

ALTO GUSTO

PREMIUM GOURMET PURVEYORS

CATALOGUE

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ABOUT US

ALTO GUSTO IS A GLOBAL ONLINE PLATFORM DEDICATED TO SOURCING AND DELIVERING THE WORLD'S FINEST CONDIMENTS AND GOURMET ESSENTIALS. FOUNDED IN THE UAE, WE AIM TO DELIVER THE HIGHEST QUALITY AND EXCEPTIONAL FLAVORS DISCOVERED THROUGH YEARS OF CULINARY EXPLORATION ACROSS EUROPE AND BEYOND.

BORN FROM A PASSION FOR FOOD, TRAVEL, AND ARTISANAL CRAFTSMANSHIP, ALTO GUSTO OFFERS A CURATED COLLECTION OF HIGH-END PRODUCTS — INCLUDING TRUFFLES, CAVIAR, INFUSED OILS, AND MORE.

WE PROUDLY SERVE BOTH INDIVIDUAL CUSTOMERS AND THE HOSPITALITY SECTOR, PROVIDING CHEFS AND CULINARY PROFESSIONALS WITH ACCESS TO INGREDIENTS THAT ELEVATE MENUS AND CREATE UNFORGETTABLE DINING EXPERIENCES. OUR PLATFORM IS DESIGNED FOR EASE, SPEED, AND GLOBAL REACH — ENSURING THAT WORLD-CLASS TASTE IS ALWAYS WITHIN REACH.

OUR BRAND PHILOSOPHY



QUALITY

WE BELIEVE IN PROVIDING PREMIUM QUALITY TO THE HORECA & FOODSERVICE INDUSTRY.



SUSTAINABILITY

WE ARE COMMITTED TO SOURCE & SUPPLY SUSTAINABLY NOT JUST AS A COMPANY, BUT AS A BRAND FROM THE UAE.



EXCELLENCE

WE AIM TO DELIVER PREMIUM QUALITY PRODUCTS WITH AN UNFORGETTABLE DELIVERY EXPERIENCE.

WE ARE PROUDLY *Emiratis*



QUICK DELIVERY EVERYWHERE

WITH THE FASTEST DELIVERY WITHIN THE UAE,
WE HAVE IT MADE IT OUR MISSION TO ENSURE
QUICKEST DELIVERY ACROSS THE WORLD.

E



PREMIUM QUALITY ASSURANCE

WE WANT ALTO GUSTO TO BE VIEWED AS THE
PIONEER FOR QUALITY, NOT JUST IN THE UAE,
BUT ACROSS THE GLOBE.



ONE-STOP DESTINATION

WE WANT TO BECOME THE ONE-STOP SHOP FOR
EVERYONE'S PREMIUM GOURMET DINING, FROM
D2C TO B2B MARKETS.

Content

Olive Oil	02	Seafood	33
Vinegar	04	Caviar	36
Pasta	05	Cream and Sauce	39
Fresh Pasta	11	Dessert	42
Precooked Pizza Base	14	Cheese	45
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Broth and Ready Mix	21	Wagyu parts	54
Vegetables	23	Frozen Items	59
Mushroom	27	Seasonal Products	64
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DRESSING



**LIGHT FRUITY**

Extra virgin olive oil cold extracted only from Italian olives. Its sweetness, fruity scent and delicate taste of leaf and tomato goes perfectly with salads, fish dishes and white meats.



SIZE: 500 ml

**LIGHT FRUITY**

Extra virgin olive oil cold extracted only from Italian olives grown and produced by organic farming.



SIZE: 500 ml

**EXTRAVIRGIN OLIVE OIL BIO**

100% Italian Bio olives.
PRODUCER: Frantoio Franci



SIZE: 500 ml

**L'OLIVETUM OLIVE OIL LIGHT FRUITY**

Extra virgin olive oil cold extracted only from Italian olives. Its sweetness, fruity scent and delicate taste of leaf and tomato goes perfectly with salads, fish dishes and white meats.



SIZE: 5 L

**OIL BOTTLE WITH PERSONALIZED LABEL**

Make your label with your own logo.



SIZE: 250 ml

**VINEGAR BOTTLE WITH PERSONALIZED LABEL**

Make your label with your own logo.



SIZE: 500 ml

**PENAUT OIL**

PRODUCER: DOLCE SALATO



SIZE: 5 L

**EXTRA VIRGIN OLIVE OIL**

PRODUCER: DOLCE SALATO



SIZE: 5 L

**BLEND OIL**

Blend oil made with 25% olive oil and 75% sunflower oil.

PRODUCER: DOLCE SALATO



SIZE: 5 L

**OLIVE OIL**

PRODUCER: DOLCE SALATO



SIZE: 5 L

**WHITE TRUFFLE OLIVE OIL**

White truffle extravirgin olive oil.

PRODUCER : Geofoods



SIZE: 250 ml

**BLACK TRUFFLE OLIVE OIL**

Black truffle extravirgin olive oil.

PRODUCER : Geofoods



SIZE: 250 ml


**TRADITIONAL BALSAMIC VINEGAR FROM
REGGIO EMILIA LOBSTER STAMP**

PRODUCER: Acetaia Picci
Aged 12-15 years



SIZE: 100 ml


**TRADITIONAL BALSAMIC VINEGAR FROM
REGGIO EMILIA SILVER STAMP**

PRODUCER: Acetaia Picci
Aged 18 years



SIZE: 100 ml


**TRADITIONAL BALSAMIC VINEGAR FROM
REGGIO EMILIA GOLD STAMP**

PRODUCER: Acetaia Picci
Aged 25 years



SIZE: 100 ml


**BALSAMIC VINEGAR OF
MODENA PERLAGE**

PRODUCER : Tartuflanghe



SIZE: 200 g


BALSAMIC VINEGAR BLACK

PRODUCER: Neromodena



SIZE: 5 L


WHITE GRAPE VINEGAR

PRODUCER: Varvello



SIZE: 5 L


**BALSAMIC GOURMET GLAZE
I.G.P**

PRODUCER: Neromodena



SIZE: 500 ml

PASTA



SPAGHETTI 4 MIN / 8 MIN
(cooking time 4 - 8 minutes)

SIZE: 500 g
PRODUCER: Gentile



SPAGHETTI 12 MIN
(cooking time 12 min)

SIZE: 500 g
PRODUCER: Gentile



SPAGHETTONI

SIZE: 500 g
PRODUCER: Gentile



LINGUINE

SIZE: 500 g
PRODUCER: Gentile



BUCATINI

SIZE: 500 g
PRODUCER: Gentile



TRECCE

SIZE: 500 g
PRODUCER: Gentile



CANDELE CORTE LISCE

SIZE: 500 g
PRODUCER: Gentile



ZITI CORTI RIGATI

SIZE: 500 g
PRODUCER: Gentile





SCIALATELLI

SIZE: 500 g
PRODUTTORE: Gentile



TORTIGLIONI

SIZE: 500 g
PRODUCER: Gentile



ELICHE

SIZE: 500 g
PRODUCER: Gentile



GNOCCHETTI

SIZE: 500 g
PRODUCER: Gentile



PACCHERI RIGATI

SIZE: 500 g
PRODUCER: Gentile



CALAMARETTI

SIZE: 500 g
PRODUCER: Gentile



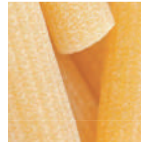
RIGATONI

SIZE: 500 g
PRODUCER: Gentile



PENNE RIGATE

SIZE: 500 g
PRODUCER: Gentile





PENNE LISCE

SIZE: 500 g
PRODUCER: Gentile



PENNONI RIGATI

SIZE: 500 g
PRODUCER: Gentile



PACCHERI

SIZE: 500 g
PRODUCER: Gentile



MEZZE MANICHE

SIZE: 500 g
PRODUCER: Gentile



VESUVIO

SIZE: 500 g
PRODUCER: Gentile



PASTA > DURUM WHEAT PASTA

**FARFALLE PASTA**

SIZE: 500 g
PRODUCER: AGNESI

**FUSILLI PASTA**

SIZE: 500 g
PRODUCER: AGNESI

**PENNE RIGATE PASTA**

SIZE: 500 g
PRODUCER: AGNESI

**LINGUINE PASTA**

SIZE: 500 g
PRODUCER: AGNESI

**SPAGHETTI**

SIZE: 500 g
PRODUCER: AGNESI

**RIGATONI PASTA**

SIZE: 500 g
PRODUCER: AGNESI

**FETTUCCINE PASTA**

SIZE: 250 g
PRODUCER: AGNESI

**CHICCHE DI PATATE**

SIZE: 500 g
PRODUCER: DE CECCO

**PENNE RIGATE**

SIZE: 400 g
PRODUCER: DE CECCO

**TORTIGLIONI**

SIZE: 400 g
PRODUCER: DE CECCO

**LINGUINE N.7**

SIZE: 400g
PRODUCER: DE CECCO

**SPAGHETTI**

SIZE: 400 g
PRODUCER: DE CECCO

**PENNE RIGATE WHOLE WHEAT BIO**

SIZE: 500 g
PRODUCER: Gentile

**FUSILLI WHOLE WHEAT BIO**

SIZE: 500 g
PRODUCER: Gentile

**SPAGHETTI WHOLE WHEAT BIO**

SIZE: 500 g
PRODUCER: Gentile

**LINGUINE WHOLE WHEAT BIO**

SIZE: 500 g
PRODUCER: Gentile

Fresh Frozen Pasta

All types of pasta can be made with or without egg in the following colors:

Black (squid ink), pink (beetroot), green (spinach) or mixed. Filled pasta is available in 4 cheeses, truffles, beef, ricotta & spinach, salmon, pumpkin, porcini mushrooms and artichokes & ricotta. We can customize the size and filling as per your requirement.



RAVIOLI

1kg/bag

Filling: ricotta and spinach, cheese, beef, mushroom, truffle, customized filling.



RAVIOLI

1kg/bag

Filling: ricotta and spinach, cheese, beef, mushroom, truffle, customized filling.



TORTELLI

1kg/bag

Filling: ricotta and spinach, cheese, beef, mushroom, truffle, customized filling.



CANNELLONI

1kg/bag

Filling: ricotta and spinach, customized filling.



CANNELLONI PLAIN

1kg/bag



LASAGNA SHEET

1kg/bag



GNOCCHI

1 kg/bag



GNOCCHI THREE COLORS

1 kg/bag



SPAGHETTI

Available options: Egg or eggless.



LINGUINE

Available options: Egg or eggless.



FETTUCCINE

Available options: Egg or eggless.



PAPPARDELLE

Available options: Egg or eggless.



RIGATONI

Available options: Egg or eggless.



PENNE

Available options: Egg or eggless.



SEDANI RIGATI

1 kg/bag



FUSILLI

1 kg/bag



CONCHIGLIE

1 kg/b

PRE-COOKED PIZZA BASE



PRE-COOKED PIZZA BASE



PLAIN PIZZA BASE

Available in different size.
Available with Neapolitan border.

BASE PIZZA

Disponibile in diverse misure.
Disponibile con cornicione alto.



TOMATO PIZZA BASE

Available in different size.
Available with Neapolitan border.

TOMATO PIZZA BASE

Disponibile in diverse misure.
Disponibile con cornicione alto.



PIZZA BASE CUSTOMIZED

Available with customized toppings.

PIZZA BASE CUSTOMIZED

Pizza base costumizzabile.



ROMANA PIZZA BASE

Romana pizza base with high hydratation

TOMATO PIZZA BASE

Pinza romana ad alta idratazione.



DOUGH BALL

Any size can be done.

IMPASTO PER PIZZA

Disponibile in diverse misure.



FOCACCIA

Focaccia

FOCACCIA

Focaccia

RICE





CARNAROLI RICE ACQUERELLO
(aged 1-3 years)

SIZE: 500 g tin / 1 kg tin / 2,5 Kg Vacuum bag
PRODUCER: Rondolino-Tenuta Colombara
Category «A», classified «Extra»



CARNAROLI RICE ACQUERELLO
(aged 7 years)

SIZE: 500 g tin
PRODUCER: Rondolino-Tenuta Colombara
Category «A», classified «Extra»



ARBORIO RICE

SIZE: 1 kg
PRODUCER: Ristoris



CARNAROLI RICE

SIZE: 1 kg
PRODUCER: Ristoris



RED RICE HERMES

SIZE: 1 kg
PRODUCER: Sartoria del Gusto



BLACK RICE VENERE

SIZE: 1 kg
PRODUCER: Sartoria del Gusto

RICE



FREGOLA SARDA NORMAL / TOASTED

SIZE: 500 g
PRODUCER: Tanda&Spada



READY POLENTA MIX

PRODUCER: Ristoris
SIZE: Box 500 g



CARASAU BREAD FROM SARDINIA

PRODUCER: Panificio Bataccone
SIZE: Bag 800 g

LEGUMES





CHICKPEAS

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



BORLOTTI BEANS

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



WHITE PARADISO BEANS

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



PEARL SPELT

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



CANNELLINI BEANS

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



CASTELUCCIO NORCIA LENTIL

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



PEARL BARLEY

PRODUCER: Sartoria Del Gusto
SIZE: 500 g



CHIKPEAS IN NATURAL WATER

Selected quality chickpeas, calibrated and packaged in natural water.

BROTH AND READY MIX





PORCINI MUSHROOM BROTH

Ready mix porcini mushroom broth.



Plastic bucket 1 kg



VEGETABLE BROTH

Ready mix vegetable broth.



Plastic bucket 1 kg



MEAT BROTH

Ready mix meat broth.



Plastic bucket 1 kg



FISH BROTH

Ready mix fish broth.



Plastic bucket 1 kg



CHICKEN BROTH

Ready mix chicken broth.



Plastic bucket 1 kg

VEGETABLES



**TOMATO PULP**

Ready made creamy tomatoes pulp.



Tin 4,05 kg / Carton 10 Kg

**PEELED TOMATOES IN SAUCE**

Tomatoes of perfect ripeness preserved in a dense and delicious tomato sauce.



Tin 2.5 Kg / Drained 1.5 Kg

**CHERRY TOMATOES SEMI-DRIED**

Cherry tomatoes cut in half, slightly dried in the sun; are distinguished by their fragrance and sweetness. Stubble with oil, salt, parsley, chili, garlic and oregano.



Tin 750 g / Drained 450 g

**SUN DRIED TOMATOES IN OIL**

Tomatoes cut and dried in the sun, flavored with herbs, oregano and packaged in oil.



Bag 1.7 kg / Drained 1.2 kg

**SEMI-DRIED GREEN TOMATOES**

Round tomatoes harvested before the color change. They are rich in fiber and low in sugars. They are cut into cloves, dried in the sun, seasoned with some salt, herbs and pepper and stored in oil.



Tin 750 g / Drained 450 g

**SUN DRIED TOMATOES**

Tomatoes cut and dried in the sun.



Bag 1 kg

**RED DATTERINO TOMATOES IN SAUCE**

They are carefully collected and processed in the shortest possible time to preserve the freshness of each freshly picked tomato.



Tin 800 g / Drained 480 g

**YELLOW DATTERINO TOMATOES IN SAUCE**

They are carefully collected and processed in the shortest possible time to preserve the freshness of each freshly picked tomato.



Tin 800 g / Drained 480 g



GREEN OLIVE "BELLA DI CERIGNOLA"

The olive of Cerignola in brine has a delicate flavor and meaty flesh but the most striking thing is its size making it probably the largest olive oil in the world.



Tin 4,25 Kg / Drained 2,5 Kg



GREEN OLIVES IN BRINE "NOCELLARA DEL BELICE" (whole)

Large pieces of Sicilian olives preserved in brine.



Bucket 5 Kg / Drained 3.5 Kg



TAGGIASCHE OLIVES IN WATER

Harvested in the right maturation, the small black olives of Taggiasca quality are pitted and packed in a light brine.



Glass jar 900 g / Drained 600 g



TAGGIASCHE OLIVES IN OIL

Harvested in the right maturation, the small black olives of Taggiasca quality are pitted and packed in a light brine.



Glass jar 900 g / Drained 600 g



PITTED GREEN OLIVES

Olives in brine of excellent quality in a practical "open and taste" package.



Bucket 4.1 Kg



PITTED BLACK OLIVES

Olives in brine of excellent quality in a practical "open and taste" package.



Bucket 4.1 Kg



KALAMATA OLIVES

Kalamata olives in brine.



Tin 0.8 kg



BLACK SLICED OLIVE IN BRINE

Large pieces of Sicilian olives preserved in brine.



Tin 4,1 Kg / Drained 2,0 Kg

**CAPERS IN SALT**

Capers harvested by hand-and packed in salt.



Bucket 1 Kg

**CAPERS IN VINEGAR**

Capers hand-picked and packed in vinegar.



Glass jar 700 g / Drained 420 g

**FRUITS OF CAPERS**

The fruits of capers are hand-picked and packed in vinegar.



Glass jar 530 g / Drained 310 g

**CHIKPEAS IN NATURAL WATER**

Selected quality chickpeas, calibrated and packaged in natural water.



Tin 2.5 kg / Drained 1.5 kg

**BORETTANA ONION IN BALSAMIC VINEGAR**

The borettana onion is a type of particularly sweet, crisp and small onion that bear the name of Boretto, a small town in the province of Reggio Emilia.



Tin 800 g / Drained 500 g

**FRIARIELLI NAPOLETANI**

Cooked Neapolitan broccoli rabe in oil with garlic and chilli.



Glass jar 960 g

**RED AND YELLOW GRILLED BEL PEPPER**

Red and yellow bell peppers by sweet and fleshy pulp are cut off, cleaned by reminiscences, cut into half and hand grilled.



Tin 800 g / Drained 750 g

**GRILLED PIQUILLO BELL PEPPER**

They are known for their particular flavor and slightly spicy. Their color is intense red, and the sweet, delicate taste on the palate and with a certain roast taste.



Tin 660 g / Drained 550 g

**SLICED ARTICHOKE IN OIL**

Whole artichokes cut into four clasps and packed in oil.



Bag 1,6 Kg / Drained 1,2 Kg

**SLICED ARTICHOKE IN NATURAL WATER**

Top quality artichokes, deflated, cut into four clusters and preserved in water.



Tin 2,5 Kg / Drained 1,35 Kg

**ARTICHOKE WITH HERBS
"ALLA ROMANA"**

Crafted artichokes leaving a piece of stew and cooked with parsley, garlic, oregano and oil.



Tin 2,4 Kg / Drained 1,35 Kg
18 - 20 PCS

**ARTICHOKE WHOLE WITHOUT STEM
"ALLA CONTADINA"**

High quality fresh artichokes are selected and deprived of the toughest leaves and packaged raw in oil with mint, basil and oregano.



Tin 2,5 Kg / Drained 1,53 Kg
28 - 30 PCS

**YELLOW CAPSICUM DROPS**

With their explosive taste and colors, these sweet and sour small sweet pepper drops can add a touch of cheer to hot and cold dishes, be enjoyed as an appetizer and in sandwich fillings.



Tin 793g / Drained 325g

**RED CAPSICUM DROPS**

With their explosive taste and colors, these sweet and sour small, sweet pepper drops can add a touch of cheer to hot and cold dishes, be enjoyed as an appetizer and in sandwich fillings.



Tin 793g / Drained 325g

**STUFFED CHILLI PEPPERS**

Stuffed chili peppers with tuna and anchovies.



Glass jar 1.55 kg

**STUFFED CHILLI PEPPERS**

Stuffed chili peppers with ricotta cheese.



Tin 800g

MUSHROOM





SLICED CHAMPIGNON MUSHROOMS IN NATURAL WATER

It is a product composed of very small-sized mushroom-shaped mushrooms processed in the day and seasoned with delicate trifolato.



Bag 1,7 kg / Drained 1,2 kg



SLICED CHAMPIGNON MUSHROOMS IN OIL

It is a product composed of very small-sized mushroom-shaped mushrooms processed in the day and seasoned with delicate trifolato.



Bag 1,7 kg / Drained 1,2 kg



MIXED MUSHROOM

Porcini mushrooms and stropharia are cut and flavored by a special tanner and then trifled according to a traditional recipe.



Tin 800 g / Drained 560 g



CHIODINI MUSHROOM

Sautee chiodini Nameko mushrooms in oil.



SLICED PORCINI IN OIL

Sautéed porcini mushroom slices.



Tin 800 g / Drained 560 g



PORCINI MUSHROOMS WITH CREAM

Medium size porcini mushroom slices, sautéed and cooked with a delicate porcini mushroom cream.



Tin 800 g / Drained 560 g

TRUFFLES



TRUFFLES & TRUFFLE BASED PRODUCTS



BLACK WINTER TRUFFLE

With a milder flavor and aroma compared to black and white truffles, summer truffles are available from late spring to early autumn. They offer a nutty and slightly earthy taste, making them a versatile and more affordable option for enhancing various dishes.



SUMMER TRUFFLE

With a milder flavor and aroma compared to black and white truffles, summer truffles are available from late spring to early autumn. They offer a nutty and slightly earthy taste, making them a versatile and more affordable.



FINEST WHITE TRUFFLE

The most highly sought-after truffle variety, white truffles are known for their delicate and intoxicating aroma with a garlicky, nutty flavor. Typically found in Italy and Croatia, they are best enjoyed raw, shaved over dishes like risotto, pasta, or scrambled eggs.



BLACK FROZEN TRUFFLE

PACKAGING: 1 kg



BLACK FROZEN SLICED TRUFFLE

PACKAGING: 100 g – 700 g



TRUFFLE CARPACCIO IN OIL

PACKAGING: 80 g - 500 g



TRUFFLE POWDER

PACKAGING: 60 g



TRUFFLE PERLAGE

PACKAGING: 50 G - 200 G



TRUFFLE JULIENNE

PRODUCER: Tartuflanghe
SIZE: 90 g



PESTO PERLAGE®

PRODUCER: Tartuflanghe
SIZE: 200 g



BALSAMIC VINEGAR OF MODENA PERLAGE®

PRODUCER: Tartuflanghe
SIZE: 200 g

TRUFFLE BASED PRODUCTS



TRUFFLE SAUCE

Champignons (agaricus bisporus), olive oil, summer truffles (tuber aestivum vitt.), black olives, salt, flavouring.

Available in 180 grams & 500 grams.



SUMMER TRUFFLE SLICES

Summer truffle (tuber aestivum vitt.), olive oil, salt, flavouring.

Available in 180 grams & 500 grams.



MINCED SUMMER TRUFFLE

Champignons (agaricus bisporus), olive oil, summer truffles (tuber aestivum vitt.), black olives, salt, flavouring.

Available in 180 grams & 500 grams.



TRUFFLE ACACIA HONEY

Italian acacia honey, summer truffle (tuber aestivum vitt.), flavouring.

Available in 100 grams.



BUTTER CREAM WITH WHITE TRUFFLE

Cream (milk), wheat flour, white truffle, grana padano cheese (cow milk, salt, rennet, egg lysozyme), vegetable soup (celery, lactose), salt, flavouring.

Available in 175 grams & 500 grams.



WHITE TRUFFLE SAUCE

Cream (milk), wheat flour, white truffle, grana padano cheese (cow milk, salt, rennet, egg lysozyme), vegetable soup (celery, lactose), salt, flavouring.

Available in 180 grams & 500 grams.



BLACK TRUFFLE FLAVORED OLIVE OIL

Olive oil, flavouring. To enhance your cold and warm dishes with the classic flavour of the black truffle. Delicious on salads, pasta, risotti, meat filets, cheese and eggs.

Available in 250 grams & 500 grams.



WHITE TRUFFLE FLAVOURED OLIVE OIL

Olive oil, flavouring. To enhance your cold and warm dishes with the classic flavour of the white truffle. Delicious on salads, pasta, risotti, meat filets, cheese and eggs.

Available in 250 grams & 500 grams.



PORCINI MUSHROOM DRY

PACKAGING: 500 g



DRY MIX MUSHROOM

PACKAGING: 1 kg



WHOLE FROZEN PORCINI

PACKAGING: 1 kg



CUBES FROZEN PORCINI

PACKAGING: 1 kg



SLICED FROZEN PORCINI

PACKAGING: 1 kg

SEAFOOD





ANCHOVY FILLETS IN SUNFLOWER OIL

Polished anchovy fillets, fished in the Mediterranean Sea, worked in the place of origin, cleaned by bones, carefully packed and hand-picked in glass jars.



Glass jar 700 g / Drained 360 g



GRATED BOTTARGA

Bottarga is a food made up of fish ovaries, whose eggs are salted and dried by traditional methods.



Bag 500 g



MULLET BOTTARGA

Bottarga is a food made up of fish ovaries, whose eggs are salted and dried by traditional methods.



Bag 100 g



TUNA BOTTARGA

Bottarga is a food made up of fish ovaries, whose eggs are salted and dried by traditional methods.



Bag 100 g



TUNA STEAKS IN SUNFLOWER OIL

Tuna steaks in seed oil, carefully selected. Handmade according to the ancient tradition.



Tin 1.7 kg



TUNA IN OLIVE OIL- LOW OIL

BRAND: As Do Mar



Tin 3x65 g



TUNA IN OLIVE OIL

BRAND: As Do Mar



Tin 3x80 g
Tin 2x160 g



TUNA IN WATER WITH WHOLE SALT

BRAND: As Do Mar



Tin 3x80 g



TUNA STEAKS

BRAND: As Do Mar



Tin 3x80 g



TUNA FILLETS IN OLIVE OIL

BRAND: As Do Mar



Jar 250 g



TUNA FILLET IN WATER

BRAND: As Do Mar



Jar 190 g

CAVIAR



CAVIAR

**WHITE STURGEON CAVIAR**

The white sturgeon is the white the largest of North American sturgeons. The colour of its eggs is unmistakable, a nearly black anthracite grey that introduces the fabulous world of caviar through its balanced and harmonious taste.

SIZE: 30g, 50g, 100g, 250g, 500g

**SIBERIAN CLASSIC CAVIAR**

The best selection of Siberian caviar which is from sturgeons wide spreading in Siberian Rivers. It is notable for its pleasant texture, its freshness and that delicate and slightly iodine flavour.

SIZE: 30g, 50g, 100g, 250g, 500g

**OSIETRA CLASSIC CAVIAR**

The traditional Russian method "malossol" that Caviar Giaveri uses in producing its produce can really exalt this caviar, extremely tasty that needs only a light salting to be appreciated by the most demanding connoisseur. Carefully selected by hand like all Caviar Giaveri products, this superfine Osietra caviar involves all the senses with perfect identical, crunchy grains, an intense golden brown color and the lasting taste of refined delight.

SIZE: 30g, 50g, 100g, 250g, 500g

**BELUGA & SIBERIAN CAVIAR**

The experience of tasting the unique flavour of Beluga caviar, exalting your sight with eggs of big size it is among the most exclusive and delicious gastronomic refinements. The minimum salting of the Russian tradition matches the characteristic taste of caviar Beluga.

SIZE: 30g, 50g, 100g, 250g, 500g

**ALBINO GOLD**

A very rare caviar, produced from albino sturgeon. Small to medium with a brilliant golden yellow colour. Smooth, well flavoured with a creamy finish.

SIZE: 50g, 100g, 250g, 500g, 1kg

**ROYAL KALUGA**

The imperial kaluga is a mild, buttery and creamy caviar with a subtle finish. It has a large, firm roe, giving it a wonderful mouthfeel.

SIZE: 50g, 100g, 250g, 500g, 1kg

**ROYAL GOLD RESERVE**

caviar from the sturgeon hybrid of beluga and osietra, round, golden brown grains. giving a soft and balanced flavour with nutty and buttery notes

SIZE: 50g, 100g, 250g, 500g, 1kg

**ROYAL BELUGA IRAN**

A unique caviar from Iranian beluga sturgeons. large grains, soft, melt in mouth texture and light to dark grey colour. smooth buttered almond flavour with a long aftertaste

SIZE: 50g, 100g, 250g, 500g, 1kg



ROYAL OSSETRA

Once a royal delicacy, ossetra caviar is prized for its golden color and smooth texture. one can taste the abundant caspian flavor with notes of nut and fruit.

SIZE: 50g, 100g, 250g, 500g, 1kg



ROYAL BLACK RESERVE

Black caviar from siberian sturgeon "acipenser baer" sparsely iodized and moderately salty, with a silky smoked flavour. ideal for large parties and receptions.

SIZE: 50g, 100g, 250g, 500g, 1kg

CREAM AND SAUCE



CREAM & SAUCE



TRUFFLE PASTE

Cream prepared with fresh champignon mushrooms enriched with black truffle flakes.



Glass jar 510 g



DRIED TOMATOES CREAM

Prepared with dried tomatoes, anchovies, basil.



Glass jar 530 g



BLACK OLIVE PASTE

Cream prepared with ground black olives adding olive oil.



Glass jar 510 g



ARRABBIATA SAUCE

Salsa made from peppers, green olives, carrots, black olives, capers, artichokes and chili peppers, finely chopped.



Glass jar 980 g



FIVE CHEESE CREAM

Cream prepared with Fontal, Emmental, Grana Padano, Maasdammer and Gouda cast in butter.



Tin 800 g



ARTICHOKES CREAM

Cream prepared with finely ground artichokes.



Tin 800 g



PORCINI MUSHROOM CREAM

Cream prepared with finely ground porcini mushrooms.



Tin 800 g



CHAMPIGNON CREAM

Cream prepared with fresh quality champignon mushrooms finely ground with olive oil.



Tin 780 g

CREAM & SAUCE



PUMPKIN CREAM

Cream prepared with finely ground fresh pumpkin, ready to use.



Tin 830 g



CAPSICUM SAUCE

Cream prepared with fresh, finely ground peppers, ready to use.



Glass jar 520 g



BRONTE PISTACHIO CREAM

Cream obtained from brass pistachios in the Bronte city of Sicily, salt and pepper are the ingredients of this cream.



Glass jar 520 g



PESTO GENOVESE

This specialty is obtained by chopping fresh basil with olive oil, Gran Padano cheese, cashew nuts, salt and a small amount of garlic.



Tin 800 G



FRESH BASIL PESTO

Can be spread on bread, used as a veggie dip, will be perfect to elevate roasted veggies, and of course, perfect for pasta and pizza.



Container 250g

DESSERT



DESSERT

**LADY FINGER BISCUIT**

Sweet and light biscuits with a very crumbly and spongy texture and crushed cylindrical shape with bevelled edges.



Box 400 g

**MINI AMARETTI BISCUIT**

Sweet and crunchy biscuits with a round shape like a small shell with a cracked surface.



Box 1 kg

**INSTANT POWDER FOR "TIRAMISÙ CREAM"**

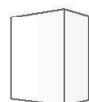
With a tiramisù box you get about 50 portions.



Box 800 g

**INSTANT POWDER FOR CATALANA CREAM**

With a box you will get about 37 portions.



Box 1 Kg

**INSTANT POWDER FOR CUSTARD CREAM**

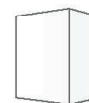
With a package, you get about 3.5 kg of custard cream.



Box 1 Kg

**INSTANT POWDER FOR CREME CARAMEL**

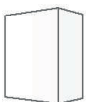
With a box you can get about 60 portions.



Box 1 Kg

**INSTANT POWDER FOR CATALANA CREAM**

With a box you will get about 37 portions.



Box 1 Kg

**COOKED WHEAT**

SIZE: 850 g
PRODUCER: Chirico



Tin 850 g

DESSERT



ALMOND MILK

PRODUCER: Vitariz



SIZE 1 L



OAT MILK

PRODUCER: Vitariz



SIZE 1 L



SOY MILK

PRODUCER: Vitariz



SIZE 1 L

CHEESE



**BURRATA**

SIZE: 80g, 100g, 125g, 150g, 250g, 300g, 500g



COW

**BURRATA SMOKED**

SIZE: 125 g



COW

**TRUFFLE BURRATA**

SIZE: 125 g



COW

**STRACCIATELLA**

SIZE: 500 g



COW

**TRUFFLE STRACCIATELLA**

SIZE: 500 g



COW

**FIOR DI LATTE**

SIZE: 1 kg



COW

**MOZZARELLA BLOCK**

SIZE: 1kg



COW

**MOZZARELLA BLOCK SMOKED**

SIZE: 1k g



COW

**RICOTTA**

SIZE: 250 g / 500 g / 1.5 kg



COW

**SHREDDED MOZZARELLA**

SIZE: 2 kg



COW

**MOZZARELLA CUBES**

SIZE: 2 kg



COW

**BOCCONCINI**

SIZE: 100 g, 125 g, 250 g



COW

**AGEROLA MOZZARELLA**

SIZE: 500 g



BUFFALO

**FILIATA**

SIZE: 500 g



BUFFALO

**SCAMORZA**

SIZE: 300 g



COW

**SCAMORZA SMOKED**

SIZE: 250 g, 500 g



COW

**TRECCIA**

SIZE: 500 g, 1 kg



COW

**PROVOLA SMOKED**

SIZE: 250 g, 500 g



COW

**STRACCHINO**

SIZE: 300 g



COW

**CHERRY MOZZARELLA**

SIZE: 10 g, 25 g



COW

**MASCARPONE CHEESE**

SIZE: 500 g

**GORGONZOLA CHEESE**

SIZE: 1,5 Kg

**BOCCONCINO**

SIZE: 125 g / 250 g



BUFFALO

**TRECCIA**

SIZE: 500 g / 1 kg



BUFFALO

**CHERRY MOZZARELLA**

SIZE: 10 g, 25 g



BUFFALO

**RICOTTA**

SIZE: 250 g, 500 g, 1.5 kg



BUFFALO

**PROVOLA SMOKED**

SIZE: 250 g

**BUFFALO****FETA CHEESE**

SIZE: 1 kg

**COOKING CREAM**

SIZE : 500ml

**SEASONED PECORINO CHEESE DOP**

PRODUCER: Manciano

SIZE: 2,5 Kg

STORAGE: 0°C/4°C

**EMMENTAL CHEESE**

SIZE: 3 kg

**TALEGGIO CHEESE**

SIZE: 1.5 Kg

**FRESH PECORINO DOP**

PRODUCER: Manciano

SIZE: 2,5 Kg

STORAGE: 0°C/4°C

**FONTINA CHEESE**

SIZE: 1.5 Kg

**PROVOLONE CHEESE**

SIZE: 5 kg

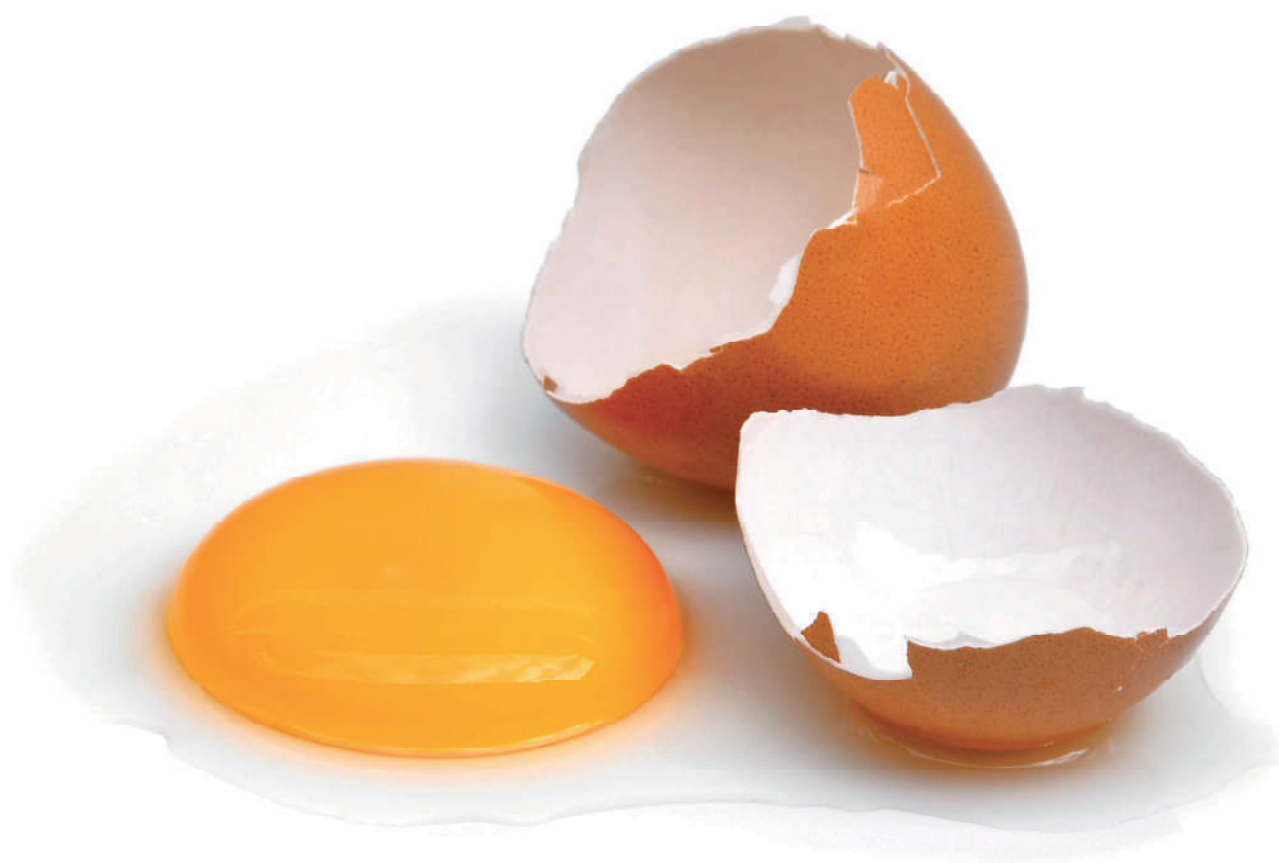
**GRANA PADANO
16/18 MONTH**

SIZE: 1/8 - 36 kg Wheel

**PARMIGIANO REGGIANO
24 MONTH**

SIZE: 1/32

LIQUID EGG





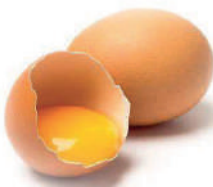
WHITE EGG

Fresh white liquid egg.
SIZE: 1 Kg



EGG YOLK

Fresh liquid egg yolk.
SIZE: 1 Kg



WHOLE EGG

Fresh liquid whole egg.
SIZE: 1 Kg



MEAT AND COLD CUTS





BEEF PASTRAMI

STORAGE: 0°C/+4°C
SIZE: 2 Kg



SPIANATA PEPERONI BEEF

STORAGE: 0°C/+4°C
SIZE: 2 Kg



BEEF BACON

STORAGE: 0°C/+4°C
SIZE: 1.8 Kg



VEAL HAM

STORAGE: 0°C/+4°C
SIZE: 3 Kg - 3.5 Kg



BRESAOLA

STORAGE: 0°C/+4°C
SIZE: 3,5 Kg



BEEF SALAMI

CONSERVAZIONE: 0°C/+4°C
PESO: 3 Kg



BEEF SALAMI MILANO

STORAGE: 0°C/+4°C
SIZE: 2 Kg

WAGYU PARTS



WAGYU PARTS

**RIBEYE**

The loin section that continues from the shoulder loin extends to the back of the ribs. The meat is thick with a fine, soft texture.

**RIBCAP**

Marbled meat on rib roast. It exhibits a fine, glossy marbling that signifies top quality. Despite its chewy texture, the rich sweetness of the fat and the juiciness of the meat make it highly enjoyable.

**STRIP LOIN**

The section that follows the rear of the rib roast is fine and soft. This high-class cut, along with the flanks, is well-shaped and uniform, making it particularly suitable for steaks.

**TENDER LOIN**

Because it is a muscle located inside the loin that doesn't get much exercise, the meat is characterized by its fine quality, extreme tenderness, and low fat content. It is a rare cut, comprising only about 3% of the meat from one animal.

**CHUCK ROLL (RIB SIDE)**

One of the largest cuts, it is known for its ease of marbling, resulting in a soft and flavorful meat. This section also includes the Zabton, a rare and highly prized cut. It is one of the most popular choices.

Rib loin side when the Chuck Roll is divided into three parts.

**CHUCK ROLL (INSIDE PART)**

One of the largest parts, it is an area where fat is easily accessible. Soft and tasty, it also offers the possibility of encountering Zabton, a rare delicacy, making it one of the most popular choices.

The center part when the Chuck Roll is divided into three parts

**CHUCK ROLL (NECK SIDE)**

One of the largest parts, it is an area where fat is easily accessible. Soft and tasty, it is also possible to find Zabton, a rare delicacy, making it one of the most popular choices.

Neck side when the Chuck Roll is divided into three parts

**CHUCK RIB**

It's a rare cut that can only be obtained from a single animal. It features the most beautiful marbling among the shoulder roses and is treated as a special rib in yakiniku restaurants. The flavor is very rich. The texture is fluffy and melts in your mouth.

**CLOAD (TOP SHOULDER BLADE)**

This cut is located behind the shoulder blade of a cow. It has the highest fat marbling of any part of the shoulder.

It is a rare cut, with only 3-2 kg being obtained from one cow.

**TOP ROUND**

Round Overall, there is a lot of meat in the mass, with a predominance of lean meat on the surface, but little fat inside. The outer part is often mixed, making it challenging, whereas the inside, conversely, is fluffy.



TOP ROUND (COVER)

This is the meat that wraps around the outside of the thigh. It's generally fatty and often used for simmering dishes or ground meat. However, the lean parts have a rich flavor, so it's also delicious when grilled.



KNUCKLE (MARU)

It's a part of the lower thigh at the base of the hind leg. The meat mass is spherical, with a predominance of lean meat overall. It's divided into three types: the soft and flavorful Marukawa, the tender and richly flavored Shinshin, and the slightly tougher, Kamenoko.



KNUCKLE

The part that extends from the sirloin is relatively well-marbled. However, it's not as tender as it appears. After the rich meaty flavor, the sweetness of the fat spreads.



TOP SIRLOIN BUTT (RUMP)

It's a part from the waist extending to the buttocks, in line with the sirloin. The meat is lean with a smooth and tender texture. It has a rich flavor of lean meat.



TOP SIRLOIN BUTT (BACKSIDE)

It is the surrounding part of the buttocks. It has a slightly darker color and a rich flavor.



CLOD

It's a part located above the Honmisuji. It features less fat and more lean meat compared to the Honmisuji. It's flavorful and tender.



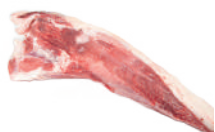
COLD (SHOULDER TRIANGLE)

This is the largest part of the shoulder meat. It is highly active and the meat is somewhat tough. It has a strong fat marbling and a rich flavor.



CLOD (SMALL SHOULDER TRIANGLE)

It is the triangular part that remains on the upper side of Katasankaku. It has a lot of exercise and the meat is hard, but it has a unique flavor.



CHUCK TENDER

It is also called an athletic muscle. A rare part that weighs only about 2 kg obtained from one cow. Also called Tougarashi. It is delicious and the more you chew it, the more umami it releases.



BRISKET (NECK SIDE)

Breast meat at the base of the front legs, rich in fat. It is a slightly elastic part. It is chewy and the more you chew, the more flavor you get. It has good meat quality and a good balance of fat and lean meat. It is excellent.

Neck side when brisket is divided into two



BRISKET (INSIDE PART)

Breast meat at the base of the front legs, rich in fat. It is a slightly elastic part. It is chewy and the more you chew, the more flavor you get. It has good meat quality and a good balance of fat and lean meat. It is excellent.

Inside part when brisket is divided into two



SHORT PLATE

This is the outer belly part of the belly. The meat is coarse but rich in flavor.



SHORT PLATE (INSIDE PART)

It is located inside the ribs, close to the diaphragm and ribs. You can enjoy the richness of the ribs and the umami of the ribs.



SHORT PLATE (FLANK)

This rare cut has an excellent balance of lean meat and fat. It is also called Sasami.



SHORT RIB

This is the belly part. It has a lot of fibers and membranes. The meat is rough, but has a rich flavor. It also comes with parts that can be used as special ribs, such as head ribs and short ribs.



SHORT RIB (BACK SIDE)

This is the part of the rib closest to the "fin". It has a good balance of fat and lean meat, and is very tender. It melts in your mouth when you chew it several times.



OUTSIDE (BOTTOM ROUND)

This is the outermost part of the thigh. It has a rich, sweet taste and is healthy.



OUTSIDE (3RD LAYER INSIDE)

This meat covers the joint between the femur and tibia and is quite sinewy, but it is rich in gelatin and has a smooth texture and delicious red meat flavor.



OUTSIDE (2ND LAYER INSIDE)

This is the inner part of a thigh. It is characterized by its light color and elasticity.



NECK

The neck, which is a part of the body that exercises a lot, has rough, tough meat and is mostly red meat. It also has a lot of tendons, so it can be used in stews. It is delicious whether it is minced or shredded.



FORE SHANK

It's the front part of the leg. It has a lot of movement, and the flesh is firm. It has a rich, intense flavor with a deep meat color. It's a part where you can taste the gelatinous texture. It's suitable for mincing or cutting into small pieces.



FORE SHANK (INSIDE PART)

It's a part located in the center of the shin. It's tender, with a moderate marbling of fat as its characteristic. It has a good flavor and a rich taste.



SHANK

It's the part of the calf muscle in the hind leg. It has a lot of movement, and the flesh is firm. It has a rich, intense flavor with a deep meat color. It's a part where you can taste the gelatinous texture.

FROZEN ITEMS



**BUONSENSO PLAIN CROISSANT**

PRODUCER: Cupiello
SIZE: 75 g

**BUONSENSO CURVED CROISSANT WITH MULTIGRAIN AND CRANBERRIES**

PRODUCER: Cupiello
SIZE: 90 g

**MINI PLAIN STRAIGHT CROISSANT**

PRODUCER: Cupiello
SIZE: 37 g

**PLAIN CROISSANT**

PRODUCER: Cupiello
SIZE: 68 g

**APRICOT CROISSANT**

PRODUCER: Cupiello
SIZE: 85 g

**DELUXE MUFFIN APRICOT**

PRODUCER: Cupiello
SIZE: 57 g

**MUESLI CROC BARS WITH RIBES AND POMEGRANATE**

PRODUCER: Cupiello
SIZE: 85 g

**MINI CAKE APPLE CARROTS**

PRODUCER: Cupiello
SIZE: 40 /80 g



**VENEZIANA**

PRODUCER: Cupiello
SIZE: 68 g

**NEAPOLIS CROISSANT PLAIN**

PRODUCER: Cupiello
SIZE: 75 g

**PRIMINO COCOA KING (MINI CROISSANT)**

PRODUCER: Cupiello
SIZE: 33 g

**CURVED EXTRA FILLED APRICOT, CUSTARD, HAZELNUT CROISSANT**

PRODUCER: Cupiello
SIZE: 95 g

**CUORE DI MADRE PLAIN SOURDOUGH SPECIAL CROISSANT**

PRODUCER: Cupiello
SIZE: 78 g

**PISTACHIO CURVED CROISSANT**

PRODUCER: Cupiello
SIZE: 78 g

**HAZELNUT KING MAXI MOVIDA CROISSANT**

PRODUCER: Cupiello
SIZE: 130 g

**PLAIN STRAIGHT CROISSANT**

PRODUCER: Cupiello
SIZE: 69 g

CROISSANT VUOTO

PRODUTTORE: Cupiello
PESO: 69 g



5 CEREALS PLAIN CROISSANT

PRODUCER: Cupiello
SIZE: 69 g



KING OF HEARTS MADRE 2 COLORS DOUGH WHITE CHOCOLATE CROISSANT

PRODUCER: Cupiello
SIZE: 107 g



COFFEE BREAK TRIS

PRODUCER: Cupiello
SIZE: 35 g



HAZELNUT GRAN FAGOTTO

PRODUCER: Cupiello
SIZE: 97 g



PAIN AU CHOCOLAT

PRODUCER: Cupiello
SIZE: 73 g



MELIZA WITH CUSTARD AND APPLE CREAM

PRODUCER: Cupiello
SIZE: 100 g



SUBLIME

PRODUCER: Cupiello
SIZE: 125 g



TORTINA FROLLA APPLE MONOPORTION

PRODUCER: Cupiello
SIZE: 120 g



MINI MUFFIN FILLED WITH WHITECIOK

PRODUCER: Cupiello
SIZE: 31 g



GRANOLA & PECAN VEGAN MUFFIN

PRODUCER: Cupiello
SIZE: 125 g



MINI MUFFIN YOGHURT WITH APRICOT JAM FROM VESUVIUS

PRODUCER: Cupiello
SIZE: 29 g



SEASONAL PRODUCT





CLASSIC PANETTONE

The typical highest form, soft dough enriched with soft raisins and fragrant candied fruit salad is the "panettone" by definition.

SIZE: 750 g / 1 kg



PANDORATO

Soft, light and fragrant, is born from the pure mixture of the cake without the addition of raisins and candied fruit pieces: new trend.

SIZE: 1 kg



CHOCOLATE AND ORANGE

The unmistakable taste of zest and candied orange flesh with an intense aroma of dark chocolate nuggets creates a perfect union that is realized in an appealing balance of flavors.

SIZE: 1 kg



RAISINS AND CHOCOLATE

Perfect match in a soft dough, including soft raisins and delicious nuggets of pure dark chocolate.

SIZE: 1 kg



GLAZED CHESTNUT

Delicate traditional dough where raisins and candied fruit are worthily replaced by small pieces of soft and delicious marron glaze candied.

SIZE: 1 kg

RETAIL LINE



**EXTRAVIRGIN OLIVE OIL '919**

Fuity strong taste obtained from the blend of itrana and leccino olives.



Bottle 500 ml
Bottiglia 500 ml

**EXTRAVIRGIN OLIVE OIL LA BADIA**

Extravirgin olive oil with delicate and sweet taste obtained from the blend of itrana, frantoio and leccino olives.



Bottle 250 ml
Bottiglia 250 ml

**GREEN OLIVES IN BRINE**

Giant green olives with sweet taste selected among the Italian olive groves.



Jar 590 g

**ITRANA OLIVES IN BRINE**

The Itrana olives, also known as the olive of Gaeta, are the typical large olives from Lazio.



Jar 240 g, 590 g

**GRILLED OLIVES WITH CAPERS IN OIL**

Delicious pitted olives, grilled and seasoned with capers, garlic, fennel seeds and chilli.



Jar 210 g, 540 g

**ARTICHOKE WITH STEAM IN OIL**

Typical Roman artichokes with the entire stem are freshly handmade and seasoned with Roman mint.



Jar 1550 g

**GRILLED ARTICHOKE IN OIL**

Fresh artichokes prepared with traditional methods, lightly grilled and seasoned in oil with aromatic herbs and Roman mintlight.



Jar 210 g, 540 g, 1550 g, 2900 g

**CAFONA ARTICHOKE IN OIL**

Fresh artichokes prepared using traditional methods and seasoned in oil with aromatic herbs and Roman mint.



Jar 210 g, 540 g, 1550 g, 2750 g



ARTICHOKES HEARTS IN OIL

Tender heart of the Roman artichoke: the toughest leaves are peeled off, leaving only the richest part, unique for its delicacy and its sweet taste.



Jar 1550 g, 2900 g



GRILLED CAPSICUM IN OIL

Fleshy red and yellow peppers, grilled, peeled and seasoned only with olive oil and spices.



Jar 210 g, 540 g, 1550 g



BALSAMIC ONIONS IN OIL

The "borettane" onions, with a typical flat shape, are cooked in balsamic vinegar, which makes them lose their characteristic bitter aftertaste.



Jar 210 g, 540 g



GRILLED MUSHROOM IN OIL

Mushrooms carefully selected even in size and delicious grilled and seasoned with parsley.



Jar 540 g



DRIED TOMATO IN OIL

Local tomatoes, carefully selected and sun-dried.



Jar 210 g, 540 g



ARTISAN JAM

Simple recipes as the traditional way with only two ingredients: fresh fruit and sugar cane without adding thickeners. Available flavors: apricot, orange, cherries, figs, strawberry, peaches, blackberries, blueberries, berries, chestnuts.



Jar 350 g



ACACIA HONEY

Available flavours: Orange, Chestnut, Wildflower.



Jar 500 g



WINTER BLACK TRUFFLE EXTRA VIRGIN OLIVE OIL

PRODUCER: Tartuflanghe
SIZE: 100 ml



WHITE TRUFFLE EXTRA VIRGIN OIL

PRODUCER: Tartuflanghe
SIZE: 250 ml



SUMMER TRUFFLE JUICE

PRODUCER: Tartuflanghe
SIZE: 380 ml



TRIFULOT SWEET WHITE TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 105 g



ORGANIC EVO WITH SUMMER TRUFFLE SLICE

PRODUCER: Tartuflanghe
SIZE: 50 ml



PESTO CHIPS

PRODUCER: Tartuflanghe
SIZE: 45 g



TRUFFLE CHIPS

PRODUCER: Tartuflanghe
SIZE: 45 g

PATATINE AL TARTUFO

PRODUCER: Tartuflanghe
PESO: 45 g



SAVORY BISCUITS WITH TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 70 g



TAGLIATELLE EGG TRUFFLE PASTA N°19

PRODUCER: Tartuflanghe
SIZE: 200 g



TAGLIOLINI EGG PASTA WITH TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 250g



TAGLIATELLE EGG PASTA WITH PORCINI AND TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 250 g



TRIFULOT PRALINE WITH CANDIED LEMON PASTE

PRODUCER: Tartuflanghe
SIZE: 200 g



MEDITERRANEAN SAUCE WITH TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 90 g



RISOTTO WITH TRUFFLE

PRODUCER: Tartuflanghe
SIZE: 240 g



TARTUFLANGHE GIFT BOX TRIFULOT BLACK

Deliciously praline that combines piedmontese hazelnut with the finest black chocolate.
PRODUCER: Tartuflanghe
SIZE: 105 g



TRUFFLE PERLAGE

Made from black truffle juice by using a special process.
PRODUCER: Tartuflanghe
SIZE: 200 g

Thank you

LOOKING TO ORDER?
CONTACT US NOW & PLACE YOUR ORDER

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ALTO GUSTO
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