SPECIALTY FOODS



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LUXURY JAM FROM THE HEART OF PARIS



Laura and Nadge met at their daughters' scool. Though initiated by their kids, the pair's friendship was sealed by the realization that they were both completely and utterly obsessed with food. One summer, after spending counteess snack times discussing with markets had the best produce, swapping recipes and discussing upcoming dinners, the pair set out with a great idea: a jam of their own. They made their way to Nadege's parents' house, just outside of Paris, and began to cook in the small backyard kitchen. Their daily trips continued until they perfected their preserves. Intent on sourcing the highest quality fruits from Paris and surrounding farms, they knew they wanted jam that was low in sugar, packed with flavor and had the power to draw parents and kids alike to the table. With creative flavors like Carrot Passion fruit Vanilla Strawberry Tomato Basil, breakfast with the only jam makers in Paris is cause for le petit fete.

Confiture Parisienne's *laboratoire* is located in the historic Bastille district. Under the careful eye of executive chef Aline Vincent, each jam is cooked in a small copper cauldron and every jar is filled by hand. Depending on the day, enchanting aromas of tropical fruit, delicate spices or fresh herbs fill the combination production kitchen/public tasting room. It's easy to enjoy the French way of life with every spoonful of these luxurious preserves.









SPECIALTY FOODS



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Raspberry Strawberry Geranium Rose FR-CPE-04 12/cs 8.8oz jar



Mara des Bois Strawberry, Tomato Basil FR-CPE-02 12/cs 8.8oz jar



Orange Grapefruit Clementine Kumquat with Cinnamon, Vanilla and Anise FR-CPE-03 12/cs 8.8oz jar



Carrot Passionfruit Vanilla FR-CPE-01 12/cs 8.8oz jar

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Apricot Lavender FR-CPE-06 12/cs 3.5oz jar



Raspberry Volette FR-CPE-05 12/cs 3.5oz jar



Carrot Passionfruit Vanilla FR-CPE-O1 12/cs 3.5oz jar

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ARTISANAL ITALIAN HONEY
WILD-FORAGED, SINGLE-VARIETAL



ARTISAN HONEY WILD-FORAGED IN THE ALTO PIEMONTE AND SICILY

The Mario Bianco family and their hardworking crew of bees work the flowering patterns of the local flora near their home in Caluso to produce an extraordinary variety of honeys. Much of the bee's work is done in the Alpine foothills of the national park of Gran Paradiso that straddles the border of Piedmont and the Valle d'Aosta. In this zone, one finds Cherry Blossoms and Acacia on the lower slopes and then Dandelion, Linden Blossom, Rhododendron and Chestnut trees as one proceeds to higher altitudes. In addition, the Bianco family collaborates with a colleague in Sicily based in Zaffarano located on the slopes of Mount Etna to produce a wondrous array of honeys from the fruits and herbs that blossom on the volcanic slopes of Etna and Iblei.

Each honey tantalizes the palate and precisely reflects not only the particular flavors of each flower but the characteristics of each year's growing season. Our honeys from the Bianco family are all labeled with their place of origin, the specific flower source (when applicable) and the year during which the honey was produced. Welcome to the artisan's world of honey: the most natural product possible, never heat-treated or blended. Use these honeys in a multitude of ways: as a simple spread on toast, in a marinade for game, married to a plate of cheeses or decadently spooned over ice cream.



Acacia Honey Case Quantities -6 SKU IT-BNC-01-21

Collected in mid-Spring from the lower Alpine slopes in Piedmont; sweet, floral, intense, and elegant; the most versatile of all honeys.



Clementine Honey Case Quantities - 6 SKU IT-BNC-05-22

Pollination occurs in April in the eastern coastal region of Calabria. Carrying the intense aroma of ripe clementine fruits, it is a rare creation with bracing acidity and tantalizing texture – a most sensuous experience.

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RISO SAN RAFFAELE PIEDMONT'S BEST RICE





Carnaroli Biano IT-RAF-01 500 gr 12/cs



Carnaroli Integrale IT-RAF-02 500gr 12/cs

Rice has always been one of the symbols of agricultural Piedmont, but few people know that at the gates of Turin, in a single field of 120 hectares, there is a rice farm of reference. Riso San Raffaelle is a family-run business where the love for the countryside blends with the passion and experience handed down for three generations, living in symbiosis with this unique territory.

Founded in 1960 by Giovanni Battista, the business continued with his son Giuseppe, specializing in the breeding of Piedmontese cattle, and today it is managed by the three Pochettino brothers: Giovanni, Susanna and Beppe. The farm is located within the Protected Area of the Hill of Turin, and a recent member in the Man and the Biosphere, a UNESCO program that promotes balanced development between man and the environment through the protection of biodiversity. Riso San Raffaelle is one of the few companies, if not the only one, in Turin, dedicated to the cultivation of rice and its location allows it to operate in an extraordinary environment, both from a naturalistic and climatic point of view, thus obtaining rice of the highest quality.

Carnaroli San Raffaele rice is an ideal rice for the creation of risottos and gourmet dishes, thanks to its high capacity to absorb seasonings and always remain al dente. It has a darker color due to less refining, so it keeps intact its protein and vitamin intake and preserves its amount of starch.

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TARTUFLANGHE

TRUFFLE TREASURES FROM THE HEART OF ALBA



A TRUFFLE LEGACY

The Montanaro family's deeply rooted reputation in the truffle i dustry stretches back multiple generations, beginning with the pioneering vision and entrepreneurial spirit of Giuseppe "Beppe" Montanario. Born into the heart of the lower Piemonte in 1939, Beppe's culinary journey began at the esteemed Savona Hotel in Alba, where he gained first-hand experience in working with the world's most coveted truffl s. His innate curiosity would lead him to travel the globe while honing his cooking skills in the kitchens of international cruise ships before opening his restaurant Da Beppe back home in Alba. Heralded as a must-try destination for Piemonte cuisine and Alba white truffl s, Da Beppe is also where he met his wife and future business partner Domenica.

What started as visits to the local markets to source the best truffl s available would evolve into priceless relation-ships with the trifolao as Domenica became known as "The Truffle" ady". In 1975, Beppe and Domenica established Tartuflanghe to meet the abundant demand from customers and food importers for Alba's renowned truffl s beyond the short harvest season. Tartuflanghe's product line would grow to include creations such as truffle ondue, truffle ri otto, preserved truffl s, and the groundbreaking La Tartufissima, the world's first pasta with truffl s.

Today, Tartuflanghe operates from a state-of-the-art 6500 sq ft facility in Piobesi d'Alba, where the laboratory and factory continue to develop and produce innovative methods to showcase truffl s. Beppe and Domenica's children Paolo and Stefania have continued the path set by their parents, enriching Tartuflanghe's line with inventive creations using innovative techniques. From freeze-dried truffl s to truffle pe rls, signature pralines and more, we are pleased to share the best of Tartuflanghe with our customers at Mad Rose Foods. Discover the award-winning line beloved by Michelin-starred chefs and seasoned epicures alike.

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TARTUFLANGHE

TRUFFLE TREASURES FROM THE HEART OF ALBA



Black Truffle Potato Chips SKU IT-TRF-01 Case Quantities - 9 x 100gr

Thick-cut potatoes are fried in olive and sunflower oil for perfectly dry and crispy chips then sprinkled with freeze-dried black truffle powder – delicious



Tagliatelle with Porcini Mushrooms and Truffle SKU IT-TRF-09 Case Quantities - 12 x 250gr

Tartuflanghe's signature egg pasta with truffle is elevated further with the addition of porcini mushrooms. An indulgent, satisfying creation.



Pesto Potato Chips SKU IT-TRF-02 Case Quantities - 9 x 100gr

Delicately fried potato chips are given a dusting of Tar-tuflanghe's mouthwatering pesto powder. Enjoy them on their own or with our Parmigiano and truffle cream (heaven).



Grey Salt from Guérande with White Truffle

SKU IT-TRF-13 Case Quantities - 6 x 90gr

With a lower salinity profile than Mediterranean salt, Guérande salt is softer on the palate; an ideal vessel for Tartuflanghe's freeze-dried white truffle.



Black Truffle Pearls SKU IT-TRF-14 Case Quantities - 6 x 50gr

Part of Tartuflanghe's awardwinning Perlage® line, these "caviar"-style pearls are formed when black truffle juice from the rare black winter truffle is dehyrated. The extracted liquid is them spherified using an algae based-gelatin.

Piedmont



Ready Risotto with Truffle SKU IT-TRF-11 Case Quantities - 9 x 240gr

Tartuflanghe's ready risotto is proof that a quick and easy meal doesn't need to skimp on flavor and gourmet appeal. Ready in minutes – just add water.

SPECIALTY FOODS

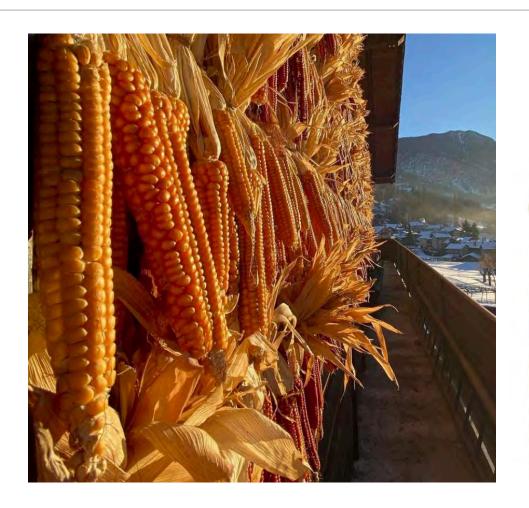


PAVESE

POLENTA FROM THE VALLE D'AOSTA



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FROM THE ALPS

The Pavese family's wine renown comes to us from the commune of La Ruine outside of Morgex, just minutes from the summit of Mont Blanc. An esteemed producer from the Rosenthal Wine Merchant portfolio, Ermes Pavese is noted for his Blanc de Morgex et de La Salle. In 2017, he almost lost his entire crop due to diff cult weather. Ermes and his son, Nathan, decided to cultivate more crops in the event of another hard year and settled on potatoes and corn. Nathan has since taken over the non-vineyard portion of the farm, and thus we give you, Nathan's Polenta.

Nathan's Polenta SKU IT-PAV-03 Case Quantities - 20 x 1kg

Straight from the mountains, this exceptional polenta is crafted from an ancient, precious variety of corn grown on the Pavese estate in the Valle d'Aosta. It will redefine your polenta perspective. Full-bodied and exceptional.

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ALDO ARMATO

LIGURIAN OLIVE OIL & PANTRY STAPLES



A STORIED TRADITION OF OLIVE OIL

The frantoio of Aldo Armato has a long family history of producing olive oil from the ancient groves of olive trees, exclusively the Taggiasca variety, planted in the hills above the town of Alassio on the northern Ligurian coast. The Armato family has been involved in the olive trade and the production of olive oil for many generations, and built their impeccable "frantoio" on the ground floor of their home.

The oil we purchase is from the very first free run juice, the liquid that runs free as the olives are positioned to be crushed by the immense old stone that turns slowly to press the olives and release their liquor. This exceeding-ly low acid oil offers a more delicate and fruity alternative, almost buttery in texture, to its greener and more rustic counterparts produced from warmer climes around the Mediterranean. Alessandra Armato, Aldo's daughter, and her husband, Giordano Mazzariol, have combined their talents to extend the use of their locally renowned olive oil to make a series of products that are devastatingly delicious.



Extra Virgin Olive Oil Unfiltered "Sc-iappa" 20202 Harvest

Exclusively from Taggiasche olives and coldpressed using the traditional stone mill, S-Ciappa, or "The Ultimate" oil carries a gold-tint and offers a delicate and fruity taste and is, buttery in texture.



U Re Extra Virgin Olive Oil Unfiltered "U Re" 2022 Harvest SKU IT-ARM-09-22 Case Quantities - 6 x 500ml

Produced from the very finest juice of Taggiasche olives selected from a special grove in the hills above Alassio. Available in very limited quantities.

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ALDO ARMATO

LIGURIAN OLIVE OIL & PANTRY STAPLES



Oliva "Snocciolate" (Pitted Olives) SKU IT-ARM-04

Case Quantities - 12 x 270gr

Buttery local Taggiasche olives with the pit removed, preserved in the best Armato olive oil.



Pomodori Secchi (Sun-dried Tomatoes in Olive Oil) SKU IT-ARM-08 Case Quantities - 12 x 280gr

The finest tomatoes of Liguria, dried to express their sweet and compelling flavor, bathed in Armato olive oil.



Pomodori Ciliegino (Semi-dried Cherry Tomatoes in Olive Oil) SKU IT-ARM-03 Case Quantities - 12 x 280gr

Made with sweet cherry tomatoes harvested at the height of summer for maximum ripeness and flavor, semisundried.



Peperoncino (Dried Red Pepper Flakes) SKU IT-ARM-02, IT-ARM-02K Case Quantities - 18 x 50gr 1 x 1kg

Hot red peppers seeded and dried to provide oomph! to any dish ... wonderfully piquant and fresh.



Olio Extra Vergine de Oliva al Peperoncino (Chili Pepper Extra Virgin Olive Oil) SKU IT-ARM-10-21 Case Quantities - 12 x 250ml

A spicy marriage of two of the Armato's bestselling products: the peperoncino and olive oil make for a punchy kitchen companion.



Carciofini in Olio d'Oliva (Artichokes in Olive Oil) SKU IT-ARM-05 Case Quantities - 12 x 280gr

Buttery yet bright, the Armato's artichokes reveal a nutty, elegant flavor profile with wonderful texture.



Mostarda di Cipolle Rosso (Red Onion Mostarda) SKU IT-ARM-07 Case Quantities - 12 x 220gr

A sweet meets savory caramelized onion jam; an ideal accompaniment to any gourmand's cheese board.



L'Origano "Erbe Aromaticche" (Dried Oregano) SKU IT-ARM-06 Case Quantities - 12 x 60gr

Locally grown oregano from the hills around Alassio; dried to reveal intense aromatics ... an intensely scented formidable seasoning!

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ACETAIA PEDRONI

SINCE 1862
TRADITIONAL BALSAMIC VINEGAR
OF MODENA, D.O.P



ARTISAN BALSAMIC VINEGAR FROM THE HEART OF MODENA

"Good vineyards, old age, passion and never overexploiting the barrels: these are the factors that let us win a reputation."

In Modena, the creation of balsamic vinegar is a cherished custom, one that is fiercely protected by residents of the world-famous locale. The Pedroni family in particular takes great pride in being one of the oldest arti-san balsamic vinegar producers in the region. Established in 1862, the Pedroni's storied taverna and acetaia have persevered through six generations, and their bottura (stashed away from soldiers during the war) are now over a hundred years old. While the number of old plantations in Modena are slowly disappearing, Italo Pedroni and his son Giuseppe III have persisted on in the footsteps of their forefathers to preserve the two traditional vineyards of Italo's grandfather Cesare. They cultivate these plots of Trebbiano di Spagna and Ruggine grape (white grapes) to produce the extraordinary cooked must that goes into the creation of their award-winning vinegar. Today, Pedroni's Traditional Balsamic Vinegar has won best Balsamic Vinegar in Modena ... "the perfect balsamic vinegar" and "ultimate indulgence" according to Ruth Reichl. We are thrilled to carry two vinegars from their I.G.P Balsamic Vinegar of Modena range, in addition to four exceedingly rare and special varieties from their aged Tradizionale D.O.P offerings, which must undergo a stringent inspection and bottling process by the Consortium of Balsamic Vinegar of Modena.

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ACETAIA PEDRONI

SINCE 1862

TRADITIONAL BALSAMIC VINEGAR
OF MODENA, D.O.P



"NERO" Balsamic Vinegar of Modena I.G.P SKU IT-PED-01 Case Quantities - 12 x 250ml

Aged for 3 years in wooden barrels. Creamy intensity and a velvet aroma with no addition of caramel. Natural acid with a distinct sweetness. Enjoy with grilled meat, charcuterie, cheese and ice cream.



"VECCHIO" Balsamic Vinegar of Modena I.G.P SKU IT-PED-02 Case Quantities - 12 x 250ml

Crafted from mixing wine vinegar with a classic cooked must from Pedroni's local grapes. Aged for over 3 years in wooden barrels with a soft and balanced profile. Wonderful with salads and on cheese.



"ITALO" Traditional Balsamic Vinegar of Modena D.O.P. SKU IT-PED-03 Case Quantities - 6 x 100ml

Aged for a minimum of 12 years in oak and chestnut wood barrels. A fragrant vinegar owing to the exceptional grapes and special casks; flawless with risotto, omelets and strawberries.



"GIUSEPPE II" Traditional Balsamic Vinegar of Modena D.O.P. SKU IT-PED-04 Case Quantities -3 x 100ml

This vinegar undergoes a long refining period in oak and chestnut wood barrels for over 25 years. Harmonious and "Extravecchio" (Extra Old), this vinegar will make any creation special. Plain buttered rice, cured meats, king prawns, Parmigiano Reggiano ... a gourmand's vinegar.



"CLAUDIO", Traditional Balsamic Vinegar of Modena D.O.P. SKU IT-PED-07 Case Quantities - 1 x 100ml

Drawn from great-great-grandfather Claudio's botteria, this extra-old, special vinegar boasts a soft, fruity taste from long ageing in chestnut and cherry wood barrels. The cherry wood imbues the vinegar with a sweet acid and velvety, fruit-forward nuance.



"CESARE", Traditional Balsamic Vinegar of Modena D.O.P. SKU IT-PED-06 Case Quantities - 1 x 100ml

The crowning achievement amongst the entirety of the Pedroni family's offerings; truly one-of-a-kind. Aged for over 25 years with a deep complexity of flavors. Notes of roast coffee and chocolate, with a touch of bitterness from the time it spends in the Pedroni's ancient wood botteria. A vinegar for the most special of occasions.

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AN URBAN OLIVE OIL FROM HISTORIC FIRENZE



AN URBAN OIL

In 2020, Asa Johannson started production of extra virgin olive oil together with her husband Stefano and their business partner Francesco Biagiotti. A journalist by trade who hails from Sweden, Asa initially moved to Italy to study its famous food and wine culture. She fell in love with the culture and her husband, Sefano, an engineer who builds olive presses. Together with their business partner Francesco, and Francesco the trio steward of a few hectares of olive trees the town of in Bagno A Ripoi, a scenic village that sits on the outskirts of Florence. Collina Blu's olive groves are so close to the historic metropolis that you can see the city's iconic duomo peeking out between the trees. Inspired by her upbringing in a working class enclave in Sweden, Asa christened her small production extra virgin olive oil Collina Blu, named after the apartment building she grew up in. As Asa describes it, the original Collina Blu was humble structure but it produced many incredible people.

We agree this is a fitting metaphor for olive trees, which are common and abundant but whose fruits are strikingly unique and incredibly valuable. The production of Collina Blu is artisanal, quality minded and has great respect for nature. The aim is to help the organically grown olives to be the best that they can be without altering their character.



Collin Blu Extra Virgin Olive Oil 2022 SKU IT-BLU-01-22 Case Quantities - 12 x 500ml

Fresh and spicy, this oil will immediately transort you to its birthplace, a humble grove watched over by Firenze's famous Dumomo. Glistening gold with green tints, this oil is bold but versatile.

SPECIALTY FOODS





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LA PODERINA

PRISTINE OLIVE OIL FROM TUSCANY





AN HAUTE COUTURE OIL

Nestled in the foothills of Siena, La Poderina is a stunning estate in the Tuscan countryside. The former editor-in-chief of renowned publication IO DONNA, Diamante d'Alessio's goal in purchasing the property was to channel her experience in fashion, culture and art into the estate. The 12 hectares comprising La Poderina boasted 500 antique olive trees, inspiring Diamante to create the "haute couture of olive oil" – the ultimate and most pristine bottling of high-end olive oil. She worked closely with experts in the field to combine olive species local to Tuscany – Frantoio, Moraiolo and Leccino – to create a low-acid oil that is perfectly balanced with fruity and spicy notes. The olives are harvested by hand and everything is done according to organic practices with IGP certification for the oil itself. An exceptional finishing oil, Orgolio pairs flawlessly with simple preparations to allow the green notes to shine.

Extra Virgin Olive Oil "Orgolio" – November 2021 SKU IT-POD-01-21 Case Quantities - 6 x 500ml

Harvested by hand and pressed just hours afterwards, this organically produced olive oil from Tuscany boasts a medium finish with a silky, rich texture. Notes of fresh cut grass, dandelion greens and pink peppercorns complement a gorgeous chartreuse hue.

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PAOLO BEA & GIAMPIERO BEA

Extra Virgin Umbrian Olive Oil & Heirloom grains, legumes and pastas



UMBRIA'S FINEST

Although Paolo Bea and his family have achieved remarkable renown for their intriguing wines from Monte-falco in Umbria, they also produce an olive oil that is decadently delicious. This oil, an extra virgin referred to as "Grezzo" (translated as "raw" or "untouched" or "pure"), is as sensual an olive oil as we have ever experienced. There is a plush texture, a vibrant green-gold color and profound flavor that makes this oil a multiple threat in the kitchen. Rubbed into a thick porterhouse or shell steak before grilling, drizzled on toast and stimulated by a few grains of sea salt, heated in a puddle in which farm-fresh eggs are poached ... the imagi-nation knows no bounds when it comes to this rare and pure delicacy.

The olives are grown on the Bea property with the same care taken as they do with their vineyards – naturally, organically. The olives are then transported to the frantoio of Del Sero in Moriano, where the olives are macerated by a stone mill and cold-pressed. There has been no filtration in order not to modify the unique flavors, so there may be a light deposit at the bottom of the bottle. We are thrilled to also be bringing in a line of ancient grain pastas, flours and dried goods from Giampiero Bea; truly remarkable products that speak of the Bea family's inimitable reputation for quality and craftsmanship.



Olio d'Oliva Extra Vergine "Grezzo" – 2021 SKU IT-BEA-01-21 Case Quantities - 6 x 500ml

Produced from Maraiolo, Leccino and Frantoio olives, this organically harvested Umbrian oil reflects the expertise and skill of the Bea family in combining these varieties to create a full-bodied, delectable olive oil. Rich green in hue with an earthy, distinctly plush texture and robust flavor, it is our choice selection for dressing salads, finishing steaks and preparing vegetables as well as for poaching or frying eggs.

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PAOLO BEA & GIAMPIERO BEA

UMBRIAN OLIVE OIL & HEIRLOOM GRAINS, LEGUMES AND PASTAS



Lenticchia di Castelluccio di Norcia (Lentils - dried) SKU IT-BEA-05 Case Quantities - 40 x 300gr

These are a renowned local variety of lentil known as "lenticchia di castelluccio". Grown by the Bea family on the family's stunning estate in Montefalco.



Roveja (Peas - dried) SKU IT-BEA-07 Case Quantities - 28 x 300gr

The "Roveja" produced at the Bea estate is a wild pea that grows in the Monti Sibillini part of the Appenine mountains; each pea bears a different shade of color.



Spaghetti SKU IT-BEA-02 Case Quantities - 20 x 500gr

Made from the Senatore Capelli whole durum wheat flour grown and milled by the Bea family, this classic long rolled spaghetti is both hearty and delicious.



Casarecce SKU IT-BEA-06 Case Quantities - 12 x 500gr

Meet our newest pasta shape. Crafted with the Senatore Capelli whole durum wheat grown and milled by Giampiero Bea.



Capitelli SKU IT-BEA-03 Case Quantities - 12 x 500gr

Behold this brand new pinwheel-shaped pasta crafted from the Senatore Capelli whole durum wheat grown and milled by Giampiero Bea.

PHOTO PENDING

Ceci Neri

SKU IT-BEA-13 Case Quantities - 28 x 300 gr

A new addition for 2025, these dried black chickpeas from the Bea estate boast the same artisan quality as the rest of their product line and have a striking appearance.



Bea Ancient Grain Flour SKU IT-BEA-12K Case Quantities - 6 x 1000gr

An exclusive, ancient variety of whole durum wheat flour cultivated by the Bea family known as "Bidi Margherito". Exceptionally high quality and nutritious and wonderful for cakes, pizzas and bread.



Dried Chickpeas SKU IT-BEA-08 Case Quantities - 28 x 300gr

Another new addition for 2020, these dried chickpeas from the Bea estate boast the same artisan quality as the rest of their product line.



Dried Chickpea Flour SKU IT-BEA-09 Case Quantities - 12 x 300g

Discover the culinary range of chickpea flour with this gourmet addition to the pantry from the Bea family.

SPECIALTY FOODS



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MONASTERO SUORE CISTERCENSI

A SISTERHOOD OF NUNS IN LAZIO





AMBROSIAL OIL

It is through the Bea family that we had the good fortune of meeting the Sisters of the Cistercian order. From their monastery in Vitorchiano, about 90 minutes north of Rome in Lazio, this sisterhood of about 80 nuns work the vineyards to produce their iconic Coenobium wine that has earned a cult following. We are thrilled to introduce this "Superiore" olive oil, sourced from five varieties of olive: the region's local Canino, Frantoio, Leccino, Pendolino, Maurino. Like the vineyards, the olives groves are also tended organically. Canino is a rustic and vigorous olive tree; its rusticity allows it to adapt well to different environments and soil types. The olives are smaller in size and ripen slowly, with later than average harvest dates; they produce very fragrant oil, revealing a deep green color and rich polyphenol content.

Extra Virgin Olive Oil "Superiore" – 2022 SKU IT-MST-01-22 Case Quantities - 12 x 500ml

Organically harvested by the sisters from their olives groves in Lazio, the oil is crafted from five different types of olives, most notably, the region's local Canino. A fragrant, richly colored oil with a deep green hue.

SPECIALTY FOODS



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Looming threateningly over the Gulf of Naples in Campania, Mount Vesuvius is the only active volcano in continental Europe. Shockingly, its immediate surroundings comprise the most densely populated volcanic region in the world. Tending olive trees in the shadow of an active volcano gives a whole new dimension to the notion of "risk-embracing agriculture," yet the same ash that buried Pompeii and Herculaneum in AD 79 nourishes a host of olive trees and grape vines, marking them with a forceful and distinctive imprint of terroir.

Fourth-generation Massimo Setaro founded Casa Setaro in 2004, beginning with his family's small pre-phylloxera grape vines and olive groves—around their hometown of Trecase on Vesuvio's southern slopes. Massimo has since planted new parcels, and today the estate totals 12 hectares of grapes and olive trees all together. The age of the olive trees on Massimo's plots vary from 12 to over one hundred years. Some were living in the area before Vesuvius's last serious eruption, in 1904, but remain small for their age because the rocky soil is too dense for tree's roots to grow deep. Despite the challenges, volcanic soil is very high in potassium which brings extra sweetness to all of the fruits of the land.

Campagna



Casa Setato Extra Virgin Olive Oil IT-SET-01 6/cs 500ml

Casa Setaro's olive oil is a single varietal oil made of coratina, a typical varietal of Campagna. The 2022 vintage was abundant and balanced. Like everything Massimo makes, elegance is key. Golden in color with a generous texture,it gives aromas of fresh cut grass. It is solf on the palate with only slight bitterness at the finish.

SPECIALTY FOODS





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IL CENSO

Extra-Virgin
Sicilian Olive Oil & Pastas



NATURALLY SICILIAN

The II Censo estate sits in south central Sicily in the lofty hills bordering the hamlet of Bivona near Palazzo Adria-no. Beside the family's renowned vineyards in Chirullo, Gaetano Gargano cultivates an organic grove of olive trees producing fruit from three different varieties of olives: Biancolilla, Ceresuola, Murtiddara. The pale green Biancolilla olive contributes body and a delicate fruit flavor while the Cere-suola lends spice and distinct olive aromatics mixed with notes of almond and hay. The Murtiddara olive is truly rare and almost extinct, but when cultivated successful-ly, lends complexity and depth with elements of ripe pear, cut grass, and green tomatoes. The resulting "BI-CE-MU" olive oil from this powerful triumvirate is a bold and delicious revelation boasting a rich, green-golden hue.

From his close friendship with Giampiero Bea, Gaetano was inspired to create his own line of specialty durum wheat semolina pastas. Crafted from an ancient Sicilian grain known as Timilia, the wheat itself is milled in Umbria at the same facility as Bea's Senatore Cappelli grains. The resulting flour is then sent to Tuscany to be formed into these perfect pasta shapes that are naturally low in gluten. Il Censo's pastas boast a gluten composition of less than 20%, while traditional pastas typically hover at around 80-90%.



Olio Extra Vergine d'Oliva da Sicilia Unfiltered Harvest: 2022 SKU IT-CEN-01-22 Case Quantities - 12 x 750ml

SPECIALTY FOODS





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IL CENSO

Extra-Virgin
Sicilian Olive Oil & Pastas





A larger version of fusilli, this durum wheat semolina pasta is crafted from an ancient Sicilian grain known as Timilia. These delec-table spirals are naturally low in gluten and are an excellent choice when paired with bolognese, a rich pesto, or fresh vegetables with tomato arrabiata.



Pasta Paccheri SKU IT-CEN-02 Case Quantities - 12 x 500gr

Il Censo's paccheri is a durum wheat semolina pasta made using an ancient Sicilian grain known as Timilia. Naturally low in gluten, the paccheri is a winning combination when married with a hearty ragu, stuffed and baked or bathed in a tomato burrata sauce (one of Neal's favorites).



Pasta Spaghettoni SKU IT-CEN-04 Case Quantities - 24 x 500gr

Thicker then traditional spaghetti, this hearty and nutritious pasta from Il Censo is also made with the ancient Sicilian grain known as Timilia. Low in gluten an exceptional in quality thanks to the painstakingly careful drying process these pastas undergo at artisan specialist Pasta Fabbri.

SPECIALTY FOODS





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RECAREDO

OLIVE OIL AND TEA FROM THE CELEBRATED CAVA PRODUCER





Can Recaredo, as the domaine is known, is a deeply traditional producer of the finest Cavas available in the market; they are consistently recognized as one of the best wine producers in all of Spain. Josep Mata Capellades founded Cavas Recaredo in 1924, naming the domaine in honor of his father, Recaredo Mata Figueres. Today, Cavas Recaredo is currently managed by Josep and Antoni Mata Casanovas, the sons of its founder, with Ton Mata actively involved and representing the succeeding generation. Perched on the Montpedrós mountain, 450 meters above sea level, Can Credo's centuries-old olive trees flank the esteemed vineyards – a symbiotic crop pairing deeply rooted in Mediterranean history and culture. Olivar de Can Credo is harvested in November each year from Arbequina olives, cold-pressed at low temperatures to produce a low-acid oil that is both harmonious and balanced. In keeping with Recaredo's strict production standards, the olive oil is made according to biodynamic principles.



"Olivar de Can Credo" November 2020 SKU ES-REC-01-20 Case Quantities - 4 x 500ml

Made exclusively from handharvested Arbequina olives cold pressed at low temperatures, the low-acid oil reveals a long finish and harmonious balance, boasting noble bitter notes and balanced spiciness; the most sublime expression of Arbequina olives.