































Truffle Guide





Fior di Maiella Peppercorns with Truffle 9204FIOR



Casina Rossa Dried Black Truffle Flakes Puro Tartufo 30035CAS



Casina Rossa Truffle & Salt 19001CAS - 45g



Casina Rossa Truffle Trio Set 14041CAS



Casina Rossa "Truffle & Salt" Mini-Packs 50002RIT



Casina Rossa Truffle & Salt & Cheese 14225CAS



Casina Rossa Truffle & Salt 14035CAS - 100q



Ciacco Alba White Truffle Oil 6061CAJ • 6161CAJ



Ciacco Truffle Balsamic Vinegar 6301CAJ



Casina Rossa Black Truffle Infused Oil 14027CAS



Tagliolini al Tartufo Egg pasta with cage free eggs, boxed 2105ALLE



Pasta Natura Truffle Pasta Casarecce 4100NAT



Ciacco Truffle Tagliolini Pasta 7105CAJ



Casina Rossa Sugo with Italian Black Truffle Sugo Al Tartufo 80506CAS



Casina Rossa Snacking Olives with Truffle 18101CAS



RITROVO SELECTIONS™
Tuna Chunks with Truffle
1901RIT



Casina Rossa Mushroom Truffle Spread 14004CAS



Ciacco Olive Spread with Almonds & Truffle 7108CAJ



Ciacco Truffle-Hazelnut Spread with Parmesan Cheese 7102CAJ



Ciacco White Beans with Truffle 7100CAJ



Ciacco Black Truffle Honey 6041CAJ



Ricchuti Farms "Truffle & Salt" Roasted Almonds 17002RIC



Fior di Maiella White Polenta with Truffle & Porcini Mushrooms 5102MAJA



Cherchi Pane Carasau Sardinian Crackers with Italian Truffle 4104ACA

From Ron & Ilyse, RITROVO® Founders

Heading down the coast from Pisa to visit the honey production facility of Paola Pescia, I was thinking of *legami*, the Italian word for connections.

Just the day before I had been at the tiny production kitchen of Federico Marinelli, our new Pure Stagioni jam producer, who we were introduced to in Spring 2022 by Ottavia Pescia, Paolo's daughter. Federico had been sourcing some honey for jam production through Paolo and later asked about whether RITROVO® would import his amazing seasonal jams.

By connecting with Federico we met his sales manager Alessandro Rabassi, with whom I was now cruising down the Maremma coast from Pisa to Rosignano Marittimo to reconnect Paolo Pescia. Alessandro had taken me to meet his mother, who just happens to be the famed Cecilia Tessieri Rabassi, former owner of Amadei Chocolate and current producer of her new and innovative Cecilia Tessieri Rabassi chocolates. At her atelier, RITROVO® had the honor of being asked to import her amazing hand-sourced chocolates into the United States.

From a connection born over 24 years ago with meeting Paolo Pescia at a wine tasting in Rome, so many remarkable connections, spanning two new generations of artisan producers.

In Abruzzo, too, our *legami* have grown in the last year. In September we shared seaside walks and



hours-long meals with our growing Abruzzo team. We were able to taste amazing new vegetables in Olive Oil at Tenuta Sant'Ilario. Their serving dish lids will be a beautiful reminder of the aperitivo we shared with Roberto, Laila, and their family seaside in the town of Pineto. And their art series bottles picture a gorgeous trabocco, on which we ate dinner with Fabio Iacovanelli of ADI honeys and Mirko Di Crescenza



of Fior di Maiella. All these people were *legami* we made thanks to the amazing Nicola Delaurentiis of Casina Rossa in Roccascalegna, Abruzzo.

And from another connection we were lucky to be introduced to Ester Fadda of Sardinia. She is a friend of Accademia Olive Oils on the island, and from whom we will be importing sea salt from Sant'Antioco in southwest Sardinia, a U.S. exclusive for RITROVO® .

Our *legami* are also your connections to the countryside, producers, and amazing products of regional Italy. Though we wish you could all have been with us on that amazing day tasting Pure Stagioni jams, CTR chocolates and 2022 Pescia Acacia honey, we hope our new 2023 catalog will connect you to all of our outstanding regional producers through their amazing products.

We thank you for staying connected - *legati* - to RITROVO[®]. Please enjoy our catalog for 2023 and as always, *Buon appetito*.







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*Note: case quantities and prices are subject to change.



Extra Virgin Olive Oils



NEW! Tenuta Sant'Ilario Ceramic Art Bottle Terra Blend

500_{ML}/16.9_{oz} - 6/cs

REGION: Abruzzo

VARIETALS: 40% Intosso, 30% Dritta,

20% Tortiglione, 10% Cucco

A harmonious, award-winning blend. From olives cultivated at the foot of the Abruzzo mountains, 900 meters above sea level. Balanced with light bitter and spicy notes.







Sheepherder 1011LAILA

UL'KA DOP

Tergeste Slow Food Presidio 100% Bianchera Olive Oil

REGION: Trieste
VARIETALS: 100% Bianchera
COLOR: Yellow green
AROMA: Hints of artichoke, olive tree leaf and

green pepper.
Balanced with light bitterness and spiciness, white fruit, and almond.

8100PAR - 250ml/8.5oz - 6/cs



Tenuta Sant'Ilario Le Zocc

400ml/13.5oz - 4/cs

100% Intosso EVOO La Zocc, Decorative Bottle

REGION: Abruzzo
VARIETAL: 100% Intosso
Color: Gold green

AROMA: Fresh grass, artichoke, citrus, peppery Green - 1003LAILA Red - 1004LAILA

100% Tortiglione EVOO La Zocc, Decorative Bottle

REGION: Abruzzo

Varietal: 100% Tortiglione Color: Light green Aroma: Intense, fruity, spicy

Black - 1002LAILA



Accademia Olearia Organic DOP EVOO

Region: Alghero, Sardegna.

Estate produced.

Varietal: Bosana
Color: Bright green
Aroma: Artichoke, thistle,
and a spicy finish

4101ACA - 500ml/16.9oz - 6/cs





Le Ferre Olio di Puglia IGP EVOO

The very first IGP designation for Olive Oil made within the region of Puglia. Made with Coratina and Ogliarola Olives. The decorative lace label furthers the message of place calling out the tradition of filet lace making in this region. A lovely, balanced profile with vegetal notes and a spicy, lasting finish. Perfect for searing shrimp to serve with polenta or drizzled over an asparagus risotto. 5122LEFER - 500ml/16.9oz - 6/cs



"No 51" Limited Edition Slow Food Presidio Umbria Moraiolo EVOO

REGION: Umbria

VARIETALS: Moraiolo 80%, ancient Umbrian

varietals 20%

Color: Green

Aroma: Elegant nose with notes

of fresh vegetables, cut grass. Very balanced on the palate, with a finish of almonds and green

peppercorn.

4102DEC - 500ml/16.9oz - 6/cs



Accademia Olearia Giuseppe Fois Gran Riserva Sardinian

Region: Alghero, Sardegna.

Estate produced. 100% Bosana

Varietal: 100% Bosana Color: Jewel green Aroma: Freshly cut grass,

green tomatoes, black pepper finish

4100ACA - 500ml - 6/cs



Le Ferre Organic EVOO

REGION: Castellaneta, Puglia.

Estate produced. Varietals: Coratina, Frantoio,

Leccino and

Ogliarola
Color: Light golden green
Aroma: Fresh cut grass,

light floral and

citrus notes

5124LEFER - 500ml/16.9oz - 6/cs



Dr Pescia Tuscan EVOO

REGION: Tuscany

Varietals: Frantoio, Moraiolo,

Leccino, Pendolino

Color: Rich emerald green
Aroma: Notes of fresh green
grass and chives,

almonds, and green apples on the palate.

9021HON - 500ml/16.9oz - 12/cs



Trampetti Organic Umbrian

REGION: Trevi, Umbria (Central Italy).

Estate produced.

VARIETAL: Moraiolo

Color: Deep green

4007TRA - 500ml/16.9oz - 6/cs

Herbal and slightly earthy

sofi™ Silver Award: Outstanding Oil, Vinegar or Salad Dressing







Extra Virgin Olive Oils



Madonna dell'Olivo EVOO over a colorful tomato bruschetta and served with a fresh green salad.

Madonna dell'Olivo Raro

REGION: Campania. Estate

produced.

Ravece and Rotondella Varietals: Color: Rich gold green Light, pea-vine

10099FER - 500ml/16.9oz - 6/cs

Limited Edition

AROMA:

Voted 96 out of 100 points in Flos Olei's 2011 Guide to the World's Best EVOOs - Voted one of the Top EVOO Farms and a "Made with Love" Olive



Madonna dell'Olivo Itran's

REGION: Campania. Estate

produced.

VARIETAL: 100% Itrana

hybrid

Gold green COLOR: AROMA: Fresh cut grass,

sorrel,

pea vine, buttery

10100FER - 500ml/16.9oz

- 6/cs



Trampetti Chefs' Selection EVOO

Trevi, Umbria (Central Italy). REGION:

Estate produced.

VARIETALS: Leccino, Frantoio Color: Deep green

Slightly fruity, grass AROMA: 4008TRA - 500ml/16.9oz - 6/cs

4005TRA - 5L/1.3gal - 4/cs 500ml Available for Private Label



Casina Rossa EVOO

REGION: Abruzzo, Estate

produced.

VARIETALS: Gentile, Intosso,

and Ghiandaro

Deep green Color: Slightly grassy, AROMA:

light fruit

14024CAS - 500ml/16.9oz - 12/cs

14023CAS - 750ml/25.4oz - 12/cs

14026CAS - 5L/1.3gal - 4/cs



Marino Organics EVOO

REGION: Ferla, Sicily (Southeastern Sicily).

Estate produced.

VARIETAL: Tonda Iblea Color: Rich, gold-green

Green tomato and fresh cut grass AROMA:

11101MAR - 500ml/16.9oz - 6/cs



Colli Etruschi Chef's Selection

REGION: Viterbo, Lazio

(Central Italy). Farm cooperative.

Caninese VARIETAL: Color: Vivid green Cut grass, lime AROMA:

20100ETR - 500ml/16.9oz - 12/cs



Colli Etruschi DOP Tuscia

REGION: Viterbo, Lazio

(Central Italy). Farm cooperative.

Caninese, Leccino, VARIETALS:

and Frantoio

Color: Vibrant green AROMA: Artichoke, cut grass

11102ETR - 500ml/16.9oz - 12/cs



Colli Etruschi EVOO

REGION: Viterbo, Lazio (Central Italy).

Farm cooperative.

Cut grass, lime

VARIETAL: Caninese COLOR: Vivid green

AROMA:

11100ETR - 250ml/8.5oz - 12/cs 11101ETR - 750ml/25.4oz - 12/cs

30100ETRU *BIO* -500ml/16.9oz - 12/cs 11109ETR - 5L/1.3gal - 4/cs

Featured in the Guide to Italy's Top EVOOs 2002-2005.



Le Ferre Puglia Blend EVOO with Decorative Ceramic Tile

Castellaneta, Puglia. REGION:

Estate produced.

VARIETALS: Coratina, Frantoio,

Leccino and Ogliarola

Rich, golden COLOR: AROMA:

Slightly grassy, marjoram

5102LEFER - 500ml/16.9oz

- 12/cs



Le Ferre Autentico EVOO

REGION: Castellaneta, Puglia.

Estate produced.

Coratina, Frantoio VARIETALS: Rich golden green Color: AROMA:

Fresh cut grass, herbal notes

5101LEFER - 250ml/8.5oz

- 12/cs



Extra Virgin Olive Oils and Flavored Olive Oils



Tenuta Sant'Ilario - 500ml/16.9oz - 6/cs



Sabbia Sand Terroir - 1008LAILA VARIETALS: 40% Leccino, 30% Frantoio, 20% Cucco, 10% Pendolino

Terra Earth Terroir - 1007LAILA VARIETALS: 40% Intosso, 30% Dritta, 20% Tortiglione, 10% Cucco

Argilla Clay Terroir - 1006LAILA VARIETALS: 30% Dritto, 30% Leccino del Corno, 30% Frantoio, 10% Tortiglione



Tenuta Sant'Ilario Single Serving Olive Oil Collection 1005LAILA - 3 each x 6ml packs - 24/cs (12 total) of 4 EVOOs: Intosso, Dritta, Leccio del Corno, and Tortiglione



SMALL FORMAT Le Ferre Multi-Varietal EVOO 5117LEFER - 100ml/3.4oz - 24/cs



Peccati di Ciacco Alba White Truffle Oil 6061CAJ - 100ml/3.4oz - 12/cs 6161CAJ - 250ml/8.5oz - 12/cs



Casina Rossa EVOO with Black Truffle 14027CAS - 100ml/3.4oz - 6/cs



Enjoying homemade minestrone with the very first day's pressing of amazing 2022 Colli Etruschi Extra Virgin Olive Oil.

Le Ferre Infused Oils - 250ml/8.5oz - 12/cs



















Casina Rossa **EVOO** with Sicilian Lemon 14025CAS - 500ml/16.9oz - 12/cs

Hot Pepper Infused EVOO 5108LEFER • Garlic Infused EVOO 5109LEFER Mediterranean Herb Infused EVOO 5121LEFER Saffron Infused EVOO 5112LEFER • Orange Infused EVOO 5106LEFER Bergamot Infused EVOO 5107LEFER • Lemon Infused EVOO 5110LEFER



Balsamico & Vinegars



VR Aceti Organic Amarena Cherry Balsamic Vinegar 1511BALS - 200ml/6.8oz - 6/cs



VR Aceti
Organic Turmeric Balsamic Vinegar
1509BALS - 200ml/6.8oz - 6/cs
1807BALS - 5L/1.3gal - each
sofi™ Award: Outstanding New Product - Vinegar



VR Aceti Organic Tomato Balsamic Vinegar 1508BALS - 200ml/6.8oz - 6/cs



VR Aceti Organic Citrus Balsamic Vinegar 1506BALS - 200ml/6.8oz - 6/cs 1804BALS - 5L/1.3gal - each



VR Aceti
Organic Apple Balsamic Vinegar
1505BALS - 200ml/6.8oz - 6/cs
1803BALS - 5L/1.3gal - each
sofi™ Gold Award: Outstanding Vinegar



VR Aceti Organic Raspberry Balsamic Vinegar 1507BALS - 200ml/6.8oz - 6/cs 1805BALS - 5L/1.3gal - each



VR Aceti Organic Balsamic 1410BALS - 250ml/8.5oz - 6/cs 1411BALS - 5L/1.3gal - each sofi™ Silver Award: Outstanding USDA Certified Organic Product



VR Aceti Organic Aged White Balsamic Vinegar Sofia Bottle 1604BALS - 250ml/8.5oz - 6/cs 1510BALS - 5L/1.3gal - each



VR Aceti Organic Aged Balsamic Vinegar Sofia Bottle 1603BALS - 250ml/8.5oz - 6/cs Available for Private Label



Maletti IGP Balsamic Vinegar 23001MAL - 250ml/8.5oz - 9/cs 23002MAL - 5L/1.3gal - each sofi™ Gold Award: Outstanding Vinegar



Maletti Extra Dense Balsamic 23008MAL - 250ml/8.5oz - 6/cs 23010MAL - 5L/1.3gal - each

Available for Private Label



Maletti Aged Balsamic, Rossini Bottle 23007MAL - 250ml/8.5oz - 6/cs

Balsamico & Vinegars



NEW! VR Aceti

Cherry Barrel Aged Balsamic Vinegar 1724BALS - 100ml/3.39oz

Oak Barrel Aged Balsamic Vinegar 1723BALS - 100ml/3.39oz





Ciacco Barolo Vinegar 6001CAJ - 250ml/8.5oz - 6/cs



VR Aceti Lambrusco Red Wine Vinegar 1602BALS - 250ml/8.5oz - 6/cs



VR Aceti Trebbiano White Wine Vinegar 1601BALS - 250ml/8.5oz - 6/cs



12-year Balsamic

Aceto Balsamico Tradizionale di Modena
23004MAL - 100ml/3.4oz - each



25-year Balsamic Extra Vecchio Aceto Balsamico Tradizionale di Modena 23005MAL - 100ml/3.4oz - each



Ciacco Truffle Balsamic Vinegar 6301CAJ - 100ml/3.4oz - 12/cs



Acetorium Fine Vinegars
Pomegranate - 17104ACE | Barolo - 17003ACE |
Tomato - 17006ACE | Black Current - 17015ACE |
Fig - 17008ACE • 250ml/8.5oz - 10/cs



Acetorium Balsamic Vinegars Pear - 17100ACE White - 17030ACE 250ml/8.5oz - 10/cs



A local lamb chop with rustic polenta, braised cabbage and cranberries in Alto Adige are perfectly balanced with a drizzle of Acetorium fruit or Barolo vinegar.



RITROVO SELECTIONSTM VR Aceti Minis

1501BALS - Aged | 1502BALS - Spicy 1503BALS - White with Citrus | 1504BALS - Dessert - 50ml/1.7oz - 24/cs



Mini VR Aceti Boxed Set 4 x 50ml/4 x 1.7oz - set Boxes shipped upon request.







Casina Rossa Truffle & Salt

14035CAS - 100g/3.5oz - 12/cs 14900CAS - 1kg/2.2lb - each sofi™ Gold Award: Outstanding Condiment, Sauce, Salsa, Cooking Enhancer



Casina Rossa Truffle & Salt & Cheese

14225CAS - 80g/2.8oz - 12/cs 14910CAS - 1kg/2.2lb - each



Casina Rossa Herbs & Salt

70016CAS - 100g/3.5oz - 12/cs



Casina Rossa Fennel & Salt

14110CAS - 100g/3.5oz - 12/cs 88100CAS - 1kg/2.2lb - each



Casina Rossa Saffron & Salt

14040CAS - 100g/3.5oz - 12/cs 14998CAS - 1kg/2.2lb - each



Casina Rossa Porcini & Salt

14220CAS - 100g/3.5oz - 12/cs 14200CAS - 1kg/2.2lb - each



Casina Rossa Fiori & Salt

14602CAS - 100g/3.5oz - 12/cs 21101CAS - 1kg/2.2lb - each



Casina Rossa Sea & Salt

14055CAS - 100g/3.5oz - 12/cs

Casina Rossa "& Salt" Small Jars 45g - 10/cs



Truffle & Salt 19001CAS



Saffron & Salt 19003CAS



Fennel & Salt 19002CAS



Porcini & Salt 19005CAS



Fiori & Salt 19004CAS



Herb & Salt 19006CAS



Fior di Maiella Focaccia Seasoning 8123FIOR - 100g/3.52oz - 12/cs



Fior di Maiella Italian Pizza Seasoning *SALT FREE 8121FIOR - 75g/2.64oz -12/cs



Fior di Maiella Bruschetta Salt 8120FIOR - 60g / 2.1 oz. - 12/cs



Fior di Maiella Spicy Bruschetta Salt 8119FIOR - 60g / 2.1 oz. - 12/cs

Salt



NEW! Prodotti di Sardegna



Sardinian Fior di Sale Sea Salt in Jar 87002SAR - 140g/5oz - TBD/cs



Fine Sardinian
Sea Salt with Myrtle
87003SAR - 160g/5.6oz - TBD/cs



Sardinian Fior di Sale Sea Salt Bulk Tub 87004SAR - 800g/28oz - TBD/cs



Coarse Sardinian Sea Salt Bulk Tub 87005SAR - 800g/28oz - TBD/cs



NEW! Fior di Maiella Fine Sea Salt from Margherita di Savoia, Puglia 9201FIOR - 500g/1.1lb - 12/css



NEW! Fior di Maiella Coarse Sea Salt from Margherita di Savoia 9202FIOR - 500g/1.1lb - 12/cs



Casina Rossa Truffle & Salt Minis 50002RIT - 1g/0.04oz - 75/cs



Casina Rossa Truffle Trio Gift Box 14041CAS - 213g/7.5oz - 12/cs



Casina Rossa Fennel Trio Gift Box 89002CAS - 3 x 30g/1.1oz - 12/cs



Casina Rossa Spicy Trio Gift Box 89003CAS - 3 x 30g/1.1oz - 12/cs



Casina Rossa Mini-Salt Stack 89001CAS - 180g/6.3oz - 12/cs



Seasonings



NEW! Fior di Maiella Peppercorn Trio for Cacio & Pepe, in grinder 9203FIOR - 105g/3.7oz - 8/cs



NEW! Fior di Maiella Peppercorns with Truffle, in grinder 9204FIOR - 105g/3.7oz - 8/cs



Classic Cacio e Pepe Pasta is perfect with RITROVO SELECTIONS™ Bucatini and our new Fior di Maiella Peppercorn Trio.



Fior di Maiella Altino Latino Smoked Pepper with Cumin & Orange 8124FIOR - 35g/1.23oz - 12/cs



Casina Rossa Dried Black Truffle Flakes *Puro Tartufo* 30035CAS - 10g/0.4oz - 9/cs



Casina Rossa Fennel Pollen 91112CAS - 15g/0.5oz - 10/cs



Michele Ferrante Culinary Lemon Peel Powder 11002FER - 20g/0.7oz - 15/cs



Michele Ferrante Culinary Powder for Pizza 11008FER - 30g/1oz - 15/cs



Marino Farms Wild-Harvested Salted Capers 11110MAR - 180g/6.4oz - 12/cs 11111MAR - 1 Kg/2.2 lbs - each

Seasonings







Michele Ferrante Hand-ground Controne Hot Pepper 10002FER - 40g/1.4oz - 15/cs 10011FER - 250g/8.8oz - bulk



The Controne Hot Pepper harvest is a feast for the senses during harvest season with Michele Ferrante in Campania.



Casina Rossa Spices of Italy 88999CAS - 57g/2oz - 12/cs



Michele Ferrante Dried Mountain Oregano in Branches 10008FER - 25g/0.88oz - 10/cs



Sicilian Bayleaf 11107MAR -20g/0.7oz - 12/cs Limited Quantities



Michele Ferrante Wild Dried Oregano 10003FER - 10g/0.4oz - 15/cs



Fior di Maiella Hot Pepper Flakes 5105MAJA - 150g/5.3oz - 12/cs



Marino Organics Wild Sicilian Fennel Seed 11102MAR - 50g/1.8oz - 12/cs Limited Quantities



Spreads, Sauces, & Condiments

Casina Rossa Pasta Sauces 500g/17.6oz - 6/cs



















Pasta Sauce with Red Wine Sugo al Vino Rosso 80508CAS Pasta Sauce with White Beans Sugo ai Fagioli 80507CAS Pasta Sauce with Porcini Mushroom Sugo ai Porcini 80504CAS Pasta Sauce with Black Truffle Sugo al Tartufo 80506CAS Pasta Sauce with Garden Vegetables Sugo al Pomodoro di Abruzzo 1500CAS Sugo with Olives and Capers Sugo al Pomodoro Puttanesca 80500CAS sofi™ Gold Award: Outstanding Pasta Sauce Two Cheese Pasta Sauce Sugo al Due Formaggi 80501CAS sofi™ Gold Award: Outstanding Pasta Sauce Vodka Cream Sauce Sugo alla Vodka 80502CAS Pasta Sauce with Balsamic Vinegar Sugo al Balsamico 80503CAS



Casina Rossa Alfredo Pasta Sauce Sugo Bianco Alfredo 80510CAS - 250ml/8.5oz - 6/cs



Casina Rossa Cacio e Pepe White Sauce Sugo Bianco Cacio e Pepe 80511CAS - 250ml/8.5oz - 6/cs



Casina Rossa Italian Pizza Sauce Sugo per la Pizza 80509CAS - 500g/17.6oz - 6/cs



Ciacco Pasta Sauce with Barolo 6037CAJ - 180g/6.3oz - 6/cs



Radici of Tuscany Tuscan Pasta Sauce with Sangiovese Wine 3034RAD - 350g/12.3oz - 12/cs



Radici of Tuscany Tuscan Spiced Braising Sauce Stufato alla Sangiovannese 3042RAD - 350g/12.3oz - 12/cs

Spreads, Sauces, & Condiments





Ciacco Bruschetta Sauce 6011CAJ - 180g/6.3oz - 6/cs



Ciacco Bruschetta Sauce with Olives & Capers 6401CAJ - 180g/6.3oz - 6/cs



Ciacco Eggplant Parmesan in a Jar Bruschetta alla Parmigiana 6402CAJ - 180g/6.3oz - 6/cs



Ciacco Sun-dried Tomato, Basil, and Almonds Pesto Pesto Rosso 7104CAJ - 180g/6.3oz - 6/cs



Ciacco Ligurian Basil Pesto 6040CAJ - 180g/6.3oz - 6/cs



La Bella Angiolina
Basil Pesto
11003BEL - 180g/6.3oz - 12/cs
sofi™ Silver Award: Outstanding
Savory Condiment, Pasta Sauce,
Salsa, Cooking Enhancer



Radici of Tuscany Tuscan Kale Pesto *Cavolo Nero Pesto* 3043RAD - 180g/6.3oz - 12/cs



Antica Valle d'Ofanto Pugliese Greens Spread 20008VALLE - 190g/6.7oz - 12/cs



Radici of Tuscany Vegan Basil Pesto 3008RAD - 85g/3.0oz-16/cs



Radici of Tuscany Asparagus Spread 3009RAD - 85g/3.0oz - 16/cs



Radici of Tuscany Artichoke Spread 3018RAD - 85g/3.0oz - 16/cs



Radici of Tuscany Olive Tapenade 3006RAD - 85g/3.0oz - 16/cs



Spreads, Sauces, & Condiments

NEW! Tenuta Sant'Ilario



Zucchini with Mint in Olive Oil, Ceramic Lid 1013LAILA - 280g/10oz - 6/cs



Hot Pepper Chunks in Olive Oil, Ceramic Lid 1015LAILA - 280g/10oz - 6/cs



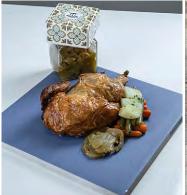
Eggplant Slices in Olive Oil, Ceramic Lid 1014LAILA - 280g/10oz - 6/cs



Pumpkin Slices in Olive Oil, Ceramic Lid 1016LAILA - 280g/10oz - 6/cs

















RITROVO SELECTIONSTM WuWanWo Soy Sauce, Harmonious 60001RIT - 250ml/8.5oz - 15/cs



Casina Rossa Mushroom Spread with Truffles 14004CAS - 100g/3.5oz - 12/cs



Casina Rossa Sun-dried Tomato with Ricotta 14006CAS - 100g/3.5oz - 12/cs



Ciacco Olive Spread with Almonds & Truffle 7108CAJ - 100g/3.5oz - 6/cs



Antica Valle d'Ofanto Smoked Sundried Tomato Spread 20005VALLE - 190g/70z - 12/cs



Casina Rossa Hot Pepper Sauce *Abruzzo Piccante* 14501CAS - 140g/4.9oz - 12/cs



Ciacco Truffle-Hazelnut Spread with Parmesan Cheese 7102CAJ - 85g/3.0oz - 6/cs

Antipasti, Meals In-A-Jar, & Olives





RITROVO SELECTIONS™
Tuna Chunks with
Potatoes and Rosemary
1902RIT - 170g/6oz. - 12/cs
sofi™ Gold Award: Outstanding
Appetizers & Snacks



RITROVO SELECTIONSTM Tuna Chunks with Lemon and Orange Zests 1904RIT - 170g/6oz. - 12/cs



RITROVO SELECTIONSTM Tuna Chunks with Spicy Calabrian Red Pepper 1903RIT - 170g/6oz. - 12/cs



RITROVO SELECTIONSTM Tuna Chunks with Truffle 1901RIT - 170g/6oz. - 12/cs



Breakfast eggs over toast with pesto and Antica Valle d'Ofonto Grilled Red and Yellow Peppers in Olive Oil



Antica Valle d'Ofanto Grilled Red and Yellow Peppers in Olive Oil 20011VALLE - 290g/10oz. - 12/cs



Antica Valle d'Ofanto Mixed Grilled Vegetable Blend in Olive Oil 20002VALLE - 290g/10oz - 12/cs



Casina Rossa Stuffed Hot Cherry Peppers 14014CAS - 280g/9.90z - 6/cs



Casina Rossa Homemade Antipasto Antipasto della Casa 88000CAS - 280g/9.9oz - 6/cs



Ciacco Ligurian Vegetable Appetizer *Cundiun* 7106CAJ - 270g/9.5oz - 6/cs



Casina Rossa Caperberries in Wine 80102CAS - 180g/6.3oz - 12/cs



Casina Rossa Mushroom Mix *Funghi Misti* 14009CAS - 280g/9.9oz - 6/cs



Radici of Tuscany Tuscan Vegetarian Stew *Ribollita Toscana* 3035RAD - 350g/12.3oz - 12/cs



Antipasti, Meals In-A-Jar, & Olives



Antica Valle d'Ofanto Whole Artichokes with Stem 88001VALLE - 550g/19oz - 12/cs



Antica Valle d'Ofanto Romana Style Artichokes in Olive Oil 20001VALLE - 283g/10oz - 12/cs 20006VALLE - 3 liter - each



Antica Valle d'Ofanto Mediterranean Olive Mix in Olive Oil Cerignola, Nocellara, Leccino 20010VALLE - 290g/10oz. - 12/cs



Antica Valle d'Ofanto Bella di Cerignola Large Olives in Brine 20003VALLE - 290g/10oz - 12/cs



Antica Valle d'Ofanto Lampascioni in Olive Oil 20007VALLE - 290g/10oz - 12/cs



Ciacco White Beans with Truffle 7100CAJ - 280g/9.9oz - 6/cs sofi™ Silver Award: Outstanding Savory Appetizer



Radici of Tuscany Tuscan White Bean Appetizer 3014RAD - 360g/12.7oz- 12/cs sofi™ Gold Award: Outstanding Pasta, Rice, Bean or Soup Limited Availability



Radici of Tuscany Chianti Baby Chickpeas 3015RAD - 360g/12.7oz - 12/cs

Antipasti, Meals In-A-Jar, & Olives





Ricchiuti Farms
Truffle & Salt Roasted Almonds
17002RIC - 227g/8oz - 12/cs
17004RIC - 2 x 2.25kg/5lb per case



Ricchiuti Farms Controne Hot Pepper Roasted Almonds 17001RIC - 227g/8.0oz - 12/cs



Ricchiuti Farms Sea Salt Roasted Almonds 17005RIC -2 x 2.25kg/5lb per case



Ciacco Olive Vive 100%Taggiasca Olives 6002CAJ - 170g/6oz - 6/cs 11011BEL - 3 liter - 3/cs



Ciacco Olive Vive with Citrus 6003CAJ - 170g/6oz - 6/cs



Ciacco Olive Vive with Almonds 6004CAJ - 170g/6oz - 6/cs



Casina Rossa Snacking Olives with Lemon *Olive Verdi al Limone* 18100CAS - 280g/9.9oz - 6/cs



Casina Rossa Snacking Olives with Truffle Olive Tartufo 18101CAS - 280g/9.9oz - 6/cs



Casina Rossa Mixed Olive Salad Cocktail di Olive Nostrane 18103CAS - 280g/9.9oz - 6/cs



Italian aperitivo in San Diego with parmigiano reggiano drizzled with balsamic, fresh mozarella, slices of salami and a glass of chilled rose.



Snacking Olives with Hot Pepper Olive Verdi Piccanti
18102CAS - 280g/9.90z - 6/cs



Balsamic Negroni

1 oz Red Vermouth

1 oz Campari

1 Tbsp Sofia Organic Balsamic Vinegar

Stir together the Gin, Vermouth and Campari. Add ice to a rocks glass and pour the mixture over the ice. Drizzle the balsamic into the glass. Optional garnish with a dried orange slice.

Pictures credit @arleneibarra

Green "Cacio e Pepe" Congee

RITROVO Italian-inspired touches, plus our new Peppercorns for Cacio e Pepe plus freshly grated pecorino cheese, bring a new spin to this recipe. A light but comforting, richly flavored soup.

Ingredients

- 2 Tbsp (30 ml) Marino, Le Ferre, or Casina Rossa Extra Virgin Olive Oil
- 1 large leek, divided into white stem and green tops, finely chopped
- 3 scallion stems, divided into white stem and green tops, finely chopped
- 2 garlic cloves, minced
- 1 tsp fresh parsley
- 1 tsp Fior di Maiella Foccacia Seasoning
- 1 tsp RITROVO* Puglia Fine Sea Salt
- 1/4 tsp (8 grinds) RITROVO* Cacio e Pepe Peppercorns
- 1/2 cup RITROVO uncooked Arborio Rice or Whole Grain Farro
- 4 cups vegetable broth or water
- 4 cups (6 ounces) tightly packed spinach, preferable dark leafed and stems attached
- 1 Tbsp fresh grated pecorino cheese per serving
- RITROVO Cacio e Pepe Peppercorns, for finishing
- Le Ferre Mediterranean Herbs Olive Oil for finishing





Instructions

- In a medium to large pot, heat the oil over medium heat and add leek stems, scallion stems, sauté over medium heat, taking care not to burn. Add the garlic to the pot and cook for an additional minute, stirring often.
- 2. Next add the parsley, Fior di Maiella Seasoning, salt and pepper. Stir and let cook over medium heat for about 5 minutes. Add spinach stems, chopped, leaving leaves aside.
- 3. Add the arborio rice to the pot and stir until the rice grains are coated with the oil and herbs.
- 4. Add the vegetable broth or water to the pot and bring to a boil. Cover the pot and simmer over medium-low heat for approximately 20 minutes, or until the rice is almost done. Stir occasionally.
- 5. About 5 minutes before the rice is fully cooked, add the spinach leaves to the pot. Stir to combine.
- 6. Let the entire mixture cook together, adding more salt and/or pepper to taste.
- 7. Serve hot topped with freshly grated pecorino cheese, more pepper to taste and Le Ferre Mediterranean Herb Olive Oil.

Serve with our new RITROVO Tarallini Cacio e Pepe flavor.







Tortellini with Mushrooms 2107ALLE - 250g/8.8oz - 6/cs



Tagliatelle Nests Egg pasta with cage free eggs, boxed 2104ALLE - 250g/8.8oz - 12/cs



Casina Rossa Orecchiette 14901CAS - 500g/17.6oz - 10/cs



Fior di Maiella Organic Toasted Sardinian Fregola 6117FIOR - 500g/17.6oz - 12/cs 9110FIOR - 5kg/11lb - 2/cs



Allemandi Pasta Tortellini with Spinach and Ricotta 2101ALLE - 250g/8.8oz - 6/cs



Tagliolini di Carru Egg pasta with cage free eggs, boxed 2103ALLE - 250g/8.8oz - 12/cs



Casina Rossa Bucatini 14902CAS - 500g/17.6oz - 10/cs



Allemandi Pasta Tortellini with Cheese 2102ALLE - 250g/8.8oz - 6/cs



Tagliolini al Tartufo Egg pasta with cage free eggs, boxed 2105ALLE - 250g/8.8oz - 12/cs



Casina Rossa Artichoke Leaf Pasta Foglie di Carciofo 80103CAS - 500g/17.6oz - 10/cs

Ciacco Pastas







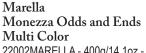




Tajarin Egg Pasta 300CAJ - 250g/8.8oz - 12/cs • Truffle Tagliolini 7105CAJ -250g/8.8oz - 16/cs · Porcini Tagliolini 6052CAJ - 250g/8.8oz - 16/cs · Barolo Tagliolini 6090CAJ - 250g/8.8oz - 12/cs • Squid Ink Tagliolini 6057CAJ - 250g/8.8oz - 12/cs

Pastas











Marella Monezza Odds and Ends Plain 22001MARELLA - 400g/14.1oz - 12/cs



La Romagna Durum Wheat Umbricelli 12005ROM - 500g/17.6oz - 12/cs



La Romagna Farro Umbricelli 12020ROM - 500g/17.6oz - 12/cs



La Romagna Stringozzi "Bio" 12003ROM - 500g/17.6oz - 24/cs



La Romagna Stringozzi Fantasia 12002ROM - 500g/17.6oz - 24/cs



La Romagna Lemon Stringozzi 12030ROM - 500g/17.6oz - 24/cs



La Romagna Sedanini Pasta with Celery from Umbria Sedanini al Sedano Nero 12052ROM - 500g/17.6oz - 12/cs



La Romagna Egg Pappardelle 12004ROM - 500g/17.6oz - 18/cs



La Romagna Egg Tagliatelle Rustiche 12050ROM - 500g/17.6oz - 24/cs



La Romagna Egg Lasagna Squares 12011ROM - 500g/17.6oz - 24/cs



La Romagna Egg Grattini 12012ROM - 250g/8.8oz - 20/cs







Paccheri pasta with Mediterranean flavors: fennel cream, and crunchy sun-dried tomato and herbs, like our Michele Ferrante pizza seasoning.



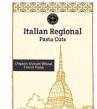
L' Ultimo Forno Trucioli 3101ULTI - 500g/17.6oz - 12/cs Limited Availability



L'Ultimo Forno Ferricelli 1113ULTI - 500g/17.6oz - 12/cs Limited Availability



L'Ultimo Forno Cavatelli 3102ULTI - 500g/17.6oz - 12/cs Limited Availability



NEW! Allemandi Pasta, Organic

Trecce Pasta,
Durum Wheat
2108ALLE - 500g/17.6oz - TBD/cs



Calamarata Pasta, Durum Wheat 2111ALLE- 500g/17.6oz - TBD/cs



Rigatoni Pasta, Durum Wheat 2110ALLE - 500g/17.6oz - TBD/cs



Paccheri Pasta,
Durum Wheat
2109ALLE - 500g/17.6oz - TBD/cs



L'Ultimo Forno *Orecchiette* 3103ULTI - 500g/17.6oz - 12/cs



L'Ultimo Forno Toasted Wheat Pasta Farina Arsa Orecchiette 3104ULTI - 500g/17.6oz - 12/cs



Gluten-Free Pastas





NEW! Pasta Natura Tagliatelle Pasta with Corn & Rice Flour Organic & Gluten Free 4107NAT - 250g/8oz - TDB/cs



Pasta Natura Chickpea & Multigrain Pasta *Fusilli* 4102NAT - 227g/8oz - 10/cs



Pasta Natura Truffle Pasta *Casarecce* 4100NAT - 227g/8oz - 10/cs



Pasta Natura Gluten Free Truffle Casarecce with cauliflower cacio pepe.

Pasta Natura Gluten-Free Pastas from Piedmont



Corn-Rice Fusilli 4104NAT - 227g/8oz - 10/cs



Organic Turmeric and Black Pepper Corn Flour Penne 4105NAT - 227g/8oz - 10/cs



Organic Beet and Sorghum Casarecce 4106NAT - 227g/8oz - 10/cs



Mixed Bean Flour Gnocco Sardo 4103NAT - 227g/8oz - 10/cs



Casina Rossa Corn-Rice Spaghetti 80114CAS - 500g/17.6oz - 12/cs



Fior di Maiella Organic Corn Couscous 1001COUS - 500g/17.6oz - 12/cs



Fior di Maiella Organic Farro Couscous 1003COUS - 500g/17.6oz - 12/cs



Grains, Flours, & Legumes



Molino Verrini 100% Italian Wheat Flour -Type "1" 9501VER - 1K/2.2lbs - 10/cs



Molino Verrini 100% Italian Wheat Flour - Type "00" 9500VER - 1K/2.2lbs - 10/cs



Fior di Maiella Corona Beans 14030CAS - 500g/17.6oz - 12/cs



Michele Ferrante Campanian Heirloom "No Soak" Beans Fagioli di Controne 10001FER - 300g/10.6oz vacuum pack - 16/cs



What a pairing: controne beans and anchovies aside crostini with butter and anchovies. Only in Italy!

Fior di Maiella Organic Risotto Rices



Arborio 5101MAJA - 500g/17.6oz - 12/cs



Carnaroli 9101FIOR - 500g/17.6oz - 12/cs 9102FIOR - 5kg/11lb - 2/cs



Black Rice *Riso Nerone* 5103MAJA - 500g/17.6oz - 12/cs 5113MAJA - 5kg/11lb - each



Montepulciano Red Wine Rice *Riso al Montepulciano* 5117MAJA - 250g/8.8oz - 12/cs

Fior di Maiella Organic



Farro Grain 5104MAJA - 500g/17.6oz - 12/cs 9106FIOR - 5kg/11lb - 2/cs



Organic Heirloom Rustic Corn 5108MAJA - 500g/17.6oz



White with Truffle and Porcini 5102MAJA - 250g/8.8oz



Two Cheese 5109MAJA - 250g/8.8oz

Jams, Fruit, & Wine Jellies





NEW! Prodotti di Sardegna Myrtle Preserves for Cheeses 87006SAR - 95g/3.4oz - TBD/cs



NEW! Cecilia Tessieri Rabassi Orange Jam with Cacao Nibs 24002CTR - 200g/7oz - 6/cs



Ciacco Nebbiolo Grape Chutney Cugna 6063CAJ - 100g/3.5oz - 6/cs



NEW! Pure Stagioni

Tomato Jam 1126STAG



Red Current Jam 1122STAG





Apricot Jam 1123STAG



Lemon Jam 1125STAG



Fig Jam 1124STAG



Red Onion Jam 1127STAG



Ciacco **Amarena Cherries** in Barolo Chinato Spiritosi 6151CAJ - 300g/10.6oz - 6/cs



Ciacco Amarena Cherry Jam Amaroso6150CAJ - 330g/11.6oz - 6/cs



Ciacco Tropea Onion Balsamic Vinegar Jelly 6023CAJ - 110g/3.9oz - 6/cs



Radici of Tuscany Organic Quince Jam 3036RAD - 227g/8.0oz - 12/cs



Ciacco Oven-dried Figs with Barolo 6013CAJ - 300g/10.6oz - 6/cs



Pear-Moscato Wine Jelly 6062CAJ - 110g/3.9oz - 6/cs



Radici of Tuscany Elderberry Jam 3052RAD - 227g/8.0oz - 12/cs Limited Availability



Radici of Tuscany Orange Mousse 3037RAD - 220g/7.8oz - 12/cs



Tuscany has it all, especially our new Pure Stagioni jams: here onion jam pairs with pecorino and our friend's Foglia tonda red wine.



Honeys

ADI Apicoltura 250g/8.8oz - 12/cs













Organic Acacia Flower Honey 12305ADI • Organic Rosemary Honey 12300ADI • Organic Chestnut Flower Honey 12306ADI • Organic Orange Flower Honey 12302ADI • Organic Cherry Blossom Honey 12303ADI

Dr. Pescia 265g/9.34oz - 12/cs

















Rosemary Honey 9022HON • Acacia Honey 9017HON • Mediterranean Heather Honey 9015HON • Coriander Blossom Honey 9012HON • Sulla Honey 9014HON • Sunflower Honey 9018HON • Wildflower Honey with Pollen & Royal Jelly 9020HON • Chestnut Honey 9016HON



Ciacco Black Truffle Honey 6041CAJ - 110g/3.9oz- 6/cs



Casina Rossa Saffron & Acacia Honey 14037CAS - 140g/4.9oz - 12/cs



Casina Rossa Honey & Hot 14500CAS - 140g/4.9oz - 12/cs

Crackers & Taralli



NEW! Farinella - 250g/8.8oz - 20/cs



Organic Taralli with White Wine 2301FARI



Polenta Taralli with Corn and Wheat Flours 2302FARI



Two Cheese Taralli with Gorganzola and Pecorino 2303FARI



Farinella taralli are perfectly flavored for a traditional Pugliese style antipasto with olive, sun-dried tomato, eggplants, and tapenades.



Cacio e Pepe Taralli with Pecorino and Black Pepper 2304FARI



Italian Kitchen Taralli with Tomato, Oregano, and Garlic 2305FARI



In Emilia-Romagna an international plate with falafel and beet hummus gives a regional nod to our crisp pane carasau crackers



Cherchi
Pane Carasau
Sardinian Crackers
Made with only 3 ingredients
4102ACA - 100g/3.5oz - 20/cs



Cherchi
Pane Carasau
Sardinian Crackers
with Olive Oil and Rosemary
4103ACA - 100g/3.5oz - 20/cs



Cherchi
Pane Carasau
Sardinian Crackers
with Italian Truffle
4104ACA - 100g/3.5oz - 20/cs



L'Ultimo Forno Mediterranean Taralli Taralli Mari & Monti 2131ULTI - 250g/8.8oz - 12/cs



L'Ultimo Forno Taralli with Pecorino Cheese *Tarallini al Pecorino* 2127ULTI - 250g/8.8oz - 12/cs



L'Ultimo Forno Wine Knots Crackers 2123ULTI - 250g/8.8oz - 12/cs



L'Ultimo Forno Taralli with Fennel Seeds *Tarallini al Finocchio* 2128ULTI - 250g/8.8oz - 12/cs



Amaretti, Cookies, & Cannoli



Italian Biscotti



La Sassellese Crunchy Amaretti, flourless 27008SAS - 2.1oz - 12/cs



Leone Sicilian Cannoli Chocolate Enrobed Cannoli Shells 1702Leone - 170g/6oz - 10/cs

La Sassellese Soft Amaretti - 6/cs









Leone Sicilian Cannoli Plain Cannoli Shells 1701Leone - 170g/6oz - 10/cs









Ciacco Flourless Hazelnut Cookies *Brutti ma Buoni* 6026CAJ - 120g/4.2oz - 6/cs



Primo Pan Gluten-free Almond Cookies Volo 1601PRI - 334g/11.8oz - 12/cs



Primo Pan Gluten-Free Hazelnut Cookies *Drolo* 16009PRI - 334g/11.8oz - 12/cs sofi™ Silver Award: Outstanding Cookie



Primo Pan Crunchy Corn Cookies Foglie di Mais 16001PRI - 250g/8.8oz - 24/cs



Ciacco Hazelnut Cookies with Gianduia Filling *Baci di Dama* 6025CAJ - 170g/6oz - 6/cs

Chocolates & Dolci





NEW! Cecilia Tessieri Rabassi 75g/6oz - 15 bars/cas











NOTE Dark Milk Chocolate 24003CTR • TOMEETYOU Milk Chocolate with Italian Hazelnuts 24004CTR • WEEKEND 70% Dark Chocolate Bar 24005CTR • MYWAY 80% Dark Chocolate Bar 24006CTR • ICON 85% Dark Chocolate Bar 24007CTR

Cacao Crudo Organic, Raw Cacao Bars 50g - 10 bars/case









68% Dark Raw Cacao Bar with Raspberries 20203CRU • 65% Dark Raw Cacao Bar with Tonda Gentile Romana Hazelnuts 20205CRU • 68.5% Dark Raw Cacao Bar with Himalayan Salt 20206CRU



NEW! Stramondo Organic Chocolate Hazelnut Spread with IGP Modica Chocolate Bits 3103STRAM - 255g/9oz -TBD/cs



ADI Apicoltura Torrone Bar with Almonds 12304ADI - 200g/9.9oz - 10/cs



Guido Gobino Cremino with EVOO and Sea Salt - Mini 11001GUI - 7g/0.25oz - 50/cs



Stramondo Organic Sicilian Pistachio Cream 3101STRAM - 250g/8.8oz - 12/cs



ADI Apicoltura Pistachio Torrone 12201ADI - 200g/5.3oz - 12/cs



ADI Apicoltura Organic Soft Torroncini Bites Almond 12100ADI / Hazelnut 12200ADI -150g/5.3oz - 12/cs



Stramondo
Organic Sicilian
Marzipan
3100STRAM - 250g/8.8oz - 12/cs



Private Label EVOO'S & Balsamic Vinegars

No Minimum & No Pre-Order Private Label Options

Available without pre-order these bottles come without front labels. The customer will need to create and apply their own labels.



Colli Etruschi EVOO

Silky yet bold EVOO with a big peppery finish.Made from local, late-harvest Caninese olives. 20100ETR - 12/cs - 500ml/16.9oz



VR Aceti Organic Balsamic Vinegar in Sofia Bottle

Dark and White A certified organic, less dense, everyday balsamic. 6/cs 250ml /8.5oz 1604BALS - Dark 1605BALS - White



A blend of Leccino and Frantoio Olive Oils with a slightly fruity, grassy aroma. Smooth and creamy with a fine fruit-herb balance. Versatile EVOO - a chef's staple. 4008TRA - 12/cs - 500ml/16.9oz



Maletti Balsamic Vinegar in Rossini Bottle

A less dense, everyday balsamic vinegar in attractive "bellshaped" bottle. 23007MAL - 6/cs - 250ml/8.5oz



Pre-Order Private Label Options

Lead time for all pre-order items is about 12 weeks.
(Casina Rossa Sauces, Aged Balsamic Vinegar,
Puglia Blend Extra Virgin Olive Oil with Decorative Ceramic Tile, etc)

Finalize label artwork.

All sauces are labeled and palletized in Italy; thus, label artwork must be completed upfront. We will supply the specs and/or sample bottles, and boxes as needed.

50% Deposit required upon ordering. The remaining 50% plus shipping is due upon receipt.



Le Ferre Puglia Blend EVOO with Decorative Ceramic Tile

Soft on the palette. Balanced green banana flavor with a medium peppery finish and a great, light floral aftertaste. Custom ceramic tile label applied by the producer. Colors available in Red, Blue, White, or Green.



Maletti Aged IGP Balsamic Vinegar

sofi™ Gold Award winning IGP Balsamic Vinegar of Modena. Attractive "heart-shaped" bottle comes with a corked pour spout.

9/cs - 250ml/8.5oz each - 5000 unit Minimum

12/cs - 500ml/16.9oz each - 240 unit Minimum

Private Label Sauces

6/cs - 500g/17.6oz each -900 unit Minimum per flavor



Red Wine Sauce

Tomato pulp and cherry tomato puree (88%), Montepulciano red wine (3%), extra virgin Olive Oil, natural aroma, onion, carrot, celery, sea salt, rosemary, pepper, laurel, citric acid.

Piccante Sauce

Pulp of tomato (85%), Olive Oil, celery, carrots, onion, Barolo red wine, sea salt, spices, citric acid.

Traditional Abruzzo Sauce

Pulp of tomato (88%) extra virgin Olive Oil, celery, carrots, onion, garlic, sea salt, oregano, citric acid.

Balsamic Sauce

Pulp of tomato (82%), extra virgin Olive Oil, celery, carrots, onion, sea salt, Ritrovo Selections Balsamic (cooked grape must, wine vinegar), citric acid.

Puttanesca Sauce

Pulp of tomato (72%), vegetables (celery, carrots, onion, green olives, capers), extra virgin Olive Oil, sea salt, pine nuts, raisins, basil, garlic, parsley, citric acid.

Porcini Sauce

Pulp of tomato and cherry tomato (80%), extra virgin Olive Oil, celery, carrots, onion, porcini mushrooms (Boletus edulis) (10%), sea salt, garlic, spices, and citric acid.

Due Formaggi

Pulp of tomato (80%), pecorino cheese, dried ricotta cheese, extra virgin Olive Oil, celery, carrots, onion, basil, garlic, sea salt, parsley, and citric acid.

Vodka Sauce

Pulp of tomato (70%), cream, Olive Oil, celery, carrots, onion, vodka, sea salt, spices, and citric acid.

Private Label Salts

360 unit Minimum per flavor



100g/3.5oz - 12/cs

45g/1.59oz - 10/cs

Edible Flower Salt

Sea salt, edible flower blend 6% (mallow, heather, calendula, edible lily, rose petals, poppy, dried orange, chamomile, lavender, flower pollen, hawthorn, linden flower.

Fennel Salt

Sea salt, fennel, black pepper, white pepper, curcumin, oregano, curry powder, bay leaf, Sea salt, 30% hot red pepper fenugreek, savory, thyme, red pepper, and juniper.

Porcini Salt

Sea salt, porcini mushroom Boletus edulis 15%, parsley, basil, onion, garlic, black pepper, Saffron Salt pink peppercorn, bay leaf, sage.

Barbecue Salt

Sea salt, 10% spice blend comprised of rosemary, sage, oregano, bay leaf, parsley, chive, mallow flower black pepper, garlic, and juniper.

Citrus Salt

Sea salt, lemon, orange, and curcumin.

Mediterranean Salt

Sea salt, 30% blend of basil, parsley, capers, dried tomato, olives, red pepper, oregano, rosemary, garlic, onion, and black pepper.

Spicy Salt

Sea Salt

Fleur de sel salt.

Black Truffle Salt

Sea salt, black truffle (4%), natural white truffle aroma. Sea salt, saffron (1%),

turmeric.

Salt with Citrus and Flowers Sea salt, orange, lemon, and

Alfredo Sauce

Cream, water, aged, grated cheese. modified starch, starch, vegetable fiber, salt, onion, garlic, natural flavors, spices, and lactic acid.

Cacio e Pepe Sauce

Milk, pecorino, romano D.O.P. (sheep's milk, salt, lamb rennet) min. 20%, water, cream, butter, modified corn starch, starch, vegetable fiber, salt, black pepper, im. (1%), natural flavors.

Truffle Sauce

Pulp of tomato and cherry tomato (92%), extra virgin Olive Oil, sea salt, truffle aroma, garlic, onion, carrot, celery, black summer truffle (Tuber aestivism vitt.), trombette mushrooms (craterellus), pepper, acidifier, and citric acid.

STIROLO SELECTION

Our Producers

ACCADEMIA OLEARIA

The Fois family olive farm was established in Alghero in Sardegna at the start of the 1900s and has been producing Olive Oil for 4 generations. Today Accademia Olearia is managed by Giuseppe Fois and his sons with precision, dedication and passion from cultivation to the finished product.

The farm consists of more than 200 hectares of land with over 25,000 olive trees of which the cultivar is predominantly the Bosana olive. The harvest of the olives is carried out by mechanical means directly from the tree, just before the moment of full maturation. It takes place from mid-October until the end of December. The olives are pressed in a state-of-the-art plant in a continuous cycle, within 12 hours after they are harvested. RITROVO® has chosen the vibrant, award-winning Giuseppe Fois Grand Cru Olive Oil from a range of Olive Oils presented by Sardegna's Accademia Olearia, to add a new regional flavor of the Bosana olives. We have chosen their best Olive Oil in keeping to the highest quality standards of all the extra virgin Olive Oils designated as RITROVO SELECTIONS™.



ACETORIUM VINEGARS

Acetorium vinegars are the result of an extraordinary collaboration between esteemed winemaker Joseph Reiterer of Alto Adige and German master vinegar maker Robert Bauer. All Acetorium vinegars are made from fine wines with the best basic ingredients. These fine wines are transformed into vinegars and cask aged for exceptional flavor, body, and acid balance. This technique results in intensely flavored and harmoniously balanced vinegars that bring vibrancy and freshness to anything from salad dressings to meat dishes to dessert.



ADI APICOLTURA (ABRUZZO)

From their home base in the Abruzzo Region of Italy, ADI's Lacovanelli family cares for their bees on strictly organic foraging lands. They blend solid traditions with contemporary innovation. Their honeys are harvested only when they are fully mature - when each honey's flavor, color, aroma, and nutritional content reaches its pinnacle. Their work with mono-varietal honeys, created during peak flowering for each specific crop, has propelled ADI to the national forefront. Now, after nearly 150 years of dedication, the fourth generation of the lacovanelli family is one of Italy's most honored honey producers. All ADI organic honeys are raw, unpasteurized, unfiltered, and contain no artificial colors or sweeteners.



ALLEMANDI PASTA

From the prestigious Langhe zone of the Piemonte region RITROVO® introduces Pasta Allemandi tortellini and Piemontese egg pastas.

Our newest producer, Maurizio Allemandi, grew up visiting his grandmothers *trattoria - Vascello d'Oro* (a trattoria that is still open in Carru today) where he learned that quality raw materials and the passion for quality food are the basis of Italian regional cuisine.

After traveling the world as a chef Maurizio decided to return home and raise a family in the beautiful zone where he grew up. In 2005 he founded the Allemandi Pastificio. Using only local cage free eggs, durum wheat flour, and the same artisan techniques that he absorbed from his nonna, Maurizio has dedicated himself to making restaurant quality pastas for home cooks. He has always upgraded every aspect of his production--

including using solar-powered drying and modern equipment--but the spirit of his pasta remains grounded in Piemonte tradition.

RITROVO® presents 3 pastas from the Allemandi Pasta culinary or *Alta Gastronomia* line, which are beautifully packaged for gift baskets, date nights, or special culinary evenings: Tagliolini di "Carru", the most typical egg pasta of the Langhe region, called *tajarin* in local dialect; Tagliatelle di "Carru", a flat, wide cut used for meat sauces and vegetable ragus; Tagliatelle al Tartufo, flavored with real, prestigious Langhe truffles.

In partnership with an Emilia-Romagna based pastificio Maurizio Allemandi presents two 2 regional tortellini: Tortellini with Spinach and Ricotta, Tortellini with Cheese.

These are fragrant with the egg pasta dough, and typical touch of nutmeg. The aromatic cheese flavor bursts on the plate with either tomato sauces or in the classic broth or *brodo*.



ANTICA VALLE D'OFANTO

San Ferdinando di Puglia, just north of Bari and near the famed coast of the Gargano peninsula, has long been celebrated for its fresh fruit and vegetable crops, especially artichokes.

Grandfather Ferdinando Todisco was the first in his family to begin to conserve the local artichokes, using just water, salt, and vinegar.

Since then two more generations of the family have broadened their expertise to make a variety of locally-sourced vegetables and olives in oil and vinegar, always with a nod to seasonal, hand processing and careful selection of raw materials from Puglia.

Their crunchy artichoke hearts, selected by RITROVO®, retain the firm texture and bite of a fresh Pugliese artichoke with a classic olive-oil based vinaigrette that pairs with all types of Italian dishes. They reflect the long-held tradition of seasonally processed vegetables that is one of the foundations of Italian regional cuisine.





CACAO CRUDO

Italy's Only Bean-to-Bar Raw Cacao Chocolate
Daniele dell'Orco is a young Italian man of
the world who represents the Italy of today tradition and innovation combined, with quality
of raw materials at the forefront.

With a background in cultural anthropology Daniele studied at Berkley in San Francisco where he tried raw chocolate for the first time. From SF he traveled across the world tasting raw chocolate. He noticed that raw chocolate was almost exclusively marketed as a health food. Trendy ingredients billed as superfoods were often added and the pure flavor of the chocolate was an afterthought. Cacao Crudo is a new approach to raw chocolate. Daniele mixes his Italian food culture, traditions and ingredients with raw cacao beans that are sourced from the highest quality raw material to highlight the natural floral and fruity flavors of Criollo cacao. Cacao Crudo is sweetened lightly with only coconut flower nectar. Showing his Italian sensibility Daniele highlights his raw chocolate bars with Italian classic regional ingredients like IGP Siracusa lemon and tonda gentile hazlenuts.

All cacao crudo bars are: Made with 100% organic Criollo cacao / Made with known supply chain, fair trade, and sustainable environmental practices / Made with low sugar, and only from coconutbased sources / Vegan / Gluten free / Produced at low temperature / Free of lactose, soy lecithin and palm oil, artificial flavors / Use IGP Italian ingredients such as lemon peel and hazelnuts.



CASINA ROSSA

 • 2013 sofi™ Gold Award - Outstanding Pasta Sauce: Due Formaggi • 2012 NASFT Gold Award -Outstanding Pasta Sauce: Puttanesca • 2009 NASFT Silver Award - Outstanding Pasta, Rice or Grain: Pannochie • 2005 NASFT Gold Award - Outstanding Condiment: Truffle & Salt

Nicola DeLaurentiis and his wife Paola have energized their modest artisan enterprise with a new, up-to-date facility. Their dedication to maintaining a high level of quality, innovation, and aesthetic appeal has won accolades from

international and domestic connoisseurs. Be it 'art-in-a-jar' instant antipasto, extra virgin Olive Oil, or their "...& salt" line, everything from Casina Rossa's kitchen proves to be a sheer delight and an instant best-seller.



CECILIA TESSIERI RABASSI

Cecilia Tessieri Rabassi is the first Master Chocolatier in Italy. She founded the brand **Amadei** in 1998. After departing that company in 2020 she founded her own new artisanal chocolate brand, **CECILIA TESSIERI RABASSI.** RITROVO® is proud to become the exclusive US importer for this groundbreaking Made in Italy chocolate line.

Cecilia is a Tuscan native, having been born in Pontedera in the province of Pisa. She graduated from *Liceo Scientifico* and then spent three years in Belgium, France, and Germany apprenticing with European master chocolatiers. While in France she did an in-depth study of tropical plants and development of aromatics in cacao through processing of cacao beans as well as their subsequent transformation into chocolate.

She took this education to the next level in 1992 by opening a small chocolate production facility in which she utilized the top sourced cocoa beans from around the globe: from Venezuela, Madagascar, Jamaica, and elsewhere. She continued her experimentation with quality cacao, launching her first Amadei flavor, Toscano Black 70% in 1998. Amadei soon became a worldwide symbol of quality and luxury branding for chocolate.

Cecilia grew her company Amadei into a brand of over 120 products sold worldwide.

Cecilia has also trained other young chocolatiers, including at the "Citta del Gusto" in Rome and conducted classes in chocolate sourcing and packaging at the Agraria e Economia in Pisa and even the Wharton School at the University of Pennsylvania.

While owner of Amadei Cecilia won numerous awards for her chocolate and this year her Cecilia Tessieri Rabassi Icon Peru, of which RITROVO® is the new exclusive US importer, on the prestigious "Tavoletta d'Oro" Prize.

CHERCHI

Sardinia was one of the first regions we fell in love with during our first travels in Italy. And so it was with our first taste of these light and crispy crackers. Made with durum wheat flour, they are rolled according to a traditional recipe to "parchment" thin-ness. The Cherchi company in Alghero, northwest Sardinia is dedicated to baking these 100% clean ingredient pane carasau style crackers with modern know-how and utmost respect for tradition.



CIACCO

- 2018 sofi™ Silver Award Outstanding Savory Appetizer, Soup, Stew: White Beans with Truffle
- 2010 NASFT Silver Award Outstanding Pasta Sauce: Pasta Sauce with Alba White Truffle

Ciacco is a small scale, regionally focused producer from the village of Carrù, near Alba - a city world-famous for its regional cuisine. Each of their products is made in small batches according to time-tested recipes using precious local ingredients such as Alba white truffle and Barolo red wine. Careful attention is paid to sourcing, and to maintaining freshness and homemade goodness. Ciacco is a first choice for lovers of Piedmontese cuisine.



COLLI ETRUSCHI

Located near the Etruscan town of Blera, and under the strict supervision of agronomist Nicola Fazzi, the Colli Etruschi farm collective uses state-of-the-art equipment to produce the highest quality extra virgin Olive Oils. Their innovative pressing enhances the quality of the Olive Oil, including higher antioxidant count and more efficient extraction of pure oil, and the eco-friendliness of its production. A special centrifugation process separates the oil, pits, and a "pâté" component in one step, without any water being added to help extract more oil from the olive pulp. This innovative process not only preserves the oil's antioxidant content, which would otherwise dissolve in the water and be carried away, but it also eliminates the amount of water consumed and expelled as waste. Colli Etruschi's press is solar-powered, and the cooperative utilizes only locally grown and harvested Caninese olives. The net result is an exceptional quality oil and a production process with remarkably low environmental impact. RITROVO® is extremely proud to import this special line of extra virgin Olive Oils.





DECIMI

In Bettona, Umbria, Graziano Decimi of Decimi Olive Oil has evolved his family passion for artisan workmanship into a state-of-the-art Olive Oil press that is fully integrated into his home and family life.

Graziano started his working life in the Italian world of Italian shoes and rebuilding rural homes, understanding quality of production - but not yet as it applied to Olive Oil.

In 2004 an Olive Oil tasting which paired different oils with complimentary foods changed his life. He understood at that moment the richness that the olive trees surrounding his ancestral Umbrian home could produce. Gradually he transitioned from building homes and local buildings to *converting* his own home and Olive Oil mill into the best press he could have, in order to create the best possible Olive Oil. He was a diligent student of Olive Oil, machinery, and olive tree farming for 4 years before he received his first award in 2008.



DR. PESCIA

A Nomadic beekeeper, Dr. Paolo Pescia is truly passionate about his bees and the honeys he carefully harvests from them. His unique monovarietal honeys have a stunning richness, depth of flavor and variety of texture not found in commercially produced mass-market honey. Traveling the Tuscan coast visiting seasonal flowering areas and protected national parks with his hives, Dr. Pescia's honeys are the purest distillation of the native terroir. Unpasteurized, unfiltered, and containing no artificial colors or sweeteners, they are the ultimate treat for honey connoisseurs! New in 2020 RITROVO® has added Paolo's Tuscan EVOO to our Olive Oil portfolio. As with his honeys, Paolo express true regional terroir with a blend of Tuscan olives from his family's estate.



FARINELLA

In 1954, the Egizio family opened a bakery in Putignano, north of Alberobello, Puglia. This area, as their logo demonstrates, is famous for its typical white stone houses called trulli.

As is typical of bakeries in Italy not only bread was produced, but also other baked goods. In 1983 Domenico Egizio decided to dedicate his baking to the famed taralli of Puglia, which he had found as a boy in his grandmother's kitchen sideboard. Production of taralli, like in the original bakery, is strictly artisanal, with quality raw materials such as extra virgin Olive Oil, semolina flour and pecorino cheese.

Farinella was awarded the Italian Excellence certification in 2021-2022 for the quality of their taralli products.



FIOR DI MAIELLA

Fior di Maiella's Mirko Di Crescenzo has long been sourcing the highest quality ingredients for producers throughout Abruzzo. These USDA Certified Organic grains reflect his careful attention to locating superior quality Italian heritage products. They are simply a joy to prepare; whether when making favorite traditional dishes or inspired creations.



LA BELLA ANGIOLINA

- 2005 NASFT Silver Award Outstanding Best Seller: Croxetti Pasta
 - 2002 NASFT Silver Award Outstanding Savory Condiment, Pasta Sauce: Ligurian Basil Pesto

The origins of "La Bella Angiolina" go back centuries. Still faithful to local traditions, Luca Bastieri and family use top quality ingredients to recreate traditional favorites in the sundrenched Italian Riviera. One such product is their Taggiasca olives, some of which come from trees over 400 years old. La Bella Angiolina products, including their wonderful pasta line, are superb and customers choose them time and time again. These flavors are Italy at its best.



LA ROMAGNA

La Romagna was established over 50 years ago in Foligno, the provincial heart of Umbria, by pasta artisan Libio Fratini. Two generations later, his grandson Leo carries forward his family traditions with an impressive line of pastas containing the finest ingredients available like Italian durum wheat flour, Apulian farro flour, and pure, filtered water. Slow, low temperature air-drying preserves the pasta's hearty structure, full flavor, and sauce-gripping texture. La Romagna is truly a pasta lover's pasta.



LE FERRE

For five generations Le Ferre has carefully tended their olive groves, on ancient acreage in the rural area of Castellaneta (Taranto, Puglia), a flourishing valley nestled between the Ionian Sea and the hills leading into the many parks along the "heel" of Italy's boot. Brothers Luca and Giuseppe Esposito began updating their production in 2005, and have brought their



fields and facilities in step with state-of-theart techniques and equipment. RITROVO® is pleased to include Le Ferre into our product line, and excited to present to you their selection of exceptional extra virgin Olive Oils.



L'ULTIMO FORNO

Translates literally to "The Last Oven", this line of artisan foods are produced by a dedicated, four-family consortium in the Basilicata city of Matera. As evidenced by the trade name, elegant visual aesthetic, and full, extraordinary flavor, each product of the L'Ultimo Forno line exemplifies both unparalleled quality and sense of place. Lucania, the territory in which Matera is located, has long been known as the bread basket of Italy. The unique flavor and structure of Matera bread owes to the character of Lucano grano duro wheat, regarded as one of the world's finest and purest grain cultivars. For thousands of years this wheat has been cultivated by the same environmentally respectful principals. It is neither genetically modified nor treated by chemicals of any kind. For tens of centuries, Lucano grano duro has been milled and transformed into bread and other unique products in Matera, a UNESCOprotected site and one of the ten oldest cities in the world



LA SASSELLESE

RITROVO® researched for years to find an artisan amaretto cookie of this caliber, and found it in the interior of Liguria. Due to artisan production techniques, all-natural ingredients, and the use of legendary armelline (apricot kernels), La Sassellese Amaretto Cookies stand out against their contemporaries in flavor, tenderness, and rich aromatics. Their cookies are delicious, beautifully packaged, and gluten-free.



MADONNA DELL'OLIVO

 Voted 96 out of 100 points in the esteemed Flos Olei 2011 Guide to the World's Best Extra Virgin Olive Oils by Marco Oreggia

 Voted one of the Top EVOO Farms and a "Made with Love" Olive Oil

Antonino Mennella is a passionate young extra virgin Olive Oil producer from the Salerno area of Campania. With his small 2000-tree farm, he produces our limited edition Raro ("rare") extra virgin Olive Oil from a blend of pitted or "denocciolati" Ravece and Rotondella olives. He uses advanced pressing and processing technology to provide an extra virgin Olive Oil with double the average content of polyphenol antioxidants and an astoundingly low level of free oleic acid; almost the same level of freshness as an olive still on the tree.



RITROVO® is delighted to have "refound" this Pastificio, located in Gioia del Colle north of Bari, for our 2022 catalog. We used to delight in importing, cooking, and selling their amazing Monezza or "Odds & Ends" pasta that we used to get thanks to the help of Casina Rossa. Now, we have made a direct connection at the source and are bringing back this beloved pasta and other Marella products straight to our warehouse. Their pasta is special in being made of 100% Italian wheat, cut with bronze die and slow-dried for up to 72 hours. Purely artisanal. Moreover, the colored pastas they make are all enhanced by natural coloring agents like beets, turmeric, and spirulina which add micronutrients as well as beauty to every primo piatto. We have also added from Marella some tasty handmade taralli and biscotti, all baked to order with local extra virgin Olive Oil. Their flavors and rustic texture are typical Pugliese style and will add the flavors of southern Italy to any meal you cook.



MARINO

 Awarded the Zurich-Based "Golden Olive Award"
 Outstanding Ratings by "The Slow Food Guide to Italian Extra Virgin Olive Oils"

The Marino Family produces a superb organic monovarietal extra virgin Olive Oil from their own trees near the southeastern Sicilian city of Ferla, in the vaunted Monte Iblei zone. In addition to hand-tending their own tonda ('Ferlese') olives, Katia and Maurizio Marino gather wild rosemary and other herbs, and tend citrus trees and beehives to create a humble yet incredible line of regionally-inspired products.



MICHELE FERRANTE

Michele Ferrante is a one-of-a-kind grower of Italian heritage products. On his small farm outside of Salerno in Campania, Ferrante produces heirloom and unique varietal beans, grains, peppers, and spices. Once only available locally, RITROVO® is proud to be able to bring our customers these true farm-to-table specialties. From his Controne beans that don't need soaking, to oregano still on the branch, and hand ground hot pepper that adds depth of flavor and a subtle heat to any dish, these are products that can't be found anywhere else in the world.

It's not only the flavor but the performance that make regional foods like this so special. Check out the rest of the Ferrante specialties in the Grains and Legumes section and find out for yourself why we're all Ferrante fanatics here at RITROVO®!



PAROVEL

RITROVO® has been following this prestigious winery and Olive Oil farm for over a decade, since we first met them at OlioCapitale in Trieste, Italy. Not only are they mutual friends of the Piran Salt pans, but they are one of a handful of producers of extra virgin Olive Oil in this northeastern Italian region.

A true rarity among Italian EVOOs, this awardwinning Olive Oil is made by the Parovel family in olive groves near Trieste Italy, one of the northernmost olive growing regions in the Mediterranean. Their olives are grown with organic methods on the border with Slovenia in the village of San Dorligo della Valle. The resulting 100% Bianchera extra virgin Olive Oil carries the noted DOP Tergeste denomination and is a Slow Food Presidio. Never before seen in the US market, this mildly fruity Olive Oil can be matched with seafood dishes, salads, and pasta dishes, including typical Friulano cjalsons-sweet and savory dumplings.





PASTA NATURA

Pasta Natura practices "Seed to Table" pasta production in their family-run pasta facility in the hills of Cuneo Province, in the Piedmont region.

They work only with nearby farms who grow grains and seeds used in this Italian-style glutenfree pasta. No flavor or texture is compromised while creating a vegan, 100% non-GMO and gluten-free pasta that cooks up with ease. Italian sensibility with innovative flavors for your US table. Slow Food supported producer.



PRIMO PAN

• 2010 NASFT Silver Award - Outstanding Cookie: Drolo Gluten-free Cookie

In the village of Battifollo on the Cuneo side of the Ligurian Alps, the Biga family bakes small batches of tantalizingly flavored biscotti according to traditional local recipes. Primo Pan biscotti contain top-quality ingredients, such as eggs from small farms in the surrounding area, organic honey, raw cane sugar, and stoneground local whole grain flours including organic corn and farro.



PRODOTTI DI SARDEGNA DI ESTER FADDA

Ester Fadda and her family, including three young children, live in the lovely area of Sant'Antioco in southwest Sardinia. Since 2014 they have sold their farm fruits and vegetables while "cultivating" relationships with local farmers and wild myrtle gatherers to produce a beautiful line of strictly regional Sardinian products.

One of the most famous Sardinia selections is their pure sea salt from the Sant'Antioco. This salt is prized in Europe for its natural texture and salinity, as it is 100% untreated and harvested directly from the natural salt pans of the area. We propose a coarse salt and *fior di sale* from this area, along with a purple-hued finishing salt fragrant with local superfood myrtle berries.



PURE STAGIONI

The fruit of owner Federico Marinelli's passion, Pure Stagioni jams use only the best quality fruit from each region of Italy, harvested in its prime season. Federico's family has been engaged with beauty and high-quality craftmanship since 1860. This was when the family's bronze sculpture foundry was built in the Arno Valley, and their famous *Galleria Frilli* in Florence opened. In fact, family was the maker of one of the famous bronze equestrian statues on Arlington Memorial Bridge in Washington, D.C. We can see the reflection of their experience within their beautiful metal and metallic packaging that Federico designed to protect and exalt his jams.

Pure Stagioni jams are batch-made in an artisanal laboratory in Florence. They are processed at incredibly low temperatures to keep the fruit intact and allow for a slow concentration of flavors. Each container of jam contains 90-130% pure fruit and an ingredient list of only pure fruit and sugar. These jams include no pectin or additives. The unique labeling, designed in partnership with RITROVO®, shows the precise regional sources for each product. The fully sustainable and attractive package can be recycled or re-used to enhance the beauty of any condiment on the breakfast table or cheese plate.



RADICI OF TUSCANY

 2002 NASFT Silver Award - Outstanding Product Line
 2001 NASFT Gold Award - Outstanding Pasta, Rice, Bean, or Soup: White Bean Appetizer

Radici of Tuscany's Sandra Masi and her husband Viviano Venturi are true farmer producers. Their inspired line of Tuscan organic products is internationally acclaimed for its introduction of heirloom treasures to the world market. Their heritage products such as Costoluto and Canestrino tomatoes, 'Giant' basil from the Arno valley, and white beans from the hills above Loro Ciuffenna represent the ultimate Italian table. The Masis' collaboration with RITROVO® has transformed local Tuscan dishes into 'Ready-to-eat' formats, which has earned them three NASFT statues and page after page of accolades from the U.S. specialty food industry and international publications. All Radici of Tuscany products are certified organic, picked at the height of freshness, and sourced locally or from their farm and produced in season.

RITROVO SELECTIONS TO BALSAMIC VINEGAR

• 2009 NASFT Gold Award - Outstanding Vinegar

In Soliera, Province of Modena, in the rich, alluvial zone of Lambrusco di Sorbara, the Maletti family has been producing quality Lambrusco wine for generations.

Their success notwithstanding, young Davide Maletti has decided to blaze a new path for his family in producing an excellent aged Balsamic of Modena from the wine and grape musts of select Lambrusco and Trebbiano varietals.

Tasters misjudge this balsamic as being a 10, 12, or even a 15-year Balsamic. That isn't just because it is made from carefully chosen basic ingredients, without additives of any kind, but also because of the closely guarded techniques which govern its aging. The balsamic also undergoes an accelerated yet regulated evaporation in former wine barrels of French Allier oak, resulting in a density and depth of flavor, intense aromaticity, and a clean delicateness of finish that belies its age and price. As one of our surprised Italian customers exclaimed, "... but it drinks like a 10-year!"





Tuna arrive whole and flash frozen. Part of the prestige of Callipo is they break the whole fish down expertly, by hand.

RITROVO SELECTIONS™ CALLIPO TUNA

2020 sofi™ Gold Award: Outstanding Appetizers & Snacks

Brought to market exclusively for RITROVO® from Calabria: Yellowfin Tuna marinated in Extra Virgin Olive Oil. The tuna is carefully fished in accordance with protection of the seas and using traditional Calabrian ingredients and preservation methods. Once jarred, the tuna is allowed to ripen for up to a year before distribution. During this time the intense flavor of tuna matures and unites with the delicate taste of the Olive Oil and seasonings.



RICCHIUTI FAMILY FARMS

The Ricchiuti family story begins with a voyage from Vincenzo Ricchiuti's native Italy. Vincenzo set foot on fertile American soil in the year 1914. This is where he would plant the seeds of a family business which would eventually grow for generations. Knowing diversification would be the key to long term success, he and his wife, Loretta, nurtured the land and through their hard work and commitment to quality the business prospered. After returning home from serving his country in 1946, benefitted by his father's wisdom, Pat Ricchiuti began his career as a grower, packer and shipper. With the help and support of his wife, Frances, they continued to diversify their business. This proved to be the beginning of the expansion which Pat Ricchiuti envisioned. His goal in 1956 was to bring forth growth while maintaining quality at every juncture. Today, utilizing four generations of farming expertise to meticulously grow, harvest, pack, and ship the freshest products. Ricchiuti Family Farms continues to work diligently to meet and exceed industry standards.

STRAMONDO

Stramondo has been making Sicilian confections for over 70 years. They are dedicated to using organic products from local sources, including locally-sourced pistachios and almonds. Stramondo submits their products to various organic certification committees which monitor the production and sourcing of their products. Their products have won awards in Great Britain's Organic Food Awards and in the US-based Fancy Food Show. In response to our customers' requests, RITROVO® is proud to be importing two of their most well-known products Pistachio Cream and Marzipan, under the RITROVO® label.



TENUTA SANT'ILARIO

This year we have added Tenuta San'llario to our amazing Abruzzo team. Owned by Laila Colanecco and her husband Roberto, and located along the beautiful Adriatic Coast in the town of Pineto (Province of Teramo). They have dedicated themselves to producing prize-winning Olive Oils, including organic and our new natural Smoked Extra Virgin Olive Oil. Their production is done with care for small markets throughout Europe. Like RITROVO® they value both tradition and innovation.



TRAMPETTI

• 2003 NASFT Silver Award - Outstanding Oil, Vinegar or Salad Dressing: Organic EVOO

The venerable Trampetti farm is located in the prestigious Assisi-Spoleto hills of Umbria's "gold coast" olive zone. Massimo Sisani, the grandson of Eugenio Trampetti, and Federico Bibi, an Umbrian agricultural specialist, dedicate themselves to the production of one of the finest organic extra virgin Olive Oils in Italy. Their state-of-the-art Olive Oil extraction process produces a monovarietal extra virgin Olive Oil with intense yet harmonious notes of fresh-cut grass, fresh herbs, and artichoke. Trampetti EVOOs' high polyphenol levels (indicating quality of fruit) and low free oleic acid levels (indicating freshness) have perennially placed it among the top Italian extra virgin oils. Each bottle is silver-wrapped to protect freshness and its back label is harvest-dated.



VR ACETI

• 2018 sofi™ Award Outstanding New Product - Vinegar
• 2015 sofi™ Gold Award - Outstanding Vinegar

• 2014 *sofi*™ Silver Award -Outstanding USDA-Certified Organic Product

Based in Modena, Italy, VR Aceti pairs cuttingedge techniques with organically farmed ingredients to create their line of USDA Certified Organic Balsamic Vinegars. These vinegars are rich and flavorful with a mild acidity. Their exquisite balance reflects the care taken in blending and aging, and the purity of their source ingredients.



WUWANWO

For the last decade, WuWanWo's Giovanna Chen has exported premium Italian food products from Italy to Taiwan. She fell in love with the Piran Salt pans shortly after falling in love with her now-husband Silvio in Trieste. From this was born the idea of exporting Piran sea salt to Taiwan to create a world class soy sauce. RITROVO® has joined forces with Giovanna to create a product according to our "Think Locally, Eat Globally" philosophy -WuWanWo RITROVO® Soy Sauce, the fruit of the combined traditions of Taiwanese soy sauce brewers and Slovenian salt producers. The soy sauce artisans start by dry fermenting the soybeans with spices and brown sugar. Then they pack them into three-foot-tall terra cotta pots with coarse sea salt from the Sečovlje Salina salt pans of Slovenia. The producers then cover the pots and leave them to ferment for 180 days, after which they remove the lids and extract the finished product: WuWanWo RITROVO® Soy Sauce.



RITROVO® Buyer Planner Sheet

Category	My Favorite Items	How many cases I'd like
Extra Virgin Olive Oil Pgs 3-4		cases 1 d like
Extra Virgin Olive Oils & Flavored Olive Oils Pg 5		
Balsamico & Vinegars Pgs 6-7		
Salt, Pgs 8-9 Seasonings, Pgs 10-11		
Spreads, Sauces, & Condiments Pgs 12-14		
Antipasti, Meals In-A-Jar, & Olives Pgs 15-17		
Pastas Pgs 20-22		
Gluten Free Pastas Pg 23		
Grains, Flours, & Legumes Pg 24		
Jams, Fruit, & Wine Jellies Pg 25		
Honeys Pg 26		
Crackers & Taralli Pg 27		
Amaretti, Cookies, & Cannoli Pg 28		
Chocolates & Dolci Pg 29		
Private Label Pgs 30-31		