



IMPORTING THE WORLD'S FINEST FOR YOUR TABLE

We believe that food is important and that the quality of the pantry is crucial to the enjoyment of sharing great food with family and friends. The ethics of food artisans around the world are represented in the products we curate. We share their values and their passion and we have an obligation to represent them authentically. It is our privilege to bring these products to the American market for our customers.



Extra Virgin Olive Oil



Il Molino

Annalisa Torzilli grew up respecting the environment and the bounty of the Earth. She is committed to organic farming on her property in Lazio, where she produces her award winning extra virgin olive oil.



Il Molino
Organic Canino
750ML



Il Molino
Organic Frantoio
500ML



Il Molino
Organic DOP Tuscia
500ML



Il Molino
Organic Lemon Oil
100ML



Il Molino
Organic Basil Oil
100ML



Il Molino
**Organic Bolsena
Limited Edition**
500ML

Masseria Maccarone

Alessandro Colucci's family has been producing oil in Puglia since the 1700's. Olive trees on their land in the Salento date back nearly 1000 years, when Basilian Monks produced oil there. The fruit from these trees is still used for their beautiful D.O.P. extra virgin oil.



Masseria Maccarone
**DOP Collina Di
Brindisi**
500ML / 5L Tin



Masseria Maccarone
Trillo
500ML / 5L Tin



Masseria Maccarone
Largo
750ML



Masseria Maccarone
Largo
5L Tin



Fattoria di Volmiano

Volmiano, the historic farm of Calenzano, has produced olive oil since 1427. They use only their own olives to produce their highly sought after "liquid gold". The production is overseen by the Gondi Family, one of Italy's most prominent families.



Volmiano
Laudemio
250 ML / 500ML



Volmiano
IGP Colline di Firenze
250 ML / 500ML

ROI Extravergini Millesimati

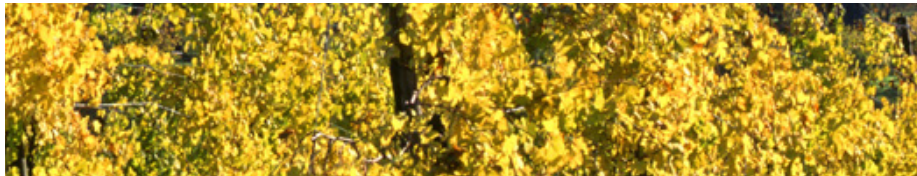
The Boeri family has been producing olive oil in the Valley Argentina in the mountains behind San Remo for four generations. Taggiasca olives have been cultivated on the narrow terraces here since the time of the Romans.



ROI
**Monocultivar
Taggiasca**
500ML / 1L



ROI
Carte Noir DOP
250ML



Vinegar



The Tintori-Pelloni family has been making their balsamic for 4 generations in Castelvetro. In the 70's the family opened a small restaurant, where they served their balsamic. Shortly after, they opened La Vecchia Dispensa to sell their vinegar to customers.



La Vecchia Dispensa
**Organic Balsamic
Vinegar of Modena
IGP / 1.20 Density**
250ML



La Vecchia Dispensa
**Organic Balsamic
Vinegar of Modena
IGP / 1.32 Density**
250ML



La Vecchia Dispensa
Organic Apple Saba
100ML



La Vecchia Dispensa
Organic Grape Saba
100ML



La Vecchia Dispensa
**Nobili Saporì Balsamic
Vinegar of Modena
IGP / 1.17 Density**
250ML



La Vecchia Dispensa
**Balsamic Vinegar of
Modena IGP Green
Label / 1.20 Density**
250ML



La Vecchia Dispensa
**Balsamic Vinegar of
Modena IGP Blue
Label / 1.30 Density**
250ML



La Vecchia Dispensa
**Balsamic Vinegar of
Modena IGP Bronze
Label / 1.30 Density**
250ML



La Vecchia Dispensa
**Balsamic Vinegar of
Modena IGP Gold
Label / 1.35 Density**
250ML



La Vecchia Dispensa
**Balsamic Vinegar of
Modena IGP Gold
Label / 1.35 Density**
100ML



La Vecchia Dispensa
Fig Condiment
100ML



La Vecchia Dispensa
White Condiment
250ML



La Vecchia Dispensa
**Traditional Balsamic
Vinegar of Modena
Affinato DOP**
100ML





Vinegar & Truffles

CASAMATILDA

Anna and Fabio Palladino made a choice. They left the stress of unsustainable living behind and embraced work in the natural climate of the countryside of Piemonte. There, they authentically produce products from what the land provides, like the wonderful artisanal vinegar we import.



Casa Matilda
Rosso (Dolcetto) Vinegar
500ML



Casa Matilda
Nebbiolo Vinegar
500ML



Casa Matilda
Moscato Vinegar
500ML



Casa Matilda
Barolo Vinegar
250ML



Casa Matilda
Rosso Vinegar with Herbs
250ML

TENUTA San Pietro a Pettine TARTUFI - UMBRIA

Following in the footsteps of his aunt and uncle, Carlo Caporicci oversees San Pietro a Pettine near Trevi, Umbria. His land, gives us some of the world's best truffles, which go into the all natural preserved products they make.



San Pietro a Pettine
White Truffle Sauce
90G



San Pietro a Pettine
Black Truffle Sauce
90G



San Pietro a Pettine
Tartufata
500G



San Pietro a Pettine
White Truffle Honey
130G



San Pietro a Pettine
White Truffle Salt
50G



San Pietro a Pettine
White Truffle Extra Virgin Olive Oil
55ML



San Pietro a Pettine
Black Truffle Vinaigrette
240G



San Pietro a Pettine
Radici Tartufina
1KG



Pasta



Verrigni
Bucatini
500G



Verrigni
Linguine
500G



Verrigni
Superspghettini
500G

VERRIGNI
ANTICO PASTIFICIO ROSETANO DAL 1898

Luigi Verrigni founded his pasta factory in 1898. The superior quality of Pasta Verrigni is obtained by grinding Italian grain with a millstone, mixing it with water from the Gran Sasso and slowly air drying under low temperature. Several years ago the family experimented with drawing pasta through a gold die. This process gives the pasta both a texture and a taste different from pasta drawn through a traditional bronze die.



Verrigni
Spaghetti Nero Di Seppia
500G



Verrigni
Spaghettoni
500G



Verrigni
Spaghetti Peperoncino
500G



Verrigni
Radiatori
500G



Verrigni
Pennoni Rigati
500G



Verrigni
Rigatoni
500G



Verrigni
Fusilloro
500G



Verrigni
Paccheri
500G



Verrigni
Calamarata
500G



Verrigni
Conchiglie
500G



Verrigni
RiQuadro
500G



Pasta

Gluten Free & Organic



Verrigni
**Organic MaQuadro
Senatore Cappelli**
500G



Verrigni
**Organic SoQuadro
Senatore Cappelli**
500G



Verrigni
**Organic Pennotta
Senatore Cappelli**
500G



Verrigni
**Organic
Spaghetti Kamut**
500G



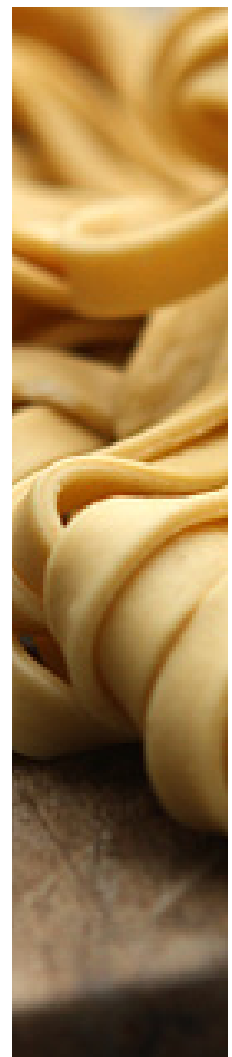
Verrigni
Fusilloni Kamut
500G



Verrigni
Gluten Free Penne
500G



Verrigni
Gluten Free Fusilli
500G



Verrigni
Organic Penne Kamut
500G



Verrigni
**Organic
Spaghetti Farro**
500G



Verrigni
Organic Penne Farro
500G



Verrigni
Organic Fusilli Farro
500G



Verrigni
**Organic Chittarone
Senatore Cappelli**
500G



Egg Pasta



La Pasta di Aldo was created in the town of Monte San Giusto in the region of Le Marche. Maria Alzapiedi and Luigi Donnari make their pasta from carefully selected wheat flour using a traditional ritual, which results in a beautifully golden pasta with superior cooking performance.



La Pasta di Aldo
Tagliatelle Saffron
250G



La Pasta di Aldo
Maccheroncini
250G



La Pasta di Aldo
Tagliatelle
250G



La Pasta di Aldo
Pappardelle
250G



La Pasta di Aldo
Tagliatelle Tartufo
250G





Pasta & Polenta



The story of Agricola del Sole is the story of a consciousness that grows, develops and renews itself in the direct and ancestral relationship with the earth. It is the story of a stubborn will that does not accept the confusion of the products of its own land with the anonymous goods of a purely industrial nature.



Agricola del Sole
Organic Orecchiette
500G



Agricola del Sole
Organic Cavatelli
500G



Agricola del Sole
Organic Trucioli
500G



Agricola del Sole
Orecchiette Grano Arso
500G



Casale Paradiso
Polenta with Porcini
300G



Casale Paradiso
Polenta
300G



Casale Paradiso
White Polenta with Chestnuts
300G



Casale Paradiso
White Polenta
300G



Nicola Marmarella is guided by a simple doctrine—nature gives us everything we need to prepare tasty and healthy meals. Located in Abruzzo, Casale Paradiso creates products that allow you to prepare traditional dishes in very little time. Casale Paradiso's products are all natural and preservative free.



Casale Paradiso
Pasta with Tomato & Basil
Gluten Free
250G



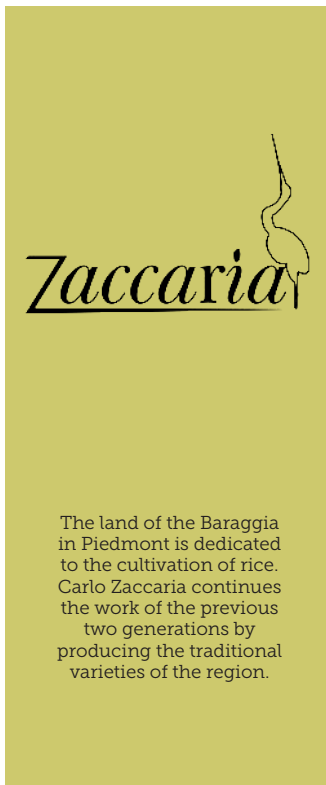
Casale Paradiso
Pasta with Porcini
Gluten Free
250G



Casale Paradiso
Pasta Primavera
Gluten Free
250G



Rice



Zaccaria
Carnaroli
1KG



Zaccaria
Arborio
1KG



Zaccaria
Baldo
1KG



Zaccaria
Black Otello
1KG



Zaccaria
Red Ris Rus
1KG



Casale Paradiso
Truffle Risotto
300G



Casale Paradiso
Saffron Risotto
300G



Capers & Olives

BONOMO & GIGLIO dal 1949

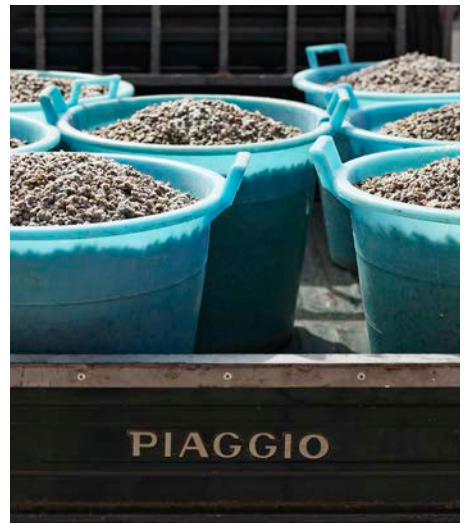
On the remote island of Pantelleria, Gabriele Lasagni runs a caper production farm for the Bonomo and Giglio families. Gabriele and his small team work to preserve a culture tied to the land by growing, selecting, respecting and offering the raw materials that the land bestows upon them.



Bonomo and Giglio
Medium Capers in Salt
90G



Bonomo and Giglio
**Medium Capers in
Extra Virgin Olive Oil**
100G



BONOMO & GIGLIO dal 1949



Bonomo and Giglio
Crunchy Capers
30G

BONOMO & GIGLIO dal 1949



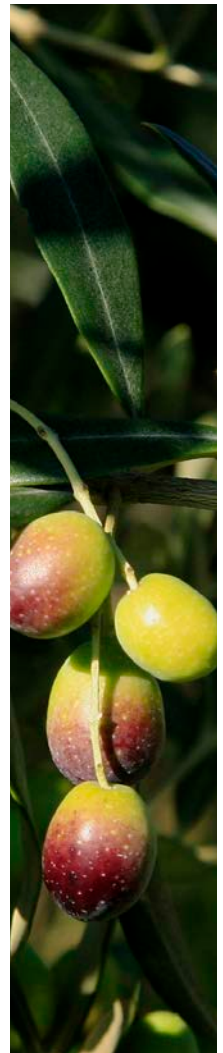
Bonomo and Giglio
**Caper Leaves in Extra
Virgin Olive Oil**
100G

Bonomo and Giglio
**Caper Berries in Extra
Virgin Olive Oil**
100G



Bonomo and Giglio
**Caper & Anchovy
Sauce**
100G

Bonomo and Giglio
**Sun Dried Tomato
& Caper Spread**
100G



Agricola del Sole
**Bella di Cerignola
Olives**
314G / 580G



Agnoni
Itrana (Gaeta) in Brine
212ML / 1700ML



Agnoni
**Grilled Pitted Itrana
(Gaeta) in EVOO**
212ML / 1700ML



ROI
Taggiasca in Brine
290G / 680G



ROI
**Taggiasca Pitted in
Extra Virgin Olive Oil**
90G



Sauces & Pestati



The Boeri family has been producing olive oil in the Valley Argentina in the mountains behind San Remo for four generations. Taggiasca olives have been cultivated on the narrow terraces here since the time of the Romans.



ROI
Black Olive Tapenade
90G



Scyavuru
Pistachio Pesto
150G



ROI
Salsa Verde
90G



ROI
Artichoke Spread
90G



ROI
Pesto Rosso
180G

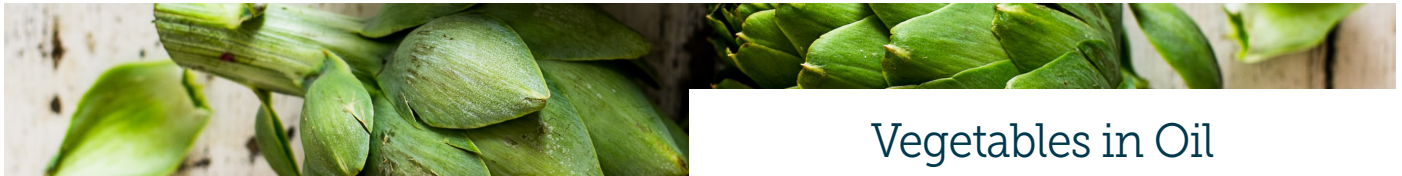


ROI
Pesto Ligure
180G



ROI
Walnut Sauce
180G





Vegetables in Oil



The Agnoni farm is located south of Rome, between the mountains and the sea. It has a century long history and it comes from agricultural origins represented by a family with a strong tradition of sacrifice for the love of their land. Here they transform the fruit of the land and preserve them to bring healthy to the table with ancient flavor.



Agnoni
**Grilled Baby Artichokes
with Mint in EVOO**
212ML



Agnoni
**Grilled Baby Artichokes
with Mint in EVOO**
1700ML



Agnoni
**Grilled Sweet Pepper
in Extra Virgin Olive Oil**
212ML



Agnoni
**Grilled Sweet Pepper
in Extra Virgin Olive Oil**
1700ML



ROI
**Sun Dried Tomatoes in
Extra Virgin Olive Oil**
200G



ROI
**Sun Dried Tomatoes in
Extra Virgin Olive Oil**
1KG



Piemont Fungo
**Mixed Mushrooms with
Porcini in Oil**
280G



Piemont Fungo
Sliced Porcini in Oil
280G



Porcini, nutty and meaty with a smooth creamy texture, are prized throughout Italy. Dario Prevedi uses the finest hand picked porcini mushrooms from Northwestern Piemonte, as his primary material. Simply steamed and packed in oil his mushrooms are a fabulous treat.



Bonomo & Giglio
Antipasto Pantescio
240G



Legumes & Grains



The farm, of about 36 hectares, is located in the territory of Onano (VT), a town in the extreme north of the province of Viterbo in Lazio, about 500 meters above sea level. The altitude and the loose, sandy volcanic soils give the legumes particular qualities of rapid cooking and excellent taste. Particular attention is paid to organic farming techniques, which results in a superior product.



Marco Camilli
Organic Onano Lentils
500G



Marco Camilli
Organic Flora Chick Peas
500G



Marco Camilli
Organic Otello Chick Peas
500G



Marco Camilli
Organic Purgatorio Beans
500G



Marco Camilli
Organic Coco Bianco Beans
500G



Marco Camilli
Organic Scarlatti Beans
500G



Marco Camilli
Organic Pearled Farro
500G



Marco Camilli
Organic Pearled Barley
500G



Marco Camilli
Organic Cierchia
500G



Viola
Organic Risina Beans
500G



Viola
Organic Chestnut Flour
500G



Viola
Organic Farro
500G



Viola
Organic Roveja Peas
500G





Dry Herbs, Salt & Peppers

I SEGRETI DI DIANO®

Pietro D'Elia leads a team who cultivate a small production of peppers by hand in the medieval town of Teggiano, in the province of Salerno. The peppers, Sciuscillone (sweet) and Serpentino (spicy) are dried and transformed to create their beautiful products, which include Starici or Cruschi (crunchy Sciuscillone fried in extra virgin olive oil).



I Segreti di Diano
Starici
Crunchy Fried Peppers
30G



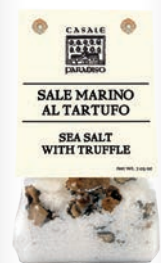
I Segreti di Diano
Forte
Spicy Peppers in EVOO
106ML



I Segreti di Diano
Porva
Sweet Pepper Powder
50G



I Segreti di Diano
La Piccante
Spicy Pepper Powder
50G



Casale Paradiso
Sea Salt with Black Truffle
200G

BONOMO & GIGLIO dal 1949

On the remote island of Pantelleria, Gabriele Lasagni runs a caper production farm for the Bonomo and Giglio families. Gabriele and his small team work to preserve a culture tied to the land by growing, selecting, respecting and offering the raw materials that the land bestows upon them.



Bonomo & Giglio
Dried Oregano
10G





Tomatoes

MASSERIA DAUNA

Saveria Pozzuto continues the tradition of her parents. The annual rite of harvesting and preserving tomatoes celebrates the wonderful fruit that the soil and climate of Puglia provide. These tomatoes are hand packed at their peak so that they may be enjoyed throughout the year.



Masseria Dauna
Pelati
Whole Peeled Tomatoes
580ML / 1.1L



Masseria Dauna
Spaccatelle
Cut Tomatoes
580ML



Masseria Dauna
Daterrini
Whole Tomatoes
580ML / 1.1L



Masseria Dauna
Passata
Tomato Puree
580ML





Taralli & Biscotti



At Terre di Puglia, they grew up with traditional Apulian recipes. Their passion is to introduce the world to the goodness of these products. For their handmade taralli, they start with extra virgin olive oil and that makes all the difference.



Terre di Puglia
**Handmade Burnt Wheat
Taralli**
250G



Terre di Puglia
Handmade Fennel Taralli
250G



Terre di Puglia
**Handmade Spicy Pepper
Taralli**
250G



Deseo
**Handmade Dark Chocolate
and Hazelnut Biscotti**
250G



Deseo
**Handmade Candied Orange
Biscotti**
250G



Deseo
**Handmade Cantuccini IGP
with Almonds**
250G



DESEO

Heir of the ancient Tuscan baking tradition in Prato, Francesco Pandofini makes his biscotti with his hands and his heart.



Deseo
Lemon Crunch Cookies
115G



Deseo
Coconut Crunch Cookies
115G



Deseo
**Cocoa & Orange Crunch
Cookies**
115G





Sweet Pantry



Scyavuru
Black Fig Jam
250G



Scyavuru
Mulberry Jam
250G



Scyavuru
Cherry Jam
250G



Scyavuru
White Peach Jam
250G



Translated from the Sicilian dialect, scyavuru means pleasant aroma. The primary material for their marmalades and jams comes entirely from the wide variety of fruits that they grow in a small area of Ribera and Sciacca on Sicily.



Scyavuru
Pear Jam
250G



Scyavuru
Onion Jam
250G



Scyavuru
Ribera Strawberry Jam
250G



Scyavuru
Blood Orange Marmalade
250G



Scyavuru
Pistachio Cream
200G



Scyavuru
Hazelnut Cream
200G



Il Molino
Organic Sour Cherry Preserves
200G



Il Molino
Organic Plum Preserves
200G



Il Molino
Organic Apricot Preserves
200G



Bonomo & Giglio
Orange Marmalade
300G



Bonomo & Giglio
Lemon Marmalade
300G



Bonomo & Giglio
Zibibbo Elixir (Grape Syrup)
140G



Sweet Pantry



For over 140 years and spanning three generations, the Maglio family has been serving customers in the hospitality and confections business in southern Puglia. These wonderful chocolate spreads are an everyday delight.



Amore di Nonna
Milk Chocolate
100G / 340G



Amore di Nonna
Dark Chocolate
100G / 340G



Villa i Cipressi
Acacia Honey
250G



Villa i Cipressi
Chestnut Honey
250G



Villa i Cipressi
Wildflower Honey
250G



Villa i Cipressi
Honeysuckle Honey
250G

Villa i Cipressi

The Val d'Orcia is renowned for the production of honey. Just outside of Montalcino is the Ciacci family farm. There, Hubert Ciacci practices the ancient tradition of apiculture and produces some of the areas best honey and honey based products.



Villa i Cipressi
Honeydew Honey
250G



Villa i Cipressi
Honey with Forest Berries
270G



Villa i Cipressi
Honey & Hazelnut Cream
240G



Villa i Cipressi
Gelatina di Vino
140G



Villa i Cipressi
Honey with Pepperoncino
140G



Villa i Cipressi
Honey with Balsamic
140G



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