

**Taste of Sicily**<sup>®</sup>  
— MOREISH ANTIPASTI —

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## PRODUCT LIST

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*Antipasti, where appetite begins.*

Visit our web site  
[tasteofsicily.co.uk](http://tasteofsicily.co.uk)

# ABOUT US

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## Small Beginnings

Our story begins at the heart of the Mediterranean, in Sicily, the home of flavour. An ancient crossroads of cultures and tastes, its exceptionally fertile soil bathed in sunlight, Sicily has nurtured a particularly rich gastronomy over centuries. In 1875, in the small Sicilian town of Caltanissetta, our great grandfather Luigi Diforti started creating Antipasti, Olives and Pesto to sell to local families. His son, our grandfather, Salvatore Diforti, followed in his father's footsteps and started supplying local restaurants, delicatessens and grocery stores all around Sicily.

## A Taste of Sicily in Britain

Our father, Giuliano Diforti, had a new vision for the family passion; he was the first to bring our Sicilian flavours to food-lovers beyond Italy, and when he came to the UK he fell in "love at first sight". So, in 1999, he established Taste of Sicily to bring Britain the finest Antipasti the Mediterranean could offer.

We are Carlo, Andrea and Francesca, the fourth Diforti generation, and we have been leading Taste of Sicily since 2005. The brothers Carlo and Andrea head the company in the UK while Francesca oversees production of our original family products in Sicily. Our passion is in our blood. We have spent a lifetime immersed in the colours, aromas and flavours of gourmet Mediterranean food and we want to share this experience with you.

Our authentic Sicilian flavours are now savoured by chefs, grocers and food-lovers across Britain. Over the years, Taste of Sicily has become synonymous with quality and excellence, not only in our fine Antipasti, Olives and Pesto but now also in our Olive Oils, Cured Meats, Cheeses, Nuts, Pastries and much more.

## Today

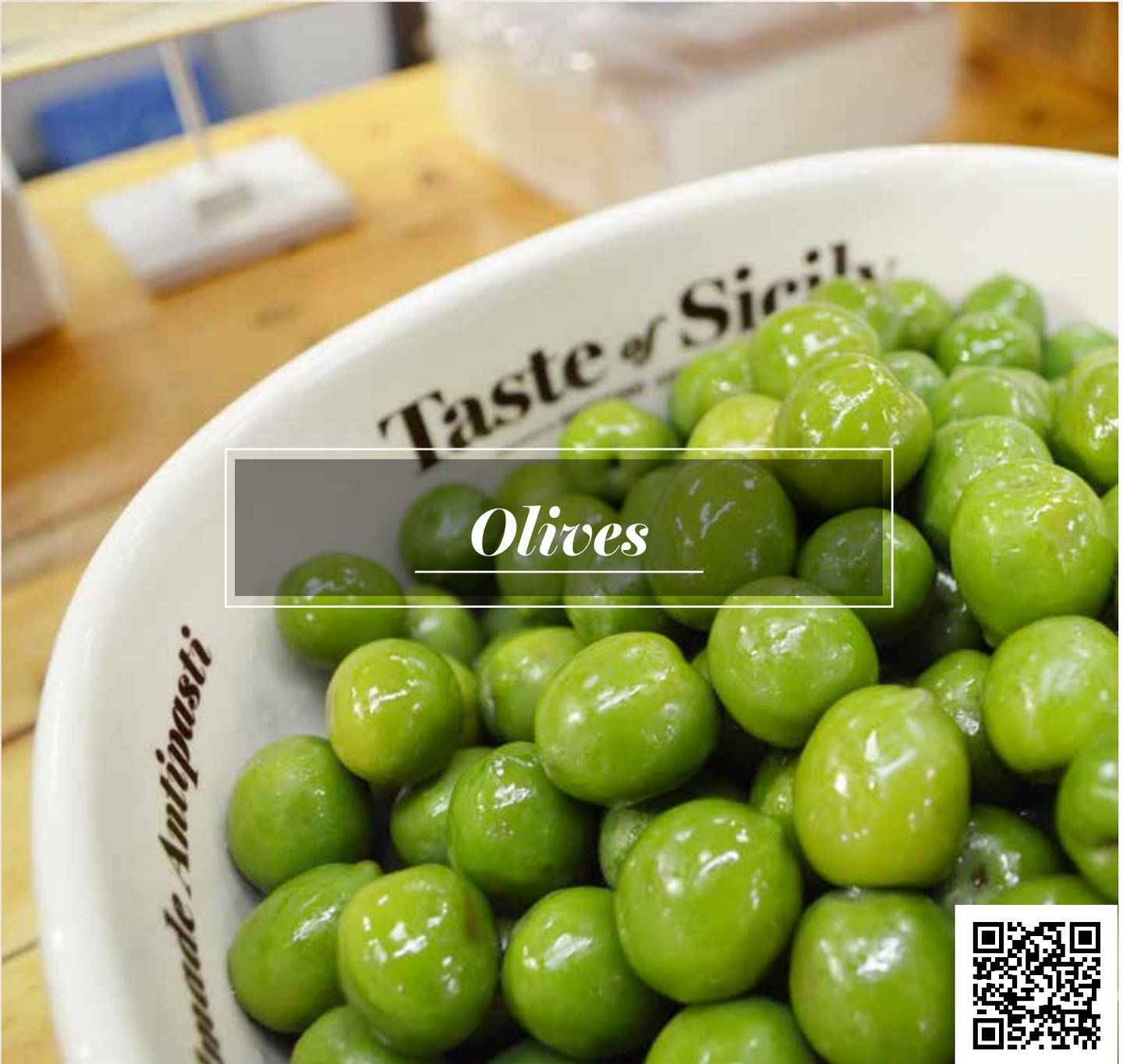
Today, Taste of Sicily is a recognised national brand that continues to grow dynamically as a family business supplying a comprehensive range of retail, food service and food manufacturing product lines. We're very proud of our state-of-the-art manufacturing facility in Caltanissetta, Sicily which utilises some of the most innovative manufacturing and packaging equipment and techniques in the industry and is fully BRC Grade A certified.

We will always continue exploring and learning, to bring you the highest quality, most delicious Mediterranean foods available, in the most innovative and convenient formats in the marketplace, applying our meticulous standards in everything we do to ensure all of our foods honour the hard work of four generations of the Diforti family and that our legacy will continue the Taste of Sicily story.

The Diforti Brothers



*Visit our web site to learn more  
about the products.*



## OLIVES - THE HEART OF ANTIPASTI AND APPETITE

The olive is the primordial companion to the Mediterranean diet and is the foundation of any good meal. We have varieties of olives from all the cultures that have graced Sicily in her history and beyond in all the different colours, sizes and textures. We have regional specialities such as the praised Sicilian Nocellara del Belice, Gaeta, Leccino, Bella di Cerignola, the Greek Kalamata and a large variety of marinated and stuffed olives.

## PITTED & IN LIGHT BRINE

### Italian

**NEW** OL-NOC-5 **Nocellara del Belice** The pride of the olive world. Harvested early in Sicily, these bright green olives are distinctively meaty and creamy. Perfect with Prosecco.

Size Drained Weight

5.5 kg 3 kg

### Greek

**NEW** OL-QUE-3 **Green Halkidiki Extra large** Very large greek pitted olives. Nicknamed the "Queen Olives"

3 kg 1.6 Kg

OL-REG-3 **Green Halkidiki Large** Large pitted Green Olives. Nicknamed the "Regina" for its large size.

3 kg 1.6 kg

OL-KP-3 **Kalamata** Pitted Kalamata Olives. The quintessential Greek black olive with a smooth, meaty texture and a savoury, bitter flavour.

3 kg 1.6 kg

## WHOLE & IN LIGHT BRINE

### Italian

OL-CAS-3 **Nocellara del Belice** The pride of the olive world. Harvested early in Sicily, these bright green olives are distinctively meaty and creamy. Perfect with Prosecco.

5.5 kg 3.5 kg  
1 kg 600 g

OL-GAE-1 **Gaeta** Whole Black Olives from Lazio with a mild flavour. Blends well with other Flavours and a perfect couple to chicken or pork.

1 kg 600 g

OL-TAGB-1 **Taggiasca** The Taggiasca Olive is grown in the province of Liguria, Italy, where it is found on the rocky mountain slopes of the Italian Riviera. The best Italian cooking olives.

1 kg 600 g

OL-LEC-4 **Leccino** Whole black and brown olives from Abruzzo with a oral and buttery Aroma with hints of hazelnut.

5.5 kg 3.5 kg

OL-BEL-3 **Bella di Cerignola Extra Large** The biggest olives in the world, these beauties from Cerignola have a voluptuous and full form, with a snappy texture and creamy taste. Best enjoyed with a Martini.

5.5 kg 3.3 kg

OL-MIXIT-4 **Mix Italia** a mixture of the best Italian olives with all the variety of textures and OL-MIXIT-1 Tastes from the land of olives. A real feast for the eyes at parties.

5.5 kg 3.5 kg  
1 kg 600 g

### Greek

OL-KIP-3 **Kalamata Intera** The quintessential Greek olive. Large, black olive with a smooth, meaty texture and a savoury, bitter flavour.

3 kg 1.85 kg

**NEW** OL-VER-5 **Green Halkidiki Extra Large** Whole large Green Greek Halkidiki Olives.

5.5 kg 3.3 kg

**NEW** OL-WBO-5 **Black Amfissa Extra Large** Hand picked large Black Greek Amfissa Olives, has a firm, crisp bite with a buttery flavour and notes of citrus.

5.5 kg 3.3 kg

## PITTED MARINATED OLIVES WITH FRESH HERBS & GARLIC

Size Drained Weight

*Pitted green and black olives are slightly infused with fresh garlic & herbs.*

OL-LIM-3	<b>Limone</b> Green pitted olives with herbs and added Sicilian lemon slices for a citrus tang. Perfect with fish.	3 kg	1.6 kg
OL-GIO-3	<b>Giovanna</b> Classic recipe for purists. Green pitted olives lightly adorned with herbs.	3 kg	1.6 kg
OL-MIX-5	<b>Olive Mix</b> Our most popular mix. The best green and black olives from the Mediterranean are lightly infused with fresh garlic, fresh parsley and fresh herbs.	5.5 kg	3 kg
OL-MIX-3		3 kg	1.6 kg
OL-MFE-2	<b>Olive Mix with Feta Cubes</b> Our timeless favourite. The best green and black olives from the Mediterranean are combined with the creamy sharp tang of Feta cubes and lightly infused with fresh garlic, fresh parsley and fresh herbs.	2 kg	1.35 kg
OL-GRO-2	<b>Rosemary &amp; Garlic Mixed Pitted Olives</b> Our timeless favourite. The best hand picked green and black olives from the Mediterranean are combined with a sensational touch of rosemary and garlic.	2.8 kg	1.6 kg
OL-CGO-2	<b>Chilli &amp; Garlic Green Pitted Olives</b> We select the best Greek olives from the Halkidikis area and we marinated with a carefully selected chilli and garlic source from small artisan farmers. Our olives are 100% natural and hand picked with care.	2.8 kg	1.6 kg
OL-PEP-3	<b>Peperoncino</b> A Taste of Sicily original, black and green olives are given mild background heat as they marinate in a hot and spicy chilli cream sauce.	2.8 kg	1.6 kg
OL-TAG-1	<b>Taggiasca</b> The Taggiasca Olive is grown in the province of Liguria, Italy, where it is found on the rocky mountain slopes of the Italian Riviera. The best Italian cooking olives.	900 gr	600 gr

NEW

NEW

## PITTED MARINATED OLIVES WITH FRESH HERBS & GARLIC & PEPPERS

*Pitted green and black olives are slightly infused with fresh garlic, fresh parsley, fresh herbs and sweet peppers.*

OL-KAL-3	<b>Kalamata Mix</b> A mix of pure class. Greek Kalamata olives with royal artichokes, zingy peppers and fresh herbs.	3 kg	1.6 kg
OL-MED-3	<b>Mediterranean</b> A mix of the Mediterranean. Green and black olives mixed in with mushrooms, peppers, garlic cloves and herbs.	3 kg	1.6 kg
OL-PAE-3	<b>Paesana</b> Black Olives as eaten in the country side with the sweet crunch of peppers and gentle herbs.	3 kg	1.6 kg
OL-BOS-3	<b>Boscaiola</b> Green pitted olives with mushrooms, peppers and herbs combine to produce a taste of heaven.	3 kg	1.6 kg



Scan the Qr Code to see the Products Gallery

## WHOLE MARINATED OLIVES WITH FRESH HERBS & GARLIC

Size Drained Weight

*Whole green and black olives are slightly infused with fresh garlic, fresh parsley and fresh herbs.*

NEW

OL-MINT-3 **Mix Intera** Our most popular mix with the stone left intact to aid in preserving the flavour of the olives. Green and black olives are slightly infused with fresh garlic, fresh parsley and fresh herbs. 3 kg 1.85 kg

## WHOLE MARINATED OLIVES WITH FRESH HERBS & GARLIC & PEPPERS

*Whole green and black olives are slightly infused with fresh garlic fresh parsley and fresh herbs. and sweet peppers.*

OL-ETN-3 **Etnea** A Sicilian mix named after the volcano, olives are cracked before being marinated in Peppers and herbs. 3 kg 1.85 kg

OL-RUS-3 **Rustica** Olives as eaten by the ancient Greeks and modern Italians. Whole black olives are marinated in peppers and herbs with the stone intact. 3 kg 1.85 kg

## STUFFED MARINATED OLIVES WITH HERBS IN OIL

*Pitted green olives stuffed with a myriad of fillings and marinated with herbs.*

OL-MAND-2 **Almond** Succulent large green olives with whole blanched almonds. Good with drinks, popularly vodka or rum. 2 kg 1.35 kg

OL-AGL-2 **Garlic** Plump green olives with the crunch and sweetness of a treated garlic. An unrivalled appetizer. 2 kg 1.35 kg

OL-POM-2 **Sun Dried Tomato** Large green olives stuffed with Sun dried tomatoes and herbs. Complex composition meets succulent simplicity. 2 kg 1.35 kg

OL-PIR-2 **Piri-Piri** Premium large green olives stuffed with Piri Piri chillies for an exciting tongue tingling treat. 2 kg 1.35 kg

OL-ARA-2 **Orange** Succulent olives are stuffed with orange for a refreshing citric twist. Excels at complementing Cheeses. 2 kg 1.35 kg

NEW

OL-CHEB-2 **Black Cheese** The saltiness and acidity of plump Greek black olives combine with the creamy Feta and other cheeses to create a gastronomic morsel. A minimal but complete addition to salads. 2 kg 1.35 kg

NEW

OL-ACC-2 **Real Anchovies** Succulent bright green creamy Sicilian olives are stuffed with a mixture of cheeses including sharp Feta cheese. 2 kg 1.35 kg

OL-PIM-2 **Pimento** A classic marriage of green olives and sweet pimento, the perfect garnish to a dry Martini. 2 kg 1.35 kg

OL-FET-2 **Green Cheese** The saltiness and acidity of plump green olives combine with the creamy Feta and other cheeses to create a gastronomic morsel. A minimal but complete addition to salads. 2 kg 1.35 kg



## ANTIPASTI- APPETISERS FOR APPETITE AND CONVERSATIONS

They say that appetite grows while eating and this best exemplifies Antipasti; the dish before the dish and the most important, it sets the tone and excitement for what follows. Varied and versatile, it is enjoyable hot or cold on its own or merged and prepared for more skilful artistic combinations.

## TOMATOES

Size

### Sun dried

- ANT-PSOT-1 **With Basil & Cheese** Sun dried tomatoes unites with basil and "Grano Padano" cheese in oil in this inter generational recipe. The quintessential antipasti experience. 900 g
- ANT-PALT-1 **With Herbs** Sun dried tomatoes are mixed with herbs and oil in a perfect equilibrium. Combine with Feta cheese on Focaccia for a slice of veggie vivacity. 900 g
- ANT-POM-1 **Simply Tomato (Not in oil)** Sun dried tomatoes halves as it is, neat, without oil. A perfect solution for sun-dried tomato lovers wanting to experiment with their own marinates. 1 kg

### Semi dried

- ANT-PSEM-1 **Tomato** A combination of earthy flavours of sun dried tomatoes with the juiciness of fresh tomatoes and marinated in the finest garlic and herbs in oil. Use in Sandwiches. 1 kg
- ANT-CIL-2 **Cherry Tomato** Sweeter than its larger cousin and lightly decorated with herbs, the Sicilian 2 kg
- ANT-CIL-1 **Cherry Tomato** is juicy and savoury. The gateway to loving sun dried tomatoes. 1 kg

## STUFFED PEPPERS

*A variety of peppers stuffed with a myriad of fillings, marinated in the finest herbs in oil. Perfect with cheese, charcuterie and salads.*

- ANT-PVF-2 **Green Peppers with Cheese** Mild heat of green bell peppers stuffed with creamy Cheese. 2 kg
- ANT-PRF-2 **Red Peppers with Cheese** Mild heat of red bell peppers stuffed with creamy, crumbly Feta. Red and white, tang meets richness. 2 kg
- ANT-PET-1 **Peppers with Tuna** A cross of textures and tastes as crunchy round bell peppers stuffed with smooth tuna pate with capers. A gorgeous bite of health. 1 kg
- ANT-PCF-2 **Sweet Peppers with Cheese** Small and sweet round peppers stuffed with creamy Cheese. 2 kg
- ANT-WSP-3 **Whole Sweet Peppers - Peppadew** Peppadew Peppers, Add a Sweet Heat Taste Sensation to any Recipe or Snacks, Great With Cheese or Stuffed With Tuna, Mild Whole Piquanté Peppers! 3 Kg

## CAPERS

*A variety of capers in different forms, preserved and enhanced in vinegar. Perfect as a finishing touch with cheese, charcuterie and salads. Pairs like a dance with the oiliness of fish.*

- ANT-CAPSL-1 **Lilliput Capers** Little lilliput capers preserved in vinegar. 1 kg
- ANT-CAPS-1 **Capers in Salt** Large capers preserved in rock salt. 1 kg
- ANT-CAP-1 **Capers in Vinegar** Large capers in vinegar. Less popular than normal smaller capers and having a full bodied taste, they are enjoyable with meats and fish. 1 kg
- ANT-CAPG-1 **Caper Berries** Capers with the "legs"; a portion of the stalks for added elegance. Tasty little morsels, an elegant finger food. 1 kg

## OTHERS

*Complete families of antipasti coming together for irregular and interesting combinations.*

- ANT-ANT-1 **Antipasto** A mix of the best Antipasti in oil. Offers endless combinations as each ingredient can be enjoyed singularly or eaten in groups for spontaneous surprises. 900 g
- ANT-CIPB-1 **Balsamic Onion** Small "Borettane" onions marinated in Balsamic Vinegar. Sweet meets sour in this appetiser with substance. A wholesome accompaniment to cheeses. 1 kg
- ANT-AGL-1 **Sweet Garlic** Marinated cloves of garlic. Crunchy and tart with a subtle sweetened garlic taste. A small aromatic and sweet indulgence. 1 kg
- ANT-FMIX-1 **Mixed Mushrooms** A mix of mushrooms with sweet peppers in oil. From soft and gentle to deep and pronounced, the combinations topped with the sweetness of peppers is sensational. 900 g
- ANT-CAR-1 **Whole Artichokes with Stem** Artichoke hearts with stalks and equally matching herb condiments in oil. Rich and distinguished, the king of antipasti should be enjoyed with wine. 900 g
- ANT-CET-1 **Mini Gherkins** Gherkins with herbs in wine vinegar. Crunchy and sour with notes of nuttiness. Refreshes taste buds when eaten in turns with strong meats. Ideal for Platters. 1 kg



## *Grilled Vegetables*

### GRILLED VEGETABLES ROBUST FRESHNESS WITH TIMELESS CONVENIENCE

The spirit of Italian cuisine is in the elegance of simple composition and the quality of the ingredients. Nothing exemplifies this better than grilling and preserving vegetables; grilling accentuates flavours, then when the most intense flavours are developed they are encapsulated and preserved. Experience robust flavours and freshness as these tasty healthy morsels can be enjoyed anytime on their own and the flavoured oils with essence of the grilled vegetables can be utilised as a dressing or lightly heated to enhance the prestige of cooked dishes.



## *Pestos, Dips & Spread*

### PESTOS, DIPS AND SPREADS

Presentation is as important as substance. Pestos and Tapenades fulfil both functions as the pure intense flavours are masterfully composed, having a homogenous background with the occasional burst of the fragments which escaped the pestle and mortar. Enjoy the pestos & tapenades as spreads in sandwiches, paninis or pizzas or use them in sauces or as sauces themselves with pasta, charcuterie and breads.

## GRILLED VEGETABLES

Size

*Fresh vegetables are lightly grilled and slightly infused with garlic, parsley and herbs. Enjoyable on its own, in lightly prepared pasta or for cheese and charcuterie boards.*

GR-CART-1	<b>Grilled Artichokes Halves</b> Grilled artichokes in oil. The king of vegetables; meaty, rich, nutty and distinguished, this regal ingredient should be savoured on its own.	900 g
GR-CAS-1	<b>Grilled Artichokes Quarters</b> Grilled artichoke quarters in oil.	900 g
GR-MEL-1	<b>Grilled Aubergines</b> Grilled aubergines in oil. Mild flavoured and nutty, they are a treat for most. Pairs well with mild flavours such as chicken.	1 kg
GR-PEP-1	<b>Grilled Peppers</b> Grilled peppers in oil. Try the smoky sweetness with grilled chicken with a light cream sauce in a wrap.	1 kg
GR-ZUC-1	<b>Grilled Courgettes</b> Grilled courgettes in oil. Nutty, crunchy and possessing a really fresh taste.	1 kg
GR-GRI-1	<b>Grilled Vegetable Mix</b> Grilled courgettes, aubergines and peppers slices in oil. Different vegetables are combined to produce a symphony of different unique tastes and textures. Sliced and convenient, it brings splendour to a picnic or celebration.	1 kg
GR-CIP-1	<b>Grilled Onions</b> Small "Borettane" onions in oil. Grilling the onions allows the sweetness to develop and combine with notes of smokiness. Provides an ideal contrast with strongly salted or developed cheeses.	1 kg
GR-FUN-1	<b>Grilled Mushrooms</b> Grilled whole "Champignon" mushrooms in oil. Smoky and smooth, they are perfect in salads or in an English breakfast.	1 kg

## PESTOS - COMPLETELY NUT FREE

*Rich soft pastes made by mixing either basil leaves or Sun dried tomatoes with key ingredients with a variety of flavourings such as garlic, Extra Virgin Olive Oil and "Grana Padano" cheese.*

PES-BAS-1	<b>Basil Pesto</b> The famous green Sauce originating from Genoa made from the freshest basil, Grana Padano, garlic and a hint of Extra Virgin Olive Oil. The most versatile and widely used sauce, a must have for any kitchen.	900 g
PES-VEG-1	<b>Vegetarian Pesto</b> The taste of basil pesto but made with vegetarian cheese similar to Parmigiano .	900 g
PES-ROS-1	<b>Red Pesto</b> Sun dried tomato cooking or spread paste made from delicately balancing Sun dried tomatoes and "Grana Padano" cheese. Rich, slightly spicy and smoky, it accompanies meats and pasta with ease.	900 g
PES-SIC-1	<b>Sicilian Pesto</b> Sun dried tomato cooking or spread pesto made from delicately balancing Sun-dried tomatoes, tones of Basil and the sharp rich saltiness of Grana Padano & Pecorino Romano. A versatile well-balanced trio of flavours.	900 g

## DIPS AND SPREADS - COMPLETELY NUT FREE

*Rich soft spreads made by mixing key ingredients with a variety of flavourings such as parsley and Extra Virgin Olive Oil.*

PAT-KAL-1	<b>Black Olives Spread</b> Greek black Kalamata olives mixed with other carefully selected ingredients to make a delicious spread that can be used in cooking or sandwiches. Use it as a secret ingredient to uplift your "Puttanesca" recipe.	900 g
PAT-VER-1	<b>Green Olives Spread</b> Delicious spread that can be used in cooking or in sandwiches.	900 g
PAT-PEP-1	<b>Chilli Spread</b> A favourite of South Italy, dried red chillies are pounded and mixed to produce a sensational chilli paste. From being used as a spreads to cooking, its versatility is endless.	900 g
SP-ART-1	<b>Artichoke Spread</b> Our artichokes are carefully selected from Puglia and mixed with the finest Sicilian extra virgin olive oil and mixed herbs. The taste is very dedicated and is amazing with risotto or has a spread in panini and pizza.	900 g
SP-PAC-1	<b>Parsley &amp; Capers Spread</b> The traditional fish vinaigrette! Made with parsley and capers this vinaigrette is ideal for fish dishes or with white meat.	900 g
SP-BAS-1	<b>Basil Spread</b> Our basil spread is a perfect ingredient for sandwiches, pizza or bruschetta.	900 g
SP-TOM-1	<b>Tomato Spread</b> Our tomato spread is a perfect ingredient for sandwiches, pizza or focaccia.	900 g

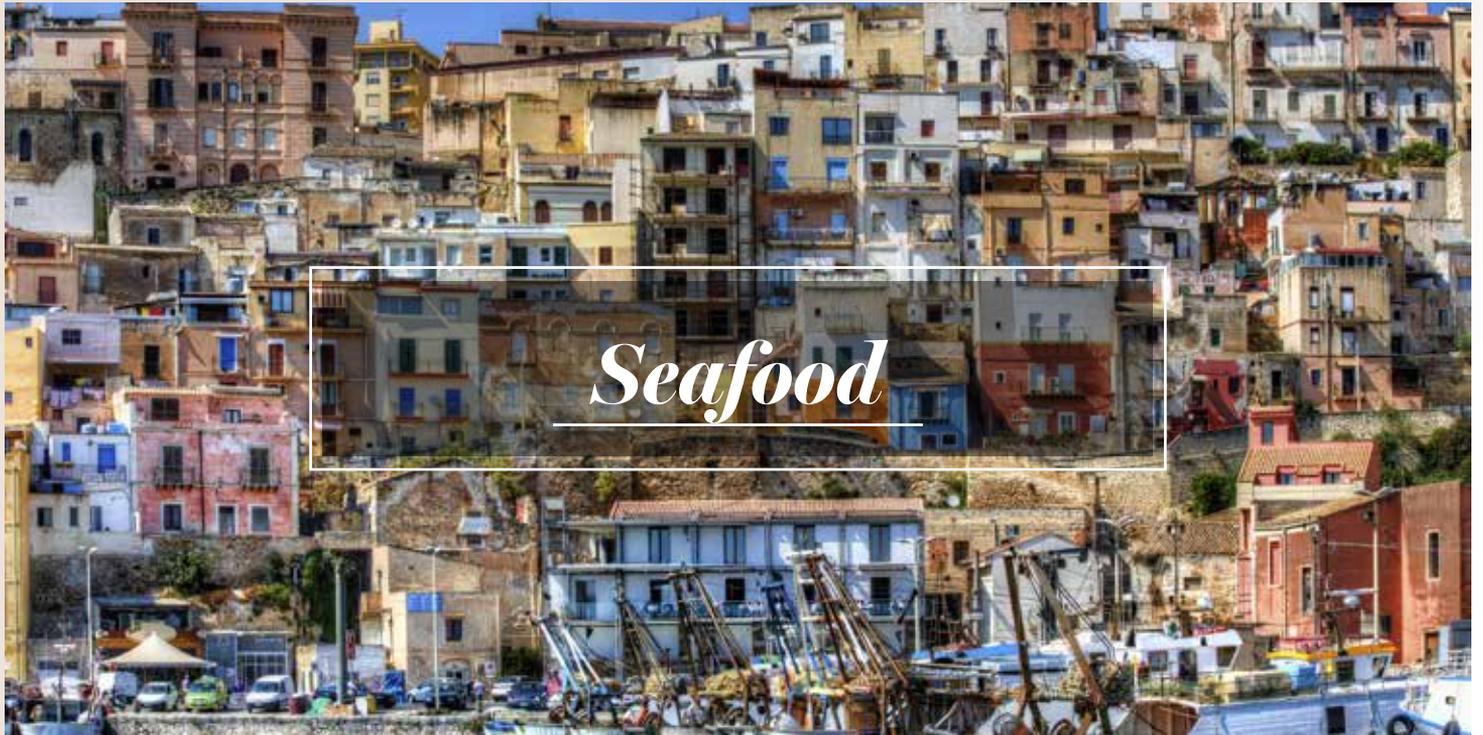
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## *Seafood*

### SEAFOOD - FLAVOURS OF ADVENTURE

From the Island of the Mediterranean, fish is caught & cured through techniques learned by all cultures that gave graced Sicily and perfected through the ages to create truly gastronomical wonders.



## *Extra Virgin Olive Oils*

### EXTRA VIRGIN OLIVE OILS CHERISHED GOLD OF A DIVINE FRUIT

The olive oil is thought to have descended from the Gods and has been of central importance to Italian culture since antiquity. From this cultural centrality, Italy is at the foremost of olive oil production and has the largest variety and the most varied flavours incorporating techniques learned and refined through the ages to the most advanced 21st century technology. Savour the fruit of the Gods and the pride of a nation from the sweet and subtle to the rustic and refined, the Extra Virgin Olive Oils lifts the prestige of any dish from everyday settings the more refined where the tastes are more demanding.

## MARINATED SEAFOOD

Size

*An Italian celebration, and normally adored on Fridays where fish and seafood are traditionally favoured. Marinating the seafood with Herbs and a dash of lemon mellows the stronger flavours and accentuates the more subtle. Packaged in large and small quantities.*

### Delicounter Range - Large Quantities

- |           |  |      |
|-----------|--|------|
| SEA-INS-1 | <b>Seafood Salad</b> The freshest Italian seafood salad and a true delicacy. A symphony of flavours from the Sea, from the delicate prawn to the pulpiness of Squid, this has a combination to satisfy the seafood lover.                          | 1 kg |
| SEA-ALI-1 | <b>Anchovy Fillets</b> Anchovy fillets in sunflower oil, the secret humble ingredient to the magnificence of many Italian dishes. Small in size but boasting with solid, flavourful substance. Can be used with other seafood or with meat dishes. | 1 kg |
| SEA-TRA-1 | <b>Octopus</b> Whole sections of octopus marinated in herbs. Chunky and having a denser texture. The substantial treat for the seafood lover.  | 1 kg |
| SEA-CAL-1 | <b>Stuffed Squid</b> Soft and delicate squids stuffed and marinated in oil. A superbly clean, mild and fresh taste. The ideal stepping stone to loving seafood.  | 1 kg |

## PRESERVED IN TINS AND JARS

- |           |   |         |
|-----------|---|---------|
| SEA-TUN-2 | <b>Tuna in Sunflower</b> Moist and succulent chunks of the finest wild fish, in sunflower oil.. | 1.65 kg |
|-----------|---|---------|

## EXTRA VIRGIN OLIVE OILS

Size

*Extra Virgin Olive Oils obtained by using a variety of olives and having versatile flavours.*

- |        |  |       |
|--------|--|-------|
| OIL-10 | <b>Extra Virgin Olive Oil</b> Finest Mediterranean Extra Virgin Olive Oil obtained from blending the finest varieties from Greece, Spain and Italy.  | 5 ltr |
| OIL-01 | <b>Sicilian Extra Virgin Olive Oil</b> Originating from the valley of temples in Sicily, This oil is derived from monocultivar "Biancolilla" olives via cold press obtaining a deep and strong distinctive flavour with hints of artichoke. Traditionally coupled with fish dishes and other summer recipes. | 5 ltr |



## MEATS, PRESERVED AND REFINED

From childhood, Italians have enjoyed cured meats that range from the mild and Moorish Mortadella to the strong and bold Salami Napoli up to the very refined Prosciutto. Glorious flavours and a myriad of shapes and forms; a combination of Salumi, will stimulate the appetite and imagination, the start of excellent mealtimes.

### ITALIAN HAMS - “PROSCIUTTO”

*Specially Italian cured meats made from a leg of pork with only sea salt and aged for one to two years. Slice thinly for use in sandwiches, paired with cantaloupes or figs, as a delicate pizza garnish.*

		Size
PH-10	<b>Parma Ham “The original”</b> The most prized Prosciutto. Aged over 16 months and has a soft and dry, very sweet and exquisite flavour. Slightly saltier and drier than the Classico but with a sharper flavour.	7.5 kg
PH-09	<b>Dry-cured Ham “MEC”</b> Containing a robust, gamey flavour. Use in cooking or balanced with the addition of sweet and juicy fruits such as melons.	6.5 kg
CRH-04	<b>Cooked Ham</b> Meltingly tender and has a taste that is a balance of sweet and salty and of subtle marbled fattiness.	4 kg
PH-11	<b>San Daniele</b> Sweet and aromatic flavour, can be served with bread, mild fruit, like melon or figs, and slightly aromatic white wines. Our San Daniele is aged 14/16 months	7.5 kg

## SALAMI

Size

*Distinguished Italian meats and sausages cured.*

SAL-01	<b>Felino</b> A unique Salame and not as well known, Felino is a chunkier Salame with large peppercorns and big circles of fat. A bold addition to Antipasti platters.	1 kg
SAL-03	<b>Milano</b> Milano has very fine cut and distribution of meat and fat and very little spice added. The flavour is pure and uncut, symbolic of Northern Italian Salamis.	2 kg
SAL-04	<b>Napoli</b> A classic coarse cut Italian pork salami seasoned with black peppercorns dry cured and matured.	1.5 kg
SAL-06	<b>Spianata Piccante</b> Spianata meaning "flat" is a salami typical of Calabria, and follows the Southern Italian tradition of having chillies added. Chunky and chewy.	1.5 kg
SAL-15	<b>Ventricina Piccante</b> Dark red in colour and contrasted by the cubes of white lard, its coarse consistency and combination of chillies make it sensational.	1.5 kg
SAL-10	<b>Finocchiona</b> Literally translated, "the fat fennel lady", Finocchiona is a coarse grain Salame unique from the others by having fennel seeds as a central ingredient.	3 kg
ITM-14	<b>Nudja</b> Nduja is a spreadable pork sausage from Calabria.	400 g
SAL-22	<b>Truffle Salami</b> Mini salami with truffle, ideal for antipasti board.	16x150 g
SAL-23	<b>Wild Boar Salami</b> Wild Boar mini salami, ideal for antipasti board.	16x150 g
SAL-27	<b>Deer Salami</b> Deer mini salami, ideal for antipasti board.	16x150 g
SAL-25	<b>Fennel Salami</b> Mini salami with wild fennel seeds, ideal for antipasti board.	16x150 g

## SPECIALITY HAMS AND BACON

*Lesser known Italian Salumi waiting to be discovered.*

ITM-02	<b>Mortadella</b> A cherished delicacy of most Italians, juicy mild flavours melts in your mouth with occasional crunch of pistachios. A true delight in sandwiches.	2.5 kg
ITM-04	<b>Bresaola</b> Salted and slightly aged beef that is can be eaten raw. It is cylindrical in shape, dark red in colour with a delicate aroma and moderately savoury taste.	2 kg
ITM-05	<b>Speck</b> Thigh meat cured in an aromatic mixture of pepper, allspice, garlic, juniper berries and sugar, then dried and slow smoked in a mixture of Alpine woods. Savour the most unique Salami in the world on its own.	2 kg
ITM-03	<b>Smoked Pancetta</b> A favourite of Jamie Oliver. Has less smoke and more swine flavour compared to bacon as smoked Pancetta focuses on the curing process which elevates the swine flavour and reduces overbearing smokiness.	1.5 kg
ITM-12	<b>Coppa</b> It is a whole dry-cured muscle. It is similar to the more widely known cured ham or prosciutto, because they are both pork-derived cold-cuts that are used in similar dishes	700gr
ITM-13	<b>Guanciale</b> Guanciale may be cut and eaten directly in small portions, but is often used as a pasta ingredient. It is used in dishes like spaghetti alla carbonara and sauces like sugo all'amatriciana.	1kg

## SLICED MEATS

*Italian Prosciutto Ham sliced and Salami sliced both prepared in smaller, more convenient packaging.*

SLI-1	<b>Dry-cured Ham "MEC"</b> Containing a robust, gamey flavour. Use in cooking or balanced with the addition of sweet and juicy fruits such as melons.	500 g
SLI-2	<b>Salami Milano</b> Has a very fine cut and distribution of meat and fat and very little spice added. The flavour is pure and uncut, symbolic of Northern Italian Salamis.	250 g



*Sicilian Cheeses*



## TASTES OF SICILY - UNDISCOVERED GEMS FROM THE HEART OF THE MEDITERRANEAN, HOME OF FLAVOUR

Being the heart of the Mediterranean, Sicilian cuisine has had many influences from all of the people of the Mediterranean and as such is a rich culinary gold mine. Like the iconic Cannoli, the Sicilian signature sweet made famous by American cinema but was previously undiscovered, Sicily holds many undiscovered treasures with shapes and forms that will stir interest and leave them with a taste to remember. Try the only cheese in the world made with Saffron, the Piacentinu and discover the culinary adventure of Sicily.

## SHEEP'S MILK

Size

*Cheeses made with milk from sheep and having more distinctive tastes.*

### Soft Cheeses

ITC-01	<b>Pecorino "White"</b> A young cheese from Sicily made by salting the cheese as soon as it is taken out of the mould. Rindless and having a bright white colour, with a semi-soft texture and milky taste. A slightly salty complement to Crépés.	1 kg
ITC-16	<b>Pecorino with Pepper</b> The taste of Primo Sale enhanced with black peppercorns	1 kg
ITC-02	<b>Pecorino with Chilli</b> The taste of Primo Sale livened with subtle chilli heat.	1 kg
ITC-03	<b>Pecorino with Pistachio</b> The taste of Primo Sale enriched with the addition of pistachios.	1 kg
ITC-10	<b>Pecorino Fantasy</b> Fresh Pecorino Fantasy stuffed with chili, rocket, capers and green olives.	1 kg
ITC-09	<b>Pecorino with Truffle</b> Fresh Pecorino stuffed with truffle. NEW	1 kg
SOF-27	<b>Pecorino Spread</b> Pecorino Spread cream is prepared exclusively with sheep's milk 100% Sicilian, without the use of preservatives. Perfect to realize simple and fast recipes: prepare appetizers like vol-au-vent and canapes, to flavor pasta and with meat and cooked vegetables.	500 gr

### Semi Soft Cheeses

ITC-05	<b>Umbriaco Nero D'Avola</b> Wine flavoured Cheese hailing from the mountains near Palermo. This delicious peculiarity is named Drunk of Avola, meaning that it has been aged in Wine for 30 days. Soft and delicate taste with pleasantly lingering aftertastes and hints of Nero D'Avola Red wine. Enjoy it as a table cheese with red wine.	3 kg
ITC-19	<b>Pecorino "Barunessa"</b> aged in Balsamic IGP Semi-aged Pecorino sharpen in balsamic vinegar of Modena I.G.P. Pungent and sweet nuances that perfectly marries with our Pecorino. An overwhelming result, a taste you never forget.	3 kg
ITC-11	<b>Montanaro</b> Grainy with characteristic marks left by the basket and having the unmistakable flavour of cheeses made with raw milk, it has a pleasantly tangy and savoury taste. Serve with pears and prosciutto for a complete package of flavours.	3 kg
ITC-04	<b>Nerello Sicano</b> Cheese in a cylindrical shape and lightly covered in peppercorns, this is a rich tasting cheese with a slight peppery tang. Compliment its light flavour with rich nuts such as walnuts and pine kernels.	3 kg
ITC-07	<b>Ricotta Salata</b> Made from the whey part of sheep milk, which is pressed, salted and aged for at least 90 days.	1 kg
ITC-18	<b>Sfizio Nero</b> Fresh Pecorino dusted with black pepper.	500 gr

## FROZEN PERFECT TO FILL EMPTY-CANNOLI pag. 21

*Deep frozen ingredients frozen for longevity of shelf-life*

### Frozen Ricotta

SOF-12	<b>Frozen Sweet Ricotta</b> The creaminess of Ricotta cheese, the Italian favourite for deserts, frozen for longevity and to be used in Cannoli or Cassata cake.	6.5 kg
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## *Italian Cheeses*



## CHEESE - ITALY'S LOVE AFFAIR.

From the Mountains of Alto Adige also known as Sudtiroil to the dry plains of Sicily, from the humble Mozzarella to Parmigiano Reggiano, the "King of Cheeses", the cheese making traditions of Italy are as varied as her geography and her history. From the pure tasting milkiness of Neapolitan Mozzarella to the mellow bite of Gorgonzola and nelly to the Grandeur of Parmigiano Reggiano.

## COW'S MILK

*Cheeses made with milk from bovine sources.*

**\* NOT A STOCK ITEM,  
FOR MORE INFORMATION CALL US!**

Size

### Creamy Cheeses

SOF-13	<b>*Mascarpone</b> A thick, creamy, soft Italian cheese with a high fat content, Mascarpone is an essential ingredient in Tiramisù and is great in cheesecakes.	*2kg
SOF-07		*6 X 500 g
SOF-19	<b>*Ricotta</b> Light and creamy with a slightly grainy texture and delicate flavour. Can be used on its own or in sweet and savoury as stuffing for ravioli or in pastries.	*1.5kg
SOF-09		*6 X 250 g
SOF-02	<b>Gorgonzola Dolce DOP</b> A sweeter, creamier and lighter version of the more popular Gorgonzola. Serve as a spread with figs for a taste of heaven.	1.6 kg

### Soft Cheeses

MOZ-01	<b>Mozzarella di Bufala DOP</b> Extremely creamy and milky.	24 X 125 g
MOZ-02	<b>Bocconcini di Mozzarella</b> Little Cherry sized mozzarella Balls. Delicate and smooth, they are perfect in salads.	16 X 125 g
MOZ-07	<b>*Mozzarella Block</b> Mozzarella in the shape of a log. Its form allows beautifully consistent slices to be easily prepared. Six slices on a pizza for elegance.	*1 kg
SOF-21	<b>*Burrata</b> Fresh Italian cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains both mozzarella and cream, giving it an unusual, soft texture.	*10X100 g
SOF-26		*8 X 200 g

### Semi Soft Cheeses

SOF-06	<b>Fontal</b> Pale cream in colour and riddled with holes known as "eyes". Very rich and creamy, this versatile cheese is best used to make fondues.	3 kg
SOF-01	<b>Taleggio DOP</b> Ivory coloured and creamy with an assertive and full aroma. Has a rich and beefy flavour with salty undertones. A desert cheese with prominence.	2 kg
MOZ-05	<b>Scamorza</b> Semi-soft white smoked cheese with a texture comparable to that of a firm, dry Mozzarella.	250 g

### Hard Cheeses

GRA-07	<b>Grana Padano 14 months.</b> A hard cheese with a crumbly texture and a sharp salty taste similar to Parmigiano. Goes well with red wine.	200 g
GRA-02		2 kg
GRA-01		4.5 kg
PAR-06	<b>Parmigiano Reggiano 24 months.</b> Rich, nutty and sweet with undertones of salt, the king of cheeses is very versatile and will elevate any dish it accompanies.	200 g
PAR-02		2 kg
PAR-01		4.5 kg
GRA-03	<b>Vegetarian hard Cheese 12 months.</b> Is similar in flavour to hard parmesan cheese. Try using this cheese as an economical substitute for more expensive parmesan cheeses.	4.5 kg

### Grated Cheeses

GRA-04	<b>Gran Primo Mix</b> A mix of cheeses and having a more rounded taste. Perfect with pasta.	1 kg
GRA-06	<b>Grana Padano</b> A hard cheese with a crumbly texture and a sharp salty taste similar to Parmigiano. Goes well with red wine.	1 kg
PAR-05	<b>Parmigiano Reggiano</b> Rich, nutty and sweet with undertones of salt, the king of cheeses is very versatile and will elevate any dish it accompanies.	1 kg

## SHEEP'S MILK

*Cheeses made with sheep's milk and having more distinctive tastes.*

### Hard Cheeses

ITC-17	<b>Pecorino Romano</b> The original hard cheese made with sheep' milk. Rich, sharp and salty. Used grated on Pasta or on crackers or biscuits.	5 kg
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## PASTRIES - TIMELESS SWEET DELIGHTS

Nothing is more energising than a break well deserved and well done, a warm drink and a sweet. From the simple Baci di Dama cookies to the more complex Aragostine pastries, these desserts of exceptional artisan quality will be the perfect accompaniment to any tea and coffee or a finishing touch to any meal.

**ARAGOSTINE**

*Italian speciality in the shape of a lobster's tail, made with flaky pastry with a cream filling and dusted with icing sugar.*

		Size	Pieces per case
IP-15	<b>Hazelnut Chocolate</b>	1.5 kg	43 pz
IP-12	<b>Lemon</b>		
IP-16	<b>White Chocolate</b>		
IP-13	<b>Pistachio</b>		
IP-17	<b>Cappuccino</b>		
IP-14	<b>Zabaione</b> Traditional Italian cream made with egg yolks and sweet Italian wine.		

**SICILIAN CANNOLI**

*Famous Sicilian tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling. Perfect as a teasing temptation for aficionados. Always crisp and filled with notes of ricotta, pistachio and chocolate, the Cannoli meets all tastes and expectations.*

IP-45	<b>Hazelnut Chocolate</b>	1.5 kg	70 pz
IP-42	<b>Lemon</b>		
IP-48	<b>White Chocolate</b>		
IP-43	<b>Pistachio</b>		
IP-49	<b>Cappuccino</b>		
IP-44	<b>Zabaione</b> Traditional Italian cream made with egg yolks and sweet Italian wine.		

**BARCLETTE**

*Delicious shapes that recall the Gondolas of Venice, simple and fragrant pastry, delicious as a dessert for parties and dinners.*

IP-18	<b>Hazelnut Chocolate</b>	1.5 kg	55 pz
IP-19	<b>White Chocolate</b>		

**CANNONCINI**

*Puff pastry shells in an appealing cone shape and filled with very desirable fillings.*

IP-47	<b>Hazelnut Chocolate</b>	1.5 kg	62 pz
IP-46	<b>Lemon</b>		

**MEDAGLIONI**

*Two layers of soft cookies with a centre filling.*

IP-24	<b>Hazelnut Chocolate</b>	2 kg	24 pz
IP-25	<b>Apricot Jam</b>	2 kg	

**BOCCONOTTI**

*Simple but very moreish bite-sized sweet pastry tartlets dusted with icing sugar.*

IP-03	<b>Hazelnut Chocolate</b> Stuffed with gianduia hazelnut chocolate.	1.5 kg	37 pz
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**BACI DI DAMA**

*'Ladies kisses' Double dome shaped, crumbly melt in your mouth cookies.*

IP-37	<b>White</b> Hazelnut cookies with a chocolate centre.	1.5 kg	190 pz
IP-37-1	<b>Dark</b> Chocolate hazelnut cookies with white chocolate centre.		

**CANNOLI-EMPTY TO FILL THEM USE RICOTTA pag. 17**

*Can be filled with classic, traditional or exciting experimental fillings.*

IP-59-5	<b>Mignon</b> Small Cannoli shell.	3.3 kg	330 pz
IP-59	<b>Grandi</b> Big Cannoli shell.	3.5 kg	100 pz
IP-62	<b>Aragostine</b> Empty Aragostine.	1 kg	50 pz



## DISPLAY AND SUNDRY ITEMS

	Capacity	Dimensions
<p>BOWLS-03 <b>Small Bowl Diforti</b> Not suitable for dishwasher</p> 	200 ml	H 5 x Dia. 10 cm
<p>BOWLS-02 <b>Medium Bowl Taste of Sicily</b> Not suitable for dishwasher</p> 	1 lt	H 7.5 x Dia. 18 cm
<p>BOWLS-01 <b>Big Bowl Taste of Sicily</b> Not suitable for dishwasher</p> 	3 lt	H 12 x Dia. 26 cm
<p>BAG-01 <b>Cotton Bag Taste of Sicily</b> BAG-02 <b>Cotton Bag Diforti</b></p> 		H 38 x W 42 cm H 38 x W 42 cm

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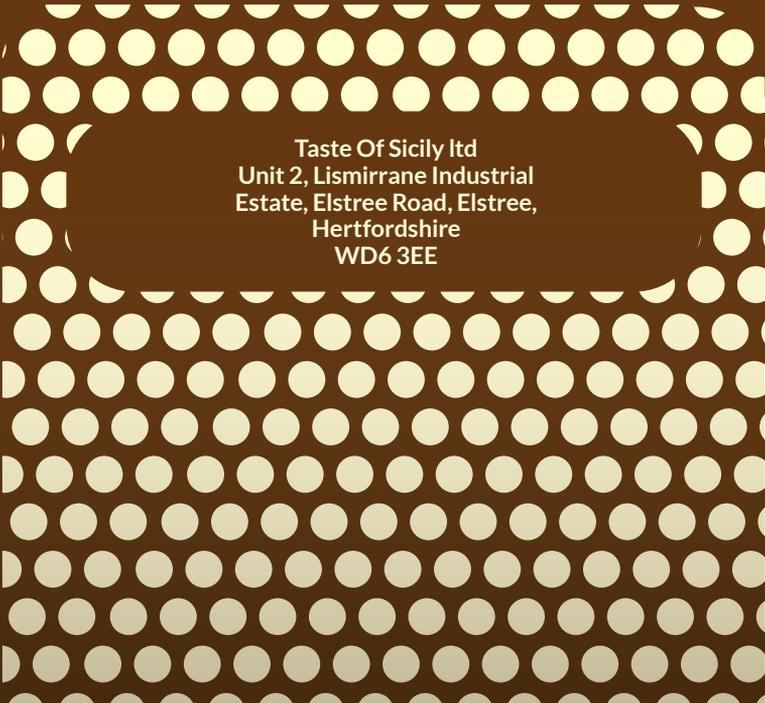


## DEDICATED MARKETING SUPPORT.

Diforti has a dedicated, experienced and creative inhouse marketing team that supports Diforti partners by creating revolutionary innovative and fresh marketing solutions that establish a brand visibility inside the shop. Our comprehensive list of marketing services, where we can support, add value and impact on the success of the products, includes:

- Sales Training
- Product tasting
- Internal Branding
- Print Materials
- Pre-sales Marketing Activity
- Direct Marketing
- Launch Support
- Sales Support
- Orders Follow-up

*eat*  
**TASTE**  
ENJOY



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