

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



# PRODUCT LIST

[www.tasteofsicily.co.uk](http://www.tasteofsicily.co.uk)

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

[www.tasteofsicily.co.uk](http://www.tasteofsicily.co.uk)

## HOW TO ORDER

 **CALL US**  
0208 953 5453

 **E-MAIL US**  
[orders@tasteofsicily.co.uk](mailto:orders@tasteofsicily.co.uk)

**As a trade supplier our minimum order is £100 for free delivery (London Area only)**

**For orders less than our minimum order a charge of £5 will be applied**

**Orders less than £75 will not be accepted**

**Orders deadline 3:00pm the day before your delivery.**

**For orders outside London please contact us.**

## BANK DETAILS

Our bank details for BACS payments are as follows:

Account Name:	Taste of Sicily Ltd
Bank Name:	HSBC plc
Account Number:	41388584
Sort Code:	40-04-28

## PAYMENT TERMS

Invoices are payable using:

- Proforma Accounts
- All major cards



- Bank transfer

C.O.D. Accounts

- Cash on delivery (Invoice must be paid at the delivery by cheque or cash)
- Direct Debit

Credit Accounts

- Direct debit
- Application for a credit account is available by request, minimum spend £500 ex. VAT per month to open/maintain account facilities.

All our products are sold subject to our Terms & conditions. A copy is available upon request or at: [tasteofsicily.co.uk/faqs/](http://tasteofsicily.co.uk/faqs/)



New Product

SOLD BY CASE

Product Sold By case



Pre order product  
10 days lead time

# 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.

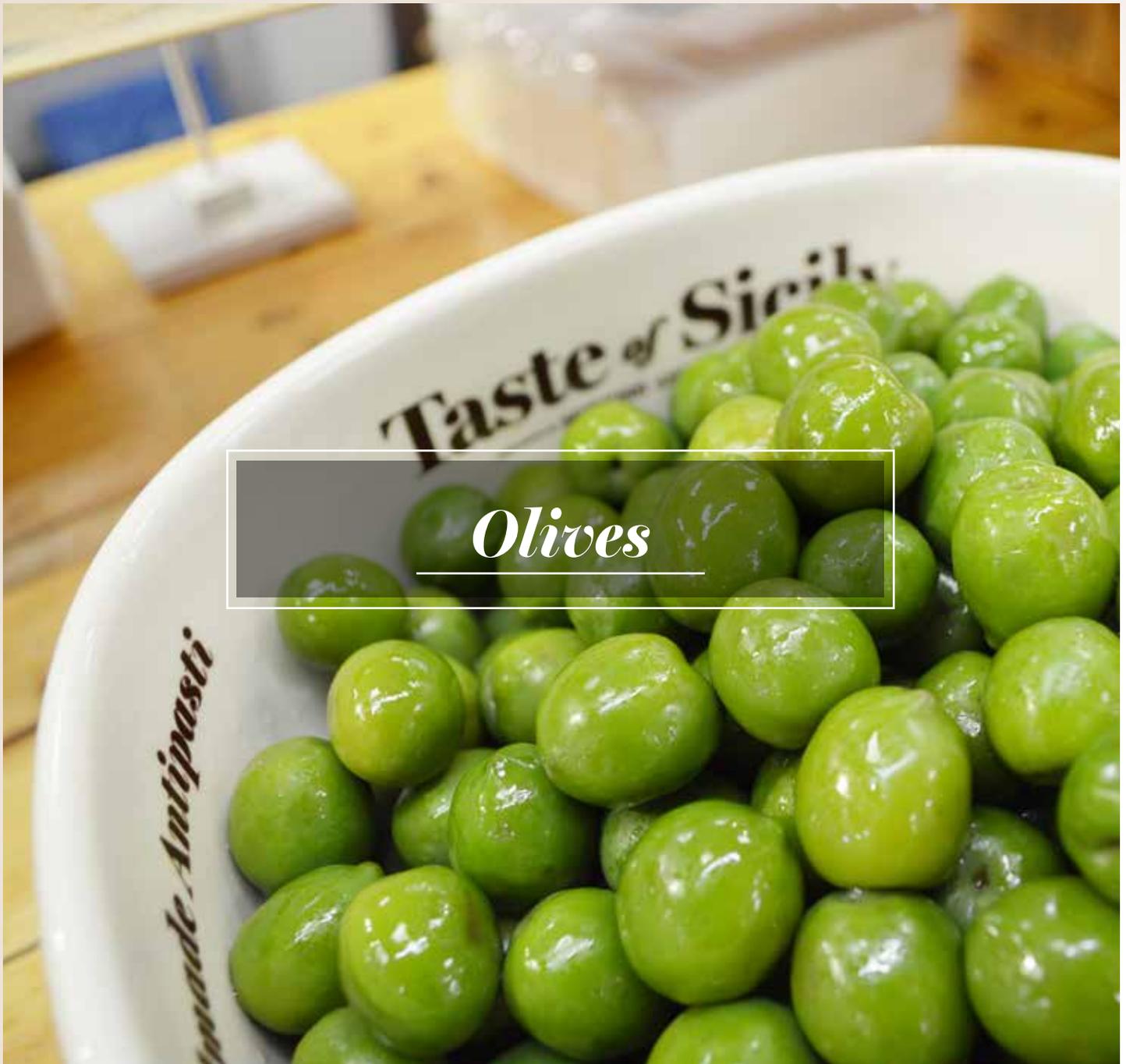
Over the years, Taste of Sicily has become synonymous with quality and excellence, not only in our fine Antipasti, Olives and Pesto but now also in our Olive Oils, Cured Meats, Cheeses, Nuts, Pastries and much more.

## 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



## 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.

Whole Green Olives	Size	Drained Weight	Code
<b>Nocellara Del Belice Olives</b>	1kg	600g	OL-CAS-2
Whole bright green early harvest olives in light brine from Castelvetroano Sicily.	5.5kg	3.5kg	OL-CAS-3
<b>Bella Di Cerignola Olives</b>	5.5kg	3.3kg	OL-BEL-3
Very large green olives in light brine from Puglia Italy.			
<b>Whole Green Olives</b>	5.5kg	3.3kg	OL-VER-5
Very large whole green olives in light brine from Halkidiki Greece.			

## Whole Black Olives

<b>Gaeta Olives</b>	1kg	600g	OL-GAE-1
Small purple olives in light brine from Lazio Italy.			
<b>Leccino Olives</b>	5.5kg	3.5kg	OL-LEC-4
Small black olives in light brine from Puglia Italy.			
<b>Taggiasca Olives</b>	1kg	600g	OL-TAG-1
Small whole black olives in light brine from Liguria Italy.			
<b>Whole Kalamata Olives</b>	3kg	1.85kg	OL-KIP-3
Small whole black olives in light brine from Kalamata Greece.			
 <b>Black Nocellara Del Belice Olives</b>	5.5kg	3.5kg	OL-BNO-5
Whole Black olives in light brine from Castelvetroano Sicily.			
<b>Whole Black Olives</b>	5.5kg	3.3kg	OL-WBO-5
Large whole black olives in light brine from Amfissa, central Greece.			
 <b>Morocco Olives</b>	3.65kg	3.5kg	OL-MOR-3
Naturally ripened whole black olives with a little touch of oil from Marrakesh.			

## Whole Mixed Olives

<b>Mix Italia Olives</b>	1kg	600g	OL-MIXIT-1
Italian whole mixed olives marinated in light brine: Nocellara del Belice, Bella Di Cerignola & Leccino olives.	5.5kg	3.5kg	OL-MIXIT-4

## Pitted Green Olives

 <b>Pitted Nocellara del Belice Olives</b>	5.5kg	3kg	OL-NOC-5
Bright green early harvest olives in light brine from Castelvetroano Sicily.			
<b>Pitted Regina Olives</b>	3kg	1.6kg	OL-REG-3
Large green pitted olives in light brine from Halkidiki Greece.			
 <b>Pitted Green Olives</b>	5.5kg	3kg	OL-PGOJ-5
Small green pitted olives in light brine from Halkidiki Greece.			

	Size	Drained Weight	Code
<b>Pitted Black Olives</b>			
 <b>Pitted Leccino Olives</b> Small pitted black olives in light brine from Puglia Italy.	5.5kg	3kg	OL-LEC-5
<b>Pitted Taggiasca Olives</b> Small pitted black olives in light brine from Liguria Italy.	1kg	500gr	OL-TAGD-1
 <b>Pitted Morocco Olives</b> Naturally ripened black pitted olives with a little touch of oil from Marrakesh.	3kg	3kg	OL-MORP-3
<b>Pitted Kalamata Olives</b> Small black pitted olives in light brine from Kalamata Greece.	3Kg	1.6kg	OL-KP-3

## Marinated Green Pitted Olives

<b>Boscaiola Olives</b> Marinated large green pitted olives with red peppers, sliced mushrooms, garlic, herbs in water and oil.	1kg	500g	OL-BOS-1
<b>Giovanna Olives</b> Marinated large green pitted olives with garlic, herbs in water and oil.	3kg	1.6kg	OL-GIO-3
<b>Limone Olives</b> Marinated large green pitted olives with Sicilian sliced lemon, garlic and herbs in water and oil.	3kg	1.6kg	OL-LIM-3
 <b>Chilli &amp; Garlic Green Pitted Olives</b> Marinated large green pitted olives with garlic and chilli in oil.	2.8kg	1.6kg	OL-CGO-2

## Marinated Black Pitted Olives

<b>Kalamata Mix Olives</b> Marinated black pitted olives with red peppers, artichokes quarters, garlic, herbs in water and oil.	3kg	1.6kg	OL-KAL-3
<b>Paesana Olives</b> Marinated black pitted olives with red peppers, garlic, herbs in water and oil.	3kg	1.6kg	OL-PAE-3
 <b>Marinated Pitted Black Olives</b> Marinated black pitted olives with herbs in water and oil.	3kg	1.6kg	OL-PBO-3

## Marinated Mixed Pitted Olives

<b>Mix Olives</b> Marinated green & black pitted olives with garlic, herbs in water and oil.	3kg	1.6kg	OL-MIX-3
 <b>Vivo Mix</b> Marinated green & black pitted olives with red & yellow peppers, sliced garlic, onion, herbs in water and oil.	5.5kg	3kg	OL-MIX-5
<b>Mediterranee Olives</b> Marinated green & black pitted olives with red peppers, sliced mushrooms, garlic cloves, herbs in water and oil.	5.5kg	3kg	OL-VIV-5
<b>Mediterranee Olives</b> Marinated green & black pitted olives with red peppers, sliced mushrooms, garlic cloves, herbs in water and oil.	3kg	1.6kg	OL-MED-3
 <b>Garlic &amp; Rosemary Mixed Pitted Olives</b> Marinated green & black pitted olives with garlic and rosemary in oil.	2.8kg	1.6kg	OL-GRO-2
<b>Peperoncino Olives</b> Marinated green & black pitted olives with chilli paste in oil.	2.8kg	1.6kg	OL-PEP-3
<b>Mix Olives With Feta Cubes</b> Marinated green & black pitted olives with feta cubes in oil.	2kg	1.35kg	OL-MFE-2

<b>Marinated Whole Olives</b>	<b>Size</b>	<b>Drained Weight</b>	<b>Code</b>
<b>Etnea Olives</b> Marinated green cracked Sicilian olives with red peppers, garlic, herbs in water and oil.	3kg	1.85kg	OL-ETN-3
<b>Rustica Olives</b> Marinated whole black olives with red peppers, garlic, herbs in water and oil.	3kg	1.85kg	OL-RUS-3
<b>Mix Intera Olives</b> Marinated whole green & black olives with garlic, herbs in water and oil.	3kg	1.85kg	OL-MINT-3

## Stuffed Olives

<b>Green Olives Stuffed With Garlic</b> Marinated green olives stuffed with garlic, with herbs in oil.	2kg	1.2kg	OL-AGL-2
<b>Green Olives Stuffed With Almond</b> Marinated green olives stuffed with almond, with herbs in oil.	2kg	1.2kg	OL-MAND-2
<b>Green Olives Stuffed With Pimento</b> Marinated green olives stuffed with pimento paste, with herbs in oil.	2kg	1.2kg	OL-PIM-2
<b>Green Olives Stuffed With Piri Piri</b> Marinated green olives stuffed with red piri piri peppers, with herbs in oil.	2kg	1.2kg	OL-PIR-2
 <b>Green Olives Stuffed With Anchovies</b> Marinated green olives stuffed with real anchovies in oil.	2kg	1.35kg	OL-ACC-2
<b>Green Olives Stuffed With Sundried Tomato</b> Marinated green olives stuffed with sundried tomato in oil.	2kg	1.35kg	OL-POM-2
<b>Green Olives Stuffed With Cheese</b> Marinated green olives stuffed with cheese in oil.	2kg	1.35kg	OL-FET-2
<b>Black Olives Stuffed With Cheese</b> Marinated black olives stuffed with cheese in oil.	2kg	1.35kg	OL-CHEB-2



# Antipasti-Appetisers

Capers		Size	Drained Weight	Code
<b>Capers In Vinegar</b>		1kg	600g	ANT-CAP-1
Marinated medium size capers in vinegar also known as Capotes capers.				
	<b>Capers In Salt</b>	1kg	1kg	ANT-CAPS-1
Medium size capers berries in salt.				
	<b>Lilliput Capers In Vinegar</b>	1kg	600g	ANT-CAPSL-
Marinated tiny capers in vinegar.				
<b>Capers Berries In Vinegar</b>		1kg	500g	ANT-CAPG-
Marinated medium size capers berries in vinegar.				
Artichokes				
<b>Whole Artichokes With Stem</b>		900g	495g	ANT-CAR-1
Marinated whole artichokes with stem, with herbs in oil.				
<b>Marinated Whole Artichokes</b>		2.4Kg	1.4Kg	BELF-19
		900g	495g	ANT-CARI-1
Marinated whole artichokes hearts with herbs in oil.				
Tomatoes				
<b>Sun-Dried Tomato Not In Oil</b>		1kg	1kg	ANT-POM-1
Sun-dried tomato not in oil.				
<b>Sun-Dried Tomato With Basil &amp; Cheese</b>		900g	540g	ANT-PSOT-1
Marinated sun-dried tomato with grana padano cheese, basil and herbs in oil.				
<b>Sun-Dried Tomato With Herbs</b>		900g	540g	ANT-PALT-1
Marinated sun-dried tomato with herbs in oil.				
<b>Italian Semi-Dried Cherry Tomato</b>		2kg	1.4kg	ANT-CIL-2
Marinated semi-dried cherry tomato with garlic and oregano in oil.				
<b>Italian Semi-Dried Tomato</b>		1kg	700g	ANT-CIL-1
Marinated semi-dried tomato with garlic and oregano in oil.				
	<b>Yellow Semi-Dried Tomato</b>	1kg	800g	ANT-PSEM-
Marinated semi-dried yellow tomato with garlic and oregano in oil.				
Peppers				
<b>Red Bell Peppers Stuffed With Cheese</b>		2kg	1.35kg	ANT-PRF-2
Marinated red bell peppers stuffed with cheese in oil.				
<b>Peperino Peppers Stuffed With Cheese</b>		2kg	1.35kg	ANT-PCF-2
Marinated red round sweet peppers stuffed with cheese in oil.				

	Size	Drained Weight	Code
<b>Green Bell Peppers Stuffed With Cheese</b> Marinated green Bell Peppers stuffed with cheese in oil.	2kg	1.35kg	ANT-PVF-2
<b>Peppers Stuffed With Tuna</b> Marinated red peppers stuffed with tuna and capers with herbs in oil.	1kg	650g	ANT-PET-1
<b>Peppadew Hot Sweet Piquante Peppers</b> Empty large red peppers in brine.	3kg	1.2kg	ANT-WSP-3

## Mushrooms

<b>Mix Mushrooms</b> Whole and sliced champignons, straw mushrooms, with red peppers, garlic and herbs in oil.	900g	500g	ANT-FMIX-1
 <b>Porcini Mushrooms</b> Pieces of Porcini mushrooms in oil.	700g	525g	BELF-07
 <b>Dry Porcini Mushrooms</b> Dry Porcini mushrooms. Ideal for cooking.	400g	400g	BELF-14

## Other Antipasti

<b>Mini Gherkins</b> Marinated mini gherkins with garlic and herbs in water and oil.	1kg	600g	ANT-CET-1
 <b>Cornichons In Vinegar</b> Small cornichons in vinegar.	1kg	600g	ANT-COR-1
<b>Balsamic Onions</b> Marinated onions with balsamic vinegar and bay leaves.	1kg	650g	ANT-CIPB-1
<b>Sweet Garlic</b> Marinated garlic cloves with red peppers and herbs in water and oil.	1kg	600g	ANT-AGL-1
<b>Antipasto</b> Green & black pitted olives, artichokes quarters, aubergines fillettes, mini gherkins, sun-dried tomato, whole champignons, straw mushrooms, with herbs in oil.	900g	500g	ANT-ANT-1

## Grilled Vegetables

<b>Grilled Artichokes</b> Marinated grilled artichokes halves with herbs in oil.	900g	540g	GR-CART-1
<b>Grilled Artichokes Quarters</b> Marinated grilled artichokes quarters with herbs in oil.	900g	540g	GR-CAS-1
<b>Grilled Onions</b> Marinated grilled onions with garlic and herbs in oil.	1kg	650g	GR-CIP-1
<b>Grilled Mushrooms</b> Marinated grilled champignons mushrooms with garlic and herbs in oil.	1kg	650g	GR-FUN-1
<b>Grilled Vegetable Mix</b> Marinated grilled mixed pieces of Italian aubergines, courgettes, peppers with garlic and herbs in oil.	1kg	650g	GR-GRI-1
<b>Grilled Aubergines</b> Marinated grilled aubergines with garlic and herbs in oil.	1kg	650g	GR-MEL-1
<b>Grilled Peppers</b> Marinated grilled red/yellow peppers with garlic and herbs in oil.	1kg	650g	GR-PEP-1
 <b>Skinless Grilled Peppers</b> Grilled red/yellow peppers in water.	800g	750g	BELF-12
<b>Grilled Courgettes</b> Marinated grilled courgettes with garlic and herbs in oil.	1kg	650g	GR-ZUC-1



<b>Pesto</b>	<b>Size</b>	<b>Drained Weight</b>	<b>Code</b>
<b>Basil Pesto</b> Basil, Grana Padano cheese, garlic and oil.	900g	900g	PES-BAS-1
  <b>Genovese Style Pesto</b> Basil, Grana Padano, pine kernels, garlic and oil.	950g	950g	PES-GEN-1
<b>Red Pesto</b> Sundried tomato, Grana Padano cheese, basil, garlic and oil.	900g	900g	PES-ROS-1
<b>Sicilian Pesto</b> Sundried tomato, basil, Grana Padano, Pecorino Romano, garlic and oil.	900g	900g	PES-SIC-1

## Tapenade

<b>Black Olive Tapenade</b> Black kalamata olives, garlic, herbs and oil.	900g	900g	PAT-KAL-1
 <b>Green Olives Tapenade</b> Green olives, garlic, herbs and oil.	900g	900g	PAT-VER-1
 <b>Artichoke Tapenade</b> Artichokes, parsley, herbs and oil.	900g	900g	SP-ART-1
<b>Tomato Tapenade</b> Sundried tomato, basil, garlic, oregano and oil.	900g	900g	SP-TOM-1
<b>Chilli Tapenade</b> Red chilli, salt and oil.	900g	900g	PAT-PEP-1



<b>Marinated Seafood</b>		<b>Size</b>	<b>Drained Weight</b>	<b>Code</b>
<b>Seafood Salad</b>		1kg	600g	SEA-INS-1
Marinated squid, baby octopus, cuttlefish, mussels, shrimp with parsley and garlic in oil.				
<b>Anchovies Fillets</b>		1kg	600g	SEA-ALI-1
Marinated anchovies fillets with parsley and garlic in oil.				
<b>Chopped Octopus</b>		1kg	600g	SEA-TRA-1
Marinated chopped octopus with parsley and garlic in oil.				
 <b>Mussels</b>		1kg	600g	SEA-MUS-1
Marinated mussels with parsley and garlic in oil.				
<b>Stuffed Squid</b>		1kg	600g	SEA-CAL-1
Marinated stuffed squid with crab surimi, mussels and prawns with parsley and garlic in oil.				
 <b>Prawns</b>		1kg	600g	SEA-PRA-1
Marinated small prawns with parsley and garlic in oil.				

## Preserved Seafood In Tins

<b>Tuna In Sunflower Oil</b>		1.65kg	1.075kg	SEA-TUN-2
Tuna chunks in sunflower oil.				
 <b>Salted Anchovies In Oil</b>		700g	420g	BELF-17
Salted anchovies In sunflower oil.				
 <b>Salted Sardines In Oil</b>		560g	380g	BELF-18
Salted sardines In sunflower oil.				



## Bowls & Marketing Materials

	Size	Code
<b>Large Bowl</b>	3lt	BOWLS01
3lt capacity ceramic bowl - H 12 x Dia. 26cm.		



<b>Medium Bowl</b>	1lt	BOWLS02
1lt capacity ceramic bowl - H 7.5 x Dia. 18cm.		



<b>Small Bowl</b>	200ml	BOWLS03
200ml capacity ceramic bowl - H 5 x Dia. 10cm.		



<b>Sign Clips 10pz</b>	BOWLS04
Sign Clips to hold labels.	





## Oils - Vinegars

### Extra Virgin Olive Oil In Bulk

	Size	Code
<b>Sicilian Extra Virgin Olive Oil</b> Extra Virgin Finishing Olive Oil from Sicily.	5lt	OIL-01
<b>Italian Extra Virgin Olive Oil</b> Extra Virgin Finishing Olive Oil from Puglia.	5lt	OIL-02
<b>Belforti Extra Virgin Olive Oil</b> Made with olives from European Countries.	5lt	OIL-10
<b>Ballerina Extra Virgin Olive Oil</b> Made with olives from Spain.	5lt	OIL-04
<b>Blend Pomace Oil</b> Ideal for cooking.	5lt	OIL-03



### Extra Virgin Olive Oil for Tables

<b>Italian Extra Virgin Olive Oil</b> <small>SOLD BY CASE</small>	500ml	DIF-OIL-4
Extra Virgin Finishing Olive Oil from Puglia. 12 bottles x box	250ml	DIF-OIL-5

### Infused Italian Oils

<b>Chilli Oil</b> <small>SOLD BY CASE</small>	250ml	DIF-OIL-6
Made using only Italian Extra Virgin Olive Oil. 12 bottle x box		
<b>Basil Oil</b> <small>SOLD BY CASE</small>	250ml	DIF-OIL-7
Made using only Italian Extra Virgin Olive Oil. 12 bottle x box		
<b>Garlic Oil</b> <small>SOLD BY CASE</small>	250ml	DIF-OIL-8
Made using only Italian Extra Virgin Olive Oil. 12 bottle x box		
<b>Lemon Oil</b> <small>SOLD BY CASE</small>	250ml	DIF-OIL-9
Made using only Italian Extra Virgin Olive Oil. 12 bottle x box		
<b>White Truffle Oil</b> <small>SOLD BY CASE</small>	250ml	DIF-OIL-10
Made using only Italian Extra Virgin Olive Oil. 12 bottle x box		

### Vinegars



<b>Balsamic Vinegar of Modena PGI</b> <small>SOLD BY CASE</small>	500ml	VIN-01
Typical Italian salad dressing. 12 bottle x box	250ml	VIN-02



<b>Balsamic Glaze</b> <small>SOLD BY CASE</small>	500ml	VIN-03
Ideal for salad, fruit dressing and dishes decoration. 12 bottle x box	250ml	VIN-04



# Nuts - Breadsticks-Pasta

## Nuts

	Size	Code
<b>NEW</b> <b>Spanish Salted Marcona Almond</b> Spanish almonds are a real treat, and this sweet, buttery variety is counted as a great delicacy. They have been blanched, fried and sprinkled with sea salt and oil. Delicious with any kind of drinks!	910g	NUT-05
<b>NEW</b> <b>Mixed Peppercorn Peanuts</b> Peeled peanuts in a mixed peppercorns coating. These are an additions to nuts lovers!	1kg	NUT-13
<b>NEW</b> <b>Chilli &amp; Lime Peanuts</b> The vibrant, finger-licking, Chilli & Lime & flavouring met the nutty, creamy, sweetness of peanuts like they were great old friends, happily reunited. We think it really works!	1kg	NUT-12
<b>NEW</b> <b>Chilli &amp; Honey Peanuts</b> Peeled peanuts in a honey 'n' chilli coating. Enjoy the fragrant sweet and savoury combo. These are an additions to nuts lovers!	1kg	NUT-15
<b>NEW</b> <b>Wasabi Peanuts</b> Our Wasabi peanuts' are uniquely prepared with care and attention to create a scrumptiously delicious taste sensation. First created for some of the world's finest hotels, now you too can enjoy the five star experience.	1kg	NUT-17
<b>NEW</b> <b>Pistachio In Shell</b> Pistachio in shell from Iran.	1kg	NUT-16

## Breadsticks

<b>NEW</b> <b>Sfnatini Breadsticks With Oil</b> <small>SOLD BY CASE</small> Italian breadsticks with oil and salt. 14 units x box	120g	BRE-01
<b>NEW</b> <b>Sfnatini Breadsticks With Olives</b> <small>SOLD BY CASE</small> Italian breadsticks with olives. 14 units x box	120g	BRE-02
<b>NEW</b> <b>Sfnatini Breadsticks With Rosemary &amp; Oil</b> <small>SOLD BY CASE</small> Italian breadsticks with rosemary and oil. 14 units x box	120g	BRE-03
<b>NEW</b> <b>Linguette With Sea Salt</b> <small>SOLD BY CASE</small> Tongue shape Italian bread with sea salt. 12 units x box	120g	BRE-05
<b>NEW</b> <b>Pane Carasau</b> <small>SOLD BY CASE</small> Typical Sardinian bread. 10 units x box	500g	BRE-06

## FRESH PASTA

<b>NEW</b> <b>Fresh Gnocchi</b> <small>SOLD BY CASE</small> Italian fresh gnocchi. 12 units x box	500g	PASTA-03
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## Meats



### Prosciutto Fior Di Fesa

Size

Code

3kg

PH-08

A natural evolution from the traditional boneless ham, “Fior di Fesa” is produced with a rounder shape in order to facilitate and optimise the slicing whilst reducing any wastage. Our boneless pressed Fior Di Fesa ham is aged 7 months.

### Prosciutto Mec Riserva

6.5kg

PH-09

The MEC Cured ham is a ham meat from selected foreign (European Union) but matured in Italy. Our boneless pressed Prosciutto Mec is aged 10 months.

### Prosciutto Di Parma

7.5kg

PH-10

Prosciutto di Parma is an Italian dry-cured ham and is produced only in the Emilia Romagna region, in the hilly area around the town of Parma. Our boneless pressed Parma ham is aged 16 months.

### Prosciutto San Daniele

7.5kg

PH-11

Prosciutto di San Daniele is an Italian dry-cured ham and is produced only in the Friuli Venezia Giulia region, in the hilly area around the town of San Daniele in the province of Udine, in the extreme north-eastern part of Italy. Our boneless pressed San Daniele is 16 months aged.

### Prosciutto Cotto

4kg

CRH-04

Prosciutto cotto literally means cooked ham in Italian. It is the most commonly used deli product in Italy.



### Prosciutto Cotto With Truffle

4kg

CRH-03

Italian cooked ham with truffle.



### Porchetta

3.5kg

ITM-15

Porchetta is a savoury, fatty, and moist boneless pork roast of Italian culinary tradition. The body of the pig is gutted, deboned, arranged carefully with layers of stuffing, meat, fat, and skin, then rolled, spitted, and roasted, traditionally over wood. Porchetta is usually heavily salted in addition to being stuffed with garlic, rosemary, fennel, or other herbs, often wild.

### Mortadella With Pistachio

2.5kg

ITM-02

Mortadella is a large Italian sausage or cold cut made of finely hashed or ground, heat-cured pork, which incorporates at least 15% small cubes of pork fat. Mortadella is a product of Bologna, Italy.



### Mortadella With Truffle

700g

ITM-01

This specialty Mortadella (large cured sausage, made of ground and cooked pork) is flavoured with black truffle.

### Smoked Pancetta Cubes

1kg

IMR-02

Simply ready to use pancetta cubes from Italy.

	Size	Code
<b>Smoked Pancetta Tesa</b> Pancetta is an Italian bacon made of pork belly meat that is salt cured and spiced with black pepper and sometimes other spices.	1.5kg	ITM-03
<b>Bresaola Punta D'anca</b> Bresaola is air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red, almost purple colour.	1.5kg	ITM-04
  <b>Beef Carpaccio</b> Carpaccio is a dish of raw meat thinly sliced or pounded thin and served mainly as an appetizer.	2kg	ITM-06
  <b>Pastrami</b> Highly seasoned smoked beef, typically served in thin slices.	3kg	ITM-07
<b>Coppa Nostrana</b> Coppa is a traditional Italian pork made from the dry-cured muscle running from the neck, from Emilia Romagna Italy.	700g	ITM-15
<b>Capocollo</b> Capocollo is a traditional Italian pork made from the dry-cured muscle running from the neck, from Calabria Italy.	700g	ITM-12
<b>Speck</b> Speck is made from pork and it is very similar to prosciutto, this meat is smoked as a final step in the curing process.	2.5kg	ITM-05
<b>Guanciale</b> Is a fatty cut of pig from the "cheek" between the head and the shoulder.	1kg	ITM-13
 <b>Lardo</b> Lardo is a type of salumi made by curing strips of fatback with rosemary and other herbs and spices.	2kg	ITM-08
<b>Salame Finocchiona</b> Finocchiona is a salami made with fennel, typical of southern Tuscany.	3kg	SAL-10
<b>Salame Tipo Felino</b> Pure pork salame Felino Style Salami.	1.1kg	SAL-01
<b>Salame Milano</b> Pure pork salami from Brianza, a small town located in Milan.	2kg	SAL-03
<b>Salame Napoli</b> Pure pork salami from Napoli.	1.3kg	SAL-04
<b>Nduja</b> Nduja is a spicy, spreadable pork sausage from Calabria.	400g	ITM-14
<b>Spianata Piccante</b> A speciality from Calabria, spianata is a flat shape salami produced with pure lean pork meat and fresh red chilli peppers.	1.5kg	SAL-06
<b>Ventricina Piccante</b> Typical from Abruzzo, Ventricina is a type of pork sausage flavoured with finely-chopped chillies.	1.5kg	SAL-15
 <b>Salame Napoli Dritta Piccante</b> Italian authentic hot pepperoni, ideal for pizza topping, 2x500g sticks.	1kg	SAL-07
 <b>Salame Napoli Affettato Piccante</b> Italian authentic hot sliced pepperoni, ideal for pizza topping.	1kg	SAL-08
  <b>Salsiccia Impasto</b> Ideal for pizza topping or other type of cooking.	2kg	SAL-09

	Size	Code
<b>Truffle Salamino</b>	160g	SAL-22
Made from an artisan producer from Tuscany. 16 units x box.		
<b>Wild Boar Salamino</b>	160g	SAL-23
Made from an artisan producer from Tuscany. 16 units x box.		
<b>Fennel Salamino</b>	160g	SAL-25
Made from an artisan producer from Tuscany. 16 units x box.		

## Sliced Meats

 <b>Sliced Fior Di Fesa Ham</b>	100g	SLI-3
The Fior Di Fesa cured ham is a ham meat from selected foreign (European Union) but matured in Italy. 10 units x box.		
 <b>Sliced Salame Milano</b>	250g	SLI-2
Pure pork salami from Brianza, a small town located in Milan. 10 units x box.		
 <b>Sliced Speck</b>	250g	SLI-6
Speck is made from pork and it is very similar to prosciutto, this meat is smoked as a final step in the curing process. 10 units x box.		
 <b>Sliced Coppa</b>	250g	SLI-7
Coppa is a traditional Italian pork made from the dry-cured muscle running from the neck, from Emilia Romagna Italy. 10 units x box.		
 <b>Sliced Pancetta</b>	250gr	SLI-8
Pancetta is an Italian bacon made of pork belly meat that is salt cured and spiced with black pepper and sometimes other spices. 10 units x box.		
 <b>Sliced Ventricina</b>	250g	SLI-9
Typical from Abruzzo, Ventricina is a type of pork sausage flavoured with finely-chopped chillies. 10 units x box.		



## Matured Cheeses

	Size	Code
<b>Grana Padano DOP</b>	4.5kg	GRA-01
Grana Padano is a semi-fat hard cheese which is cooked and ripened slowly for at least nine months. If it passes quality tests, it is fire-branded with the Grana Padano trademark. 14 months matured.	2kg	GRA-02
<b>Vegetarian Hard Cheese</b>	4.5kg	GRA-03
Vegetarian cheese made with vegetable rennet. 10 months matured.		
<b>Parmigiano Reggiano DOP</b>	2kg	PAR-02
Parmigiano Reggiano cheese is named after the provinces in which it is made, namely Provinces of Parma, Reggio Emilia, Modena, Bologna and Mantua. True Parmesan cheese has a hard, gritty texture and is fruity and nutty in taste. Cheeses mocking Parmesan or inferior Parmesan may have a bitter taste. 24 months matured.		
<b>Pecorino Romano DOP</b>	2.5kg	ITC-17
Pecorino Romano is a hard cheese, cooked, made with fresh whole sheep's milk, derived exclusively from farms in the area of production. It may be inoculated with natural cultures of lactic ferments indigenous to the area of production, then coagulated with lamb's rennet in a paste derived exclusively from animals raised in the same production area. 8 months matured.		
<b>Pecorino Sikano</b>	1.5kg	ITC-04
Our Pecorino Sikano is a semi-cooked, semi-hard paste cheese made from sheep's milk and covered in black pepper dust. This product is from the area of the mountains of Palermo Sicily. 3 months matured.		
<b>Pecorino Ubriaco Al Nero D'avola</b>	1.5kg	ITC-05
Ubriaco di Nero D'avola is a hard pasteurized sheep milk cheese matured in Nero D'Avola wine. It is aged for a minimum 4 months, during which it develops a very sharp flavour with pervasive aftertaste. 4 months matured.		
<b>Pecorino Montanaro</b>	1.5kg	ITC-11
Pecorino Montanaro : it is a right balance between sweet ( pure as mountain pasture sheep's milk ) and a pleasant spicy acquiring because of the traditional aging , a real explosion of taste , flavors and fragrances . The paste is pale white , hard compact , sometimes lightly glance . 6 months matured.		
<b>NEW Pecorino Barunessa In Balsamic Vinegar IGP</b>	1.5kg	ITC-19
Our Pecorino is 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. 4 months matured.		
<b>Aged Goat Cheese</b>	1.5kg	ITC-21
This Sardinian goat cheese is produced from pasteurized goat's milk , it is left to age for about 120 days. 4 months matured.		

	Size	Code
 <b>Aged Pecorino with Truffle</b> This Pecorino Moliterno al Tartufo is made in Sardinia but is actually named after the village of Moliterno in Basilicata where it was first made. It is aged for about a year so that the cheese develops its own character before the black truffle cream is injected into it at various angles. It is then aged for a further five months ensuring that the truffle flavour permeates throughout the entire paste of this amazing cheese. The cheeses are also rubbed with vinegar and olive oil during the maturing process which aid in the rich earthy salty notes of the cheese. 12 months matured.	1.5kg	ITC-40
 <b>Pecorino Fiore Sardo</b> The cheese, after a total aging of six months, has a natural, golden-yellow to dark brown rind and a sour, damp smell. Upon slicing, the pate reveals a compact, dense, straw yellow or white colour. It is wonderfully rich in flavour, with caramel sweetness, salty tang and a hint of fruit. The spicy flavour of the cheese intensifies depending on the length of maturation. 5 months matured.	3kg	ITC-41
<b>Asiago DOP</b> Asiago, is a cow's milk cheese, produced only on the Asiago area in the Veneto foothills in Italy. The cheese-making tradition in the provinces of Vicenza and Trento dates back to more than thousand years. Traditionally, it was made from sheep's milk but today it is produced from unpasteurised cow's milk. 30 days matured.	3kg	ITC-20
 <b>Provolone Piccante "Auricchio"</b> Our Spicy Auricchio Provolone is primarily a product of cow farms, as it is made with cows' milk. Light yellow in color, it is a very smooth cheese, producing a strong aroma and offering a bold, nutty flavour. 3 months matured.	1kg	ITC-06
 <b>Provolone Dolce "Auricchio"</b> Our Sweet Auricchio Provolone is primarily a product of cow farms, as it is made with cows' milk. Light yellow in color, it is a very smooth cheese, producing a strong aroma and offering a bold, nutty flavour. 30 days matured.	1kg	ITC-08
<b>Fontal</b> Fontal is a substituted for Fontina cheese. 90 days matured.	3kg	SOF-06
 <b>Fontina DOP</b> Fontina is an Italian cow's milk cheese. Although made throughout the year, the best cheese is obtained during the summer when the cows are moved to an altitude of 550 to 700 metres (1,800 to 2,300 feet) and fed only with rich grass to give it a distinctive aroma. 90 days matured.	3kg	ITC-14
<b>Ricotta salata</b> Our Ricotta Salata cheese is made from the whey part of sheep's & cow's milk, which is pressed, salted and aged. It is milky white in colour with firm texture and salty taste. The cheese is often used in salads and ideal for slicing, crumbling and grating. 14 days matured.	1kg	ITC-07
<b>Pecorino White</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk. 14 days matured.	1kg	ITC-01
<b>Pecorino With Chilli</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk and mixed with chilli flakes. 14 days matured.	1kg	ITC-02
<b>Pecorino With Pistachio</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk and mixed with pistachio pieces. 14 days matured.	1kg	ITC-03
<b>Pecorino With Truffle</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk and mixed with truffle pieces. 14 days matured.	1kg	ITC-09
 <b>Pecorino Fantasy</b> The Fresh Pecorino Fantasy is produced with 100% Sicilian pasteurized sheep's milk, is enriched with delicious olives, rocket, chilli flakes and capers from Sicily. 14 days matured.	1kg	ITC-10
<b>Pecorino With Black Peppers</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk and mixed with black pepper. 14 days matured.	1kg	ITC-16
<b>Sfizio Nero</b> This Pecorino is produced with 100% Sicilian pasteurized sheep's milk and covered in black pepper dust. 14 days matured.	500g	ITC-18

## Soft Cheeses

	<b>Taleggio DOP</b>	2kg	SOF-01
	Taleggio is a semi soft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.		
	<b>Gorgonzola Dolce DOP</b>	1.6kg	SOF-02
	Meaning "sweet" in Italian, Gorgonzola "Dolce" DOP is a soft, blue, buttery cheese made with uncooked cow's whole milk. It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang. It takes a minimum of 50 days ageing to let Gorgonzola demonstrate its unique characteristics.		
	<b>Gorgonzola Piccante DOP</b>	1.6kg	SOF-20
	Gorgonzola "Piccante" DOP is a soft, sharp, aged blue cheese made with full fat, pasteurised, cow's milk. It has a white or pale yellow compact, crumbly paste speckled with a homogeneous distribution of bluish-green marbling. The rind is compact, rough, hard and grey in colour and usually comes covered in a tin foil. Flavours are strong, intense and sharp with a pungent, spicy bite coming early on. It takes a minimum of 80 days ageing to let Gorgonzola demonstrate its unique characteristics.		
	<b>Fioroni Di Capra</b> <span>SOLD BY CASE</span>	540gr	SOF-03
	Italian creamy goat cheese 90g x 6 units. 3 units x box.		
	<b>Cherry Mozzarella</b>	1kg	MOZ-03
	Small cherry balls 8g of mozzarella cheese made from cow's milk.		
	<b>Mozzarella Bocconcino</b> <span>SOLD BY CASE</span>	125g	MOZ-02
	Fiordilatte mozzarella cheese block made from cow's milk. 16 units x box.		
	<b>Bufalo Mozzarella</b> <span>SOLD BY CASE</span>	125g	MOZ-01
	Buffalo mozzarella is a mozzarella made from the milk of the domestic Italian water buffalo. It is a product traditionally produced in Campania, especially in the provinces of Caserta and Salerno. 24 units x box.		
	<b>Burrata</b> <span>SOLD BY CASE</span>	100g	SOF-21
	Burrata is a 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. 10 units of 100g x box. 8 units of 250g x box.		
	<b>Burrata Fume'</b> <span>SOLD BY CASE</span>	250g	SOF-33
	Burrata is a 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. 8 units of 250g x box.		
	<b>Mozzarella Block</b>	1kg	MOZ-07
	Fiordilatte mozzarella cheese block made from cow's milk.		
	<b>Mascarpone</b>	500g	SOF-07
	Mascarpone is an Italian cheese from the Lombardy region. The resulting rich butterfat content makes the cheese an essential ingredient in Italian recipes like Tiramisu and cheesecakes. 6 units x box.		
	<b>Fresh Ricotta</b>	1.5kg	SOF-19
	Traditional Italian fresh ricotta is smoother than cottage cheese and tastes mildly sweet. Good Ricotta is firm, not solid and consists of a mass of fine, moist, delicate grains, neither salted nor ripened. The light, delicate consistency and clean flavours make it a perfect accompaniment to a variety of recipes and dishes.		
	<b>Grated Cheeses</b>		
	<b>Gran Primo Mix</b>	1kg	GRA-04
	Made with mixed grated cheeses.		
	<b>Grated Grana Padano</b>	1kg	GRA-06
	100% Grana Padano cheese.		
	<b>Grated Parmigiano Reggiano</b>	1kg	PAR-05
	100% Parmigiano Reggiano cheese.		
	<b>Sliced Cheeses</b>		
	<b>Sliced Mozzarella</b>	1kg	SLI-04
	Sliced mozzarella cheese.		
	<b>Sliced Mild Cheddar</b>	1kg	SLI-05
	Sliced mild cheddar cheese.		



## Shortbread Pastries

	Size	Pieces	Code
<b>Barchette Hazelnut Chocolate</b> Boat shape shortbread pastry filled with hazelnut chocolate cream and decorated with hazelnut pieces.	1.5kg	55/60	IP-18
<b>Barchette White Chocolate</b> Boat shape shortbread pastry filled with white chocolate cream and decorated with hazelnut pieces.	1.5kg	55/60	IP-19
<b>NEW</b> <b>Dark Barchette White Chocolate</b> Boat shape shortbread pastry filled with white chocolate cream and decorated with hazelnut chocolate lines.	1.5kg	55/60	IP-11
<b>Bocconotti</b> Small Muffin shape, this delicious shortbread pastry is filled with velvety hazelnut chocolate cream and dusted with sweet icing sugar.	1.5kg	35/40	IP-03
<b>Medaglioni Hazelnut Chocolate</b> Big eyes shape shortbread pastry with hazelnut chocolate cream and dusted with sweet icing sugar.	2kg	24	IP-24
<b>Medaglioni Apricot</b> Big eyes shape shortbread pastry with apricot jam and dusted with sweet icing sugar.	2kg	24	IP-25
<b>NEW</b> <b>Tartellette Hazelnut</b> Small round basket shape shortbread pastry filled with hazelnut chocolate cream and decorated with whole hazelnut on top.	1.5kg	60	IP-26
<b>NEW</b> <b>Tartallette Lemon</b> Small round basket shape shortbread pastry filled with lemon cream and decorated with candied lemon.	1.5kg	60	IP-27
<b>NEW</b> <b>Crostatine Hazelnut Chocolate</b> Tart shape shortbread pastry with hazelnut chocolate cream.	2kg	24	IP-28

## Puff Pastries

<b>Cannoncini Sfoglia Lemon</b> Little tube shape puff pastry stuffed with lemon cream.	1.5kg	60/65	IP-46
<b>Cannoncini Sfoglia Hazelnut Chocolate</b> Little tube shape puff pastry stuffed with hazelnut chocolate cream.	1.5kg	60/65	IP-47
<b>NEW</b> <b>Millefoglie Hazelnut Chocolate</b> "A thousand layers" flaky pastry layered with hazelnut chocolate cream and dusted with sweet icing sugar.	1.5kg	68/72	IP-10

	Size	Pieces	Code
<b>Aragostine Lemon</b>	1.5kg	40/45	IP-12
Lobster tail shape, flaky pastry stuffed with lemon cream and dusted with sweet icing sugar.			
<b>Aragostine Pistachio</b>	1.5kg	40/45	IP-13
Lobster tail shape, flaky pastry stuffed with pistachio cream and dusted with sweet icing sugar.			
<b>Aragostine Zabaione</b>	1.5kg	40/45	IP-14
Lobster tail shape, flaky pastry stuffed with Italian custard and dusted with sweet icing sugar.			
<b>Aragostine Hazelnut Chocolate</b>	1.5kg	40/45	IP-15
Lobster tail shape, flaky pastry stuffed with hazelnut chocolate cream and dusted with sweet icing sugar.			
<b>Aragostine White Chocolate</b>	1.5kg	40/45	IP-16
Lobster tail shape, flaky pastry stuffed with white chocolate cream and dusted with sweet icing sugar.			
<b>Aragostine Cappuccino</b>	1.5kg	40/45	IP-17
Lobster tail shape, flaky pastry stuffed with cappuccino cream and dusted with sweet icing sugar.			

## Cannoli Pastries

<b>Sicilian Cannoli Lemon</b>	1.5kg	65/70	IP-42
Little tube shape fried pastry from Sicily stuffed with lemon cream and dusted with sweet icing sugar.			
<b>Sicilian Cannoli Pistachio</b>	1.5kg	65/70	IP-43
Little tube shape fried pastry from Sicily stuffed with pistachio cream and dusted with sweet icing sugar.			
<b>Sicilian Cannoli Zabaione</b>	1.5kg	65/70	IP-44
Little tube shape fried pastry from Sicily stuffed with Italian custard and dusted with sweet icing sugar.			
<b>Sicilian Cannoli Hazelnut Chocolate</b>	1.5kg	65/70	IP-45
Little tube shape fried pastry from Sicily stuffed with hazelnut chocolate cream and dusted with sweet icing sugar.			
<b>Sicilian Cannoli White Chocolate</b>	1.5kg	65/70	IP-48
Little tube shape fried pastry from Sicily stuffed with white chocolate cream and dusted with sweet icing sugar.			
<b>Sicilian Cannoli Cappuccino</b>	1.5kg	65/70	IP-49
Little tube shape fried pastry from Sicily stuffed with cappuccino cream and dusted with sweet icing sugar.			

## Hazelnut Pastries

<b>Baci Di Dama White</b>	1.5kg	190/200	IP-37
Tiany Hazelnut cookies with hazelnut chocolate cream.			
<b>Baci Di Dama Dark</b>	1.5kg	190/200	IP-37-1
Hazelnut cookies with white chocolate cream.			



## Almond Pastries

<b>Cuor Di Limone</b>	1.5kg	60/63	IP-21
Almond paste with lemon.			
<b>Cuor D'Arancio</b>	1.5kg	60/63	IP-22
Almond paste with orange.			
<b>Delizie All'Amarena</b>	2kg	38/40	IP-23
Almond paste with cherry jam.			
<b>Petit Rossi</b>	1.5kg	88/90	IP-24-1
Almond paste with cherry on top.			
<b>Delizie Al Pistachio</b>	2kg	38/40	IP-20-1
Almond paste with pistachio.			

## Fillings for Pastries

	Size	Pieces	Code
<b>Sweet Ricotta</b>	6.5kg		SOF-12
A sort of ricotta cheese mousse, this sweet and sumptuous cream is made from the traditional sheep's milk ricotta cheese enriched with sugar. It's perfect to fill cannolis, of course, but it's also amazing when served as a dessert with fresh fruit and chocolate shavings, or when used to fill crepes or to make tiramisù. Made with sheep's ricotta cheese, sugar.	1kg		FIL-01

## Empty Pastries

	<b>Cannoli Grandi Dark</b>		100	IP-59
	Large empty tube shape fried pastry from Sicily.			
	<b>Cannoli Mignon Dark</b>		330	IP-59-5
	Medium empty tube shape fried pastry from Sicily.			
 	<b>Cannoncini Sfoglia Mignon</b>		120	IP-74
	Medium empty little tube shape puff pastry.			
 	<b>Cannoncini Sfoglia Micro</b>		150	IP-73
	Small empty little tube shape puff pastry.			
 	<b>Coni Sfoglia Mignon</b>		100	IP-72
	Medium empty medium conic shape puff pastry.			
 	<b>Coni Sfoglia Micro</b>		100	IP-71
	Small empty small conic shape puff pastry.			
 	<b>Cestini Sfoglia Grandi</b>		65	IP-70
	Large empty basket shape puff pastry.			
 	<b>Cestini Sfoglia Micro</b>		140	IP-69
	Small empty basket shape puff pastry.			
 	<b>Sigarette</b>		165	IP-68
	Empty cigarette russe biscuit.			
 	<b>Tartallette Mignon</b>		250	IP-67
	Medium round basket shape shortbread pastry.			
 	<b>Tartallette Grandi</b>		100	IP-66
	Large round basket shape shortbread pastry.			
 	<b>Aragostine</b>		65	IP-62
	Empty lobster tail shape flaky pastry.			
 	<b>Barchette</b>		250	IP-63
	Empty boat shape shortbread pastry.			
 	<b>Baba' Medium</b>		200	IP-64
	Plain medium yeast cake from Napoli.			
 	<b>Baba' Micro</b>		800	IP-65
	Plain small yeast cake from Napoli.			

## Halloween Pastries

 	<b>Halloween Apricot</b>	1.5kg	53/54	HAL-01
	Orange pumpkins shape shortbread pastry with apricot jam.			
 	<b>Halloween Cherry</b>	1.5kg	53/54	HAL-02
	Orange pumpkins shape shortbread pastry with cherry jam.			
 	<b>Halloween Hazelnut Chocolate</b>	1.5kg	53/54	HAL-03
	Orange pumpkins shape shortbread pastry with hazelnut chocolate cream.			
 	<b>Pipistrelli "Dark Bats"</b>	1.5kg	62	HAL-04
	Dark bats shape shortbread pastry.			
 	<b>Fantasmini "Ghosts"</b>	1.5kg	48	HAL-05
	White ghosts shape shortbread pastry.			

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—MOREISH ANTIPASTI—