



CUCINA NOSTRANA

Gusto autentico in tavola

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Cucina Nostrana

Cucina Nostrana's exceptional talent is the ability to offer everyone, on an industrial scale, the goodness of specialty dishes that are traditionally of artisanal preparation

The flavours of years ago

The delicious fragrances and flavours of years ago, belonging to the most authentic traditions, the recipes that everyone loved, these are precisely what Cucina Nostrana always has ready on the table. The chefs who craft this magic prepare and package every day, from early in the morning, an unbelievable array of dishes, from first courses to snacks, which comprise a list so rich that selecting from it seems daunting.

Cucina Nostrana features a menu that comprises almost 200 different items, subdivided into three main food lines. The Service Counter, a line of ready-made dishes designed to make food-professionals' work easier and to offer the end customer fresh, appealing products, offers a rich assortment for all preferences and tastes. The Take Away line, with its cornucopia of tasty, ready-to-eat dishes and preparations, is ideal for the in-a-hurry customer who just wants that well-deserved leisure at home. The Your Choice line, which meets the demands of even the most discriminating customer, makes available a huge selection of outstanding sauces, fragrant breads, and the freshest of sandwiches, in addition to a selection of classic dishes.

In the preparation of its dishes, Cucina Nostrana uses exclusively ingredients that have been rigorously selected for their high quality and submitted daily to meticulous inspections. This ensures the unmistakable goodness and freshness of every dish bearing the signature of Cucina Nostrana.

Cucina Nostrana

Cucina Nostrana's recipe has just a few simple ingredients: lengthy, professional experience, passionate commitment, and uncompromising quality. From its beginnings as an exclusive gastronomy shop in the heart of the city of Mestre to its current, and still growing facility of over 9,000 sq. metres in Maerne di Martellago, Cucina Nostrana's professional history now spans three decades.

A passion for the fine artisanal quality of the past has always inspired Cucina Nostrana's traditional striving for excellence, a quality guarantee that makes a difference and has brought to Cucina Nostrana a rich portfolio of customers, including major food wholesalers and retailing chains (GDO), as well as many modest-sized food specialty retailers.

Every day, Cucina Nostrana represents a benchmark in the areas of northern and central Italy. The company's entire production process, from supplier selection to end customer service, is meticulously monitored and inspected by our Quality Department, which was established to ensure absolute quality assurance at every step of production, utilising HACCP protocols. State-of-the-art technology in our facility, uncompromising hygienic conditions in the work areas, and the professionalism of our technical staff ensure the absolute safety and high quality of the final products.



Service Counter











A line of ready-made dishes designed to make food- professionals' work easier and to offer the end customer fresh, appealing products, with a rich assortment for all preferences and tastes

LASAGNA AND CANNELLONI

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	CANNELLONI STUFFED WITH RICOTTA AND SPINACH Fresh tubular egg pasta stuffed with a mixture of ricotta and spinach, then baked	0008 2008	tray alum. tray	1,8 kg ca. 2,3 kg ca.	25 days 15 days
	LASAGNA WITH ASPARAGUS ** Fresh egg pasta stuffed with béchamel and asparagus, then baked	0004 2004	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH ARTICHOKE ** Fresh egg pasta stuffed with béchamel and artichokes, then baked	0006 2006	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH MUSHROOMS Fresh egg pasta stuffed with béchamel and mushrooms, then baked	0005 2005	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH RADICCHIO AND SPECK ** Fresh egg pasta stuffed with béchamel, radicchio, and speck, then baked	0003 2003	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH MEAT Fresh egg pasta stuffed with béchamel and meat ragù, then baked	0550 0001 2001	tray tray alum. tray	1,0 kg ca. 2,8 kg ca. 3,3 kg ca.	35 days 25 days 15 days
	LASAGNA ALLA MARINARA ** Fresh egg pasta stuffed with béchamel and seafood, then baked	0007 2007	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH VEGETABLES Fresh egg pasta stuffed with béchamel and mixed greens, then baked	0002 2002	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days
	LASAGNA WITH PUMPKINS AND SAUSAGE ** Fresh egg pasta stuffed with béchamel, pumpkin, sausage then baked	0018 2018	tray alum. tray	2,8 kg ca. 3,3 kg ca.	25 days 15 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	CRESPELLE WITH ASPRAGUS ** Crêpes stuffed with béchamel and asparagus, then baked	0016 2016	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH MUSHROOMS Crêpes stuffed with béchamel and mushrooms, then baked	0009 2009	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH SHRIMPS E ZUCCHINI ** Crêpes stuffed with béchamel, shrimps and zucchini, then baked	0033 2033	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH RADICCHIO AND SPECK ** Crêpes stuffed with béchamel, speck, and radicchio, then baked	0021 2021	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH SALMON ** Crêpes stuffed with béchamel and smoked salmon, then baked	0030 2030	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH VEGETABLES Crêpes stuffed with béchamel and mixed greens, then baked	0017 2017	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH HAM AND CHEESE Crêpes stuffed with béchamel, cooked ham, cheeses, then baked	0044 2044	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days
	CRESPELLE WITH RICOTTA AND SPINACH Crêpes stuffed with béchamel, ricotta, and spinach, then baked	0028 2028	tray alum. tray	2,0 kg ca. 2,0 kg ca.	25 days 15 days

SALADS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	BULGUR WITH AUBERGINES AND TOFU Bulgur cooked and seasoned with aubergines and tofu	0095	tray	1,7 Kg ca.	20 days
	COUS COUS WITH CHICKEN AND VEGETABLES Cous cous cooked and seasoned with mixed vegetables and chicken	0020	tray	1,7 Kg ca.	20 days
	VEGETARIAN COUS COUS Cous cous cooked and seasoned with mixed vegetables	0022	tray	1,7 kg ca.	20 days
	CAPRESE SALAD ** Salad with cherry tomatoes, olives, and mozzarella	0190	tray	2,1 kg ca.	12 days
	SPELT SALAD Cold salad with spelt and mixed vegetables	0032	tray	1,8 kg ca.	20 days
	PASTA SALAD ** Durum-wheat pasta cooked then chilled, seasoned with mixed vegetables	0029	tray	1,8 kg ca.	20 days
	RICE SALAD ** Boiled rice with vegetables and baked ham	0013	tray	1,8 kg ca.	20 days
	VIENNA SALAD ** Salad with frankfurters and mixed vegetables	0233 0230	tray tray	1,0 kg 2,0 kg ca.	30 days 30 days
	PAELLA Seasoned rice prepared with seafood, chicken, and vegetables	0027	tray	2,3 kg ca.	25 days
	TRICOLOR QUINOA WITH LEGUMES Tricolor quinoa cooked and seasoned with legumes	0096	tray	1,7 kg ca.	20 days

SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	SHRIMP IN PINK SAUCE Shrimp prepared with a mayonnaise and ketchup-based sauce	0263	tray	1,0 kg	30 days
		0236	tray	2,0 kg ca.	30 days
	CRAB AND ROCKET SALAD Mayonnaise-based salad with surimi, mixed vegetables, and rocket	0276	tray	1,0 kg	25 days
		0235	tray	2,0 kg ca.	25 days
	CAPRICCIOSA SALAD Mayonnaise-based salad with mixed vegetables	0198	tray	1,0 kg	60 days
		0212	tray	3,0 kg ca.	30 days
		0214	tub	5,5 kg	45 days
	FARMER SALAD Mayonnaise-based salad with onions and tuna	0332	tray	1.0 kg	60 days
	MUSHROOM SALAD Mayonnaise-based salad with mushrooms	0199	tray	1,0 kg	60 days
	CHICKEN SALAD Mayonnaise-based salad with chicken and vegetables	0237	tray	1,0 kg	60 days
	TUNA SALAD Mayonnaise-based salad with tuna and mixed vegetables	0270	tray	1,0 kg	60 days
		0226	tray	2,0 kg ca.	60 days
	RUSSIAN SALAD Mayonnaise-based salad with vegetables	0200	tray	1,0 kg	60 days
		0201	tray	3,0 kg ca.	45 days
		0208	tub	5,5 kg	45 days
	RUSSIAN SALAD WITH TUNA AND RADICCHIO Mayonnaise-based salad with tuna and radicchio	0358	tray	1,0 kg	30 days

SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	SAVOY SALAD Mayonnaise-based salad prepared with frankfurters and vegetables	0264 0234	tray tray	1,0 kg 2,0 kg ca.	60 days 60 days
	MAYONNAISE Emulsion of olive oil and eggs, acidified with lemon juice	0353 0352	tray tub	1,0 kg 5,0 kg	90 days 90 days
	GOURMET MAYONNAISE Emulsion of olive oil and eggs, acidified with lemon juice	0354	tray	5,0 kg	90 days
	CHEESE SAUCE Mayonnaise-based sauce with cheeses	0382	tray	1,0 kg	90 days
	MUSHROOM SAUCE Mayonnaise-based sauce with mushrooms	0363	tray	1,0 kg	90 days
	SHRIMP SAUCE Mayonnaise-based sauce with shrimp	0351	tray	1,0 kg	90 days
	CRAB SAUCE Mayonnaise-based sauce with surimi and vegetables	0376	tray	1,0 kg	90 days
	CAPRICCIOSA SAUCE Mayonnaise-based sauce with mixed vegetables	0377	tray	1,0 kg	90 days
	ASPARAGUS AND EGG SAUCE Mayonnaise-based sauce with asparagus and eggs	0360	tray	1,0 kg	60 days

SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	ARTICHOKE SAUCE Mayonnaise-based sauce with artichokes	0371	tray	1,0 kg	90 days
	HAM AND MUSHROOM SAUCE Mayonnaise-based sauce with ham and mushrooms	0375	tray	1,0 kg	90 days
	RADICCHIO SAUCE Mayonnaise-based sauce with radicchio	0381	tray	1,0 kg	90 days
	ROCKET AND GRANA PADANO CHEESE SAUCE Mayonnaise-based sauce with rocket and Grana Padano cheese	0399	tray	1,0 kg	90 days
	TUNA SAUCE Mayonnaise-based sauce with tuna	0361	tray	1,0 kg	90 days
	TUNA AND CARROT SAUCE Mayonnaise-based sauce with tuna and carrots	0336	tray	1,0 kg	90 days
	TUNA AND ONIONS SAUCE Mayonnaise-based sauce with tuna and onions	0388	tray	1,0 kg	90 days
	TUNA AND OLIVE SAUCE Mayonnaise-based sauce with tuna and olives	0393	tray	1,0 kg	90 days
	TUNA AND RADICCHIO SAUCE Mayonnaise-based sauce with tuna and radicchio	0387 0357	tray tray	1,0 kg 2,0 kg ca.	60 days 30 days

SALADS AND MAYONNAISE-BASED DRESSINGS



MEDITERRANEAN SAUCE
Mayonnaise-based sauce with olives, peppers, and anchovies

CODE	PACKAGE	WEIGHT	SHELF LIFE
0349	tray	1,0 kg	90 days



MEXICAN SAUCE
Mayonnaise-based sauce with frankfurters and mixed vegetables

0384	tray	1,0 kg	90 days
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SPICY SAUCE
Mayonnaise-based sauce with vegetables and chilli peppers

0359	tray	1,0 kg	90 days
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PINK SAUCE
Mayonnaise-based sauce with ketchup

0364	tray	1,0 kg	90 days
0368	tub	5,0 kg	90 days



TONNATA SAUCE
Mayonnaise-based sauce with tuna and capers

0385	tray	1,0 kg	60 days
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		CODE	PACKAGE	WEIGHT	SHELF LIFE
	PESTO ALLA LIGURE Classic Genoese sauce, with ingredients cold-mixed together	1241	tray	1,0 kg	60 days
	MEAT SAUCE Classic sauce of crushed tomatoes and meat	0035	tray	1,0 kg	30 days
	TOMATO SAUCE Sauce of crushed tomatoes and basil	0036	tray	1,0 kg	30 days
	SAUCE ALLO SCOGLIO Classic sauce of crushed tomatoes, mollusc and shellfish	0038	tray	1,0 kg	30 days

GNOCCHI



GNOCCHETTI ALL'ORTOLANA **
Potato gnocchi, with vegetables

CODE	PACKAGE	WEIGHT	SHELF LIFE
0072	tray	2,2 kg ca.	20 days



GNOCCHI
Classic-shaped potato gnocchi

0011	tray	2,0 kg ca.	25 days
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GNOCCHI ALLA ROMANA
Tubular-shaped semolina gnocchi

0014	tray	2,0 kg ca.	25 days
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PUMPKIN GNOCCHI **
Classic-shaped pumpkin gnocchi

0015	tray	2,0 kg ca.	25 days
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CHEESE-FILLED GNOCCHI
Tubular-shaped potato gnocchi, stuffed with cheese

0777	tray	2,0 kg ca.	25 days
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MEAT AND MEAT-BASED DISHES



CHICKEN NUGGETS

Small chicken meatballs, breaded and fried

CODE

PACKAGE

WEIGHT

SHELF LIFE

0094

tray

1,1 kg ca.

25 days



HERBED TURKEY BREAST

Herb-stuffed turkey breast, baked and sliced

0067

tray

1,3 kg ca.

30 days



HALF-LEG OF PORK

Herb-stuffed boneless half-leg of pork, baked

0062

sack

3,9 kg ca.

30 days



NERVETTI WITH ONIONS

Cubed, onion-seasoned veal tendons in aspic

0279

tray

1,0 kg

45 days

0059

tray

2,0 kg ca.

45 days



NERVETTI WITH VEGETABLES

Cubed veal tendons with vegetables, in aspic

0278

tray

1,0 kg

45 days

0091

tray

2,0 kg ca.

45 days



BREADED CHICKEN BREASTS

Breaded chicken breasts fried in olive oil

0055

tray

0,9 kg ca.

25 days



MEATBALLS

Baked beef patty breaded and fried in olive oil

0092

tray

0,9 kg ca.

25 days


0092

tray

1,4 kg ca.

25 days

MEAT AND MEAT-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	ROAST-BEEF (RUMP) Herb-stuffed baked beef rump	0058	sack	3,8 kg ca.	30 days
	ROAST-BEEF (HINDQUARTER) Herb-stuffed baked hindquarter cut of beef	0057	sack	3,4 kg ca.	30 days
	MUSHROOM SCALOPPINE Baked pork, sliced and prepared with a mushroom-based sauce	0046	tray	1,8 kg ca.	30 days
	BAKED PORK SHANKS Seasoned pork shanks, baked	0064	tray	2,1 kg ca.	25 days
	STRIPS OF CHICKEN WITH VEGETABLES Salad with strips of chicken and vegetables	0076	tray	1,8 kg ca.	20 days
	TRIPE ALLA PARMIGIANA ** Beef tripe stewed in a tomato and vegetable sauce	0051	tray	1,0 kg	30 days
	VEAL TONNATO Sliced roast veal in a capers and tuna sauce	0049	tray	1,3 kg ca.	20 days

FISH AND SEAFOOD-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	SNAILS ** Classic Venetian-style small snails boiled and seasoned	0121	tray	1,8 kg ca.	12 days
	ANCHOVY FILLETS Filletted and marinated anchovies, in olive oil	1033	tray	2,0 kg	120 days
	FRIED COD FILLETS Codfish filets, breaded and fried in olive oil	0135	tray	1,0 kg ca.	25 days
	OCTOPUS "ALLA BUSARA" Boiled octopus, served with a typical tomato sauce slightly spicy	0282	tray	1,0 kg	30 days
	SHRIMP MARI FREDDI 2/3 Brined shrimp	1050	tub	0,9 kg	45 days
	CRAB-FLAVOUR SALAD Salad of surimi and mixed vegetables, in olive oil	0238	tray	1,0 kg	45 days
		0239	tray	3,0 kg ca.	45 days
	EXOTIC SEAFOOD SALAD Seafood salad with surimi and peppers, in olive oil	0273	tray	1,0 kg	45 days
	DELUXE SEAFOOD SALAD Seafood salad, dressed with olive oil and parsley	0269	tray	1,0 kg	30 days

FISH AND SEAFOOD-BASED DISHES



OCTOPUS SALAD
Sliced octopus salad dressed with olive oil, celery, and parsley

CODE	PACKAGE	WEIGHT	SHELF LIFE
0280	tray	1,0 kg	30 days



CLASSIC MARINARA SALAD
Seafood and surimi salad, in olive oil

1037	tray	1,0 kg	30 days
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SHRIMPS WITH ONION, RAISIN AND PINE NUTS
Fried shrimps, marined ina typical Venetian sauce (saor) made from onion, vinegar, raisins and pine nuts

0281	tray	1,0 kg	30 days
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SARDINES ALLA VENEZIANA
Sardines fried in a vinegar and onion sauce

0113	tray	1,0 kg	30 days
0114	tray	2,2 kg ca.	30 days



GRILLED CUTTLEFISH
Gilled cuttlefish with olive oil and parsley

0115	tray	1,9 kg ca.	25 days
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STEWED CUTTLEFISH
Cuttlefish stewed with tomato pulp and herbs

0141	tray	1,0 kg	30 days
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SEAFOOD SKEWERS AU GRATIN
Breaded "shrimp" surimi skewers, oven-baked

0127	tray	1,1 kg ca.	30 days
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		CODE	PACKAGE	WEIGHT	SHELF LIFE
	COD CAPPUCCINA Rehydrated salt-cod, boiled then brushed with a mixture of olive oil, milk, and parsley	0103	tray	1,0 kg	45 days
	COD ALLA VICENTINA Rehydrated salt-cod, boiled then dressed with an anchovy-caper sauce, covered with milk and olive oil and baked	0108 0102	tray tray	1,0 kg 2,7 kg ca.	45 days 45 days
	COD SALAD Rehydrated salt-cod, boiled, sliced, dressed with olive oil and parsley	0106	tray	1,5 kg ca.	45 days
	STEWED COD Rehydrated salt-cod, boiled, dressed with an anchovy-caper sauce, then stewed with tomatoes, milk, and olive oil	0109 0105	tray tray	1,0 kg 2,7 kg ca.	45 days 45 days
	CREAMED COD Rehydrated salt-cod, boiled and brushed with olive oil and milk	0099 0101	tray tray	1,0 kg 2,1 kg ca.	45 days 45 days
	CREAMED COD EXTRA Rehydrated salt-cod, boiled and brushed with olive oil and milk	0104	tray	1,0 kg	45 days










GREENS AND VEGETABLE-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	STEAMED CHARD Steamed chard	0260	tray	0,9 kg ca.	20 days
		0160	tray	2,5 kg ca.	20 days
	BAKED ONIONS Herb-stuffed onions, baked	0169	tray	2,1 kg ca.	25 days
	ARTICHOKE HEARTS Herb-stuffed artichoke hearts	0182	tray	2,0 kg ca.	30 days
	AUBERGINES ALLA NAPOLETANA Fried aubergines stuffed with a mixture of mozzarella, onion, capers, and tomato sauce, baked	0167	tray	1,3 kg ca.	20 days
	AUBERGINES ALLA PARMIGIANA Fried aubergines covered with a mixture of tomato and mozzarella, baked	0012	tray alum. tray	2,8 kg ca.	25 days
		2012		3,3 kg ca.	15 days
	AUBERGINES ALLA PUGLIESE Grilled aubergines in a sauce of dried tomatoes, basil, garlic, and capers	0178	tray	1,7 kg ca.	30 days
	STUFFED OLIVES DELIGHT Pitted olives in oil, stuffed with an herbed pepper paste	0271	tray	1,0 kg	60 days
		0970	tray	3,0 kg ca.	60 days
	OLIVE PASTE Crushed olive paste in oil, seasoned with mint and fennel seed	0272 0163	tray tray	1,0 kg 3,0 kg ca.	60 days 60 days
	ROASTED POTATOES Herbed roasted potatoes	0151	tray	1,9 kg ca.	25 days

GREENS AND VEGETABLE-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	PEPERONATA Classic dish with braised peppers and vegetables	0166	tray	2,0 kg ca.	45 days
	STUFFED PEPPERS Peppers stuffed with a mix of meat and vegetables, baked	0155	tray	1,6 kg ca.	20 days
	VEG MEATBALL Mixture based entirely from vegetables, in shaped meatballa	0090	tray	1,1 kg ca.	30 days
	SUN-DRIED TOMATOES DELIGHT Rehydrated sun-dried tomatoes, in herbs and olive oil	0981 0980	tray tray	1,0 kg 3,0 kg ca.	60 days 60 days
	TOMATOES AU GRATIN Breaded tomatoes, baked au gratin	0156	tray	1,4 kg ca.	25 days
	STEAMED SPINACH Steamed spinach	0259 0159	tray tray	0,9 kg ca. 2,5 kg ca.	20 days 20 days

SNACKS AND FRIES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	RICE ARANCINI Rice and tomato balls stuffed with stringy cheese, breaded and fried in olive oil	0153	tray	1,5 kg ca.	20 days
	CRAB CLAWS Surimi-wrapped crab claws, breaded and fried in olive oil	0150 0150	tray tray	0,9 kg ca. 1,7 kg ca.	30 days 30 days
	CHEESE CROCCHETTE Tubular cheese mixture, breaded and fried in olive oil	0157 5157	tray tray	0,8 kg ca. 1,3 kg ca.	25 days 25 days
	POTATO CROCCHETTE Tubular potato mixture, breaded and fried in olive oil	0152	tray	1,5 kg ca.	25 days
	AUBERGINES IN CARROZZA Aubergines stuffed with mozzarella and baked ham, battered and fried in olive oil	0194	tray	1,3 kg ca.	25 days
	FRIED MIXED VEGETABLES Mixed vegetables, battered, breaded, and fried in olive oil	0185	tray	1,3 kg ca.	25 days
	MOZZARELLE IN CARROZZA WITH HAM Sandwich bread with mozzarella and baked ham, battered and fried in olive oil	0403 0403	tray tray	0,7 kg ca. 1,2 kg ca.	20 days 20 days
	MOZZARELLE IN CARROZZA WITH ANCHOVIES Sandwich bread with mozzarella and anchovy paste, battered and fried in olive oil	0402 0402	tray tray	0,7 kg ca. 1,2 kg ca.	20 days 20 days
	STUFFED OLIVES ASCOLANE Meat-stuffed olives, breaded and fried in olive oil	0162 0162	tray tray	0,9 kg ca. 1,6 kg ca.	30 days 30 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	MILK CUSTARD ALLA VENEZIANA Fried Venice-style milk custard cut into bars	0301	tray	2,8 kg ca.	20 days
	FILLED PASTRY WITH HAM Short crust pastry filled with a baked ham and mozzarella mixture, baked	0019	sack	1,5 kg ca.	12 days
	POLENTA Classic yellow corn flour polenta	0165	tray	3,0 kg ca.	15 days
	FILLED PASTRY ALLA VALDOSTANA Short crust pastry filled with a vegetable, cheese, and pancetta mixture, baked	0026	sack	1,6 kg ca.	12 days
	FILLED PASTRY WITH RICOTTA AND SPINACH Short crust pastry filled with a ricotta and spinach mixture, baked	0010	sack	1,6 kg ca.	12 days



Take Away

Fine flavours ready to enjoy. The take away line, with its cornucopia of tasty, ready-to-eat dishes and preparations, is ideal for the in-a-hurry customer who just wants that well-deserved leisure at home

LASAGNA AND CANNELLONI



CANNELLONI STUFFED WITH RICOTTA AND SPINACH

Fresh tubular egg pasta stuffed with a mixture of ricotta and spinach, then baked

CODE	PACKAGE	WEIGHT	SHELF LIFE
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0612	small tray	350 g ca.	25 days
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LASAGNA WITH ASPARAGUS **

Fresh egg pasta stuffed with béchamel and asparagus, then baked

0643	small tray	500 g ca.	25 days
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LASAGNA WITH RADICCHIO AND SPECK **

Fresh egg pasta stuffed with béchamel, radicchio, and speck, then baked

0600	small tray	500 g ca.	25 days
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LASAGNA WITH MEAT

Fresh egg pasta stuffed with béchamel and meat ragù, then baked

0601	small tray	500 g ca.	25 days
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LASAGNA WITH VEGETABLES

Fresh egg pasta stuffed with béchamel and mixed greens, then baked

0608	small tray	500 g ca.	25 days
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LASAGNA WITH PUMPKINS AND SAUSAGE **

Fresh egg pasta stuffed with béchamel, pumpkin, sausage then baked

0607	small tray	500 g ca.	25 days
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CRESPELLE



CRESPELLE WITH MUSHROOMS
Crêpes stuffed with béchamel and mushrooms, then baked

CODE	PACKAGE	WEIGHT	SHELF LIFE
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0602	small tray	300 g ca.	25 days
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CRESPELLE WITH HAM AND CHEESE
Crêpes stuffed with béchamel, cooked ham, cheeses, then baked

0606	small tray	300 g ca.	25 days
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TAKE AWAY

Store at 0 to +4°C

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	BULGUR WITH AUBERGINES AND TOFU Bulgur cooked and seasoned with aubergines and tofu	0616	small tray	250 g ca.	20 days
	COUS COUS WITH CHICKEN AND VEGETABLES Cous cous cooked and seasoned with mixed vegetables and chicken	0626	small tray	280 g ca.	20 days
	VEGETARIAN COUS COUS Cous cous cooked and seasoned with mixed vegetables	0625	small tray	280 g ca.	20 days
	CAPRESE SALAD ** Salad with cherry tomatoes, olives, and mozzarella	0629	small tray	300 g ca.	15 days
	SPELT SALAD Cold salad with spelt and mixed vegetables	0636	small tray	300 g ca.	20 days
	PASTA SALAD ** Durum-wheat pasta cooked then chilled, seasoned with mixed vegetables	0631	small tray	300 g ca.	20 days
	RICE SALAD ** Boiled rice with vegetables and baked ham	0645	small tray	300 g ca.	20 days
	VIENNA SALAD ** Salad with frankfurters and mixed vegetables	0630	small tray	250 g ca.	30 days
	PAELLA Seasoned rice prepared with seafood, chicken, and vegetables	0650	small tray	350 g ca.	25 days
	TRICOLOR QUINOA WITH LEGUMES Tricolor quinoa cooked and seasoned with legumes	0617	small tray	280 g ca.	20 days

SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	SHRIMP IN PINK SAUCE Shrimp prepared with a mayonnaise and ketchup-based sauce	0687	small tray	280 g ca.	30 days
	CRAB AND ROCKET SALAD Mayonnaise-based salad with surimi, mixed vegetables, and rocket	0660	small tray	280 g ca.	25 days
	CAPRICCIOSA SALAD Mayonnaise-based salad with mixed vegetables	0668	small tray	280 g ca.	30 days
	FARMER SALAD Mayonnaise-based salad with onions and tuna	0689	small tray	280 g ca.	30 days
	MUSHROOM SALAD Mayonnaise-based salad with mushrooms	0671	small tray	280 g ca.	30 days
	CHICKEN SALAD Mayonnaise-based salad with chicken and vegetables	0685	small tray	280 g ca.	30 days
	TUNA SALAD Mayonnaise-based salad with tuna and mixed vegetables	0661	small tray	280 g ca.	30 days
	RUSSIAN SALAD Mayonnaise-based salad with vegetables	0667	small tray	280 g ca.	30 days
	RUSSIAN SALAD WITH TUNA AND RADICCHIO Mayonnaise-based salad with tuna and radicchio	0662	small tray	280 g ca.	30 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	HUMMUS OF CHICKPEAS Typical Middle Eastern sauce made from chickpeas and sesame seeds, avored with garlic, extra virgin olive oil and lemon juice	0893	small tray	200 g	30 days
	RAGOUT OF DUCK Meat sauce of duck	0892	small tray	200 g	30 days
	MEAT SAUCE Classic sauce of crushed tomatoes and meat	0691	small tray	200 g ca.	30 days
	SAUCE ALLO SCOGLIO Classic sauce of crushed tomatoes, mollusc and shellfish	0694	small tray	200 g ca.	30 days

GNOCCHI



GNOCCHETTI ALL'ORTOLANA **
Potato gnocchi, with vegetables

CODE	PACKAGE	WEIGHT	SHELF LIFE
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0678	small tray	300 g ca.	20 days
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GNOCCHI
Classic-shaped potato gnocchi

0614	small tray	400 g	20 days
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GNOCCHI ALLA ROMANA
Tubular-shaped semolina gnocchi

0611	small tray	350 g ca.	25 days
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CHEESE-FILLED GNOCCHI
Tubular-shaped potato gnocchi, stuffed with cheese

0615	small tray	400 g	20 days
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MEAT AND MEAT-BASED DISHES



HERBED TURKEY BREAST
Herb-stuffed turkey breast, baked and sliced

CODE	PACKAGE	WEIGHT	SHELF LIFE
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0632	small tray	200 g ca.	30 days
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NERVETTI WITH VEGETABLES
Cubed veal tendons with vegetables, in aspic

0624	small tray	250 g ca.	30 days
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MEATBALLS
Baked beef patty breaded and fried in olive oil

0663	small tray	280 g ca.	25 days
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STRIPS OF CHICKEN WITH VEGETABLES
Salad with strips of chicken and vegetables










0680	small tray	250 g ca.	20 days
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VEAL TONNATO
Sliced roast veal in a capers and tuna sauce









0649	small tray	250 g ca.	25 days
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FISH AND SEAFOOD-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	FRIED COD FILLETS Codfish filets, breaded and fried in olive oil	0627	small tray	280 g ca.	25 days
	OCTOPUS "ALLA BUSARA" Boiled octopus, served with a typical tomato sauce slightly spicy	0622	small tray	250 g ca.	25 days
	CRAB-FLAVOUR SALAD Salad of surimi and mixed vegetables, in olive oil	0618	small tray	280 g ca.	30 days
	DELUXE SEAFOOD SALAD Seafood salad, dressed with olive oil and parsley	0628	small tray	280 g ca.	30 days
	OCTOPUS SALAD Sliced octopus salad dressed with olive oil, celery, and parsley	0686	small tray	280 g ca.	25 days
	SHRIMPS WITH ONION, RAISIN AND PINE NUTS Fried shrimps, marined in a typical Venetian sauce (saor) made from onion, vinegar, raisins and pine nuts	0620	small tray	250 g ca.	25 days
	SARDINES ALLA VENEZIANA Sardines fried in a vinegar and onion sauce	0619	small tray	280 g ca.	30 days
	STEWED CUTTLEFISH Cuttlefish stewed with tomato pulp and herbs	0642	small tray	280 g ca.	25 days
	SEAFOOD SKEWERS AU GRATIN Breaded "shrimp" surimi skewers, oven-baked	0621	small tray	200 g ca.	25 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	COD ALLA VICENTINA Rehydrated salt-cod, boiled then dressed with an anchovy-caper sauce, covered with milk and olive oil and baked	0633	small tray	280 g ca.	45 days
	COD SALAD Rehydrated salt-cod, boiled, sliced, dressed with olive oil and parsley	0641	small tray	250 g ca.	45 days
	STEWED COD Rehydrated salt-cod, boiled, dressed with an anchovy-caper sauce, then stewed with tomatoes, milk, and olive oil	0634	small tray	280 g ca.	45 days
	CREAMED COD Rehydrated salt-cod, boiled and brushed with olive oil and milk	0623	small tray	280 g ca.	45 days

GREENS AND VEGETABLE-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	STEAMED CHARD Steamed chard	0655	small tray	450 g ca.	20 days
	STEAMED CARROTS Steamed carrots	0654	small tray	300 g ca.	25 days
	ARTICHOKE HEARTS Herb-stuffed artichoke hearts	0652	small tray	250 g ca.	25 days
	AUBERGINES ALLA PARMIGIANA Fried aubergines covered with a mixture of tomato and mozzarella, baked	0610	small tray	500 g ca.	30 days
	STUFFED OLIVES DELIGHT Pitted olives in oil, stuffed with an herbed pepper paste	0635	small tray	280 g ca.	30 days
	OLIVE PASTE Crushed olive paste in oil, seasoned with mint and fennel seed	0644	small tray	300 g ca.	30 days
	ROASTED POTATOES Herbed roasted potatoes	0651	small tray	300 g ca.	25 days
	PEPERONATA Classic dish with braised peppers and vegetables	0669	small tray	350 g ca.	30 days

GREENS AND VEGETABLE-BASED DISHES



VEG MEATBALL

Mixture based entirely from vegetables, in shaped meatballa

CODE

PACKAGE

WEIGHT

SHELF LIFE

0664

small tray

200 g ca.

25 days



TOMATOES AU GRATIN

Breaded tomatoes, baked au gratin

0665

small tray

300 g ca.

25 days



SUN-DRIED TOMATOES DELIGHT

Rehydrated sun-dried tomatoes, in herbs and olive oil

0646

small tray

280 g ca.

30 days



STEAMED SPINACH

Steamed spinach

0637

small tray

450 g ca.

20 days



BOILED VEGETABLE THREESOME

Boiled string beans, carrots, and cauli ower

0638

small tray

400 g ca.

25 days

SNACKS AND FRIES



RICE ARANCINI

Rice and tomato balls stuffed with stringy cheese, breaded and fried in olive oil

CODE

PACKAGE

WEIGHT

SHELF LIFE

0666

small tray

350 g ca.

25 days



CRAB CLAWS

Surimi-wrapped crab claws, breaded and fried in olive oil

0659

small tray

200 g ca.

25 days



CHEESE CROCCHETTE

Tubular cheese mixture, breaded and fried in olive oil

0675

small tray

210 g ca.

25 days



POTATO CROCCHETTE

Tubular potato mixture, breaded and fried in olive oil

0639

small tray

250 g ca.

25 days



MOZZARELLA IN CARROZZA WITH HAM

Sandwich bread with mozzarella and baked ham, battered and fried in olive oil

0677

small tray

200 g ca.

25 days



MOZZARELLA IN CARROZZA WITH ANCHOVIES

Sandwich bread with mozzarella and anchovy paste, battered and fried in olive oil

0676

small tray

200 g ca.

25 days



STUFFED OLIVES ASCOLANE

Meat-stuffed olives, breaded and fried in olive oil

0647

small tray

200 g ca.

25 days



TAKE AWAY

Store at 0 to +4°C



MILK CUSTARD ALLA VENEZIANA
Fried Venice-style milk custard cut into bars

CODE	PACKAGE	WEIGHT	SHELF LIFE
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0670	small tray	300 g ca.	20 days
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POLENTA
Classic yellow corn our polenta

0679	small tray	550 g ca.	20 days
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PASTA



GNOCCHI WITH MEAT SAUCE
Potato gnocchi cooked and seasoned with meat sauce

CODE PACKAGE WEIGHT SHELF LIFE

0688 small tray 0,25 kg ca. 15 days



PASTA BOSCAIOLA **
Durum wheat pasta cooked and seasoned with mushrooms and sausage sauce

0681 small tray 0,25 kg ca. 15 days



PASTA WITH SALMON **
Durum wheat pasta cooked and seasoned with cream and salmon

0682 small tray 0,25 kg ca. 15 days



SPATZLE SPINACH WITH CREAM AND BACON **
Typical Tyrolese spinach dumplings served with cream and speck ham

0683 small tray 0,25 kg ca. 15 days



TORTELLINI WITH CREAM, COOKED HAM AND PEAS
Tortellini stuffed with meat and ham, cooked and seasoned with cream, baked ham and peas

0684 small tray 0,25 kg ca. 15 days





Your choice

The line that meets the demands of even the most discriminating customer, with a huge selection of outstanding sauces, fragrant breads, and the freshest of sandwiches, in addition to a selection of classic dishes

GNOCCHI



SPINACH GNOCCHI
Classic spinach gnocchi



RADICCHIO GNOCCHI
Classic radicchio gnocchi



PUMPKIN GNOCCHI
Classic pumpkin gnocchi



POTATO GNOCCHI
Classic potato gnocchi



SPINACH SPATZLE
Classic cylindrical Tyrolean egg noodle, made of flour and spinach

CODE	PACKAGE	WEIGHT	SHELF LIFE
1351	sack	500 g	60 days
1353	sack	500 g	60 days
1352	sack	500 g	60 days
1350	sack	500 g	60 days
1356	sack	350 g	60 days



MEAT SAUCE

Classic sauce of crushed tomatoes and meat

CODE PACKAGE WEIGHT SHELF LIFE

0891 small tray 200 g 30 days



SAUCE ALLO SCOGLIO

Classic sauce of crushed tomatoes, mollusc and shellfish

0894 small tray 200 g 30 days

SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	CAPRICCIOSA SALAD Mayonnaise-based salad with mixed vegetables	0213	small tray	150 g	90 days
	MUSHROOM SALAD Mayonnaise-based salad with mushrooms	0219	small tray	150 g	90 days
	RUSSIAN SALAD Mayonnaise-based salad with vegetables	0207	small tray	150 g	90 days
	SHRIMP SAUCE Mayonnaise-based sauce with shrimp	0365	small tray	150 g	90 days
	ASPARAGUS AND EGG SAUCE Mayonnaise-based sauce with asparagus and eggs	0367	small tray	150 g	60 days
	TUNA SAUCE Mayonnaise-based sauce with tuna	0366	small tray	150 g	90 days
	PINK SAUCE Mayonnaise-based sauce with ketchup	0374	small tray	150 g	90 days







COD ALLA VICENTINA

Rehydrated salt-cod, boiled then dressed with an anchovy-caper sauce, covered with milk and olive oil and baked

CODE

PACKAGE

WEIGHT

SHELF LIFE

0833
0559

small tray
small tray

250 g
500 g

45 days
45 days



COD SALAD

Rehydrated salt-cod, boiled, sliced, dressed with olive oil and parsley

0841

small tray

250 g

45 days



STEWED COD

Rehydrated salt-cod, boiled, dressed with an anchovy-caper sauce, then stewed with tomatoes, milk, and olive oil

0834
0560

small tray
small tray

250 g
500 g

45 days
45 days



CREAMED COD

Rehydrated salt-cod, boiled and brushed with olive oil and milk

0823
0558

small tray
small tray

250 g
500 g

45 days
45 days



SARDINES ALLA VENEZIANA

Sardines fried in a vinegar and onion sauce

0819

small tray

250 g

30 days



STEWED CUTTLEFISH

Cuttlefish stewed with tomato pulp and herbs

0842

small tray

250 g

30 days

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