



**CUCINA NOSTRANA**

*Gusto autentico in tavola*



3 Cucina Nostrana

7 Service Counter

27 Take Away

45 Your Choice

52 Contacts



# *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
	<b>CANNELLONI STUFFED WITH RICOTTA AND SPINACH</b> 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
	<b>LASAGNA WITH ASPARAGUS **</b> 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
	<b>LASAGNA WITH ARTICHOKEs **</b> 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
	<b>LASAGNA WITH MUSHROOMS</b> 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
	<b>LASAGNA WITH RADICCHIO AND SPECK **</b> 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
	<b>LASAGNA WITH MEAT</b> 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
	<b>LASAGNA ALLA MARINARA **</b> 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
	<b>LASAGNA WITH VEGETABLES</b> 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
	<b>LASAGNA WITH PUMPKINS AND SAUSAGE **</b> 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
	<b>CRESPELLE WITH ASPRAGUS **</b> 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
	<b>CRESPELLE WITH MUSHROOMS</b> 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
	<b>CRESPELLE WITH SHRIMPS E ZUCCHINI **</b> 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
	<b>CRESPELLE WITH RADICCHIO AND SPECK **</b> 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
	<b>CRESPELLE WITH SALMON **</b> 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
	<b>CRESPELLE WITH VEGETABLES</b> 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
	<b>CRESPELLE WITH HAM AND CHEESE</b> 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
	<b>CRESPELLE WITH RICOTTA AND SPINACH</b> 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
	<b>BULGUR WITH AUBERGINES AND TOFU **</b> Bulgur cooked and seasoned with aubergines and tofu	0095	tray	1,7 Kg ca.	20 days
	<b>COUS COUS WITH CHICKEN AND VEGETABLES</b> Cous cous cooked and seasoned with mixed vegetables and chicken	0020	tray	1,7 Kg ca.	20 days
	<b>VEGETARIAN COUS COUS</b> Cous cous cooked and seasoned with mixed vegetables	0022	tray	1,7 kg ca.	20 days
	<b>CAPRESE SALAD **</b> Salad with cherry tomatoes, olives, and mozzarella	0190	tray	2,1 kg ca.	12 days
	<b>SPELT SALAD</b> Cold salad with spelt and mixed vegetables	0032	tray	1,8 kg ca.	20 days
	<b>PASTA SALAD **</b> Durum-wheat pasta cooked then chilled, seasoned with mixed vegetables	0029	tray	1,8 kg ca.	20 days
	<b>RICE SALAD **</b> Boiled rice with vegetables and baked ham	0013	tray	1,8 kg ca.	20 days
	<b>VIENNA SALAD **</b> Salad with frankfurters and mixed vegetables	0233 0230	tray tray	1,0 kg 2,0 kg ca.	30 days 30 days
	<b>PAELLA</b> Seasoned rice prepared with seafood, chicken, and vegetables	0027	tray	2,3 kg ca.	25 days
	<b>TRICOLOR QUINOA WITH LEGUMES</b> 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
	<b>SHRIMP IN PINK SAUCE</b> Shrimp prepared with a mayonnaise and ketchup-based sauce	0263	tray	1,0 kg	30 days
		0236	tray	2,0 kg ca.	30 days
	<b>CRAB AND ROCKET SALAD</b> Mayonnaise-based salad with surimi, mixed vegetables, and rocket	0276	tray	1,0 kg	25 days
		0235	tray	2,0 kg ca.	25 days
	<b>CAPRICCIOSA SALAD</b> Mayonnaise-based salad with mixed vegetables	0198	tray	1,0 kg	60 days
		0212	tray	3,0 kg ca.	30 days
	<b>FARMER SALAD</b> Mayonnaise-based salad with onions and tuna	0332	tray	1.0 kg	60 days
	<b>MUSHROOM SALAD</b> Mayonnaise-based salad with mushrooms	0199	tray	1,0 kg	60 days
	<b>CHICKEN SALAD</b> Mayonnaise-based salad with chicken and vegetables	0237	tray	1,0 kg	60 days
	<b>TUNA SALAD</b> Mayonnaise-based salad with tuna and mixed vegetables	0270	tray	1,0 kg	60 days
		0226	tray	2,0 kg ca.	60 days
	<b>RUSSIAN SALAD</b> 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
	<b>RUSSIAN SALAD WITH TUNA AND RADICCHIO</b> Mayonnaise-based salad with tuna and radicchio	0358	tray	1,0 kg	30 days



# SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>SAVOY SALAD</b> Mayonnaise-based salad prepared with frankfurters and vegetables	0264 0234	tray tray	1,0 kg 2,0 kg ca.	60 days 60 days
	<b>MAYONNAISE</b> Emulsion of olive oil and eggs, acidified with lemon juice	0353 0352	tray tub	1,0 kg 5,0 kg	90 days 90 days
	<b>GOURMET MAYONNAISE</b> Emulsion of olive oil and eggs, acidified with lemon juice	0354	tray	5,0 kg	90 days
	<b>MUSHROOM SAUCE</b> Mayonnaise-based sauce with mushrooms	0363	tray	1,0 kg	90 days
	<b>SHRIMP SAUCE</b> Mayonnaise-based sauce with shrimp	0351	tray	1,0 kg	90 days
	<b>CRAB SAUCE</b> Mayonnaise-based sauce with surimi and vegetables	0376	tray	1,0 kg	90 days
	<b>CAPRICCIOSA SAUCE</b> Mayonnaise-based sauce with mixed vegetables	0377	tray	1,0 kg	90 days
	<b>ASPARAGUS AND EGG SAUCE</b> Mayonnaise-based sauce with asparagus and eggs	0360	tray	1,0 kg	60 days
	<b>ARTICHOKE SAUCE</b> Mayonnaise-based sauce with artichokes	0371	tray	1,0 kg	90 days

# SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>RADICCHIO SAUCE</b> Mayonnaise-based sauce with radicchio	0381	tray	1,0 kg	90 days
	<b>ROCKET AND GRANA PADANO CHEESE SAUCE</b> Mayonnaise-based sauce with rocket and Grana Padano cheese	0399	tray	1,0 kg	90 days
	<b>TUNA SAUCE</b> Mayonnaise-based sauce with tuna	0361	tray	1,0 kg	90 days
	<b>TUNA AND CARROT SAUCE</b> Mayonnaise-based sauce with tuna and carrots	0336	tray	1,0 kg	90 days
	<b>TUNA AND ONIONS SAUCE</b> Mayonnaise-based sauce with tuna and onions	0388	tray	1,0 kg	90 days
	<b>TUNA AND OLIVE SAUCE</b> Mayonnaise-based sauce with tuna and olives	0393	tray	1,0 kg	90 days
	<b>TUNA AND RADICCHIO SAUCE</b> Mayonnaise-based sauce with tuna and radicchio	0387 0357	tray tray	1,0 kg 2,0 kg ca.	60 days 30 days
	<b>MEXICAN SAUCE</b> Mayonnaise-based sauce with frankfurters and mixed vegetables	0384	tray	1,0 kg	90 days
	<b>SPICY SAUCE</b> Mayonnaise-based sauce with vegetables and chilli peppers	0359	tray	1,0 kg	90 days

# SALADS AND MAYONNAISE-BASED DRESSINGS

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>PINK SAUCE</b> Mayonnaise-based sauce with ketchup	0364	tray	1,0 kg	90 days
		0368	tub	5,0 kg	90 days
	<b>TONNATA SAUCE</b> Mayonnaise-based sauce with tuna and capers	0385	tray	1,0 kg	60 days





**PESTO ALLA LIGURE**  
Classic Genoese sauce, with ingredients cold-mixed together

CODE                      PACKAGE                      WEIGHT                      SHELF LIFE

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

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>GNOCCHETTI ALL'ORTOLANA **</b> Potato gnocchi, with vegetables	0072	tray	2,2 kg ca.	20 days
	<b>GNOCCHI</b> Classic-shaped potato gnocchi	0011	tray	2,0 kg ca.	25 days
	<b>GNOCCHI ALLA ROMANA</b> Tubular-shaped semolina gnocchi	0014	tray	2,0 kg ca.	25 days
	<b>PUMPKIN GNOCCHI **</b> Classic-shaped pumpkin gnocchi	0015	tray	2,0 kg ca.	25 days
	<b>CHEESE-FILLED GNOCCHI</b> Tubular-shaped potato gnocchi, stuffed with cheese	0777	tray	2,0 kg ca.	25 days

# MEAT AND MEAT-BASED DISHES



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

CODE	PACKAGE	WEIGHT	SHELF LIFE
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
	<b>ROAST-BEEF (RUMP)</b> Herb-stuffed baked beef rump	0058	sack	3,8 kg ca.	30 days
	<b>ROAST-BEEF (HINDQUARTER)</b> Herb-stuffed baked hindquarter cut of beef	0057	sack	3,4 kg ca.	30 days
	<b>MUSHROOM SCALOPPINE</b> Baked pork, sliced and prepared with a mushroom-based sauce	0046	tray	1,8 kg ca.	30 days
	<b>BAKED PORK SHANKS</b> Seasoned pork shanks, baked	0064	tray	2,1 kg ca.	25 days
	<b>STRIPS OF CHICKEN WITH VEGETABLES **</b> Salad with strips of chicken and vegetables	0076	tray	1,8 kg ca.	20 days
	<b>TRIPE ALLA PARMIGIANA **</b> Beef tripe stewed in a tomato and vegetable sauce	0051	tray	1,0 kg	30 days
	<b>VEAL TONNATO</b> 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
	<b>SNAILS **</b> Classic Venetian-style small snails boiled and seasoned	0121	tray	1,8 kg ca.	12 days
	<b>ANCHOVY FILLETS</b> Filletted and marinated anchovies, in olive oil	1033	tray	2,0 kg	120 days
	<b>OCTOPUS "ALLA BUSARA"</b> Boiled octopus, served with a typical tomato sauce slightly spicy	0282	tray	1,0 kg	30 days
	<b>SHRIMP MARI FREDDI 2/3</b> Brined shrimp	1050	tub	0,9 kg	45 days
	<b>CRAB-FLAVOUR SALAD</b> Salad of surimi and mixed vegetables, in olive oil	0238 0239	tray tray	1,0 kg 3,0 kg ca.	45 days 45 days
	<b>EXOTIC SEAFOOD SALAD</b> Seafood salad with surimi and peppers, in olive oil	0273	tray	1,0 kg	45 days
	<b>DELUXE SEAFOOD SALAD</b> Seafood salad, dressed with olive oil and parsley	0269	tray	1,0 kg	30 days

# FISH AND SEAFOOD-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>OCTOPUS SALAD</b> Sliced octopus salad dressed with olive oil, celery, and parsley	0280	tray	1,0 kg	30 days
	<b>CLASSIC MARINARA SALAD</b> Seafood and surimi salad, in olive oil	1037	tray	1,0 kg	30 days
	<b>SHRIMPS WITH ONION, RAISIN AND PINE NUTS</b> Fried shrimps, marined in a typical Venetian sauce (saor) made from onion, vinegar, raisins and pine nuts	0281	tray	1,0 kg	30 days
	<b>SARDINES ALLA VENEZIANA</b> Sardines fried in a vinegar and onion sauce	0113 0114	tray tray	1,0 kg 2,2 kg ca.	30 days 30 days
	<b>STEWED CUTTLEFISH</b> Cuttlefish stewed with tomato pulp and herbs	0141	tray	1,0 kg	30 days
	<b>SEAFOOD SKEWERS AU GRATIN</b> Breaded "shrimp" surimi skewers, oven-baked	0127	tray	1,1 kg ca.	30 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>COD CAPPUCCINA</b> Rehydrated salt-cod, boiled then brushed with a mixture of olive oil, milk, and parsley	0103	tray	1,0 kg	45 days
	<b>COD ALLA VICENTINA</b> 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
	<b>COD SALAD</b> Rehydrated salt-cod, boiled, sliced, dressed with olive oil and parsley	0106	tray	1,5 kg ca.	45 days
	<b>STEWED COD</b> 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
	<b>CREAMED COD</b> 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
	<b>CREAMED COD EXTRA</b> 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
	<b>STEAMED CHARD</b>	0260	tray	0,9 kg ca.	20 days
	Steamed chard	0160	tray	2,5 kg ca.	20 days
	<b>BAKED ONIONS</b>	0169	tray	2,1 kg ca.	25 days
	Herb-stuffed onions, baked				
	<b>ARTICHOKE HEARTS</b>	0182	tray	2,0 kg ca.	30 days
	Herb-stuffed artichoke hearts				
	<b>AUBERGINES ALLA NAPOLETANA</b>	0167	tray	1,3 kg ca.	20 days
	Fried aubergines stuffed with a mixture of mozzarella, onion, capers, and tomato sauce, baked				
	<b>AUBERGINES ALLA PARMIGIANA</b>	0012	tray alum. tray	2,8 kg ca.	25 days
	Fried aubergines covered with a mixture of tomato and mozzarella, baked	2012		3,3 kg ca.	15 days
	<b>AUBERGINES ALLA PUGLIESE</b>	0178	tray	1,7 kg ca.	30 days
	Grilled aubergines in a sauce of dried tomatoes, basil, garlic, and capers				
	<b>STUFFED OLIVES DELIGHT</b>	0271	tray	1,0 kg	60 days
	Pitted olives in oil, stuffed with an herbed pepper paste	0970	tray	3,0 kg ca.	60 days
	<b>OLIVE PASTE</b>	0272	tray tray	1,0 kg	60 days
	Crushed olive paste in oil, seasoned with mint and fennel seed	0163		3,0 kg ca.	60 days
	<b>ROASTED POTATOES</b>	0151	tray	1,9 kg ca.	25 days
	Herbed roasted potatoes				



# GREENS AND VEGETABLE-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>PEPERONATA</b> Classic dish with braised peppers and vegetables	0166	tray	2,0 kg ca.	45 days
	<b>STUFFED PEPPERS</b> Peppers stuffed with a mix of meat and vegetables, baked	0155	tray	1,6 kg ca.	20 days
	<b>VEG MEATBALL</b> Mixture based entirely from vegetables, in shaped meatballa	0090	tray	1,1 kg ca.	30 days
	<b>SUN-DRIED TOMATOES DELIGHT</b> Rehydrated sun-dried tomatoes, in herbs and olive oil	0981 0980	tray tray	1,0 kg 3,0 kg ca.	60 days 60 days
	<b>TOMATOES AU GRATIN</b> Breaded tomatoes, baked au gratin	0156	tray	1,4 kg ca.	25 days
	<b>STEAMED SPINACH</b> 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
	<b>RICE ARANCINI</b> Rice and tomato balls stuffed with stringy cheese, breaded and fried in olive oil	0153	tray	1,5 kg ca.	20 days
	<b>CRAB CLAWS</b> 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
	<b>CHEESE CROCCHETTE</b> 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
	<b>POTATO CROCCHETTE</b> Tubular potato mixture, breaded and fried in olive oil	0152	tray	1,5 kg ca.	25 days
	<b>AUBERGINES IN CARROZZA</b> Aubergines stuffed with mozzarella and baked ham, battered and fried in olive oil	0194	tray	1,3 kg ca.	25 days
	<b>FRIED MIXED VEGETABLES</b> Mixed vegetables, battered, breaded, and fried in olive oil	0185	tray	1,3 kg ca.	25 days
	<b>MOZZARELLE IN CARROZZA WITH HAM</b> 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
	<b>MOZZARELLE IN CARROZZA WITH ANCHOVIES</b> 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
	<b>STUFFED OLIVES ASCOLANE</b> 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
	<b>MILK CUSTARD ALLA VENEZIANA</b> Fried Venice-style milk custard cut into bars	0301	tray	2,8 kg ca.	20 days
	<b>FILLED PASTRY WITH HAM</b> Short crust pastry filled with a baked ham and mozzarella mixture, baked	0019	sack	1,5 kg ca.	12 days
	<b>POLENTA **</b> Classic yellow corn flour polenta	0165	tray	3,0 kg ca.	15 days
	<b>FILLED PASTRY ALLA VALDOSTANA</b> Short crust pastry filled with a vegetable, cheese, and pancetta mixture, baked	0026	sack	1,6 kg ca.	12 days
	<b>FILLED PASTRY WITH RICOTTA AND SPINACH</b> Short crust pastry filled with a ricotta and spinach mixture, baked	0010	sack	1,6 kg ca.	12 days

\*\* Seasonal food item  
Store at 0 to +4°C



# *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

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>CANNELLONI STUFFED WITH RICOTTA AND SPINACH</b> Fresh tubular egg pasta stuffed with a mixture of ricotta and spinach, then baked	0612	small tray	350 g ca.	25 days
	<b>LASAGNA WITH ASPARAGUS **</b> Fresh egg pasta stuffed with béchamel and asparagus, then baked	0643	small tray	500 g ca.	25 days
	<b>LASAGNA WITH RADICCHIO AND SPECK **</b> Fresh egg pasta stuffed with béchamel, radicchio, and speck, then baked	0600	small tray	500 g ca.	25 days
	<b>LASAGNA WITH MEAT</b> Fresh egg pasta stuffed with béchamel and meat ragù, then baked	0601	small tray	500 g ca.	25 days
	<b>LASAGNA WITH VEGETABLES</b> Fresh egg pasta stuffed with béchamel and mixed greens, then baked	0608	small tray	500 g ca.	25 days
	<b>LASAGNA WITH PUMPKINS AND SAUSAGE **</b> Fresh egg pasta stuffed with béchamel, pumpkin, sausage then baked	0607	small tray	500 g ca.	25 days



# CRESPELLE



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

CODE	PACKAGE	WEIGHT	SHELF LIFE
------	---------	--------	------------

0602	small tray	300 g ca.	25 days
------	------------	-----------	---------



**CRESPELLE WITH HAM AND CHEESE**  
Crêpes stuffed with béchamel, cooked ham, cheeses, then baked






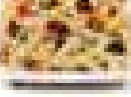




0606	small tray	300 g ca.	25 days
------	------------	-----------	---------












TAKE AWAY

Store at 0 to +4°C



		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>BULGUR WITH AUBERGINES AND TOFU **</b> Bulgur cooked and seasoned with aubergines and tofu	0616	small tray	250 g ca.	20 days
	<b>COUS COUS WITH CHICKEN AND VEGETABLES</b> Cous cous cooked and seasoned with mixed vegetables and chicken	0626	small tray	280 g ca.	20 days
	<b>VEGETARIAN COUS COUS</b> Cous cous cooked and seasoned with mixed vegetables	0625	small tray	280 g ca.	20 days
	<b>CAPRESE SALAD **</b> Salad with cherry tomatoes, olives, and mozzarella	0629	small tray	300 g ca.	15 days
	<b>SPELT SALAD</b> Cold salad with spelt and mixed vegetables	0636	small tray	300 g ca.	20 days
	<b>PASTA SALAD **</b> Durum-wheat pasta cooked then chilled, seasoned with mixed vegetables	0631	small tray	300 g ca.	20 days
	<b>RICE SALAD **</b> Boiled rice with vegetables and baked ham	0645	small tray	300 g ca.	20 days
	<b>VIENNA SALAD **</b> Salad with frankfurters and mixed vegetables	0630	small tray	250 g ca.	30 days
	<b>PAELLA</b> Seasoned rice prepared with seafood, chicken, and vegetables	0650	small tray	350 g ca.	25 days
	<b>TRICOLOR QUINOA WITH LEGUMES</b> 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
	<b>SHRIMP IN PINK SAUCE</b> Shrimp prepared with a mayonnaise and ketchup-based sauce	0687	small tray	280 g ca.	30 days
	<b>CRAB AND ROCKET SALAD</b> Mayonnaise-based salad with surimi, mixed vegetables, and rocket	0660	small tray	280 g ca.	25 days
	<b>CAPRICCIOSA SALAD</b> Mayonnaise-based salad with mixed vegetables	0668	small tray	280 g ca.	30 days
	<b>FARMER SALAD</b> Mayonnaise-based salad with onions and tuna	0689	small tray	280 g ca.	30 days
	<b>MUSHROOM SALAD</b> Mayonnaise-based salad with mushrooms	0671	small tray	280 g ca.	30 days
	<b>CHICKEN SALAD</b> Mayonnaise-based salad with chicken and vegetables	0685	small tray	280 g ca.	30 days
	<b>TUNA SALAD</b> Mayonnaise-based salad with tuna and mixed vegetables	0661	small tray	280 g ca.	30 days
	<b>RUSSIAN SALAD</b> Mayonnaise-based salad with vegetables	0667	small tray	280 g ca.	30 days
	<b>RUSSIAN SALAD WITH TUNA AND RADICCHIO</b> Mayonnaise-based salad with tuna and radicchio	0662	small tray	280 g ca.	30 days

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>HUMMUS OF CHICKPEAS</b> 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
	<b>RAGOUT OF DUCK</b> Meat sauce of duck	0892	small tray	200 g	30 days
	<b>MEAT SAUCE</b> Classic sauce of crushed tomatoes and meat	0891	small tray	200 g	30 days
	<b>SAUCE ALLO SCOGLIO</b> Classic sauce of crushed tomatoes, mollusc and shellfish	0894	small tray	200 g	30 days

# GNOCCHI



**GNOCCHETTI ALL'ORTOLANA \*\***  
Potato gnocchi, with vegetables

CODE	PACKAGE	WEIGHT	SHELF LIFE
0678	small tray	300 g ca.	20 days



**GNOCCHI**  
Classic-shaped potato gnocchi

0614	small tray	400 g	20 days
------	------------	-------	---------



**GNOCCHI ALLA ROMANA**  
Tubular-shaped semolina gnocchi






0611	small tray	350 g ca.	25 days
------	------------	-----------	---------











**CHEESE-FILLED GNOCCHI**  
Tubular-shaped potato gnocchi, stuffed with cheese





0615	small tray	400 g	20 days
------	------------	-------	---------

# MEAT AND MEAT-BASED DISHES









		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>HERBED TURKEY BREAST</b> Herb-stuffed turkey breast, baked and sliced	0632	small tray	200 g ca.	30 days
	<b>NERVETTI WITH VEGETABLES</b> Cubed veal tendons with vegetables, in aspic	0624	small tray	250 g ca.	30 days
	<b>MEATBALLS</b> Baked beef patty breaded and fried in olive oil	0663	small tray	280 g ca.	25 days
	<b>STRIPS OF CHICKEN WITH VEGETABLES **</b> Salad with strips of chicken and vegetables	0680	small tray	250 g ca.	20 days
	<b>VEAL TONNATO</b> Sliced roast veal in a capers and tuna sauce	0649	small tray	250 g ca.	25 days

# FISH AND SEAFOOD-BASED DISHES

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


		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>COD ALLA VICENTINA</b> 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
	<b>COD SALAD</b> Rehydrated salt-cod, boiled, sliced, dressed with olive oil and parsley	0641	small tray	250 g ca.	45 days
	<b>STEWED COD</b> 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
	<b>CREAMED COD</b> 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
	<b>STEAMED CHARD</b> Steamed chard	0655	small tray	450 g ca.	20 days
	<b>STEAMED CARROTS</b> Steamed carrots	0654	small tray	300 g ca.	25 days
	<b>ARTICHOKE HEARTS</b> Herb-stuffed artichoke hearts	0652	small tray	250 g ca.	25 days
	<b>AUBERGINES ALLA PARMIGIANA</b> Fried aubergines covered with a mixture of tomato and mozzarella, baked	0610	small tray	500 g ca.	30 days
	<b>STUFFED OLIVES DELIGHT</b> Pitted olives in oil, stuffed with an herbed pepper paste	0635	small tray	280 g ca.	30 days
	<b>OLIVE PASTE</b> Crushed olive paste in oil, seasoned with mint and fennel seed	0644	small tray	300 g ca.	30 days
	<b>ROASTED POTATOES</b> Herbed roasted potatoes	0651	small tray	300 g ca.	25 days
	<b>PEPERONATA</b> Classic dish with braised peppers and vegetables	0669	small tray	350 g ca.	30 days



# GREENS AND VEGETABLE-BASED DISHES

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>VEG MEATBALL</b> Mixture based entirely from vegetables, in shaped meatballa	0664	small tray	200 g ca.	25 days
	<b>TOMATOES AU GRATIN</b> Breaded tomatoes, baked au gratin	0665	small tray	300 g ca.	25 days
	<b>SUN-DRIED TOMATOES DELIGHT</b> Rehydrated sun-dried tomatoes, in herbs and olive oil	0646	small tray	280 g ca.	30 days
	<b>STEAMED SPINACH</b> Steamed spinach	0637	small tray	450 g ca.	20 days
	<b>BOILED VEGETABLE THREESOME</b> Boiled string beans, carrots, and cauli ower	0638	small tray	400 g ca.	25 days

# SNACKS AND FRIES

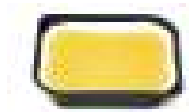
		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>RICE ARANCINI</b> Rice and tomato balls stuffed with stringy cheese, breaded and fried in olive oil	0666	small tray	350 g ca.	25 days
	<b>CRAB CLAWS</b> Surimi-wrapped crab claws, breaded and fried in olive oil	0659	small tray	200 g ca.	25 days
	<b>CHEESE CROCCHETTE</b> Tubular cheese mixture, breaded and fried in olive oil	0675	small tray	210 g ca.	25 days
	<b>POTATO CROCCHETTE</b> Tubular potato mixture, breaded and fried in olive oil	0639	small tray	250 g ca.	25 days
	<b>MOZZARELLE IN CARROZZA WITH HAM</b> Sandwich bread with mozzarella and baked ham, battered and fried in olive oil	0677	small tray	200 g ca.	25 days
	<b>MOZZARELLE IN CARROZZA WITH ANCHOVIES</b> Sandwich bread with mozzarella and anchovy paste, battered and fried in olive oil	0676	small tray	200 g ca.	25 days
	<b>STUFFED OLIVES ASCOLANE</b> Meat-stuffed olives, breaded and fried in olive oil	0647	small tray	200 g ca.	25 days



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

CODE	PACKAGE	WEIGHT	SHELF LIFE
------	---------	--------	------------




0670	small tray	300 g ca.	20 days
------	------------	-----------	---------



**POLENTA**  
Classic yellow corn our polenta

0879	small tray	500 g	20 days
------	------------	-------	---------

PASTA

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>GNOCCHI WITH MEAT SAUCE</b> Potato gnocchi cooked and seasoned with meat sauce	0688	small tray	0,25 kg ca.	15 days
	<b>SPATZLE SPINACH WITH CREAM AND BACON **</b> Typical Tyrolese spinach dumplings served with cream and speck ham	0683	small tray	0,25 kg ca.	15 days
	<b>TORTELLINI WITH CREAM, COOKED HAM AND PEAS</b> 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

		CODE	PACKAGE	WEIGHT	SHELF LIFE
	<b>SPINACH GNOCCHI</b> Classic spinach gnocchi	1351	sack	500 g	60 days
	<b>RADICCHIO GNOCCHI</b> Classic radicchio gnocchi	1353	sack	500 g	60 days
	<b>PUMPKIN GNOCCHI</b> Classic pumpkin gnocchi	1352	sack	500 g	60 days
	<b>POTATO GNOCCHI</b> Classic potato gnocchi	1350	sack	500 g	60 days







# SALADS AND MAYONNAISE-BASED DRESSINGS



## CAPRICCIOSA SALAD

Mayonnaise-based salad with mixed vegetables

CODE

PACKAGE

WEIGHT

SHELF LIFE

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

# DELICATESSEN



**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	small tray	250 g	45 days
0559	small tray	500 g	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	small tray	250 g	45 days
0560	small tray	500 g	45 days



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

0823	small tray	250 g	45 days
0558	small tray	500 g	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
------	------------	-------	---------



**Cucina Nostrana S.r.l.**

Via Toniolo, 3  
30030 Maerne di Martellago Venezia

Ph +39 041 3642711  
Fax +39 041 640826

[info@cucinanostrana.it](mailto:info@cucinanostrana.it)  
[www.cucinanostrana.it](http://www.cucinanostrana.it)

VAT Number IT03941250270



[www.cucinanostrana.it](http://www.cucinanostrana.it)