



D&O
SAPORE D'ITALIA



Salsa tartufata
Truffle sauce



90gr 500gr

INGREDIENTS: Champignon mushrooms (Agaricus bisporus), olive oil, black olives, summer truffle (Tuber Aestivum Vitt.) 5%, onion, salt, herbs, spices, flavouring.

Salsa bianca tartufata
White truffle sauce



500gr

INGREDIENTS: Cream (milk, stabilizer: carrageenan), Grana cheese (milk, salt, rennet, preservative: lysozyme-eggprotein), wheath-flour, white truffle 3% (Tuber Magnatum Pico), bianchetto truffle 2% (Tuber Borchii Vitt), butter (milk), vegetable stock (celery), salt,

**Peperoncino piccante
al tartufo**
Truffled hot pepper



90gr 500gr

INGREDIENTS: Hot pepper 60%, sunflower oil, summer truffle 5% (Tuber Aestivum Vitt.), salt, flavouring, citric acid.



Sale tartufato
Truffle salt



100gr

INGREDIENTS: Salt, summer truffle 5% (Tuber Aestivum Vitt.), flavouring.

Olio tartufo nero / bianco
Truffle oil black / white



100ml

INGREDIENTS: Olive oil, flavouring.

Snack al tartufo
Truffle snack



100gr

INGREDIENTS: Salt, summer truffle 5% (Tuber Aestivum Vitt.), nuts, flavouring.



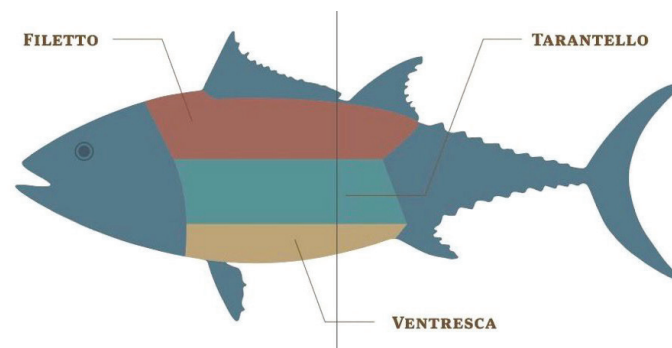
Filetti di tonno rosso

Blufin tuna fillet



320gr

A portion of the fish muscle (Mediterranean red tuna) is steamed and manually placed in a glass jar that is filled with the brining liquid (PGI organic extra virgin olive oil). The product is stabilized through heat treatment (sterilization) to irreversibly stop enzymes and microorganisms from altering its properties.



Ventresca di tonno rosso

rosso

Blufin tuna belly



320gr

Part of the fish belly (Mediterranean red tuna) is steamed and manually placed in a glass jar that is filled with the brining liquid (PGI organic extra virgin olive oil). The product is stabilized through heat treatment (sterilization) to irreversibly stop enzymes and microorganisms from altering its properties.



Bottarga di tonno rosso grattugiata
Grinded bottarga



40gr

Grated red tuna bottarga 40 gr.

Filetti di sgombro
Mackerel



525gr

Mackerel in cold-pressed organic sunflower oil is the product consisting of steamed mackerel fillets (mackerel from the Tyrrhenian Sea), processed by hand, placed in a special glass container, closed after filling with the preserving liquid. The product is stabilised by means of a thermal sterilisation treatment capable of irreversibly inactivating the enzymes and micro-organisms that may alter the food.

Bottarga di tonno rosso
Bottarga



80-500gr

Red tuna bottarga



Tumblers in Murano glass



- *Handmade Murano glass*
- *Produced with the ancient Murrine glass technique*
- *Exclusive creation*
- *Products inside the package: 1*

Knife rest in Murano glass



- *Handmade Murano glass*
- *Working with the ancient Murrine glass technique*
- *Exclusive creation*
- *Products inside the package: 6*



Fusilli n°93



- *It is a 100% Italian product*
- *It is made exclusively from durum wheat semolina for better cooking resistance, with no added colouring agents or preservatives*
- *It is bronze drawn, i.e. it is processed to make the pasta rough and porous so that you can better enjoy your tasty condiments*
- *It is slowly dried to maintain the taste of sun-ripened wheat*
- *It is the basic ingredient of many recipes that cannot be missing from your table to rediscover the unmistakable Italian taste*

Penne rigate n°91



- *It is a 100% Italian product*
- *It is made exclusively from durum wheat semolina for better cooking resistance, with no added colouring agents or preservatives*
- *It is bronze drawn, i.e. it is processed to make the pasta rough and porous so that you can better enjoy your tasty condiments*
- *It is slowly dried to maintain the taste of sun-ripened wheat*
- *It is the basic ingredient of many recipes that cannot be missing from your table to rediscover the unmistakable Italian taste*



Spaghetti n°5



- *It is a 100% Italian product*
- *It is made exclusively from durum wheat semolina for better cooking resistance, with no added colouring agents or preservatives*
- *It is bronze drawn, i.e. it is processed to make the pasta rough and porous so that you can better enjoy your tasty condiments*
- *It is slowly dried to maintain the taste of sun-ripened wheat*
- *It is the basic ingredient of many recipes that cannot be missing from your table to rediscover the unmistakable Italian taste*

Extra virgin olive oil



- *It is 100% Italian, produced in the LAGO di GARDA area.*
- *It is “extra virgin” because it is a superior quality, obtained exclusively by mechanical means from the cold pressing of the best selected olives just picked. The result is a dense, enveloping, slightly spicy juice with aromatic nuances reminiscent of the smell of ripe fruit*
- *It’s great because its distinctive flavour makes it suitable for use as a raw or cooked ingredient with meat, fish, vegetables and even some desserts, but try it on its own simply on a slice of bread – it’s delicious!*
- *It is the ingredient that will give your recipes that unmistakable and original Italian flavour.*
- *It comes in an elegant and exclusive gift box.*



Jam My Venice



- Processing method Individual Quick-Freezing chilling at -40° .
- Vacuum-sealed short cooking at 60° .
- 100% natural product
- The package contains: 1 apricot compote – 1 strawberry compote – 1 blueberry compote

Smoothies



- Processing method Individual Quick-freezing chilling -40° .
- Minimum 99% pure sugar content
- Pieces in each package: 15
- The pack contains: 3 apricot smoothies – 3 pineapple smoothies – 3 mango smoothies – 3 blueberry smoothies – 3 peach smoothies



Dolomiti Honey Millefiori di alta montagna



- *Mountain honey: over 1800 m altitude*
- *Short and controlled supply chain*
- *Handicraft production*
- *Minimum order quantity: 3 products*

Millebuche Honey



- *Honey produced on a golf course*
- *Short and controlled supply chain*
- *Handicraft production*
- *Minimum order quantity: 3 products*

Dolomiti Honey Rododrendo



- *Mountain honey: over 1800 m altitude*
- *Short and controlled supply chain*
- *Handicraft production*
- *Minimum order quantity: 3 products*