DeliVer



Italian IMPORTS







NAME

AMARI

CITY

CARMIGNANO, PRATO





SIGNATURE Lorella Amari Mariella Amari

TUSCANY<ITALIA<<<AMARI<<<<<<<<<<<<<CLIGHT<CRUNCHY</td>

DOUBLE<COOKED</td>
AUTHENTIC<<ITALIAN</<ALMONDS</td>

Amari is a small artisan manufacturer based in Tuscany producing traditional Cantucci. Sometimes known as biscotti, they have been a special Italian treat for centuries and no-one is more dedicated to crafting them than the Amari sisters. They select the finest Italian ingredients and with traditional family recipes produce each and every batch by hand. The Cantucci is the most traditional of their creations - a light, crunchy, double-cooked biscuit made with authentic Italian almonds. Perfect as a light snack to impress any guest! Best served with coffee or a glass of dessert wine for dipping.







CODE CANTUCCI ALMOND SIZE CTN QTY AMAALM Biscotti literally means twice cooked and is also the 200 g 12

Biscotti literally means twice cooked and is also the generic term for cookies in Italian. In Tuscany, cantucci are traditionally served at the end of a meal with a glass of Tuscan dessert wine for dipping but you can also serve them with tea, coffee or cappuccino.



AMARI

CODE	CANTUCCI CHOCOLATE	SIZE	CTN QTY
АМАСНО	Cantucci with quality chocolate chips are a great treat for dipping into a hot beverage to melt that chocolate into every bite.	200 g	12



CODE	CANTUCCI COCOA & HAZELNUT	SIZE	CTN QTY
AMAHAZ	Cantucci with chocolate and hazelnuts is a delight on it's	200 g	12



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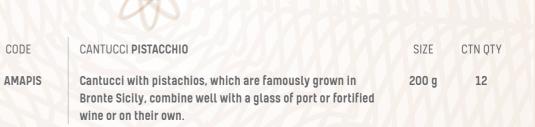


CODE	CANTUCCI FIG & ALMOND	SIZE	CTN QTY
AMAFIG	One of the most popular combinations. Delicious figs with almonds are a match made in heaven.	200 g	12











NATURALMENTE BIOLOGICO





NAME BIO ORTO

CITY

GARGANO, FOGGIA



SIGNATURE Nino Passalacqua

PHO 02 97998483 NE



"Our land at the foot of the Gargano National Park enjoys a special micro-climate, plenty of aeration and mineral water that filters through the headland enriching our soil. Growing vegetables is not easy and organic farming on a large scale is a real undertaking. However, through perseverance and willingness to work together, traits that we have partly inherited from our Abruzzi mountains origin, we are producing some of the worlds finest organic food."

Giulia Passalacqua







GRAND CRU - ORGANIC Extra Virgin Olive Oil - CORATINA

CTN QTY

BIOCRUC

CORATINA GRAND CRU is a limited edition line. Made only from century old CORATINA olive trees and pressed within 6 to 8 hours. A single origin olive oil with an intense fruity tone and finishes with a peppery depth of flavour. An agreeably pungent olive oil with a brilliant personality. Ideal for raw use. Great when you want that pop of robust olive oil taste to come through.

500 ml

CODE

GRAND CRU - ORGANIC Extra Virgin Olive Oil - OGLIAROLA

CTN QTY SIZE

500 ml

BIOCRUO

OGLIAROLA GRAND CRU is a limited edition single origin olive oil from the century old OGLIAROLA trees. Pressed within 6 to 8 hours this olive oil has a clear golden yellow colour, with a slightly greenish tone. It is pleasantly soft on the palate with a velvety note. With a fine balance of bitter and spice, it is a fruity olive oil, with personality.

CODE

GRAND CRU - ORGANIC Extra Virgin Olive Oil - PERANZANA

CTN QTY SIZE

BIOCRUP

PERANZANA GRAND CRU is a limited edition olive oil. Pressed within 6 to 8 hours of picking from organic PERANZANA olive trees that are centuries old. The balance between its bitterness and spiciness, its moderate fruitiness and its low level of acidity make it one of the most treasured extra-virgin olive oils. It has a full and captivating scent and gives off an aroma of unripe

500 ml

tomato and aromatic herbs.

CODE

ORGANIC Extra Virgin Olive Oil CORATINA

SIZE

500 ml

CTN QTY

BOEVOC

A single origin olive oil with an intense fruity tone and finishes with a peppery depth of flavour. An agreeably pungent olive oil with a brilliant personality. Ideal for raw use. Great when you want that pop of robust olive oil taste to come through.

PHO 02 97998483 NE



ORGANIC Extra Virgin Olive Oil OGLIAROLA

SIZE CTN QTY

500 ml

BOEVOO This olive oil is unique to the Gargano area and has a clear golden yellow colour, with a slightly greenish tone. It is

pleasantly soft on the palate and has a velvety note. With a fine balance of bitter and spice, it is a fruity olive oil.

BIO ORTO

OLIO DI OLIV

,BIO ORTO

PEPERONCINI IN OLIO

ORGANIC Extra Virgin Olive Oil PERANZANA

CTN OTY SIZE

500 ml

BOEVOP

CODE

CODE

This oil is unique in terms of its quality. The balance between its bitterness and spiciness, its moderate fruitiness and its low level of acidity make it one of the most treasured extra-virgin olive oils. It has a full and captivating scent and gives off an aroma of unripe tomato and aromatic herbs.



CODE

CODE

ORGANIC PEPERONCINO

SIZE CTN QTY

BIOPEP Peperoncino is the general Italian name for chilli peppers. In Italian cuisine peperoncini are used in moderation especially as a seasoning in pastas, antipasti's and

175 q

12

CTN QTY

6



ORGANIC SUNDRIED TOMATOES

360 q

BIOTOMS Sundried tomatoes are produced in the traditional Apulian

way and then conserved in organic EVO olive oil. This is a product with a sweet and morish flavour. It is versatile in the kitchen, ideal in antipasti and excellent

for the preparation of gourmet sandwiches and pasta

BIOORTO



DICTRICTURE DOLEGICO COMPANY AND PROPERTY OF THE PROPERTY

CODE ORGANIC CUORI DI CARCIOFO SIZE CTN QTY

BIOCAR Our organic artichokes are processed starting from a 350 g 6 freshly harvested product to offer you the best part of this healthy vegetable, the heart. Rich in nutrients and mineral salts with multiple beneficial properties the

artichoke hearts are marinated to perfection.



CODE ORGANIC SUGO BASIL

BOSBAS

It's prepared like at home: adding a mix of tomato puree 550 g
and pulp, Genovese basil and our extra virgin olive oil.
An example of classic simple ingredients creating a winning flavour without preservatives or added sugars!



CODE ORGANIC SUGO ARRABBIATA (hot) SIZE CTN QTY

BOSARR A typical Italian regional recipe, ready to use, with the right spicy taste that makes it irresistible. Without preservatives or added sugars!



CODE

BOSORT

ORGANIC SUGO ORTOLANA (veg)

Created by slow cooking chopped onions, carrots, celery
and garlic in extra virgin olive oil, adding the pulp and
tomato puree. Then mixed with 3 organic seasonal
vegetables (zucchini, eggplants, peppers), to give the
fresh and authentic taste of a homemade sauce. Without
preservatives or added sugars!

PHO 02 97998483 NE



CODE ORGANIC PASSATA SIZE CTN Q1		
	CODE	CTN QTY
BOPASS Our tomato PASSATA contains levels of the antioxidant lycopene that are 69% higher than in other brands currently on the market. The queen of preserves is sweet, red and creamy, ideal for the preparation of traditional sauces, whilst also lending itself to different types of dishes.	BOPASS	g 6



CODE	ORGANIC PEELED TOMATO	SIZE	CTN QTY
BOPEEL	Our tomatoes, which are peeled by hand and preserved in natural salted water, exude the scent of freshly picked tomatoes and are irreplaceable in the preparation of soups, pizzas or fish and meat dishes.	550 g	6



CODE

BODATR

CODE

BODATG

ORGANIC DATTERINO ROSSO	SIZE	CTN QTY
The Datterino tomato cultivated in the Gargano area is	550 g	6
a variety of tomato rich in mineral salts, Vitamin A and		
Vitamin C. It has a delicate and sweet taste that makes it		
ideal in the preparation of antipasti and bruschetta, light		
sauces and fish dishes.		



ORGANIC DATTERINO GIALLO	SIZE	CTN QTY
These sweet oval yellow date tomatoes grow on Gargano,	360 g	6
a mountainous peninsula in the province of Foggia. Aside		
from the sultry Italian sun, the only ingredients are fresh		
water and a pinch of salt. Great with seafood or to enhance		
a fresh tomato pasta sauce.		

IL TINELLO DEL BALSAMICO





NAME
IL TINELLO DEL BALSAMICO
CITY
BOTTEGHE, REGGIO EMILIA



SIGNATURE Cristina Crotti

PHO 02 97998483 NE

Il Tinello Del Balsamico has a range of highly crafted traditionaly aged Balsamic Vinegars which are unique.

The mosto, sweet juice from freshly pressed grapes, is boiled into a concentrate and fermented over years in old French barrels. It Tanello follow a traditional method to create a dark brilliant syrup with a unique taste, aroma, clarity and texture.

The range of Il Tinello Balsamic vinegars are a truly unforgettable gastronomic experience. There are three types of coloured labels, yellow, orange and red, each for a different use in the kitchen.



IL TINELLO DEL BALSAMICO



CODE	Il Tinello Balsamic Vinegar GIALLA	SIZE	CTN QTY
ITGIA	Like it's little brother, this distinct Yellow label bottle is a carefully aged balsamic vinegar and is slightly pungent in	250 ml	12
ITGB	flavour making it ideal for salad dressings.	100ml	12



CODE	Il Tinello Balsamic Vinegar ARANCIO	SIZE	CTN QTY
TARA	The bright Orange label indiacates its use on meat dishes, fish or greens. Aged to a full rounded flavour, it's an ideal	250 ml	12
ТВА	and delicious accompaniment on roasts or grilled meats.	100ml	12



CODE

ITROS

CODE

ITWHI

Il Tinello Balsamic Vinegar ROSSA	SIZE	CTN QTY
Red Label Balsamic Vinegar is slowly aged in aged oak casks. Its full, mellow flavour blends of sweet and sour tastes. It is recommended for those special dishes with fresh strawberries, ice-cream or Reggiano cheese. The most prized of our Modena range!	250 ml	12



Il Tinello Wine Vinegar IL BIANCO	SIZE	CTN QTY
"Blanco" meaning White is a vinegar produced from Italian white grapes naturally fermented in the presence of wood chips and is ideal to dress salads or to marinade meat or fish.	250 ml	12

PHO 02 97998483 NE



CODE	Il Tinello Balsamic Vinegar IL ROSSO	SIZE	CTN QTY
ITRED	"ROSSO" translates to Red and is a wine vinegar made from Italian black grapes naturally fermented in the presence of wood chips. It Rosso is recommended to accompany cooked vegetables and great for roasting or braising meats.	250 ml	12
CODE	Il Tinello Apple Vinegar MILLEMELE	SIZE	CTN QTY
ITAPP	This vinegar is made from different apple varieties grown	250 ml	12



This vinegar is made from different apple varieties grown throughout Italy. Its delicate flavour makes it suitable for all dishes. Apple vinegar has several well-known beneficial properties for our overall health.



CODE

ITSAB

Il Tinello Mosto Cotto SABA

SIZE

CTN QTY

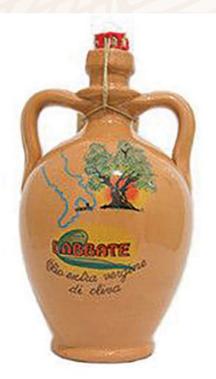
Saba, unlike Balsamic vinegar, does not age any further

when produced. An unconcentrated pre-balsamic, it offers
a sweet caramelized flavour to recipes. A traditional Italian
condiment obtained by slowly cooking fresh Trebbiano grape

"must" or "mosto" at low temperature until it becomes a

smooth, thick, dark, amber-tinted syrup.





NAME

LABBATE

CITY

UGENTO, LECCE



SIGNATURE Labbate
Dionisio

PHO 02 97998483 NE

Generations of the Labbate family have been growing and producing olive oil since 1902. They are located in the town of Salento, Puglia, in the South of Italy. This region is renowned for its rolling hills of ancient olive groves and the sweet, grassy flavour of the glorious oil they produce. Remaining true to the ethos of traditional, artisanal production, the olives are cold-pressed for incomparable flavour.







EXTRA VIRGIN OLIVE OIL TERRE D'OTRANTO DOP

CTN QTY

LABDOP

TERRA D'OTRANTO DOP EVOO is cold extracted from the olive varieties Ogliarola Leccese and Cellina di Nardò and is processed within hours from picking. The oil is golden in colour with excellent fluidity, rich floral perfumes and sweet notes of almond, artichoke and soft fruits. Good intensity with slight bitterness and spiciness but well

750 ml

balanced.



CODE

LABORG

EXTRA VIRGIN OLIVE OIL ORGANIC

CTN QTY

This ORGANIC EVOO is paricularly intense with flavour and aroma. It gives the palate a sensation of savoury taste with a 750 ml

hint of green olive and artichoke. Piquant in flavour which makes it ideal for vegetables and legumes.



CODE

LABCER

EXTRA VIRGIN OLIVE OIL CERAMIC

SIZE

CTN QTY

Extra Virgin Olive Oil crafted in Ugento Italy, beautifully presented in a ceramic bottle. The oil is golden in colour

with a light bitterness and spiciness that are well balanced.

12 500 ml



PHO 02 97998483 NE



Martimucci



NAME MARTIMUCCI

CITY **ALTAMURA, BARI**



SIGNATURE

Giovanni Martimucci

PHO 02 97998483 NE

The bread of Altamura, a Protected Designation of Origin (PDO) product, is known throughout the world for its outstanding qualities.

The Martimucci mill has been able to concentrate on its strengths and traditions. This has led to Martimucci achieving high recognitions and awards in the field of "classic" productions such as Altamura (PDO).

Maintaining a strong distinction of methods and born in the famous Altamura region is Martimucci's key to producing semolina of the highest quality for bakery and pizza making.





Martimucci

CODE

MARPIZ

CODE

MARPAS

Martinucci

Beauthard

SEMOLA
RIMACINATA
DI GRAND DURO

Pugliese
A conconnecto
Ingo nar os

CODE	DURUM WHEAT FLOUR DOUBLE MILLED	SIZE	CTN QTY
	100% APULIA REGION - SEMOLA		
MARSEM	The selection of the best durum wheat is what gives Semola	1 Kg	10
	Rimacinata its intense golden colour. The high content of		
	proteins makes it ideal for extremely hydrated doughs and		
	long leavening. Recommended for traditional bread, pizzas,		
	focaccias and for pastry.		



DURUM WHEAT FLOUR DOUBLE MILLED 100% APULIA REGION - FOR PIZZA	SIZE	CTN QTY
Pizza durum wheat semolina is ideal for the production of Italian pizza and focaccia. From the famous Altamura region this double milled flour is highly sort after by the best pizza	1 Kg	10
makers around the world		



DURUM WHEAT FLOUR 100% APULIA REGION - FOR PASTA	SIZE	CTN QTY
From the precise selection of durum wheat, this Pasta semolina is characterised by a high content of proteins and bright golden in colour. Recommended for high quality homemade pasta which stays firm after cooking.	1 Kg	10

PHO 02 97998483 NE







NAME
ANTICO PASTIFICIO UMBRO
CITY
FOLIGNO, PERUGIA



SIGNATURE Leonardo Faccendini

PHO 02 97998483 NE

Umbria is among one of the Italian regions with the deepest connection to its farming roots. Pastificio Umbro has developed an approach making quality an absolute priority while remaining true to the tradition of pasta making. The soils richness produces ingredients that when combined with a unique formula gives rise to exceptional pasta.







CODE	PENNE PASTA UMBRO	SIZE	CTN QTY
PUPENNE	Penne is one of the world's favourite pasta shapes. Ideal for meat or vegetable-based sauces, it is also a favourite in baked pasta dishes like "pasta al forno".	500 g	24



CODE	SPAGHETTI PASTA UMBRO	SIZE	CTN QTY
PUSPAG	Spaghetti combines well with just about any kind of sauce like a simple basil & tomato, with or without meat or in the classic "carbonara".	500 g	24



CODE	BUCATINII PASTA UMBRO	SIZE	CTN QTY
PUBUCA	Bucatini is a long tubular pasta making it the perfect accompaniment to the classic "Amatriciana" sauce or a simple Napolitana.	500 g	24



PUTAGL

TAGLIATELLE PASTA UMBRO	SIZE	CTN QTY
Tagliatelle are slim ribbons of pasta with a rough and porous surface making them perfect with a meat ragu' sauce or	500 g	24
with seafood and vegetable sauces.		

PHO 02 97998483 NE



CODE	LINGUINE PASTA UMBRO	SIZE	CTN QTY
PULING	Linguine is a flat version of Spaghetti but is thinner and narrower, Best used in seafood dishes like vongole or marinara.	500 g	24



CODE	FUSILLI PASTA UMBRO	SIZE	CTN QTY
PUFUS	Fusilli is predominantly used throughout the south of Italy and their spiral shape captures every type of sauce like rich meat or ricotta based sauces. It's also versatile for delicious pasta salads.	500 g	24



CODE

PUTORT

TORTIGLIONI PASTA UMBRO	SIZE	CTN QTY
Tortiglioni are a famous pasta shape originating from Naples. A versatile "maccheroni" shape that traditionally is best matched with full bodied sauce like meat ragu or for pasta bakes.	500 g	24



RIGATONI PASTA UMBRO	SIZE	CINQIY
Rigatoni is one of Italy's most beloved shapes. Originating in Rome, this classic pasta is ideal for holding sauces	500 g	24
throughout their entire shape. Mainly served with chunkier		
meat or vegetable-based sauces and as with other		
"maccheroni" shapes is used for baking.		





CODE	CONCHIGLIONI PASTA UMBRO	SIZE	CTN QTY
PUCON	The name is derived from "large shells" which makes them suitable for rich sauces and fillings. Try them with meat-based sauces such as Bolognese or fill them with	500 g	12



CODE	FUSILLIONI GIGANTI PASTA UMBRO	SIZE	CTN QTY
PUFUSG	Like the Fusilli, these are bigger in size and stature and can be cooked with a meat sauce using Italian pork sausage mince, Parmiggiano Reggiano and chopped tomato.	500 g	12



PUOREC

spinach and ricotta.

CODE	PACCHERI PASTA UMBRO	SIZE	CTN QTY
PUPACC	Paccheri is a large tubular pasta ideally filled with a cheesy broccoli filling, topped with an easy white sauce and Parmesan Cheese then oven baked.	500 g	12



ORECCHIETTE PASTA UMBRO CTN QTY Little cup shaped pastas called "orecchiette" or "little ears" 500 g 12 which act as little scoops to hold pasta sauce. Can be used in many different receipes for both vegetarian and meat based sauces.

PHO 02 97998483 NE



CODE TROFIE PASTA UMBRO CTN QTY SIZE 500 g **PUTROF** A classic shape from Liguria in Northern Italy best served 12 with fresh/dry porcini mushroom ragu. This is a traditional Genovese pasta dish.



CODE

CODE

PUPENG

STRANGOZZI PASTA UMBRO CTN QTY In Umbria, during Papacy rule, people literally attacked **PUSTRAN** 12 500 g the clergy and strangled them with their shoelaces hence the name "Strangozzi"! Best cooked with garlic, olive oil, parsley, a little fresh hot red chilli and tomato paste.



PENNONI GIGANTI PASTA UMBRO CTN QTY SIZE Pennoni are over-sized penne that can be stuffed like 500 g 12 cannelloni. They are perfect to fill with spinach and ricotta baked in a Napolitana sauce.





NAME TEDESCO SEMILAVORATI di DOLCEZZA CITY ANGRI, SALERNO



SIGNATURE Massimiliano Tedesco

TEDESCO<SEMILAVORATI<<<COLCEZZA<<<<<ANGRI <CAMPANIA<<<<CANOLI<<<<<<SHELLS<<<<<<<

PHO 02 97998483 NE



For over 40 years Tedesco have been creating desserts and semi-finished products for pastry shops using the same "hand making" art of the master pastry-chefs from Campania. They combine artisan tradition and strong innovation guaranteeing the highest quality of semi-finished products for patisseries.





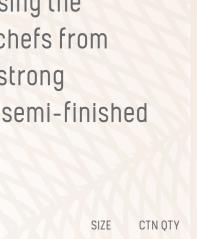
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Approx.







ITALIANAVERA®

sughi & affini



NAME ITALIANAVERA

REGION
NOCERA INFERIORE, SALERNO



SIGNATURE

Diana Attianese



Italianavera are not just tomatoes in a can. They are something much more... a pleasure to try, taste and exhibit!

Italianavera narrates a territory through its products.

Delicious flavours and scents of the past bring us back to a time of simple rituals and traditions. The VEROPOP are the best tomato specialties from Campania. By selecting the finest tomatoes when harvesting, then taking the utmost care during the manufacturing process and respecting the raw material, Italianavera has created a truly bespoke product.

The colourful and distinctive POP packaging creates the unique sense of style and humour. It is the hallmark of a young company where Dianna has taken the knowledge and passion inherited from her grandfather and added a quirky twist with packaging.

TOMATO<SAUCE<ITALIANAVERA<<<<<SALERNO<<CAMPANIA<<<<<
<POP<TOMATOES<<<<<<FRUIT<OF<KNOWLEDGE<&<PASSION<<<<<



ITALIANAVERA®

sughi & affini

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V			

CODE

TOMATO TRADITIONAL PEELED

SIZE CTN QTY

24

24

24

400 g

VPPEEL Our peeled tomatoes are obtained from the selection of the best Italian long type tomatoes, processed within a few hours of harvesting and immersed in a soft and delicate sauce that enriches the taste of your cooking preparations.



CODE

VPSANM

TOMATO SAN MARZANO DOP

CTN QTY

400 g

San Marzano is a very delicate tomato with a thin skin, which keeps its flavour for a long time even with preservation. Harvested in the very fertile territory around Naples, that is the Agro Nocerino - Sarnese, in the province of Salerno, it is recognised by the PDO designation. Preserved in a soft San Marzano tomato juice, it is ideal for tasting an excellent but simple spaghetti.



CODE

VPCHOP

TOMATO TRADITIONAL CHOPPED

SIZE CTN QTY

400 g

The POP version of our tomato pulp is made with peeled tomatoes that are cut into particularly thick cubes, which are then dipped in a thick tomato juice. Thanks to the body and its particular taste, it is ideal for the preparation of sauces where it is necessary that the tomato has a fullbodied and enveloping consistency.



CODE

VPPASS

TOMATO PASSATA

CTN QTY SIZE

24

400 g

Our tomato passata is characterised by its soft but, at the same time, tasty texture. Obtained exclusively from fresh Italian tomatoes selected from the field during their ripening and made a few hours after the harvest. It's very easy to use and it cooks in a few minutes!

CODE

TOMATO DATTERINO

PHO 02 97998483 NE

SIZE CTN QTY

24

400 g

VPDATT

sweet and rich in aroma. We keep it in its soft juice. It is characterised by the high degree of sugar, acquiring a rich and enveloping taste. Always perfect to give strength and

The datterino tomato, cultivated in the Sele plain, Salerno, is character to each of your recipes.























NAME **GRANART**

REGION CAVRIGLIA, AREZZO



Maria Stella Napoli

HANDMADE<GRANART<<<<<CCAVRIGLIA<<AREZZO<<<<< <CROSTINI<><<<GHIOTTINA<><<<VINTAGE<< AUTHENTIC<<TIMELESS

PHO 02 97998483 NE

GranArt means "craftsmanship and art of grain". Authentic and timeless methods, vintage knowledge and delightful flavours. It is the "art of making by hand".

Delicacies like our Crostini and Ghiottina are the result of recipes and techniques handed down from father to son.









GANAT

GHIOTTINA CROCCANTE NATURAL

SIZE CTN QTY

Traditional Tuscan crisp bread with a characteristic flat shape. They make a great alternative to breadsticks or bread

15

and are great for adding tasty toppings.

150 g

CODE

GAROS

GHIOTTINA CROCCANTE ROSEMARY

SIZE

CTN QTY

Seasoned with aromatic rosemary these Ghiottina Croccante taste great on their own, can be added to a sharing platter

150 g 15

or served up as a snack.



CODE

GACHI

GHIOTTINA CROCCANTE CHILLI

SIZE

CTN QTY

15

A perfect amount of heat that meets a delicious crispy texture. It is a snack that people will keep coming back time and time again for!

150 g

PHO 02 97998483 NE



CODE

CROSTINI NATURAL

SIZE

CTN QTY

CTN QTY

250 g

SIZE

250 g

Meaning "little toasts" in Italian, crostini are small, thin slices of toasted bread. Lightly brushed with olive oil

making it perfect for canapés.



CODE

GACRR

GACRN

CROSTINI ROSEMARY

With a fresh aroma of Rosemary it has all the crisp of an

authentic Italian Crostini. Great for soups but very moreish

on their own.







39 Sunblest Crescent Mt Druitt Phone: (02) 9799 8483

Email: info@deliverfood.com.au