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.
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.

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. Franco also makes wonderful pesto and other products under his oil.

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.

The Hispellum farm's olive trees are located on Spello's Hills. Mario Ciampetti produces the extra virgin olive oil Terre Rosse as an expression of the culture, which values traditions, principles, passion for the land and its products.

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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.
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.
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.
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
Pappardelle
250G

La Pasta di Aldo
Tagliatelle Tartufo
250G

La Pasta di Aldo
Maccheroncini
250G
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.

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.
The land of the Baraggia in Piedmont is dedicated to the cultivation of rice. Carlo Zaccaria continues the work of the previous two generations by producing the traditional varieties of the region.

- **Zaccaria Carnaroli 1KG**
- **Zaccaria Black Otello 1KG**
- **Zaccaria Red Ris Rus 1KG**
- **Zaccaria Arborio 1KG**
- **Casale Paradiso Truffle Risotto 300G**
- **Casale Paradiso Saffron Risotto 300G**

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**Casale Paradiso Truffle Risotto**

Rice is a versatile ingredient that can be used in various dishes. Casale Paradiso Truffle Risotto is one of the many options available. This risotto is packed with flavor and is perfect for a special occasion. It is made with high-quality rice and is infused with the rich taste of truffles, making it a unique and delicious option for risotto lovers.

**Saffron Risotto**

Saffron Risotto is another popular option available at Casale Paradiso. This risotto is made with high-quality rice and is infused with the rich taste of saffron, making it a flavorful and unique option for risotto lovers. It is perfect for a special occasion or as a treat for those who enjoy trying new flavors in their meals.
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.
In Fossacesia, Abruzzo near the Venere Valley on the Adriatic coast, Giuseppe Ursini employs two types of production techniques—hydraulic press for subtle oils and centrifugation for intense oils. Ursini, a member of the Mastri Olearai (master olive oil makers), combines family traditions with these modern production techniques to make monocultivar and blended extra virgin and flavored olive oils.

- **Ursini**
  - Simple Tomato Sauce
  - Arrabbiata Sauce
  - Puttanesca Sauce
  - 145G

- **ROI**
  - Black Olive Tapenade
  - Pesto Rosso
  - Pesto Ligure
  - Artichoke Spread
  - Salsa Verde
  - Pistachio Pesto
  - 90G
  - 180G
  - 150G

- **Scyavuru**
  - 90G

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- **ROI**
  - Walnut Sauce
  - Salsa Verde
  - Artichoke Spread
  - Pesto Rosso
  - Pesto Ligure
  - Walnut Sauce
  - 90G
  - 180G
  - 180G
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.

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

Legumes & Grains

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
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).

Bonomo & Giglio

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.
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.
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.

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

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.