



EAT ITALIAN *like Italians*

A journey into the **Italian food, culture and lifestyle,**
through the wonders of the **Castelli Romani.**





“**Eat Italian like Italians**” isn’t just about the food; **it’s a way of life**, from delicious meals to the company of friends, the beauty of nature and the richness of art and music. In this catalogue, we invite you to immerse yourself in the Italian lifestyle and explore the enchanting **Castelli Romani**, an area south of Rome that has been our home since the 1970s. This journey takes you from the bustling capital to the serene landscapes of Lazio, where tradition meets innovation, and Fiorucci products come to life.

WE ARE *Fiorucci*

THE FIORUCCI LEGACY BEGAN IN 1850 WHEN INNOCENZO FIORUCCI OPENED HIS FIRST DELI IN NORCIA. BECAUSE NORCIA IS A TOWN KNOWN FOR ITS QUALITY MEATS, HE FACED STRONG COMPETITION. THE ENDEAVOR MARKED THE BEGINNING OF AN INCREDIBLE SUCCESS STORY.

Driven by a pioneering spirit and confidence in his products, Innocenzo, along with his son Cesare, moved to Rome. **The Fiorucci Delicatessen and Butcher Shop was founded in the early 1900's in Piazza Vittorio Emanuele.** Taking over from his father, **Cesare expanded the brand, creating a chain of delis before**



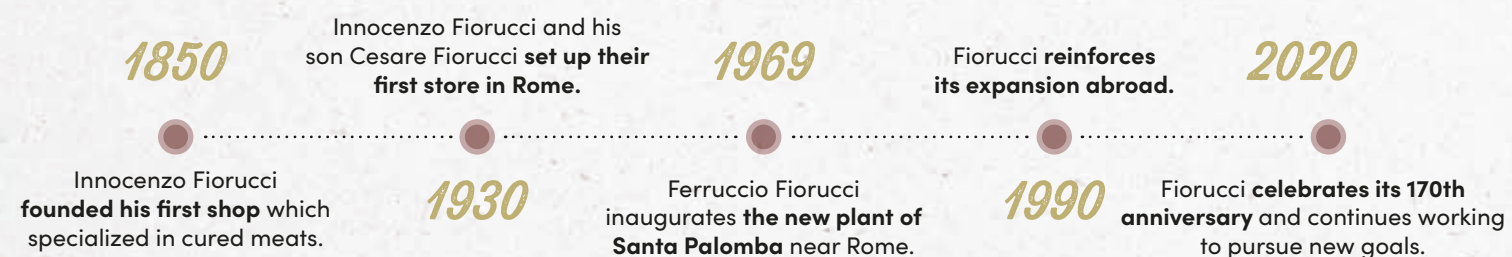
World War II. In the post-war economic boom, he founded **Roman Meat and Related Industries**

(IRCA) in the 1950s. In 1969, the third generation, Ferruccio and Umberto, inaugurated the **Santa Palomba facility in Pomezia**, where the Fiorucci legacy continues to this day.

The early 1970s introduced the company's first logo, evolving over time into the recognizable trademark we know today. Once the brand was well known throughout Italy, Fiorucci then **began its successful international expansion** in the late 20th century.



Today, Fiorucci's catalogue **boasts a wide range of unique products**, regional specialties, and beloved classics, which confirms its 170 years of experience and devoted passion for the future.



TYPICAL ROMAN TAVERN

FOOD MENU

*This is a glimpse
of a classic roman
taverna menu*

STARTERS

Charcuterie and Cheese Board

ENTRÉE

Bucatini all'Amatriciana

MAIN COURSE

Saltimbocca alla Romana

SIDE DISH

Pan-fried chicory



DESSERT

Visciole Tart



THE TASTE OF ROME: *Amatriciana*

FIORUCCI'S RENDEZ VOUS WITH ROME UNFOLDS THROUGH ONE OF THE CLASSIC GEMS OF ITALIAN CUISINE, WHERE WE GIVE IN TO THE TEMPTATION OF INDULGENCE, ALLOWING PLEASURE TO TAKE OVER OUR SENSES.

Roman cuisine is famous for its pasta dishes, flaunting bold flavors and robust character. However, when the spotlight directs its' attention to ingredients like **San Marzano tomatoes, Pecorino Romano, and Guanciale**, it focuses on one masterpiece: **Pasta Amatriciana**.

An explosion of flavors, accompanied with a glass of lovely red wine, and the finishing touch of enjoying the deliciousness of cleaning the sauce off your plate with a morsel of bread. All of this, is the essence of Pasta Amatriciana, a dish that made its debut at the court of Pope Pius VII in April 1816, created by the maestro, Roman Chef Francesco Leonardi.

While **Pasta Amatriciana** is now a staple on the menu of every Roman eatery, certain neighborhoods offer a more authentic experience, avoiding the "touristy" spots. Think of areas like the eastern edges of Trastevere or the quaint tavernas in the Cinecittà and Ardeatino districts.

*Mamma's
tip:*

For Italian pasta perfection, choosing the right type of pasta is essential, and straying from tradition is rare. For Pasta Amatriciana, the classics prevail—**spaghetti, bucatini, or rigatoni**.

*Remember to not
overcook it, drain the
pasta "al dente"!*



*Bucatini
all' Amatriciana*





Gustatio: HISTORY OF *the aperitif*

THIS TIMELESS TRADITION INHERITED FROM THE ROMAN EMPIRE, THOUSANDS OF YEARS AGO, HAS INFLUENCED THE SOCIAL EXPERIENCE IN TODAY'S MOST EXTRAVAGANT BANQUETS AND TRENDSETTING BARS.

Imagine a spread of cured meats, cheeses or an assortment of appetizers like bruschetta, mini pizzas and pickled vegetables paired with a glass of wine. While it may seem like a contemporary concept, integral to modern day socializing, **the aperitif is actually a deeply rooted tradition from the past.** In Ancient Rome, flavorful appetizers preceded the grand banquets of respected Roman families, accompanied by Mulsum—a strong blend of honey and wine. This ritual, known as



Gustatio, aimed to stimulate the appetite before the feasts. Even today, the search for a delightful aperitif within the social tapestry of the capital unveils historical venues and entire neighborhoods waiting to be explored. **San Lorenzo**, a bustling student hub; **Pigneto**, a pedestrian zone full of bars; and the lively sidewalks of **Ponte Milvio** await. Here's the insider tip: when you spot a place arranging a buffet, simply step inside and inquire about their aperitif menu.



*Eat Italian,
like Italians:*

Fiorucci for you

Every aperitif platter in Rome serves the iconic **Suppli**: a fried rice ball filled with mozzarella and savory meat sauce. A Roman essential, especially if it is bacon-infused!



Elevate your aperitif experience by ordering a classic Italian cocktail like the **Negroni**. Feeling adventurous? **Make it yourself with:**

1/3 Gin
1/3 Campari
1/3 Sweet Red Vermouth
Orange Peel



FROM ROME TO CASTELLI ROMANI ALONG *the Appian Way*

GO ON AN OUTING THAT WILL TAKE YOU THROUGH NATURE AND ARCHAEOLOGY, GUIDED BY THE ENCHANTING ATMOSPHERE OF THE REGINA VIARUM, THE QUEEN OF ROADS THAT LINKED ROME TO THE PORT OF BRINDISI OVER 2000 YEARS AGO.

Beyond the world famous Colosseum and Pantheon, interestingly enough, some of Rome's wonders unfold along roads. Such is the case with the **Ancient Appian Way**, a once-thriving trade route stretching to the Adriatic Sea. While much of the original 650 km road has been lost over the years, the Roman stretch can still be visited today.

There you will find remains of the ancient world. Begin your adventure from **Piazzale Numa Pompilio** and take a moment to be amazed by the **Villa of Maxentius** - a colossal 4th-century complex featuring an imperial residence, a dynastic mausoleum, and a circus.



One-day, adventure

09:30 am | Departure from Via Appia 60 - bike rental and kick-off.

10:00 am | Visit to the **Catacombs of Saint Callixtus** (Mon-Sun except Wed, 9:00 am-5:00 pm, Admission €10, Reduced Entry €7).

11:00 am | Visit to **Villa of Maxentius** (Tue-Sun, 10:00 am-4:00 pm, Free Admission).

12:00 pm | Visit to the **Mausoleum of Cecilia Metella** (Tue-Sun, 9:00 onwards, closing time varies, Admission €8, Reduced Entry €2).

1:00 pm | Lunch in tavern.

3:00 pm | Visit to **Capo di Bove Complex** (Tue-Sun, 9:00 onwards, closing time varies, Admission €8, Reduced Entry €2).

4:30 pm | Visit to **Villa of the Quintili and Santa Maria Nova** (9:00 onwards, closing time varies, Admission €8, Reduced Entry €2).

5:30 pm | Stop for a snack with **Mortadella Suprema Fiorucci** and bread.

6:00 pm | Turn around to head back to the bike rental.

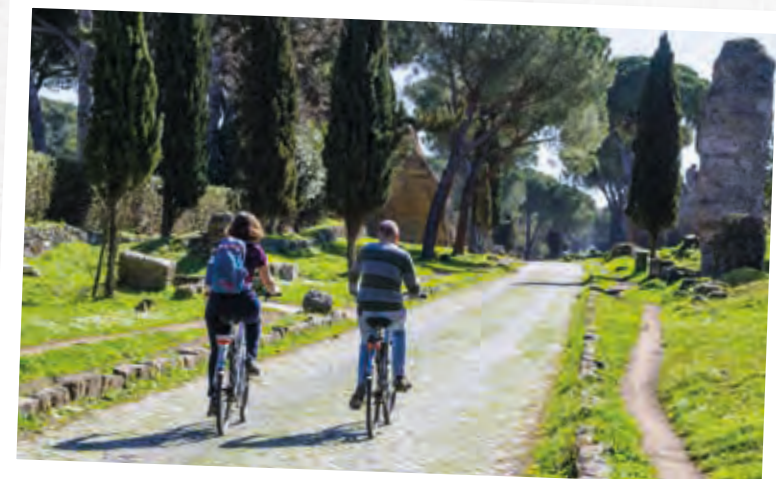
6:30 pm | Bike return.

Next stop, the **Catacombs of San Callisto**, an underground labyrinth which tells the story of early Christian communities in Rome. Once you are out of the dark, take a break at one of the charming taverns along the route to enjoy some local dishes and unwind before moving on. Stroll along through

the Roman countryside until you arrive at your final destinations: **Villa of the Quintili**, a beautiful 2nd-century A.D. residence, and the **Church of Domine Quo Vadis**, where legend has it that St. Peter encountered Christ along the Appian Way.



**NO BIKE
IN TOW?
NO WORRIES.**



Just before the Church of Domine, at the beginning of the Appian Way, you'll find an information center that offers bicycle rentals and provides maps with all of the park's points of interest.

*Eat Italian,
like Italians:*



Spend some time for lunch at one of the inviting taverns along the road, taking pleasure in a proper break before continuing your outing. **Lunch is a serious affair, so indulge and enjoy the experience.**



*Fiorucci
for you*

A daylong adventure demands nourishment. Take the classic Roman snack of Pizza and Mortadella Suprema along to keep your energy level up throughout the day.



Castelli Romani: an Italian territory

Located **southeast of Rome**, just beyond the Ciampino Airport, the picturesque landscape of the **Castelli Romani** stretches out into the distance. The English translation is 'Roman Castles'. The region is nestled in the middle of lush green landscapes, full of history and culture. There are numerous sites to see and grand events with historic tradition to visit.

The boundaries of this enchanting realm lie within the territory of the **Regional Park of the Castelli Romani**, encompassing 16 municipalities. Each municipality boasts fame for a specific event or holds cultural, artistic, or naturalistic treasures.

Unified by their charm, these destinations are the go-to retreats for Romans and Lazio residents alike, offering a haven for weekends filled with relaxation and enjoyment.



JUST A *sun-day trip*

AS THE INITIAL WHISPERS OF SPRING FILL THE AIR, A CLASSIC “DAY TRIP” MIGHT BE JUST WHAT YOU NEED, OFFERING THE PERFECT WEEKEND ESCAPE FROM THE URBAN HUSTLE AND A CHANCE TO REJUVENATE THE MIND AND RESTORE WELL BEING IN THE ROMAN COUNTRYSIDE.

For many residents of crowded cities, the practice of stealing away to nature for one or two days during the weekend is a cherished ritual. Rome, fittingly, joins this league, since many of its residents flee towards the **Castelli Romani** region when opportunity knocks. In early spring, when the gentle rays of sunshine filter through the clouds, a serene picnic unfolds.

Mamma's X tip:

Bruschetta, this starter is found in every tavern, made of toasted bread slices with a select variety of toppings.

- Tomato, garlic, and basil
- Olive pâté
- Rosemary lardo
- Italian sausage and soft cheese

*Try them in the
comfort of your
home! →*



Ariccia, renowned for its **Fraschette**, comes to mind as a favorite destination for such day trips. These traditional wine bars get their name from “frasca,” a leafy branch hanging over the entrance to show that young wines can be found inside. Ariccia’s Fraschette have evolved into full-fledged trattorias and line entire streets of the small town, welcoming guests with an array of culinary delights. From classic cold cuts and cheese-based appetizers to timeless first courses like Carbonara and Pasta Amatriciana, and savory meat-based second courses, the vast selection is bound to satisfy every palate.



Another delightful option is to explore the numerous **Sagre**, which are local festivals dedicated to specific recipes or products. The term “Sagra” traces its roots to the Latin word “sacrum,” meaning “sacred.” In Ancient Rome, these celebrations, marked by processions and communal banquets, were dedicated to deities, and all of the local residents participated.

“Sagre” calendar

1st week of June

“Fragole a Nemi”

1st Sunday of October

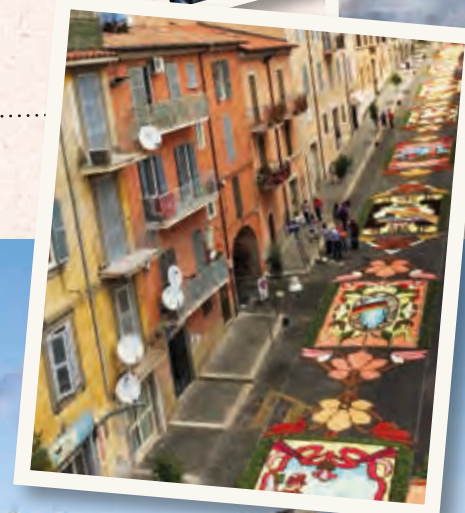
“Uva a Marino”

Mid - October

“Castagne a Rocca di Papa”

2nd Sunday after Pentecost

“Infiorata di Genzano”



*Fiorucci
for you*



A visit to any Fraschetta in Ariccia is incomplete without tasting **Porchetta**, a true regional hallmark.





FROM THE PLEASURES OF THE TABLE TO THE PLEASURES OF *the spirit: the art*

BEYOND THE CHARMING TABLESETTINGS, CHARACTERISTIC ARTIFACTS, AND FINE WINES, THE CASTELLI ROMANI REVEALS A WORLD OF ART AND CULTURE, A TREASURE WAITING TO BE DISCOVERED.

In this enchanting landscape, where villas, museums, and remains of ancient civilizations converge, the Castelli Romani reveal an extensive artistic legacy of history and civilization. Our journey starts at **Castel Gandolfo**, notably at the Pontifical Palace, the Papal summer residence built on the ruins of Domitian's villa. Domitian's successor, Alessandro VII Chigi commissioned Gian Lorenzo Bernini to work on its facade. Travelling a few kilometers south, you will find the echoes of the past amidst the ruins, complemented by **Albano Laziale's Roman Amphitheater**—a structure carved 600.000 years ago from the quarry of an active volcano. It also serves



as a crossroads for numerous trails in the region.

Dive into the depths of the colossal Roman Cisterns, where a massive central dome, housing five naves and barrel vaults supported by 36 pillars, once held around ten thousand cubic meters of water.

The journey comes to a close at the **Tusculan Villas in Frascati**, offering

a glimpse into the residences of ecclesiastical nobility from the 16th to the 17th centuries. Among them, **Villa Aldobrandini** stands out with its majestic nymphaeum spanning 2500 square meters, adorned with

exquisite fountains and terraces at various levels.



*Eat Italian,
like Italians:*



Among these captivating settings, a variety of taverns await you for lunch, and don't miss out on ordering a **Romanella**, the classic sparkling red wine of the region. Traditionally served alongside a petite delicacy like **Salamella Romana**, it adds a perfect touch to your gastronomic journey.



Water, Flour and Love: LARIANO BREAD

WARM, FRAGRANT, GOLDEN CRUST, AND DELICIOUS TASTE, THIS PEASANT FARE GOES BEYOND THE BOUNDARIES OF TIME, GUIDING US FROM THE ECHOES OF THE PAST TO THE FOREFRONT OF CULINARY INNOVATION.

Nestled within the wooded terrain of **Mount Artemisio**, **Lariano** stands as a quaint village whose roots run deep into the historical struggles between the Church and some of the most influential families of Lazio during the 13th century. From this turbulent history, a town renowned for bread that has captivated the palates of Italians for more than two centuries has emerged.



*Mamma's
X tip:*

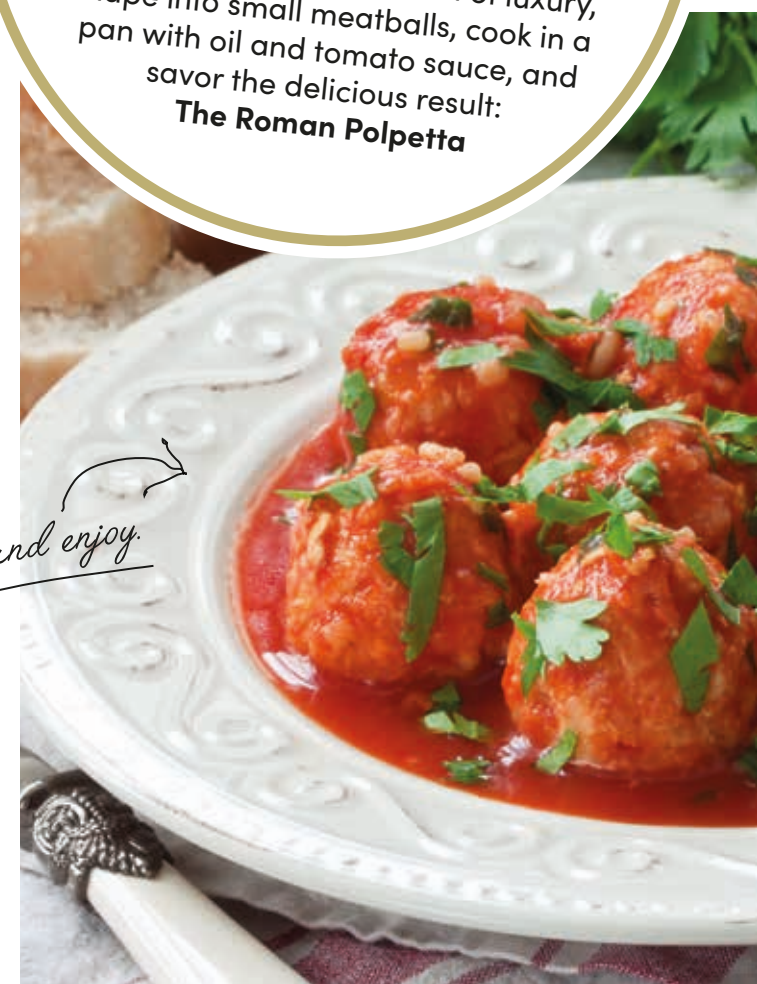
Turn leftover bread into a tasty treat by mixing it with minced meat, Parmesan, herbs, spices, and an egg. Add **Mortadella** for a touch of luxury, shape into small meatballs, cook in a pan with oil and tomato sauce, and savor the delicious result:
The Roman Polpetta

Consequently leading to the creation of **Lariano bread**, a culinary masterpiece whose delicate and profound aroma, infused with woodland scents, offers a nostalgic journey with each bite. Its rustic and savory essence pairs perfectly with robust side dishes like cured meats and sharp, aged cheeses, all complemented by full-bodied, structured red wines.

*The magic of this recipe lies
in a few essential steps:*

- The artful combination of whole wheat flour and type 00 flour
- The use of liquid natural yeast (or 'biga')
- Meticulous double leavening, with the second stage occurring approximately 10 hours after the first
- The final touch-baking in a wood-fired oven fueled by chestnut wood

Serve and enjoy.



TRAILS AND *temptations*

THE NATURAL REGIONAL PARK OF THE CASTELLI ROMANI, GRACED WITH ITS ENCHANTING TRAILS AND BREATHTAKING VIEW POINTS, OFFERS TWO UNFORGETTABLE JOURNEYS THROUGH NATURE'S EMBRACE.

Beyond the limits of monuments and trattorias, the Castelli Romani region is located within an expansive natural haven, the **Natural Regional Park of the Castelli Romani**, spanning over 15.000 hectares. Within this vast area, numerous pathways invite leisurely strolls, however, two specific trails stand out, leaving visitors awe.

The first, the **Ring of Monte Cavo**, is a scenic route that starts from Rocca di Papa through Via Sacra. This paved road unveils a picturesque panorama known as "La Loggetta." From this elevated point,

gaze upon the "Eyes of Diana," which are the Nemi and Albano lakes.

Follow the trail up to the summit, known as the **Maschio delle Faete** (956 meters), then proceed south toward **Grotticelle**, where ancient tombs carved entirely from rock during the Bronze Age can be found. Cross the mystic **Barbarossa woods**, reaching the **Fontana Tempesta**, a crystalline spring perfect for a rest before rejoining the **Via Sacra**. The trail finishes up with a challenging, yet, incredibly rewarding trek (approximately 16 kilometers).



■	Difficulty: Medium
■	Distance: 15,8 km
■	How: trekking/bike
■	Time: 7 h
■	Max altitude: 960 m

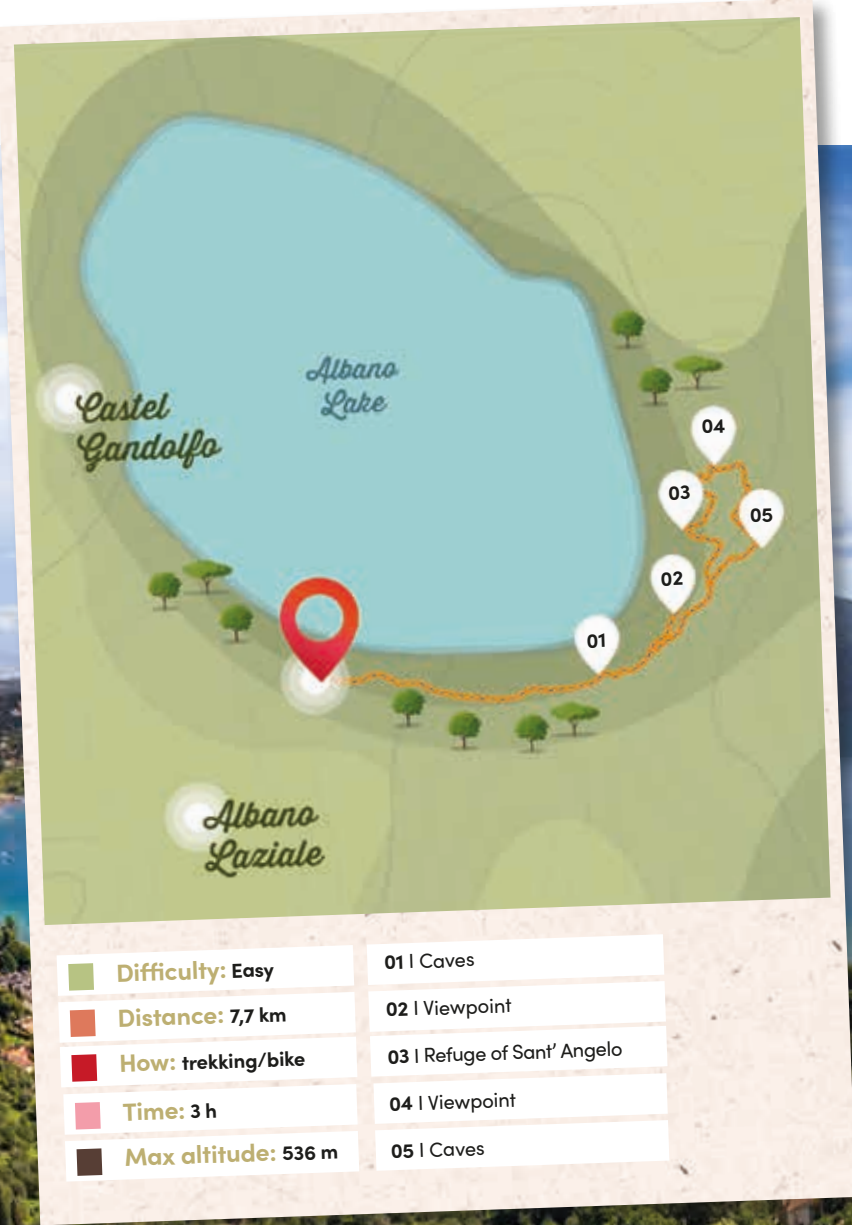
- 01 | Small Altar with Madonna
- 02 | "La Loggetta" viewpoint
- 03 | Nativity Scene
- 04 | Peak of Faete mountain
- 05 | To the right to "Le Grotticelle"

- 06 | Rock tombs
- 07 | "Le Grotticelle"
- 08 | "Mezzaposta" Farmhouse
- 09 | Tempesta fountain
- 10 | "Via Sacra"



The second itinerary travels an ancient path of rugged rocks, leading to the mysterious, ancient **Hermitage of Sant'Angelo in Lacu**, nestled on the eastern shores of Lake Albano. This eerie hermitage, a former pagan sanctuary, unfolds tales from the past. Initially documented in a 12th century papal bull, the site transformed over time, serving as a monastery, farmstead, and even a hideout for bandits. The trail to this mystical

site begins at **Albano Laziale** through the notorious Devil's Downhill route, a well known challenge among daring cyclists for its technical difficulty and steep slopes. As you explore the hermitage's ruins, including the bell tower, chapel, and a peculiar meditation chamber carved into volcanic rock, you may feel like you are in a time machine being transported back in time.



Eat Italian, like Italians:



In the world of trekking, savoring a sandwich isn't just about the filling, it's a pleasurable experience. As Italians say, you eat with your eyes first! Wait until you reach a panoramic viewpoint, such as La Loggetta, and gaze at the lakes on the horizon. Your food experience will elevate, hand in hand, with the beauty of the landscape.



While enjoying the great outdoors, appreciate a hearty snack, like a delightful sandwich with **Salami Milano**. Remember, though, don't leave behind a trail of crumbs.





TALK LIKE *Italians*

ITALY AND ITS CULINARY TRADITION SHARE A DEEP CONNECTION THAT GOES BEYOND POPULAR CULTURE, AND IS DEEPLY BURIED IN THE LANGUAGE.

This bond assumes a prominent role in numerous idioms and expressions, one, in particular, stands out: **"Parla come mangi"** or "Speak the way you eat." This phrase serves as an invitation to avoid formal speech, encouraging simple and comprehensive language. It just goes to show you how Italians associate good communication with good food. Let's take a look at some delightful idioms related to food...



Avere le fette di prosciutto sugli occhi

To have prosciutto over your eyes

This expression points to someone being careless or absent-minded, as if they're oblivious due to prosciutto covering their eyes. Alternatively, it signifies being too enamored to see the truth, similar to wearing 'rose-colored glasses', or in this case, meaty ones.

Perhaps two lovely, thick slices of San Daniele Prosciutto.



Essere un salame

To be a salami

Need to describe someone as particularly clumsy or awkward? This idiom is used when someone messes up or displays notable carelessness.

Most likely, their distraction stems from the unmistakable taste of Salamella Romana!



Buono come il pane

As good as bread

Comparable to "salt of the earth," this idiom describes someone as reliable, wholesome, decent, and unpretentious, just like bread.



Essere un peracottaro

To be a cooked pear seller

Used to characterize a professional who offers services and products of very poor quality.



Tutto fa brodo

Everything makes broth

An expression that means anything goes, be it in life or in broth it's a big pot of simmering scraps.



Liscio come l'olio

Smooth as oil

Something that goes down smoothly and without complication. Nice and lubed up, metaphorically speaking.





FIORUCCI
Selection

Rostello Classico

INTRODUCING OUR ROSTELLO CLASSICO FIORUCCI: ROASTED PORK LEG CAREFULLY CRAFTED AND ENHANCED WITH DELICATE SEASONING.



Rostello Classico - 8,5 kg

Ideal as a main course, pair it with a side dish of potatoes or grilled vegetables, or maybe even serve it as the main ingredient in healthy and flavorful salads.



Mamma's Recipe

AUBERGINE MEDALLIONS



MEDIUM



4 PEOPLE



65 MINUTES

Ingredients

- 1 Kg of round aubergines
- 200 g of Fiorucci Classic Rostello thickly sliced
- 8 slices of cheese
- 3 eggs
- 100 g of bread crumbs
- coarse salt to taste
- peanut oil

Preparation

Cut the aubergine into slices around 1.5 centimetres thick. Layer all of the slices in a colander and sprinkle each slice with some coarse salt. Place a plate on top of the layers, weighing it down with something heavy on top so that the aubergines can release some of the bitter liquid that could hinder frying. Meanwhile, prepare the rest of the ingredients. Cut the cheese into round circles and form the Rostello into rounds similar in shape to the aubergines and cheese slices.

In a large bowl, whisk the eggs with a pinch of salt. Pour the breadcrumbs onto a plate. After about 45 minutes, thoroughly rinse the aubergines under running water and dry them well with a paper towel. Create a kind of 'sandwich' with a slice of cheese and Rostello layered between two slices of aubergine. Press down on the 'sandwich' so that the layers adhere to each other. Once this is done, start breading by first coating the medallion in the beaten egg mixture, followed by dipping it in the breadcrumbs.

Fry in hot vegetable oil for 10 minutes. Shake off the excess oil, then place on a paper towel to absorb any remaining oil. Serve the medallions with two leaves of fresh basil.

Mamma's Recipe

TURKEY ROSTELLO WITH TUNA SAUCE



EASY



4 PEOPLE



10 MINUTES

Ingredients

- 400 g of Turkey Breast Rostello Fiorucci
- 300 g of oil-packed tuna
- 3 hard-boiled eggs
- 3 oil-packed anchovies
- 30 g of desalted capers
- 2 tablespoons of mayonnaise

Preparation

To prepare the tuna sauce, place the egg yolks, tuna, anchovies and 10 grams of desalted capers into a mixer. Blend until the mixture is thoroughly mixed and creamy. Transfer to a bowl, add the mayonnaise and stir gently. The tuna sauce is ready! Arrange 2 or 3 slices of Rostello in a circle on a plate. Top with the tuna sauce, some more capers and a drizzle of extra virgin olive oil.

Rostello Granfetta

ROSTELLO GRANFETTA IS FOR THOSE WHO CAN'T RESIST GIVING IN TO CRAVINGS WITHOUT REMORSE.



Granfetta Petto di Tacchino - 5 kg

This delightful creation combines two turkey breasts into a naturally shaped roast. It's the perfect choice for foodies because of its flavorful taste, yet, it is light and easy to digest.



Rostello al Tartufo

PERFECT FOR THOSE WITH REFINED TASTE, ROSTELLO AL TARTUFO FIORUCCI IS A SLOW-ROASTED HAM INFUSED WITH DELIGHTFUL BLACK TRUFFLE BITS.



Rostello al Tartufo - 4.25 kg

The authentic flavor of traditional roast, achieved through a selected blend of spices and slow roasting process, harmonizes the delicate notes of black truffle for an exquisite explosion of aromas and flavors.



Rostello alle Erbe

ROSTELLO ALLE ERBE IS A TRUE FAVORITE AND THE MOST RENOWNED OF THE ROSTELLO RANGE. IT'S CRAFTED FROM PORK LEG SEASONED WITH ROSEMARY, FENNEL, PEPPER, AND SAGE.

Senza
LATTOSIO

Senza
GLUTINE

Rostello alle Erbe - 8.5 kg

Rostello alle Erbe half - 4.25 kg

Perfect for creating delightful charcuterie boards, it complements a mix of semi-aged and aged cheeses alongside flavorful, toasted bread and crackers.



Rostello di Porchetta

PORCHETTA IS A TRADITIONAL DISH FROM CENTRAL ITALY WITH ANCIENT ORIGINS AND AUTHENTICALLY REPRESENTS THE ESSENCE OF OUR LOCAL REGIONS.

Senza
LATTOSIO

Senza
GLUTINE

Rostello Porchetta - 5.5 kg

Our artisanal porchetta, still hand-tied today, is enriched with savory spices inside and slow-roasted to perfection.



Salamella Romana

AN ITALIAN EXCELLENCE OF ANCIENT ORIGIN, SALAMELLA ROMANA IS BOTH APPETIZING AND REFINED. IT FEATURES A HORSESHOE SHAPE AND BRIEF AGING PROCESS FOR NATURAL TENDERNESS.



Salamella Romana - 450 g

The Roman Salamella is distinctively characterized by its horseshoe shape and is made with pork, aromas, and spices. It is a typical product of traditional Roman cuisine, with a medium grind, crafted by skilled artisans following age-old techniques rooted in local tradition.



Salame Milano

SALAME MILANO IS A SYMBOL OF ONE OF ITALY'S FINEST DELICACIES. IT HAS A SUBTLE RUBY RED COLOR AND A BOLD, HARMONIOUS AROMA, FLAVORED WITH SALT, PEPPER, AND GARLIC.



Salame Milano - 3.0 kg

Salame Milano half SV - 1.5 kg

This type salami is characterized by its delicate ruby-red color and a bold, harmonious aroma, flavored with salt, pepper, and garlic. The secret to its goodness lies in the high quality meat, stuffed into natural casings, giving it a distinctive irregular cylindrical shape.



Salame Napoli

PRODUCED FROM MEAT SEASONED WITH ADDED SPICES AND A LIGHT SMOKING PROCESS, SALAME NAPOLI HAS A BOLD AROMA AND INTENSE FLAVOR.



Salame Napoli - 3.0 kg

Salame Napoli SV - 1.5 kg

Salame Napoli 850 - 850 g

It is a cured sausage, typical of the Campania region. Made with the finest lean pork and seasoned with various ingredients such as salt, black pepper, and nutmeg.



Mamma's Recipe

PIZZA MARGHERITA WITH SPICY "SPIANATA"



MEDIUM



4 PEOPLE



24 HOURS



150 MINUTES

Ingredients

- 16 slices of Fiorucci Spicy "Spianata"
- 500 g of "strong" flour (W 290 or alternatively, W 260)
- 325 ml of cold water
- 1 g of fresh brewer's yeast
- 12.5 g of salt

Preparation

Mix the flour, water, and dissolved yeast in a bowl, and stir for about ten minutes. Add salt, mix until fully incorporated, cover with a cloth and let the dough rest for 20 minutes. You'll notice it becomes less sticky when you go back to it. Fold the dough, then refrigerate for 24 hours. When the dough is ready, turn it over onto a flat surface, divide and shape it into 8 balls, fold them again, cover, and let them rise at room temperature for 3 hours. Take each of the balls, roll them out with semolina, and top the pizza to taste. Ours is a Margherita, enriched with Fiorucci Spicy "Spianata," giving it a bold flavor and a vibrant red color typical of Mediterranean chili. For a milder taste, try it with Spianata Romana, which pairs well with bread and bruschetta.

Pizza is ready. Who wants a slice?

Spianata Piccante

ONE OF FIORUCCI'S MOST GLOBALLY ACCLAIMED EXCELLENCES.



Spianata Piccante - 2.0 kg

Spianata Piccante SV - 2.0 kg

A special blend of scents and flavors from Italian tradition, Fiorucci's Spianata Piccante is a flattened sausage with a bold taste guaranteed by traditional spicy red pepper.



Spianata Romana

A UNIQUELY FLAVORED SALAMI, TYPICAL OF THE LAZIO REGION.



Spianata Romana - 2.0 kg

Spianata Romana half SV - 1.0 kg

Characterized by its classic flattened shape and distinct aroma, Spianata Romana features subtle garlic notes, hints of aged meat, and a spicy and bold taste.



Mamma's Recipe

SPAGHETTI WITH 'NDUJA AND ANCHOVIES



EASY



4 PEOPLE



15 MINUTES

Ingredients

- 360 g of spaghetti
- 150 g of Fiorucci 'Nduja
- 100 g of oil-packed anchovies
- 50 g of fresh parsley
- 2 cloves of garlic
- extra virgin olive oil

Preparation

Bring water to a boil in a large pot and add salt. Add the pasta to the pot of boiling water. In the meantime, put the 'Nduja and anchovies in a large pan with a good drizzle of olive oil and two cloves of garlic. While the pasta is cooking, simmer the ingredients over medium heat. Remove the garlic. Once the pasta is "al dente", drain (keeping some of the cooking water aside) and add it to the pan with the other ingredients, along with a little of the pasta water to combine the flavors. Toss, add in chopped parsley and serve with plenty of seasoning.

'Nduja

A TYPICAL CALABRIAN SALAMI, 'NDUJA ORIGINATED AS A DISH OF HUMBLE ORIGINS, WHICH WAS CREATED FOR PRESERVING PORK.

Senza
LATTOSIO

Senza
GLUTINE



'Nduja Calabrese SV - 400 g

A Calabrian specialty, 'Nduja stands out as possibly the world's best known spreadable spicy salami. Crafted from carefully chosen pork and infused with just the right amount of spicy red pepper, Calabrian 'Nduja delights with its velvety texture, enticing aroma, and a bold, vibrant red hue, courtesy of the fiercely spicy spice that gives it its fiery character.



Mortadella Suprema

ITALY'S #1 MORTADELLA BRAND

LOVED BY ITALIANS, MORTADELLA SUPREMA HAS BEEN CRAFTED WITH EXPERTISE AND DEVOTION FOR OVER 170 YEARS, USING ONLY THE FINEST INGREDIENTS.



Mortadella Suprema SP SV - 18.0 kg
available from 150 g to 350 kg options:
with or without pistachio, plain or vacuum-sealed

Crafted from finely processed pure pork and enriched with premium lard, its flavor is enhanced by carefully selected spices, which gives a distinctly aromatic note to the palate. It stands out for its unmistakable taste, unique texture, and an enticing aroma that lingers.

Mortadella Bologna IGP

MADE ACCORDING TO ANCIENT IGP REGULATIONS, ITS INTENSE AROMA AND DELICATE TASTE ARE CAPTIVATING, TYPICAL OF BOLOGNESE MORTADELLA.



Mortadella Bologna IGP CP half SV - 5.0 kg
Mortadella Bologna IGP SP half SV - 6.0 kg
Mortadella Bologna IGP CP half SV - 7.5 kg
Mortadella Bologna IGP SP half SV - 13.5 kg
Mortadella Bologna IGP CP half SV - 13.5 kg

The term “di Bologna” indicates that the production of the mortadella follows the consortium’s specific procedures, starting with the choice of pure pork and lard, giving the product a sweeter and more intense flavor.

Mamma's Recipe

WHITE LASAGNA WITH MORTADELLA, PROVOLA, AND PISTACHIO.



EASY



6/8 PEOPLE



60 MINUTES

Ingredients

- 500 g of lasagna
 - 250 g of Fiorucci mortadella
 - 200 g of provola
 - 100 g of chopped pistachios
 - 150 g of grated cheese
 - Salt
- Bechamel:
- 110 g of butter
 - 100 g of flour
 - 1L of whole milk
 - Salt

Preparation

Start by preparing the bechamel, a creamy and velvety sauce with a delicate and delightful flavor. Melt the butter by heating it in a saucepan over low heat, being careful not to burn it. Add the flour and stir until you get a smooth and slightly amber cream, the so called roux, which acts as a binding base. Add warm milk and stir until the sauce thickens. It will only take a few minutes! Season it with salt and spoon a generous amount onto the bottom of a baking dish. Cover it with lasagna, then add more bechamel, pieces of provola, some chopped pistachios, and Fiorucci Mortadella, known for its intense aroma and rich flavor that engages all the senses.

Follow the same order for at least 5 layers, but on the last layer, replace the Mortadella with a generous sprinkle of grated cheese.

Bake the lasagna in a preheated oven at 180°C for 20-25 minutes, and then... come to the table; it's ready!

Prosciutto Crudo di Parma DOP

PARMA HAM IS MADE ONLY WITH PORK AND SALT, NO ADDITIVES OR PRESERVATIVES, AND OFFERS A SWEET AND UNMISTAKABLE FLAVOR.

Senza
LATTOSIO

Senza
GLUTINE

SOLO
CARNE
Italiana

Parma 20 months C/O - 9.5 - 10.5 kg

Parma 16 months C/O - 7.0 - 8 kg

The production of Parma Ham requires a slow and meticulous process. The goodness of the ham depends on its aging time and the just the right amount of salt.



Prosciutto Crudo S. Daniele DOP

THE UNIQUE FLAVOR OF SAN DANIELE PROSCIUTTO COMES FROM A CAREFUL SELECTION OF RAW INGREDIENTS AND A DISTINCT PROCESS THAT REQUIRES SLOW AGING.

Senza
LATTOSIO

Senza
GLUTINE

SOLO
CARNE
Italiana

San Daniele 20 months C/O - 9.5 - 10.5 kg

San Daniele 16 months C/O - 9.5 - 10.5 kg

Characterized by a vibrant red color and sweet, vigorous flavor, the secret of its goodness lies in a centuries-old tradition and high quality raw ingredients.



Prosciutto Crudo Tivoli Fumo

FIORUCCI PRESENTS ITS EXCLUSIVE “FUMO” HAM WHICH HAS A SMOKY NOTE AND DISTINCTIVE BLACK COATING.



Tivoli Fumo 14 months C/O - 8.5 - 10.0 kg

Tivoli Fumo Stampato 14 months S/O - 7.0 - 8.0 kg

A tribute to Lazio's tradition, Fiorucci's Smoked Tivoli Ham is aged for at least 14 months at mild hill temperatures. Its irresistible goodness comes from the smoking process used to make it.



Prosciutto Crudo Contadino

CONTADINO IS FIORUCCI'S EXCLUSIVE BRAND THAT OFFERS MOUNTAIN CURED HAM, TAKING PARTICULAR INTEREST IN THE PROCESSING PHASES AND THE ORIGIN OF THE INGREDIENTS.



Contadino Mattonella 11 months SV - 4.5 kg

Contadino Stampato 9 months C/O SV - 5.5 - 6.5 kg

Contadino 9 months C/O - 6.0 - 9.0 kg

Contadino Mattonella 9 months half SV - 2.0 - 2.5 kg

Contadino is aged for at least 9 months, produced by selecting the finest meats without additives and preservatives. Thus, the taste of ancient traditional flavors is reborn.



Mamma's Recipe ROMAN SALTIMBOCCA



MEDIUM



4 PEOPLE



15 MINUTES

Ingredients

- 360 g of veal topside
- 150 g of Fiorucci Tivoli Fumo Prosciutto Crudo
- 1 bunch of sage with large leaves
- 100 g of flour
- a glass of white wine
- 50 g of butter
- extra virgin olive oil as needed

Preparation

Spread the slices of veal on a flat surface and beat with a meat tenderizer. Pepper and salt to taste. Place a slice of prosciutto on each cut of meat, along with 3 sage leaves positioned equidistantly. Slice the meat with the prosciutto and sage into three parts then use a toothpick to hold everything together. Put some butter and oil in a pan and melt over medium-high heat. Once the fats are nice and hot, lightly flour the slices of meat then place them sage-side down in the pan for about a minute. Increase the heat so as to brown the saltimbocca well. Once the meat is browned, pour in some white wine and allow it to evaporate. As soon as the alcohol has evaporated completely, cover with the lid and cook for 1 more minute. Place the saltimbocca on a plate and keep warm. Add some wine to the juice left in the pan, and cook over high heat, allow it to evaporate then pour over the meat that has been kept warm.

Guanciale

GENUINE GUANCIALE, MADE WITH 100% ITALIAN MEAT, FOLLOWING THE TRADITIONAL METHOD AND HAND-PEPPERED BY MASTER PEPATORI.



Guanciale - 1,0 - 1,2 kg

Francobolli di Guanciale - 100 gr o 500 gr

Francio di Guanciale - 250 gr

Guanciale is a typical product of central Italy used in traditional Roman dishes. A careful mix of high quality pepper and spices give it extraordinary flavor. Fiorucci's Guanciale is gently smoked with beechwood and then aged for at least 30 days.



Mamma's Recipe AMATRICIANA PASTA



EASY



4 PEOPLE



40 MINUTES

Ingredients

- 400 g of bucatini pasta
- 250 g of sliced Fiorucci Guanciale
- 600 g of tomato pulp
- 120 g of grated Fiorucci Pecorino Romano PDO
- Salt and Pepper

Preparation

Start by cutting the guanciale into thin strips. Fiorucci's guanciale is made with 100% Italian meat and stands out for its artisanal standards: it is still hand-rubbed today and boasts unmistakable aromas from light natural smoking with beechwood. Sauté the strips in a pan with a spoon of oil and chili pepper. When it becomes crispy, deglaze it with wine. Let the alcohol evaporate, then remove the strips from the pan and set aside, preferably keeping it warm. In the same pan, add peeled tomatoes and cook for about ten minutes.

In summer, you can also use fresh tomatoes. Do you know a simple trick to easily peel fresh tomatoes? Make a cross-cut at the end of the tomatoes and dip them in boiling water for 10-15 seconds. When you drain them, you'll see that you can peel them in a second. Once the tomato sauce is done cooking, remove the chili pepper and put the guanciale strips back into the pan with the tomatoes, keeping some aside for plating.

Cook the bucatini in plenty of salted water. Drain them "al dente" and finish cooking them in the pan with the sauce. Once ready, turn off the stove, add finely grated pecorino and a generous grind of pepper, and toss. Enjoy your meal!



FIORUCCI
Catalogue

Mortadella



Suprema 1850

Sku	Item	Wt	Pcs/Ctn	SL
20377	SUPREMA 1850 SENZA PISTACCHIO	14 kg	1	90
20382	SUPREMA 1850 CON PISTACCHIO	14 kg	1	90
22201	MORT.SUPREMA 1850 META CP	7 Kg	2	90
22202	MORT. SUPREMA 1850 META SP	7 kg	2	90



Suprema

Sku	Item	Wt	Pcs/Ctn	SL	Sku	Item	Wt	Pcs/Ctn	SL
20074	SUPREMA C.PISTACCHIO B.N SV	16 kg	1	90	20570	SUPREMA C/P KG13 META SV	13 kg	1	90
20024	MORT.SUPREMA SV S.P.KG18	18 kg	2	90	20936	MORT.SUPREMA META SV KG19	9.5 kg	2	90
21562	MORT.SUPREMA C.P KG18	18 kg	1	90	20939	MORT. SUPREMA KG 22 META SV	22 kg	1	90
20022	MORT.SUPREMA BS SV	15kg	1	90	20042	MORT. SUPREMA KG 95	95 kg	1	80
22003	MORT.SUPREMA BS META SV	7.5 kg	2	90	20549	MORT. SUPREMA KG 95 C/P	95 kg	1	80
21552	MORT.SUPREMA C.P. SV. KG15	15kg	1	90	20912	MORT. SUPREMA KG 350	350 kg	1	80
22095	MORT.SUPREMA C.P META SV. KG15	7.5 kg	2	90	21318	MORT. SUPREMA SP 45 KG	45 kg	1	80
20034	MORT.SUPREMA KG13 META SV	13 kg	1	90					



Bologna Igp

Sku	Item	Wt	Pcs/Ctn	SL
21299	MORT.BOLOGNA IGP PISTACCHIO	13,5 kg	1	90
21319	MORT.BOLOGNA IGP S.P.KG 13,5	13.5 kg	1	90
21563	MORT.BOLOGNA IGP S.P.KG6 1/2 SV	6 kg	2	90
20602	MORT. BOLOGNA IGP C/P KG7,5	7.5 kg	2	90



Divina

Sku	Item	Wt	Pcs/Ctn	SL
21322	MORT.DIVINA CIL.C.P. KG. 6	6 kg	2	90
20023	MORT.DIVINA KG2,5 META SV	2,5 kg	2	90



Aroma

Sku	Item	Wt	Pcs/Ctn	SL
20442	MORT. AROMA CON PIST.	13.5 kg	1	90
20422	MORT. AROMA NO PIST.	13.5 kg	1	90



Romanella

Sku	Item	Wt	Pcs/Ctn	SL
20006	MORT.ROMANELLA PS SP META	4 kg	2	90



Squisitella

Sku	Item	Wt	Pcs/Ctn	SL
22083	MORT. SQUISITELLA META SV	3.5 kg	6	90
21312	MORT. SQUISITELLA	7 kg	3	90

Roasts



Rostello Classic

Sku	Item	Wt	Pcs/Ctn	SL
20993	ROSTELLO COSCIA P.S. ARROSTO CLASS.	9 kg	1	100



Rostello Herbs

Sku	Item	Wt	Pcs/Ctn	SL	Sku	Item	Wt	Pcs/Ctn	SL
20105	ROSTELLO SUINO ALLE ERBE	8.5 kg	1	100	21686	PROSC.ARROSTO CAMINETTO ALLE ERBE	8.6 kg	1	100
22009	ROSTELLO ALLE ERBE A META	4.2 kg	2	75	20134	ROSTELLO SP PROSC.ARR.	8.5 kg	1	100
					20159	ROSTELLO SP -PROSC.ARR.	8.5 Kg	2	100



Rostello Chicken

Sku	Item	Wt	Pcs/Ctn	SL
20345	ROSTELLO-ARROSTO DI POLLO CLASSICO	3 kg	1	75



Rostello Turkey

Sku	Item	Wt	Pcs/Ctn	SL
20489	ARROSTO TACCHINO TRADIZIONALE	3 kg	2	75



Rostello Granfetta Turkey

Sku	Item	Wt	Pcs/Ctn	SL
21018	GRANFETTA PETTO DI TACCHINO	5,0 Kg	1	70



Rostello Porchetta

Sku	Item	Wt	Pcs/Ctn	SL
20158	PORCHETTA TRADIZIONALE	5.3-5.5 kg	1	100



Rostello Truffle

Sku	Item	Wt	Pcs/Ctn	SL
20020	ROSTELLO DI SUINO AL TARTUFO 1/2	4.250 kg	2	75

Classic Salami



Milano

Sku	Item	Wt	Pcs/Ctn	SL
20202	SALAME MILANO 3KG	3 kg	4	90
20131	MILANO META SV	1.5 kg	6	100



Ungherese

Sku	Item	Wt	Pcs/Ctn	SL
20175	UNGHERESE 3 KG	3 kg	4	90
20151	UNGHERESE META SV 1,5 KG	1.5 Kg	4	100



Napoli

Sku	Item	Wt	Pcs/Ctn	SL
20464	SALAME NAPOLI	1.5 kg	6	90
22038	NAPOLI SV	1.5 kg	6	100
20800	SALAME NAPOLI gr. 850	850g	4	90



Salame di Prosciutto

Sku	Item	Wt	Pcs/Ctn	SL
20170	SALAME PROSC. 100% CARNE IT.	3,8 kg	1	90



Campagnolo

Sku	Item	Wt	Pcs/Ctn	SL
20221	CAMPAGNOLO	3.2 kg	4	90



Filzetta

Sku	Item	Wt	Pcs/Ctn	SL
20262	FILZETTA	800g	4	90



Spianata Piccante

Sku	Item	Wt	Pcs/Ctn	SL
20260	SPIANATA PICCANTE	2 kg	4	90
22029	SAL. SPIANATA PICCANTE SV	2 Kg	4	100



Spianata Romana

Sku	Item	Wt	Pcs/Ctn	SL
20236	SPIANATA ROMANA	2 kg	4	90
20200	SPIANATA ROMANA 1/2 SV	1 kg	4	100
22027	SPIANATA ROMANA X 2	2 kg	2	90



Salamella Romana

Sku	Item	Wt	Pcs/Ctn	SL
20230	SALAMELLA ROMANA 450gr	450g	8	90



Finocchiona

Sku	Item	Wt	Pcs/Ctn	SL
20290	SALAME FINOCCHIONA IGP	3 kg	2	365



Felino

Sku	Item	Wt	Pcs/Ctn	SL
20761	SALAME FELINO IGP	800 g	2	150



Ventricina

Sku	Item	Wt	Pcs/Ctn	SL
20279	SALAME VENTRICINA	3 kg	4	90
20196	SALAME VENTRICINA 1/2 SV	1.5 kg	6	100



Salame piccante

Sku	Item	Wt	Pcs/Ctn	SL
20444	SALAME PICCANTE	1.4 kg	4	130



Norcinetto

Sku	Item	Wt	Pcs/Ctn	SL
20178	SALAME NORCINETTO	220g	16	90



N'Duja

Sku	Item	Wt	Pcs/Ctn	SL
20082	NDUJA CALABRESE	400g	4	150



Corallina

Sku	Item	Wt	Pcs/Ctn	SL
21615	CORALLINA GIGANTE	4 kg	1	90
20396	SALAME CORALLINA L.	1 kg	12	90
22455	CORALLINA 450g	450g	12	90



Salame del Pastore

Sku	Item	Wt	Pcs/Ctn	SL
20187	SALAME DEL PASTORE	1.5 kg	6	90

Cooked Ham



High Quality 1850

SKU	Item	Wt	Pcs/Ctn	SL
20356	PROSC. COTTO ALTA QUALITÀ 1850	8.5 kg	2	150



Alta Qualità

SKU	Item	Wt	Pcs/Ctn	SL
22431	PROSCIUTTO COTTO A.Q.	8.5 kg	2	150



Naturissimo

SKU	Item	Wt	Pcs/Ctn	SL
22004	PRO.COTTO NATURISSIMO EXPORT	8,5 kg	2	90

Cooked Ham - Food Service



Sovrano

SKU	Item	Wt	Pcs/Ctn	SL
20213	PROSC. COTTO SOVRANO	8.0 kg	2	150



Chef

SKU	Item	Wt	Pcs/Ctn	SL
21255	PROSC. COTTO CHEF	8.8 kg	2	150
20434	PR.COTTO DELLO CHEF 1/2 SV	4.2 kg	4	150



Delizioso

SKU	Item	Wt	Pcs/Ctn	SL
20537	PROSC.COTTO DELIZIOSO	8.4 kg	2	150
20538	PROSC.COTTO DELIZIOSO A META	4.2 kg	4	150



Sopraffino

SKU	Item	Wt	Pcs/Ctn	SL
20468	PROSC.COTTO ALTA QUALITÀ SOPRAFFINO	8.5 kg	2	150



Norcino

SKU	Item	Wt	Pcs/Ctn	SL
21339	PROSC. COTTO IL NORCINO	8.5 kg	2	150



Fiordicotto

SKU	Item	Wt	Pcs/Ctn	SL
21343	FIORDICOTTO	9.1 kg	2	150



Goloso

SKU	Item	Wt	Pcs/Ctn	SL
21650	PROSC.COTTO GOLOSO	8.5 kg	2	150



Oro

SKU	Item	Wt	Pcs/Ctn	SL
20075	PRO. COTTO ORO SGRASSATO	8 kg	2	150



Vellutato

SKU	Item	Wt	Pcs/Ctn	SL
20638	PROSC. COTTO VELLUTATO	8.4 kg	2	150



Praga

SKU	Item	Wt	Pcs/Ctn	SL
20842	PROSC.COTTO PRAGA	8 kg	1	150



Fiordicotto 100x100 Italian Meat

SKU	Item	Wt	Pcs/Ctn	SL
21282	PROSC.COTTO FIORDICOTTO 100PER100 CARNE ITALIANA	9,5 Kg	2	105



Risto Cotto

SKU	Item	Wt	Pcs/Ctn	SL
20944	PROSC.COTTO RISTOCOTTO	4 kg	2	150



Prosciutto Cotto Toast

SKU	Item	Wt	Pcs/Ctn	SL
21873	PR. COTTO ORO TOAST	4.5 kg.	3	150

Dry Ham



Parma DOP



San Daniele DOP



Tivoli

SKU	Item	Wt	Pcs/Ctn	SL
21149	PRO. PARMA 5 STELLE C/O 20 MESI	9.7-10.5 kg	2	180
21147	PRO. PARMA 5 ST. S/O LEG PT 20 MESI	8.0-8.5 kg	2	180
21140	PRO. PARMA 5 ST. S/O STAMP. PT. 20 MESI	7.7 - 8.7 kg	2	180
20782	PROSC. PARMA CLASSICO C/O 16 MESI	9.1 - 10.5kg	2	180
20050	PARMA 50 LEG. P.T. 16 MESI	7.6-8.3 kg	2	180
20565	PRO. PARMA CLASSICO S/O STAMP. 16 MESI	7.4 - 8.4 kg	2	180
20791	PARMA CLASSICO S/O STAMP. P.T. 16 MESI	7.2 - 8.3 kg	2	180

SKU	Item	Wt	Pcs/Ctn	SL
21190	S. DANIELE 5 STELLE C/O 20 MESI	9.7-10.5 kg	2	180
21186	S. DANIELE 5 ST. S/O P.T. STAMP. 20 MESI	7.7 - 8.5 kg	2	180
21008	PROSC. SAN DANIELE CLASSICO C/O - 1	9.1 - 10.5 kg	2	180
20059	PRO. SAND. CLASS. S/O ADDOBBO P.T 16 M	7.5 - 8.3 kg	2	180
20684	PROSC. SAN DANIELE CL. S/O STAMP. - 1	7.1 - 8.3 kg	2	180
20903	PRO. SAN DAN. S/O STAMPATO P 16 MESI	7.5 - 8.3 kg	2	180

SKU	Item	Wt	Pcs/Ctn	SL
20609	TIVOLI ELITE C/O 14 MESI	8.5 - 9.7 kg	2	180
20757	TIVOLI ELITE S/O STAMP. 14 MESI	6.9 - 8.0 kg	2	180
20973	PR. TIVOLI CLASS. S/O STAMP. P.T. - 1	6.75 - 8.0 kg	2	180
20600	TIVOLI FUMO C/O 14 MESI	8.5 - 9.7 kg	2	180
20685	TIVOLI FUMO S/O STAMP 14 MESI	6.9 - 8.0 kg	2	180



Spanish Ham



Dry Ham Truffle

SKU	Item	Wt	Pcs/Ctn	SL
22285	PROC. CRUDO AL TARTUFO	5.7 - 6.3 kg	2	180



Contadino

SKU	Item	Wt	Pcs/Ctn	SL
20610	PROSC. CONTADINO C/O	6.0 - 8.0 kg	2	180
20605	PROSC. CONTADINO S/O STAMP	5.7 - 6.3 kg	2	180
20726	PROSC. CONTADINO P.T. Kg 5,7- 6,3	5.7 - 6.3 kg	2	180
20675	PROSC. CONTADINO S/O STAMP. P.T. 9	6.3 kg	2	180



Contadino Tile

SKU	Item	Wt	Pcs/Ctn	SL
20917	PROS. CONTADINO MATTONELLA A METÀ	2.0 - 2.5 kg	2	150



Jamón Iberico de Cebo

SKU	Item	Wt	Pcs/Ctn	SL
21800	JAMON IBERICO DE CEBO C/O	8.0 kg	2	270



Jamón Iberico de Bellota gift box

SKU	Item	Wt	Pcs/Ctn	SL
21823	ANTIPASTO MPX 120GR	120g	8	90



Express

SKU	Item	Wt	Pcs/Ctn	SL
21787	CRUDO EXPRESS P.T. STAMP.	5.0 - 6.0 kg	2	150
21772	CRUDO EXPRESS 1/2 SV	2.6 kg	2	150



Maxifetta

SKU	Item	Wt	Pcs/Ctn	SL
21080	MAXI FETTA SV P.T. STAMP.	5.0-6.0 kg	2	150



Contadino gift box

SKU	Item	Wt	Pcs/Ctn	SL
20690	CRUDO CONTADINO CONF. REG.	6,250 KG	1	180
20830	CONF. REG. CRUDO CONTADINO	6.250 KG	1	180



Jamón Serrano Reserva

SKU	Item	Wt	Pcs/Ctn	SL
21747	JAMON SERRANO RESERVA C/O	6.5 - 8.0 kg	2	270
21743	JAMON SERRANO RESERVA S/O	5,8 kg	2	180



Jamón Serrano Bodega gift box

SKU	Item	Wt	Pcs/Ctn	SL
21748	JAMON SERRANO BODEGA C/O CONF. REG.	6.75 kg	1	240

Cured Specialties



Guanciale

SKU	Item	Wt	Pcs/Ctn	SL
20368	GUANCIALE DI SUINO	1.0-1.2 kg	4	150
21908	GUANCIALE - UN TOCCO IN+ 100G	100g	10	80
20306	GUANCIALE UN TOCCO IN+ 500G	500 g	4	80
20392	TRANCIO DI GUANCIALE	250g	8	120



Guanciale Gift Box

SKU	Item	Wt	Pcs/Ctn	SL
22305	CONF. REGALO GUANCIALE	1.0 kg	1	90



Bresaola Punta d'Anca Igp

SKU	Item	Wt	Pcs/Ctn	SL
20957	BRESAOLA VALTELLINA IGP	3.2 kg	2	90



Bresaola Punta d'Anca

SKU	Item	Wt	Pcs/Ctn	SL
22050	BRES.P.D ANCA META S/P SV	1.6 kg	4	150



Carpaccio di Manzo

SKU	Item	Wt	Pcs/Ctn	SL
20439	CARPACCIO DI BOVINO META SV	2 kg	2	60



Seasoned flat Pancetta

SKU	Item	Wt	Pcs/Ctn	SL
20317	PANC.TESA X AMATRICIANA	1,7kg	10	120
22172	PANCETTA TESA A META SV	1,8 - 2.4 kg	8	120
22173	PANC. TESA AFFUMICATA 1/2 SV	1,0 - 1.4 kg	8	120



Smoked flat Pancetta

SKU	Item	Wt	Pcs/Ctn	SL
20303	PANC.COTTA AFFUMICATA SELEZ.	2.5 kg	2	75
20028	PANCETTA COTTA AFFUMICATA	2 - 2.25 kg	4	120



Seasoned Pork lard

SKU	Item	Wt	Pcs/Ctn	SL
20705	LARDO AROMATICO	1.5 kg	2	90



Bresaola sottofesa

SKU	Item	Wt	Pcs/Ctn	SL
21737	BRESAOLA SOTTOFESA	2 kg	2	150



Coppa del Norcino

SKU	Item	Wt	Pcs/Ctn	SL
20347	COPPA DEL NORCINO SV	2.0 kg	2	120



Speck

SKU	Item	Wt	Pcs/Ctn	SL
21198	SPECK META SV	2.5 kg	2	150



Rolled Pancetta

SKU	Item	Wt	Pcs/Ctn	SL
20314	PANCETTA CLASSICA SENZA COTENNA SV	3.5 - 3.8 kg	2	120
20450	PANC.CLASSICA ARROTOLATA A META	2,5 kg	4	120



Pancetta Superlight

SKU	Item	Wt	Pcs/Ctn	SL
20167	PANC.DI SUINO SCOT.SGRASSATA 1/2 SV	1.5 Kg	4	120



Pancetta Coppata

SKU	Item	Wt	Pcs/Ctn	SL
20312	PANCETTA COPPATA CLASSICA	5 KG	2	120
22032	PANC.COPPATA CLASSICA META SV	2,5KG	4	120



Coppa di Parma Igp

SKU	Item	Wt	Pcs/Ctn	SL
20451	COPPA PARMA 5 STELLE SV	1.8 - 2.0 kg	2	120



Culatata

SKU	Item	Wt	Pcs/Ctn	SL
20717	CULATATA CON COTENNA 5 STELLE SV	4.0 - 5.0 KG	1	180

Cubes



Pancetta cubes

Sku	Item	Wt	Pcs/Ctn	SL
21004	PANC.DOLCE DAD.ATM GR.140	(2x70g) 140g	16	120

Smoked Pancetta cubes

Sku	Item	Wt	Pcs/Ctn	SL
21005	PANC.AFF.DAD.ATM GR.140	(2x70g) 140g	16	90

Cooked Ham cubes

Sku	Item	Wt	Pcs/Ctn	SL
20214	DADINI DI COTTO 150 G	150g	10	24

Bites



Suprema ball 150g

Sku	Item	Wt	Pcs/Ctn	SL
21066	MORT.PALLINA GR.150	150g	24	90



Suprema ball 400g

Sku	Item	Wt	Pcs/Ctn	SL
22341	PALLINA MORTADELLA SUPREMA 400G	400g	0	90



Suprema ball 760g

Sku	Item	Wt	Pcs/Ctn	SL
20683	PALLINA DI SUPREMA MORT. 760G	760g	4	90



Ham ball 150g

Sku	Item	Wt	Pcs/Ctn	SL
21071	PALLINA DI COTTO	150g	24	90



Turkey ball 150g

Sku	Item	Wt	Pcs/Ctn	SL
20807	PALLINA DI TACCHINO	150G	24	90

Pre Sliced



Mortadella Suprema

Sku	Item	Wt	Pcs/Ctn	SL
22184	AFFETTATO MORT.SUPREMA 120GR	120g	10	40



Guanciale

Sku	Item	Wt	Pcs/Ctn	SL
22237	GUANCIALE AFFETTATO -Gr 90	90 g	12	90



Spianata Romana

Sku	Item	Wt	Pcs/Ctn	SL
22238	SPIANATA ROMANA AFFETTATA Gr 100	100g	12	90



Porchetta

Sku	Item	Wt	Pcs/Ctn	SL
22234	PORCHETTA AFFETTATA - Gr 110	110g	12	30



Tivoli Smoked Ham

Sku	Item	Wt	Pcs/Ctn	SL
22235	TIVOLI FUMO AFFETTATO - Gr 100	100 g	12	90



Rostello Herbs

Sku	Item	Wt	Pcs/Ctn	SL
22283	ROSTELLO ERBE EDT 130GR	130g	12	30



Rostello

Sku	Item	Wt	Pcs/Ctn	SL
22233	ROSTELLO AFFETTATO - Gr 130	130g	12	30

Pre Sliced



High quality Cooked Ham

Sku	Item	Wt	Pcs/Ctn	SL
22432	PROSCIUTTO COTTO AQ	100g	12	33



Norcinetto Salami

Sku	Item	Wt	Pcs/Ctn	SL
22456	NORCINETTO AFFETTATO	70g	12	90



Contadino Dry Ham

Sku	Item	Wt	Pcs/Ctn	SL
22433	PROSCIUTTO CRUDO CONTADINO	90g	12	90



Mortadella Bologna

Sku	Item	Wt	Pcs/Ctn	SL
21550	MORTADELLA BOLOGNA IGP	100g	6	45



Bresaola

Sku	Item	Wt	Pcs/Ctn	SL
21610	BRESAOLA ATM GR 70	70g	8	90



Antipasto Italiano

Sku	Item	Wt	Pcs/Ctn	SL
21302	ANTIPASTO ITALIANO 120g	120g	6	90



Parma Ham Dop

Sku	Item	Wt	Pcs/Ctn	SL
21173	PROSC. DI PARMA EXPORT	70g	8	90



Prosciutto crudo

Sku	Item	Wt	Pcs/Ctn	SL
21104	PROSC. CRUDO EXPORT 80 GR.	80g	8	90

Pre Sliced



Cooked Ham x 1

Sku	Item	Wt	Pcs/Ctn	SL
20899	PROSCIUTTO COTTO X 1 PERSONA	50g	16	33



Mortadella x 1

Sku	Item	Wt	Pcs/Ctn	SL
21090	MORTADELLA X 1 PERSONA	50g	16	40



Milano Salami x 1

Sku	Item	Wt	Pcs/Ctn	SL
21253	SALAME MILANO X 1 PERSONA	45g	16	90



Napoli Salami x 1

Sku	Item	Wt	Pcs/Ctn	SL
21676	SALAME NAPOLI X 1 PERSONA	45g	16	90



Turkey x 1

Sku	Item	Wt	Pcs/Ctn	SL
21911	TACCHINO ARROSTO X 1 PERSONA	50g	16	30



Dry ham x 1

Sku	Item	Wt	Pcs/Ctn	SL
22418	PROSCIUTTO CRUDO X 1 PERSONA	40g	16	90



Cooked Ham x 2

Sku	Item	Wt	Pcs/Ctn	SL
22415	PROSCIUTTO COTTO X 2 PERSONE	85g	12	33



Mortadella x 2

Sku	Item	Wt	Pcs/Ctn	SL
22413	MORTADELLA X 2 PERSONE	80g	12	40



Milano Salami x 2

Sku	Item	Wt	Pcs/Ctn	SL
22414	SALAME MILANO X 2 PERSONE	75g	12	90



Turkey x 2

Sku	Item	Wt	Pcs/Ctn	SL
22416	TACCHINO ARROSTO X 2 PERSONE	85g	12	30



Dry ham x 2

Sku	Item	Wt	Pcs/Ctn	SL
22412	PROSCIUTTO CRUDO X 2 PERSONE	80g	12	90

Pre Sliced - Food Service



Dry Ham

Sku	Item	Wt	Pcs/Ctn	SL
21531	PR.CRUDO DOLCE GR.60 ATM	60g	15	90



Cooked Ham

Sku	Item	Wt	Pcs/Ctn	SL
21535	PR.COTTO GR.60 ATM	60g	15	33



Cooked Ham HQ

Sku	Item	Wt	Pcs/Ctn	SL
21553	PROSC.COTTO ATM GR.80 HD	80g	15	33



Milano Salami

Sku	Item	Wt	Pcs/Ctn	SL
21560	SAL.MILANO GR.60 ATM	60g	15	90



Napoli Salami

Sku	Item	Wt	Pcs/Ctn	SL
21626	SAL.NAPOLI GR.60 ATM	60g	15	90



Pancetta

Sku	Item	Wt	Pcs/Ctn	SL
21675	PANC.ARROT.GR.60 ATM	60g	15	90



Speck

Sku	Item	Wt	Pcs/Ctn	SL
21664	SPECK GR.60 ATM	60g	15	90



Coppa

Sku	Item	Wt	Pcs/Ctn	SL
21678	COPPA STAGIONATA GR.60 ATM	60g	15	90



Mortadella

Sku	Item	Wt	Pcs/Ctn	SL
21556	MORT. GR.60 ATM	60g	15	40



Bresaola

Sku	Item	Wt	Pcs/Ctn	SL
21804	BRESAOLA 250 GR	250g	6	90



Dry Ham

Sku	Item	Wt	Pcs/Ctn	SL
21504	PR. CRUDO 250 GR.	250g	6	90



Rostello

Sku	Item	Wt	Pcs/Ctn	SL
21834	ROSTELLO HERBS SLICED	250g	8	30



Cooked Ham

Sku	Item	Wt	Pcs/Ctn	SL
21698	COTTO 250 GR	250g	6	33



Pepperoni Salami

Sku	Item	Wt	Pcs/Ctn	SL
20171	SALAME PEPPERONI FETTE 500GR	500G	4	90
20710	SAL PEPPERONI AFF. KG1	1 KG	11	90

Würstel



Suiillo 100g - 250g - 1 Kg



Polli 100g - 250g



Würstel F&S 100g - 250g

Sku	Item	Wt	Pcs/Ctn	SL
20099	WURST.SUIILLO G.100	100g	36	130
21583	WURST SUIILLO G.PIATTO	250g	18	130
20898	SUIILLO GRAN GRIGLIATA 1 KG	1Kg	4	91

Sku	Item	Wt	Pcs/Ctn	SL
21875	WURSTEL POLLI GR.100XPZ.4	100g	36	130
21586	WURSTEL POLLI GR.250	250g	18	130

Sku	Item	Wt	Pcs/Ctn	SL
20003	WURSTEL FOOD SERVICE 100G	100g	36	130
20009	WURSTEL FIOR.FOODSERV.250GR	250g	18	130



Suiillo 3x100g

Sku	Item	Wt	Pcs/Ctn	SL
20318	SUIILLO MPAK 3X 100 GR	300g	12	130



Polli 3x100g

Sku	Item	Wt	Pcs/Ctn	SL
20718	POLLI MPAK 3X100 GR	300g	12	130



Würstel 100g

Sku	Item	Wt	Pcs/Ctn	SL
20729	WURSTEL FIORUCCI NO FLASH 100G	100g	36	130



Würstel 250g

Sku	Item	Wt	Pcs/Ctn	SL
20812	WURSTEL FIORUCCI NO FLASH GR250	250G	18	130



Würstel 1Kg

Sku	Item	Wt	Pcs/Ctn	SL
20038	WUR.FIORUCCI FAMIGLIA 1KG	1KG	4	130

Zampone, Cotechino and Stinco



Cotechino

Sku	Item	Wt	Pcs/Ctn	SL
21354	COTECHINO COTTO IN PAL BOX	500g	175	540
20162	COTECHINO COTTO IN MINI PAL-BOX-	500g	75	540
20339	COTECHINO COTTO	500g	12	915



Zampone

Sku	Item	Wt	Pcs/Ctn	SL
21359	ZAMPONE COTTO IN PAL BOX	1 Kg	105	540
20192	ZAMPONE COTTO IN MINI PAL-BOX	1 Kg	45	540
20147	ZAMPONE COTTO 1 KG	1 Kg	8	915



Stinco

Sku	Item	Wt	Pcs/Ctn	SL
22148	STINCO DI PROSCIUTTO 600G	650g	12	760

Vinegar



Balsamic Vinegar

Sku	Item	Wt	Pcs/Ctn	SL
711180	ACETO BALSAMICO 500 ML	500ML	6	-
711181	ACETO BALSAMICO DI MODENA 250ML	250ML	6	-
711607	BALSAM GLAZE CREMA ACETO	250G	6	24

Cheese



Pecorino Romano DOP

SKU	Item	Wt	Pcs/Ctn	SL
710871	PECORINO ROMANO QUARTO	6.5 kg	2	150
710123	PECORINO ROMANO GRATTUGIATO	100g	15	90



Parmigiano Reggiano DOP

SKU	Item	Wt	Pcs/Ctn	SL
710970	PARMIGIANO REGGIANO DOP OTTAVO	4.5 kg	2	150
710975	PARM.REGGIANO GRATTUGIATO	100 g	15	90



Grana Padano DOP

SKU	Item	Wt	Pcs/Ctn	SL
711205	GRANA PADANO DOP OTTAVI	4.5 kg	2	150
710847	GRANA PADANO GRATTUGIATO	100g	15	90



SKU	Item	Wt	Pcs/Ctn	SL
711830	PROVOLONE FIORUCCI PB KG6	6Kg	2	130



SKU	Item	Wt	Pcs/Ctn	SL
710923	OVINELLA NERA CACIOTTA DI PECORA ST	3.3 kg	1	90



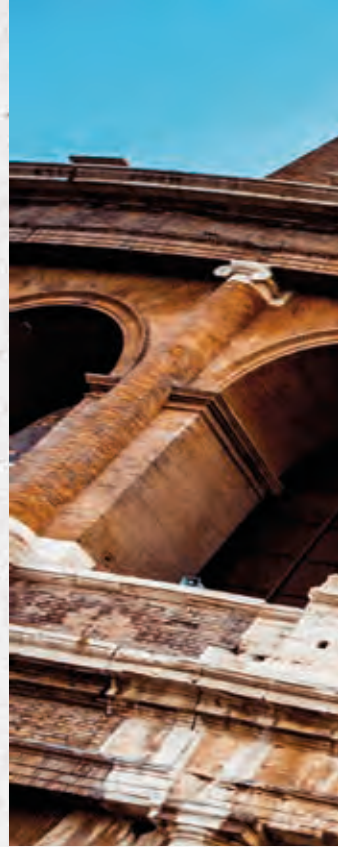
SKU	Item	Wt	Pcs/Ctn	SL
710881	EDAMER	3,3Kg	3	270



SKU	Item	Wt	Pcs/Ctn	SL
710878	FIORDAMER	12 KG	1	180



SKU	Item	Wt	Pcs/Ctn	SL
710870	PASTA FILATA	5 KG	2	90



Viale Cesare Fiorucci, 11
00071 loc. Santa Palomba,
Pomezia (Roma) Italy
P: +39 06 911 931

