



Wine & Delicatessen



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Out of Stock!



SIBERIAN CLASSIC

Siberian Sturgeon Roe



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$
17.64	500	\$

SIBERIAN ROYAL

Siberian Sturgeon Roe



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Species: Acipenser baerii

Diameter: medium to large, 2.7/3.0mm

Color: varies from dark grey to light brown

Texture: firm

Character: full flavored with slight iodine elements

Aromatic notes: nutty, oyster, nori seaweed, honey

Siberian Royal is a caviar extracted from the Siberian sturgeon. Originally found in the fluvial basins of Siberia (from the Ob to the Kolyma rivers) and Lake Baikal.

A medium-sized fish with a weight between 8 and 40 kg (17.6 to 88.2 lbs). The time required to harvest this caviar is 8 years.



Calvisius
CAVIAR

TRADITION PRESTIGE

White Sturgeon Roe

Species: Acipenser transmontanus

Diameter: large, 2.8mm/3.0 mm

Color: dark grey to black

Texture: compact and light enhanced by its large roe

Character: balanced and elegant

Aromatic notes: strongly fruity with nutty and buttery notes, reminiscent of the most delicate nuances of the sea.



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Tradition Prestige is a caviar extracted from the white sturgeon, a native species of the Pacific Ocean found in the North American West coast, from Alaska to Southern California. It is one of the longest-living sturgeons, reaching up to one hundred years of age. They may grow to 800kg or 1760 Lbs and can be as long as 6m or 19'. The time required to harvest this caviar is approximately 14 to 15 years. High in protein, this lean fish is particularly refined and so is its exquisite large roe. To truly appreciate its nature, enjoy it simply by itself or as part of an exciting tasting with other styles of caviar.

Drink pairing: Best when paired with a Brut (dry) or silky sparkling wine.



ARS ITALICA
CAVIAR

Out of Stock!

SEVRUGA ROYAL

Sevruga Sturgeon Roe

Species: Acipenser stellatus

Diameter: medium to large, 2.3mm/2.5mm

Color: vary in color from light to anthracite grey

Texture: delicate egg structure

Character: highly desired aromatic notes

Aromatic notes: rich and complex flavors of the sea with a slight touch of hazelnut and iodine. Slightly reminiscent of anchovies



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Sevruga Royal is a caviar extracted from the eggs of the Acipenser Stellatus sturgeon, found in the Black, Caspian and Azov Seas and their tributaries, as well as the Aegean and Ionian Seas. It's a small sturgeon, whose dimensions rarely go over 25 kg, and it is fragile and delicate to raise. The time required to harvest this caviar is 8 years. This is a caviar with a strong personality, it has a unique and distinctive taste usually preferred by the experts, a full and intense flavor that releases light aroma and a persistent ocean fragrance, the texture resembles silk, resistant but delicate.

Drink pairing: Serve on blinis or boiled fingerling potatoes with a dollop of crème fraîche. Pair with chilled premium vodka or a cuvee.



OSCIETRA CLASSIC

Russian Sturgeon Roe

Species: Acipenser gueldenstaedtii
Diameter: medium to large, 2.8mm/3.2mm
Color: brown to dark brown with amber tones
Texture: velvety, firm
Character: complex and persistent
Aromatic notes: hazelnut, butter, sea urchin



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Oscietra Classic is a caviar extracted from the Russian sturgeon, a species with origins from the Caspian Sea, Black Sea and Azov Sea. A medium-sized fish that can weigh from 20 to 60 kg (44 to 132 lbs). The time required to harvest this caviar is approximately 9 to 11 years. This elegant roe with a diameter between 2.7 to 3.2 mm (7/64 to 1/8 inch) boasts a soft flavor with fruity notes and delicate nutty aromas. The color ranges from dark brown to beige. Considered to be one of the more notable caviars, enjoy it on its own.

Drink pairing: Brut or elegant sparkling wines.



OSCIETRA ROYAL

Russian Sturgeon Roe

Species: Acipenser gueldenstaedtii
Diameter: medium to large, 2.9mm / 3.2mm
Color: brown to dark brown with warm amber tones
Texture: velvety, firm
Character: complex and persistent
Aromatic notes: hazelnut, butter, sea urchin



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Oscietra Royal is a caviar extracted from the Russian Sturgeon, a species originally native to the Caspian Sea, Black Sea and Azov Sea. This medium-sized sturgeon can weigh between 20 to 60kg. The time required to harvest this caviar is approximately 10 to 11 years. Only the largest roe are selected for this elegant caviar, with a subtle fruity and nutty flavor and with tones of dark brown to beige in color. Considered to be one of the more notable caviars, enjoy it on its own.

Drink pairing: Top quality Brut and silky sparkling wines.



OSCIETRA IMPERIAL GOLD

Russian Sturgeon Roe

Species: Acipenser gueldenstaedtii
Diameter: larger than 3 mm
Color: dark brown to beige color with a golden shimmer
Texture: firm egg texture
Character: rich, nutty, creamy flavors
Aromatic notes: seductive round umami flavors of pine nuts, fresh pecans, light aromas of hazelnuts, and a touch of seafoam brine

Out of Stock!



SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Oscietra Imperial caviar comes from the Russian sturgeon, a species original from the Caspian Sea, Black Sea and Sea of Azov. Medium size, can weigh from 20 to 60 kg. Only from the best and biggest eggs you can obtain this caviar. Golden Imperial is available to the US market in very limited quantities, and is considered by many the highest and most refined quality to be tasted pure and without rush in order to appreciate all the qualities instant by instant.

Wine pairing: Serve with the best cuvée champagne or premium Franciacorta.

PAYUSNAYA RUSSIAN STYLE CAVIAR

White Sturgeon Roe



This age-old Russian Traditional is the result of not wasting a single broken egg at harvest. The eggs are gathered up, lightly salted and hung in a linen bag to drain any excess moisture. The result is a unique caviar paste that boasts intense pure flavors. Spread it on bread, blinis or canapés like the Russians have done for decades.

ITEM CODE	PACK&SIZE	PRICE
Payusnaya	Jar 1 oz (28.5 g)	\$

CAVIAR BLACK

White Sturgeon Roe



Caviar Black is obtained from white sturgeon roe, slightly heat treated. Preserves the aromas and flavor profile of fresh caviar, but presents a firmer texture.

ITEM CODE	PACK&SIZE	PRICE
WSBL50TG	Tin 1 oz (28 g)	\$
WSBL50TG	Tin 3.57 oz (100 g)	\$

LINGOTTO

White Sturgeon Roe

Calvisius Caviar Lingotto is 100% caviar from Fresh Pacific White sturgeon (*Acipenser transmontanus*).



Calvisius Caviar Lingotto is 100% caviar from Fresh Pacific White sturgeon (*Acipenser transmontanus*). Based on an innovative technique that compresses and reduces the moisture, it is stored in a mold and aged for around two months. Once Lingotto is properly aged, the flavor is intensified and the texture is firm enough to be shaved, micro-planed or cut into strips. Lingotto can be used on hot food, in fact, any dish's warmth rehydrates it and enhances the aromas, making it ready to enjoy.

ITEM CODE	PACK & SIZE	PRICE
SMALL	1.24-1.59 oz (35-45 g)	\$
LARGE	2.29-2.65 oz (95-75 g)	\$

BLINI

16 pack



The perfect way to serve Calvisius' caviar lineup.

Enjoy our wheat blini with your favorite caviar or smoked fish.

Simply warm up for a few minutes, add a touch of crème fraiche or butter, and top with a small dollop of your favorite caviar!

ITEM CODE	PACK & SIZE	PRICE
BLINI16PK	16 blini 4.76 oz (135 g)	\$ 12.99

CAVIAR BUTTER

White Sturgeon Roe

Calvisius Caviar butter cream was specifically formulated in the U.S. for the American palate. Developed by the team at Calvisius USA, this caviar butter is a unique combination of Italian know-how mixed with pure Vermont butter boasting 83% butter fat and then blended with an abundance of White Sturgeon caviar.



SIZE	PER CASE	PRICE
1.75 / 49.6g	12	\$ discounted
1.75 / 49.6g	1	\$

NERO PURO

Caviar Salt



Only two pure ingredients: 100% Calvisius Caviar dehydrated pearls and Adriatic sea salt from Cervia to intensify the flavor.

Add some extra zest and let your imagination run free with savory creations. From simply poached eggs to a creamy risotto, Nero Puro is your secret ingredient to every dish.

ITEM CODE	PACK & SIZE	PRICE
NEROPURO	Grinder 1oz (28 g)	\$

EMPTY GIFT BOXES

For tin size: 10g (special format tin) 28g and 50g

1 HOLE BOX	3 HOLE BOX	4 HOLE BOX
\$	\$	\$



FREE MOTHER OF PEARL SPOON

LINGOTTO GIFT BOX

With Microplane

SIZE	PRICE
2.4 OZ (70g)	\$



Calvisius elegant limited edition gift box features 70g Calvisius caviar Lingotto, microplane, and our recipe booklet.

Shelf life: 90 days, unopened, from the day we ship

ROUND BOX PRESTIGE

For tin size:

4.4 oz / 125g - 8.8 oz / 250g

PACK	SIZE	PRICE
4.4 oz	125g	\$
8.8 oz	250g	\$



For your special occasions, present the most prized caviar in a gift box with an elegant and refined design. The box can also be used as caviar presenter, thanks to the space underneath it in which you can place ice to keep the caviar cool. Our Tradition Prestige round gift box is available in two sizes: 125g and 250g.

Shelf life: 90 days, unopened, from the day we ship

MOTHER OF PEARL SPOON

Essential for serving caviar

PACK	PRICE
1	\$
Set of 6	\$



SILVER PLATED CAVIAR BOWL

Made in Italy

SIZE	PRICE
Diameter 8" (20 cm)	\$



SIBERIAN

Siberian Sturgeon Roe



Species: Acipenser baerii
Diameter: medium to large, 2.7/3.0mm
Color: varies from dark grey to light brown
Texture: firm
Character: full flavored with slight iodine elements
Aromatic notes: nutty, oyster, nori seaweed, honey

SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Siberian caviar has a well-rounded and bold flavor that lingers on the palate. The Original Siberian boasts eggs of a medium size and a refined and slightly bold taste. The roe is especially tasty and features a translucent color with tones from brown to amber.

Drink pairing: Best when paired with a Brut (dry) or silky sparkling wine.

PACIFIC STURGEON

White Sturgeon Roe



Species: Acipenser transmontanus
Diameter: large, 2.8mm/3.0 mm
Color: dark grey to black
Texture: compact and light enhanced by its large roe
Character: balanced and elegant
Aromatic notes: strongly fruity with nutty and buttery notes, reminiscent of the most delicate nuances of the sea.

SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Pacific Sturgeon caviar features large eggs, with a dark grey color and a creamy and smooth texture; the taste is delicate and elegant with a clean finish. Main flavor profile of this caviar is a delicate and fruity flavor with a light and silky buttery note on the palate

BELUGA HYBRID

Sevruga Sturgeon Roe



Out of Stock!

SIZE oz	SIZE g	PRICE
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Beluga Hybrid caviar features a grey to black roe, remarkably large in diameter and exuding a decadent, briny creaminess with an elegant yet persistent flavor, boasting a coating mouthfeel, deep earthy flavors and nutty undertones, with delicate buttery notes and a clean finish.

Drink pairing: Serve on blinis or boiled fingerling potatoes with a dollop of crème fraîche. Pair with chilled premium vodka or a cuvee.

OSCIETRA

Russian Sturgeon Roe



Species: *Acipenser gueldenstaedtii*
Diameter: medium to large, 2.8mm/3.2mm
Color: brown to dark brown with amber tones
Texture: velvety, firm
Character: complex and persistent
Aromatic notes: hazelnut, butter, sea urchin

SIZE oz	SIZE g	PRICE
0.35	10	\$
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Oscietra caviar boasts a firm egg, dark brown color with a golden hue and a rich, nutty, flavor. The Original Oscietra has a complex aroma and its roe is medium-small. Caviar experts may also detect the special translucent color, with tones ranging from dark grey to amber with a light hazelnut note.

Drink pairing: Brut or elegant sparkling wines.

CHEFS'NOIR



Species: *Acipenser transmontanus*
Diameter: large, 2.8mm/3.0 mm
Color: dark grey to black
Texture: compact and light enhanced by its large roe
Character: balanced and elegant
Aromatic notes: strongly fruity with nutty and buttery notes, reminiscent of the most delicate nuances of the sea.

SIZE oz	SIZE g	PRICE
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Chef's Noir features Pacific sturgeon caviar that has been lightly heat treated, to become the perfect companion for recipes and for use in the kitchen. Its firmer roe allows for use in hot dishes, or sauces, yet maintaining a balanced flavor profile and boasting notes of the ocean and a round and clean aftertaste.

Drink pairing: Top quality Brut and silky sparkling wines.

HACKELBACK



SIZE oz	SIZE g	PRICE
1	28.5	\$
1.75	50	\$
4.4	125	\$
8.8	250	\$

Hackleback roe boasts a smooth pearl with a mild flavor and notes of butter and sardines. At a first taste, the flavor of the roe boasts a touch of salt, soon replaced by delicate hints of the sea, with briny, nutty aromas that burst into your mouth lingering with a long finish and a velvety aftertaste.

Wine pairing: Serve with the best cuvée champagne or premium Franciacorta.



CAVALIER

Caviar du chef

White Sturgeon Roe



Caviar du Chef kitchen grade caviar. Obtained from White sturgeon roe, lightly pasteurized, our yellow selection features a slightly smaller roe that is perfect for sauces.

ITEM CODE	PACK	PRICE
CCWS100TG	Tin 3.53 oz (100 g)	\$



Hackleback

Cost 28g-1oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$



Paddlefish

Cost 28g-1oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$



Bow Fin

Cost 28g-1oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$



Salmon

Cost 50g-13/4oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$



Trout

Cost 50g-13/4oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$



Smoked Trout

Cost 50g-13/4oz \$

Cost 100g-3.5oz

Cost 200g-7oz \$

GLASS DOME CAVIAR SERVER CALVISIUS



An elegant caviar server featuring a delicate glass dome and a translucent base in Nacryl, velvety touch, with a hand-made finish that will create an exceptional and visually unique presentation for your caviar experience and tasting. Nacryl is a patented, innovative material that will keep our prized roe at the perfect temperature throughout service.

How to use:

For the best tasting experience, we recommend placing the Nacryl base in your freezer at least one hour prior to serving your caviar. Our beautiful server will hold caviar tins up to 250 grams at the proper serving temperature for up to two hours.

ITEM CODE	PACK & SIZE	PRICE
GLSDOCA	1 UNIT	\$

EDIBLE GOLD POWDER GOLD CHEF



@gourmetambasciatore

Edible gold powder is imperceptible on the palate and adds a glow when used on chocolate, ice cream and desserts. It creates beautiful reflections in champagne flutes and drinks. The shaker allows you to very easily shake out the powder right where you'd like it.

- 23 kt gold authorized for food use, checked and annually certified by TUV Rheinland
- Produced according to GMP (General Manufacturing Purpose) food good manufacturing standards
- Food Coloring E175
- Produced without the copper, biologically inert, tasteless, imperceptible on the palate
- Gluten Free - Possible to decorate 8 to 10 portions
- Glass container with shaker makes application simple and intuitive.
- Sizes available: 125 mg / 4.4e-03 oz and 1 gr / 0.035 oz

SIZE	PRICE \$
125 mgr	
1 mgr	

EDIBLE GOLD CRUMBS



@gourmetambasciatore

SIZE	PRICE \$
125 mgr	
1 mgr	

EDIBLE GOLD LEAF GOLD CHEF

SIZE	PRICE \$
5 sheets 50x50 m	
25 sheets 80 x 80 m	

