta FUSILLI CASERECCI gr 500
- Tocchetti with olives and onion gr 250
- Amatriciana sauce gr 280
- Puttanesca sauce gr 280
- EVOO Oil with garlic ml 250
- Cedar jam & hemp seeds gr 220
- White wine Frascati DOC cl 75



## Limonone Pack

- Pasta ORECCHIETTE gr 500
- Pasta BUSIATA gr 500
- Tarallini lemon & pepper gr 250
- EVOO oil with lemon ml 250
- Pate of black olives gr 130
- Pate with artichokes gr 130
- White wine soave DOC "SEROLE" cl 75
- Lemon and ginger jam gr 220



## Pesto Pack

- Pasta FUSILLI CASERECCI gr 500
- Pasta ORECCHIETTE gr 500
- Classic tarallini gr 250
- EVOO oil "Terra di Bari" PDO ml 250
- Organic genovese pesto gr 130
- Sicilian pesto gr 130
- Orange and cinnamon jam gr 220
- White wine Frascati DOC cl 75



## Vegetariano Pack

- Pasta PACCHERI gr 500
- Pasta BUSIATA gr 500
- Classic tarallini gr 250
- EVOO oil with basil ml 250
- EVOO oil with with rosemary ml 250
- Neapolitan sauce gr 280
- Ortolana sauce gr 280
- Truffle sauce 5% gr 90
- Rose wine Basilicata igt "LE RALLE" cl 75
- White wine Frascati DOC cl 75
- Glaze of balsamic vinegar "FIG" ml 250



## Contadina Pack

- Pasta ORECCHIETTE gr 500
- Pasta BUSIATA gr 500
- Tocchetti olives & onion gr 250
- EVOO oil 100% Italian "ORCIO" ml 250
- Contadina sauce gr 280
- Pesto with black cabbage gr 130
- Butter and white truffle gr 75
- Truffle sauce 1% gr 90
- White vinegar glaze ml 250
- Cedar jam & hemp seeds gr 220
- White wine Passerina DOP cl 75
- Red wine Chianti "SAN LORENZO" cl 75



## Mushrooms & Olives Pack

- Pasta paccheri gr 500
- Gragnano artisanal spaghetti pasta gr 500
- Tocchetti olives & onion gr 250
- EVOO oil with porcini mushrooms ml 250
- Black truffle aromatized condiment ml 60
- Mushroom sauce gr 280
- Pate'di sauce of black olives gr 130
- Cedar jam & hemp seeds gr 220
- Glaze of balsamic vinegar of Modena ml 250
- Wild truffle sauce gr 90
- Red wine Nero Buono IGT "POLLUCE" cl 75
- White wine Bellone IGT "CASTORE" cl 75



## Fruit Pack

- Pasta PACCHERI gr 500
- Pasta FUSILLI CASERECCI gr 500
- Tarallini lemon & pepper gr 250
- EVOO oil with orange ml 250
- EVOO oil with lemon ml 250
- Cedar jam & hemp seeds gr 220
- Piccantina sauce gr 130
- Pate of artichokes gr 130
- Truffle sauce 5% gr 90
- Balsamic vinegar of Modena "SILVER" 250 ml
- Rose wine Basilicata IGT "LE RALLE" cl 75
- White wine Orvieto DOC cl 75



## Black Truffle Pack

- Caserecce pasta gr 500
- Egg tagliatelle truffle gr 250
- Classic tarallini gr 250
- Tocchetti olives & onion gr 250
- Evoo oil with black truffle ml 250
- Sliced black truffle gr 20
- Wild truffle sauce gr 90
- Mushroom sauce gr 280
- Orange and cinnamon jam gr 130
- Balsamic vinegar IGP "BRONZE LABEL" ml 500
- Barbera d'Alba DOC "FISSETTA" cl 75
- Prosecco Valdobbiadene DOCG cl 75



## White Truffle Pack

- Pasta CASERECCE gr 500
- Pasta Gragnano artisan SPAGHETTI gr 500
- Classic tarallini gr 250
- Tocchetti olives & onion gr 250
- Evoo oil with white truffle ml 250
- Butter and white truffle gr 75
- Datterini tomatoes from the hill gr 360
- Truffle sauce 5% gr 90
- Apple, kiwi, vanilla jam gr 220
- Balsamic vinegar IGP "SILVER LABEL" ml 500
- Pinot Grigio DOC Collio cl 75
- Prosecco Valdobbiadene DOCG cl 75





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