

# Taste of Sicily &

— MOREISH ANTIPASTI —

# DIFORTI

• DAL 1875 •

FINE FOOD PRODUCER AND DISTRIBUTOR



PRODUCT LIST

*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/)

# 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

The Real Italian Food Taste

# OLIVES

## WHOLE GREEN OLIVES

	WEIGHT	DRAINED WEIGHT	CODE
<b>EXTRA LARGE NOCELLARA DEL BELICE OLIVES</b>	5.5kg	3.5kg	OL-QCO-5
<b>NOCELLARA DEL BELICE OLIVES</b> Whole bright green early harvest olives in light brine from Castelvetrano Sicily.	1kg 5.5kg	600g 3.5kg	OL-CAS-2 OL-CAS-3
<b>BELLA DI CERIGNOLA OLIVES</b> Very large green olives in light brine from Puglia Italy.	1kg 5.5kg	600g 3.3kg	OL-BEL-1 OL-BEL-3
<b>WHOLE GREEN OLIVES</b> Very large whole green olives in light brine from Halkidiki Greece.	5.5kg	3.3kg	OL-VER-5

## WHOLE BLACK OLIVES

<b>LECCINO OLIVES</b> Small black olives in light brine from Puglia Italy.	5.5kg	3.5kg	OL-LEC-4
<b>TAGGIASCA OLIVES</b> Small whole black olives in light brine from Italy Liguria.	5.5kg	3.5kg	OL-TAG-5
<b>GAETA OLIVES</b> Small whole black olives in light brine from Italy Lazio.	5.5kg	3.5kg	OL-GAE-5
<b>WHOLE KALAMATA OLIVES</b> Small whole black olives in light brine from Kalamata Greece.	3kg	1.85kg	OL-KIP-3
<b>WHOLE BLACK OLIVES</b> Large whole black olives in light brine from Amfissa, central Greece.	5.5kg	3.3kg	OL-WBO-5

## WHOLE MIXED OLIVES

<b>MIX ITALIA OLIVES</b> Italian whole mixed olives marinated in light brine: Nocellara del Belice, Bella Di Cerignola & Leccino olives.	1kg 5.5kg	600g 3.5kg	OL-MIXIT-1 OL-MIXIT-4
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## PITTED GREEN OLIVES

<b>PITTED NOCELLARA DEL BELICE OLIVES</b> Bright green early harvest olives in light brine from Castelvetrano Sicily.	1kg 5.5kg	600g 3kg	OL-NOC-1 OL-NOC-5
<b>PITTED REGINA OLIVES</b> Large green pitted olives in light brine from Halkidiki Greece.	3kg	1.6kg	OL-REG-3

## PITTED BLACK OLIVES

<b>PITTED LECCINO OLIVES</b> Small pitted black olives in light brine from Puglia Italy.	5.5kg	3kg	OL-LEC-5	
<b>PITTED BLACK OLIVES</b> Small black pitted olives in light brine from Turkey.	3Kg	1.6kg	OL-NER-3	
<b>PITTED KALAMATA OLIVES</b> Small black pitted olives in light brine from Kalamata Greece.	3Kg	1.6kg	OL-KP-3	

## PITTED BLACK OLIVES

<b>BOSCAIOLA OLIVES</b> Marinated large green pitted olives with red peppers, sliced mushrooms, garlic, herbs in water and oil.	1kg 3kg	500g 1.6kg	OL-BOS-1 OL-BOS-3	
<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>PITTED MOROCCO OLIVES</b> <b>"REDUCED SALT"</b> Naturally ripened black pitted olives with a little touch of oil from Marrakesh.	3kg	3kg	OL-MORP-3	

## MARINATED MIXED PITTED OLIVES

<b>MIX OLIVES</b> Marinated green & black pitted olives with garlic, herbs in water and oil.	3kg 5.5kg	1.6kg 3kg	OL-MIX-3 OL-MIX-5	
<b>VIVO MIX</b> Marinated green & black pitted olives with red & yellow peppers, sliced garlic, onion, herbs in water and oil.	5.5kg 1kg	3kg 600g	OL-VIV-5 OL-VIV-1	
<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.	<b>2.8kg</b>	<b>1.6kg</b>	<b>OL-GRO-2</b>	
<b>PEPERONCINO OLIVES</b> Marinated green & black pitted olives with chilli paste in oil.	<b>2.8kg</b>	<b>1.6kg</b>	<b>OL-PEP-3</b>	

## MARINATED WHOLE OLIVES

<b>ETNEA OLIVES</b> Marinated green cracked Sicilian olives with red peppers, garlic, herbs in water and oil.	<b>3kg</b>	<b>1.85kg</b>	<b>OL-ETN-3</b>	
<b>RUSTICA OLIVES</b> Marinated whole black olives with red peppers, garlic, herbs in water and oil.	<b>3kg</b>	<b>1.85kg</b>	<b>OL-RUS-3</b>	
<b>MIX INTERA OLIVES</b> Marinated whole green & black olives with garlic, herbs in water and oil.	<b>3kg</b>	<b>1.85kg</b>	<b>OL-MINT-3</b>	

## STUFFED OLIVES

<b>GREEN OLIVES STUFFED WITH GARLIC</b> Green olives stuffed with garlic marinated with herbs in oil.	<b>2kg</b>	<b>1.2kg</b>	<b>OL-AGL-2</b>	
<b>GREEN OLIVES STUFFED WITH ALMOND</b> Green olives stuffed with almond marinated with herbs in oil.	<b>2kg</b>	<b>1.2kg</b>	<b>OL-MAND-2</b>	
<b>GREEN OLIVES STUFFED WITH PIMENTO</b> Green olives stuffed with pimento paste marinated with herbs in oil.	<b>2kg</b>	<b>1.2kg</b>	<b>OL-PIM-2</b>	
<b>GREEN OLIVES STUFFED WITH PIRI PIRI</b> Green olives stuffed with red piri piri peppers marinated with herbs in oil.	<b>2kg</b>	<b>1.2kg</b>	<b>OL-PIR-2</b>	
<b>GREEN OLIVES STUFFED WITH ANCHOVIES</b> Marinated green olives stuffed with real anchovies in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>OL-ACC-2</b>	
<b>GREEN OLIVES STUFFED WITH SUNDRIED TOMATO</b> Marinated green olives stuffed with sundried tomato in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>OL-POM-2</b>	
<b>GREEN OLIVES STUFFED WITH CHEESE</b> Marinated green olives stuffed with cheese in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>OL-FET-2</b>	
<b>GREEN OLIVES STUFFED WITH BLUE CHEESE</b> Marinated green olives stuffed with cheese in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>OL-BLU-2</b>	
<b>BLACK OLIVES STUFFED WITH CHEESE</b> Marinated black olives stuffed with cheese in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>OL-CHEB-2</b>	

# ANTIPASTI

## CAPERS

	WEIGHT	DRAINED WEIGHT	CODE
<b>CAPERS IN VINEGAR</b> Marinated medium size capers in vinegar also known as Capotes capers.	1kg	600g	ANT-CAP-1
<b>CAPERS IN SALT</b> Medium size capers berries in salt.	1kg	1kg	ANT-CAPS-1
<b>LILLIPUT CAPERS IN VINEGAR</b> Marinated tiny capers in vinegar.	1kg	600g	ANT-CAPSL-1
<b>CAPERS BERRIES IN VINEGAR</b> Marinated medium size capers berries in vinegar.	1kg	500g	ANT-CAPG-1

## ARTICHOKES

<b>WHOLE ARTICHOKES WITH STEM</b> Marinated whole artichokes with stem, with herbs in oil.	900g 2.4Kg	540g 1.4Kg	ANT-CAR-1 BELF-19
<b>MARINATED WHOLE ARTICHOKES</b> Marinated whole artichokes hearts with herbs in oil.	900g	540g	ANT-CARI-1
<b>MARINATED ARTICHOKES QUARTERS</b> Marinated whole artichokes hearts with herbs in oil.	900g	540g	ANT-CAS-1
<b>BELFORTI ARTICHOKES QUARTERS</b> Marinated artichokes quarters in oil, ideal for pizza topping.	1.7kg	1.36kg	BELF-03

## TOMATOES

<b>SUN-DRIED TOMATO NOT IN OIL</b> Sun-dried tomato not in oil.	1kg	1kg	ANT-POM-1
<b>SUN-DRIED TOMATO WITH BASIL &amp; CHEESE</b> Marinated sun-dried tomato with grana padano cheese, basil and herbs in oil.	900g	540g	ANT-PSOT-1
<b>SUN-DRIED TOMATO WITH HERBS</b> Marinated sun-dried tomato with herbs in oil. <b>SUPERIOR QUALITY</b>	900g	540g	ANT-PALT-1
<b>BELFORTI SUN-DRIED TOMATO</b> Marinated sun-dried tomato with herbs in oil.	1.3kg	975g	BELF-06
<b>ITALIAN SEMI-DRIED CHERRY TOMATO</b> Marinated semi-dried cherry tomato with garlic and oregano in oil. <b>SUPERIOR QUALITY</b>	2kg 1kg	1.4kg 700g	ANT-CIL-2 ANT-CIL-1
<b>BELFORTI SEMI-DRIED CHERRY TOMATO</b> Marinated semi-dried cherry tomato with garlic and oregano in oil from Turkey.	1kg	800g	BELF-11
<b>ITALIAN SEMI-DRIED TOMATO</b> Marinated semi-dried tomato with garlic and oregano in oil. <b>SUPERIOR QUALITY</b>	1kg	700g	ANT-PSEM-1
<b>BELFORTI SEMI-DRIED TOMATO</b> Marinated semi-dried tomato with garlic and oregano in oil from Turkey.	1kg	800g	BELF-09

<b>BELFORTI YELLOW SEMI-DRIED TOMATO</b> Marinated semi-dried yellow tomato with garlic and oregano in oil from Turkey.	<b>1kg</b>	<b>800g</b>	<b>BELF-10</b>	
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## PEPPERS

	WEIGHT	DRAINED WEIGHT	CODE	
<b>RED BELL PEPPERS STUFFED WITH CHEESE</b> Marinated red bell peppers stuffed with cheese in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>ANT-PRF-2</b>	
<b>PEPERINO PEPPERS STUFFED WITH CHEESE</b> Marinated red round sweet peppers stuffed with cheese in oil.	<b>2kg</b>	<b>1.35kg</b>	<b>ANT-PCF-2</b>	
<b>PEPPERS STUFFED WITH TUNA</b> Marinated red peppers stuffed with tuna and capers with herbs in oil.	<b>1kg</b>	<b>650g</b>	<b>ANT-PET-1</b>	

## MUSHROOMS

<b>MIX MUSHROOMS</b> Whole and sliced champignons, straw mushrooms, with red peppers, garlic and herbs in oil.	<b>900g</b>	<b>500g</b>	<b>ANT-FMIX-1</b>	
<b>PORCINI MUSHROOMS</b> Pieces of Porcini mushrooms in oil.	<b>700g</b>	<b>525g</b>	<b>BELF-07</b>	
<b>BELFORTI SLICED MUSHROOMS</b> Marinated Sliced mushrooms ideal for pizza topping.	<b>1.7kg</b>	<b>1.36kg</b>	<b>BELF-01</b>	

## OTHER ANTIPASTI

<b>MINI GHERKINS</b> Marinated mini gherkins with garlic and herbs in water and oil.	<b>1kg</b>	<b>600g</b>	<b>ANT-CET-1</b>	
<b>CORNICHONS IN VINEGAR</b> Small cornichons in vinegar.	<b>1kg</b>	<b>600g</b>	<b>ANT-COR-1</b>	
<b>BALSAMIC ONIONS</b> Marinated onions with balsamic vinegar and bay leaves. <b>SUPERIOR QUALITY</b>	<b>1kg</b>	<b>650g</b>	<b>ANT-CIPB-1</b>	
<b>BELFORTI BALSAMIC ONIONS</b> Marinated onions with balsamic vinegar.	<b>2.5kg</b>	<b>1.5kg</b>	<b>BELF-21</b>	
<b>SWEET GARLIC</b> Marinated garlic cloves with red peppers and herbs in water and oil.	<b>1kg</b>	<b>600g</b>	<b>ANT-AGL-1</b>	
<b>ANTIPASTO</b> Green & black pitted olives, artichokes quarters, aubergines fillettes, mini gherkins, sun-dried tomato, whole champignons, straw mushrooms, with herbs in oil.	<b>900g</b>	<b>500g</b>	<b>ANT-ANT-1</b>	



## GRILLED VEGETABLES

	WEIGHT	DRAINED WEIGHT	CODE
<b>GRILLED ARTICHOKE</b> Marinated grilled artichokes halves with herbs in oil.	900g	540g	GR-CART-1
<b>GRILLED ARTICHOKE 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>BELFORTI SKINLESS GRILLED PEPPERS</b> Grilled red/yellow peppers in water, ideal for pizza topping	800g	750g	BELF-12
<b>GRILLED COURGETTES</b> Marinated grilled courgettes with garlic and herbs in oil.	1kg	650g	GR-ZUC-1

## MARINATED SEAFOOD

<b>SEAFOOD SALAD</b> Marinated squid, baby octopus, cuttlefish, mussels, shrimp with parsley and garlic in oil.	1kg	600g	SEA-INS-1
<b>ANCHOVIES FILLETS</b> Marinated anchovies fillets with parsley and garlic in oil.	1kg	600g	SEA-ALI-1
<b>CHOPPED OCTOPUS</b> Marinated chopped octopus with parsley and garlic in oil.	1kg	600g	SEA-TRA-1
<b>MUSSELS</b> Marinated mussels with parsley and garlic in oil.	1kg	600g	SEA-MUS-1
<b>STUFFED SQUID</b> Marinated stuffed squid with crab surimi, mussels and prawns with parsley and garlic in oil.	1kg	600g	SEA-CAL-1
<b>PRAWNS</b> Marinated small prawns with parsley and garlic in oil.	1kg	600g	SEA-PRA-1

## PRESERVED SEAFOOD IN TINS

<b>SALTED ANCHOVIES IN OIL</b> Salted anchovies In sunflower oil.	750g	450g	BELF-17
<b>SICILIAN SALTED ANCHOVIES IN SALT</b> Sicilian Salted anchovies In salt.	1kg	750g	BELF-23

# PESTO

	WEIGHT	DRAINED WEIGHT	CODE
<b>PREMIUM PESTO</b> The original recipe!	900g	900g	PES-PRE-1
<b>BASIL PESTO</b> Basil, Grana Padano cheese, garlic and oil.	900g	900g	PES-BAS-1
<b>BASIL PESTO WITH PINE KERNELS</b> Basil, Grana Padano, pine kernels, garlic and oil.	900g	900g	PES-GEN-1
<b>RED PESTO</b> Sundried tomato, Grana Padano cheese, basil, garlic and oil.	900g	900g	PES-ROS-1

## TAPENADE

<b>BLACK OLIVE TAPENADE</b> Black olives, garlic, herbs and oil.	900g	900g	PAT-NER-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.	1kg	1kg	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

# BOWLS & MARKETING MATERIALS

	SIZE	CODE
<b>LARGE BOWL</b> 3lt capacity ceramic bowl - H 12 x Dia. 26cm.	3lt	BOWLS01
<b>MEDIUM BOWL</b> 1lt capacity ceramic bowl - H 7.5 x Dia. 18cm.	1lt	BOWLS02
<b>SMALL BOWL</b> 200ml capacity ceramic bowl - H 5 x Dia. 10cm.	200ml	BOWLS03
<b>SIGN CLIPS 10PZ</b> Sign Clips to hold labels.		BOWLS04



# EXTRA VIRGIN OLIVE OIL IN BULK

	SIZE	CODE	
<b>SICILIAN EXTRA VIRGIN OLIVE OIL</b> Extra Virgin Finishing Olive Oil from Sicily.	<b>3lt</b>	<b>OIL-04</b>	
<b>CHILLI OIL</b> Made using only Italian Extra Virgin Olive Oil	<b>5lt</b>	<b>OIL-11</b>	
<b>BASIL OIL</b> Made using only Italian Extra Virgin Olive Oil	<b>5lt</b>	<b>OIL-05</b>	
<b>GARLIC OIL</b> Made using only Italian Extra Virgin Olive Oil	<b>5lt</b>	<b>OIL-14</b>	
<b>LEMON OIL</b> Made using only Italian Extra Virgin Olive Oil	<b>5lt</b>	<b>OIL-12</b>	
<b>WHITE TRUFFLE OIL</b> Made using only Italian Extra Virgin Olive Oil	<b>5lt</b>	<b>OIL-15</b>	

## SHORTBREAD PASTRIES

	WEIGHT	PIECES	CODE
<b>BARCLETTE HAZELNUT CHOCOLATE</b> Boat shape shortbread pastry filled with hazelnut chocolate cream and decorated with hazelnut pieces.	1.5kg	55/60	IP-18
<b>BARCLETTE WHITE CHOCOLATE</b> Boat shape shortbread pastry filled with white chocolate cream and decorated with hazelnut pieces.	1.5kg	55/60	IP-19
<b>DARK BARCLETTE 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>CANTUCCIONI HAZELNUT CHOCOLATE</b> Small Muffin shape, this delicious shortbread pastry is filled with velvety hazelnut chocolate cream and dusted with sweet icing sugar.	1.5kg	30/35	IP-02
<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>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>TARTALLETTE LEMON</b> Small round basket shape shortbread pastry filled with lemon cream and decorated with candied lemon.	1.5kg	60	IP-27
<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>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
<b>ARAGOSTINE LEMON</b> Lobster tail shape, flaky pastry stuffed with lemon cream and dusted with sweet icing sugar.	1.5kg	40/45	IP-12
<b>ARAGOSTINE PISTACHIO</b> Lobster tail shape, flaky pastry stuffed with pistachio cream and dusted with sweet icing sugar.	1.5kg	40/45	IP-13
<b>ARAGOSTINE ZABAIONE</b> Lobster tail shape, flaky pastry stuffed with Italian custard and dusted with sweet icing sugar.	1.5kg	40/45	IP-14

	WEIGHT	PIECES	CODE
<b>ARAGOSTINE HAZELNUT CHOCOLATE</b> Lobster tail shape, flaky pastry stuffed with hazelnut chocolate cream and dusted with sweet icing sugar.	1.5kg	40/45	IP-15
<b>ARAGOSTINE WHITE CHOCOLATE</b> Lobster tail shape, flaky pastry stuffed with white chocolate cream and dusted with sweet icing sugar.	1.5kg	40/45	IP-16
<b>ARAGOSTINE CAPPUCCINO</b> Lobster tail shape, flaky pastry stuffed with cappuccino cream and dusted with sweet icing sugar.	1.5kg	40/45	IP-17

## CANNOLI PASTRIES

<b>SICILIAN CANNOLI LEMON</b> Little tube shape fried pastry from Sicily stuffed with lemon cream and dusted with sweet icing sugar.	1.5kg	65/70	IP-42
<b>SICILIAN CANNOLI PISTACHIO</b> Little tube shape fried pastry from Sicily stuffed with pistachio cream and dusted with sweet icing sugar.	1.5kg	65/70	IP-43
<b>SICILIAN CANNOLI ZABAIONE</b> Little tube shape fried pastry from Sicily stuffed with Italian custard and dusted with sweet icing sugar.	1.5kg	65/70	IP-44
<b>SICILIAN CANNOLI HAZELNUT CHOCOLATE</b> Little tube shape fried pastry from Sicily stuffed with hazelnut chocolate cream and dusted with sweet icing sugar.	1.5kg	65/70	IP-45
<b>SICILIAN CANNOLI WHITE CHOCOLATE</b> Little tube shape fried pastry from Sicily stuffed with white chocolate cream and dusted with sweet icing sugar.	1.5kg	65/70	IP-48
<b>SICILIAN CANNOLI CAPPUCCINO</b> Little tube shape fried pastry from Sicily stuffed with cappuccino cream and dusted with sweet icing sugar.	1.5kg	65/70	IP-49

## HAZELNUT PASTRIES

### BACI DI DAMA WHITE

Tiny Hazelnut cookies with hazelnut chocolate cream.

WEIGHT	PIECES	CODE
1.5kg	190/200	IP-37

## ALMOND PASTRIES

### CUOR DI LIMONE

Almond paste with lemon.

1.5kg	60/63	IP-21
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### CUOR D'ARANCIO

Almond paste with orange.

1.5kg	60/63	IP-22
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### DELIZIE ALL'AMARENA

Almond paste with cherry jam.

2kg	38/40	IP-23
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### DELIZIE AL PISTACHIO

Almond paste with pistachio.

2kg	38/40	IP-20-1
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## FILLINGS FOR PASTRIES

### SWEET RICOTTA

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 tiramisu. Made with sheep's ricotta cheese, sugar.

6.5kg		SOF-12
1kg		FIL-01

## EMPTY PASTRIES

### CANNOLI GRANDI

Large empty tube shape fried pastry from Sicily.

	100	IP-59
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### CANNOLI MIGNON

Medium empty tube shape fried pastry from Sicily.

	300	IP-59-5
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