



RITROVO®

Italian Regional Foods LLC



PIEMONTE-(PIEDMONT)



PIEMONTE-(PIEDMONT)



EMILIA-ROMAGNA



TOSCANA-(TUSCANY)



TOSCANA-(TUSCANY)



UMBRIA



LAZIO



ABRUZZO



ABRUZZO



SARDEGNA-(SARDINIA)



CAMPANIA



PUGLIA-(APULIA)



PUGLIA-(APULIA)



BASILICATA



CALIFORNIA



WISCONSIN

2024

From Ron & Ilyse, RITROVO® Founders



This color, green or *verde* in Italian, is inspired by our travels to France and Italy in 2023. We fulfilled a dream to go to the Monastery of Chartreuse, near Voiron France, where the famous green herb-based liqueur was born. While in this green and mountainous area of Haute Savoie which forms a triangle between Geneva Switzerland, Lyon France and Torino Italy, we were enchanted by the mountainous landscape and the use of local green herbs in cuisine.



While this year, as many have noted, is a difficult one for green and vibrant Italian extra virgin olive oils, RITROVO® has formed new connections with new producers such as Nativ from Campania and expanded our offerings from suppliers like Decimi, Accademia Olearia and Marino organic to provide our customers with the same bold and green olive oils that RITROVO® is known for, with the best pricing the Italian market can offer.

At a dinner at the Michelin-starred Clos du Sens at Lac d'Annecy we feasted on a dish of fennel 3-ways with the hues of green, and finished our 5 course meal with a vibrant green herbal tea made entirely from fresh herbs from their garden.

This dinner was one of the inspirations for our new Organic Mediterranean Herb Balsamic, with its green hue from basil leaf extract.

Later on our trip we tasted the first *novello* olive oil of the year, a blend from Tenuta Sant'Ilario, which had a vibrant green color and texture befitting of an unfiltered fresh pressed extra virgin olive oil. We were proud to introduce this bruschetta-friendly olive green "gravy" Dazero, to a few select retailers, along with an aromatic Novello from Accademia in Sardegna, both new-to-market in 2023.

More green inspiration also comes from typical Mediterranean pistachios, with a new product from ADI Apicoltura, which is a simple blend of their organic honey and green pistachios.

And the *verde* green of the packaging on our new organic Allemandi pastas (spaghetti, linguine and spaghetti) emphasize our focus at RITROVO® on organics and terroir-driven products.

Green or *verde* is the color of Italian herbs, greens like chicory and rapini, beautiful fresh Italian olives, vibrant and toothy artichokes, and olive leaves, trees, and oil.

We hope that you, our customers, will find and enjoy the fresh green colors and flavors of nature and terroir in our new offerings. May they bring you a virtual and actual voyage to places that are green and *verde*, as well as health and goodness.

Buon appetito!





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



Extra Virgin Olive Oils



NEW! L'Ultimo Forno 100% Majatica EVOO

REGION: Matera
 VARIETAL: 100% Maiatica di Ferrandina
 COLOR: Golden color with intense gold and green notes
 AROMA: Elegant and complex, with a light spiciness and vegetal notes

1121ULTI
 250ml/8.5oz - TBD/cs



NEW! NATIV Piume Campania Ravece EVOO

REGION: Campania
 VARIETAL: 100% Ravece
 COLOR: Bright yellow - greenish
 AROMA: Green tomato, artichoke, thistle

2014ONAT
 500ml/16.9oz - TBD/cs



NEW! NATIV Piume Campania EVOO Blend

REGION: Campania
 VARIETALS: Ogliarola, Peranzana, Ravece
 COLOR: Deep yellow with light green nuances.
 AROMA: Fresh and intense fruity

20142NAT
 500ml/16.9oz - TBD/cs



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

REGION: Umbria
 VARIETALS: Moraiolo 80%, ancient Umbrian varieties 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



Tenuta Sant'Illario Ceramic Art Bottle Terra Blend

500ML/16.9oz - 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.



Seaside Trabocco
1010LAILA



Shepherd
1011LAILA

Accademia Olearia Giuseppe Fois Gran Riserva Sardinian

REGION: Alghero, Sardegna. Estate produced.
 VARIETAL: 100% Bosana
 COLOR: Jewel green
 AROMA: Freshly cut grass, green tomatoes, black pepper finish

4100ACA
 500ml/16.9oz - 6/cs



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



Tenuta Sant'Illario 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



Trampetti Organic Umbrian

REGION: Trevi, Umbria (Central Italy). Estate produced.
 VARIETAL: Moraiolo
 COLOR: Deep green
 AROMA: Herbal and slightly earthy

4007TRA - 500ml/16.9oz - 6/cs
 soft™ Silver Award: Outstanding Oil, Vinegar or Salad Dressing



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



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





Extra Virgin Olive Oils



NEW! Decimi Chefs Blend, Emozione- BULK
4206DEC - 5L Bag in Box/1.3gal

Colli Etruschi DOP Roma
Harvested from 50 year old olive trees with an 8 hours picking to pressing process. On the palate this oil has notes of aromatic herbs, with a harmonious spiciness.
REGION: Viterbo, Lazio (Central Mediterranean).
VARIETALS: Caninese, Frantoio, Leccino
AROMA: Medium fruity on the nose with aromas of green fruit, leaves, cardoon, and artichoke.
30102ETR - 500ml/16.9oz - 12/cs



Colli Etruschi EVOO

REGION: Viterbo, Lazio (Central Italy).
Farm cooperative.
VARIETAL: Caninese
COLOR: Vivid green
AROMA: Cut grass, lime

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.



Colli Etruschi DOP Tuscia

REGION: Viterbo, Lazio (Central Italy).
Farm cooperative.
VARIETALS: Caninese, Leccino, and Frantoio
COLOR: Vibrant green
AROMA: Artichoke, cut grass
11102ETR
500ml/16.9oz - 12/cs



Madonna dell'Olivo Raro

REGION: Campania. Estate produced.
VARIETALS: Ravece and Rotondella
COLOR: Rich gold green
AROMA: Light, pea-vine
10099FER - 500ml/16.9oz - 6/cs
Limited Edition
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 Oil



Madonna dell'Olivo Itrana's

REGION: Campania. Estate produced.
VARIETAL: 100% Itrana hybrid
COLOR: Gold green
AROMA: Fresh cut grass, sorrel, pea vine, buttery
10100FER - 500ml/16.9oz - 6/cs



La Bella Angiolina DOP Riviera Dolci Moliture

REGION: Liguria.
VARIETAL: 100% Taggiasca
COLOR: Gold green
AROMA: Buttery, almond
11001BEL
500 ml/16.9oz - 6/cs



Marino Organics EVOO

REGION: Ferla, Sicily (Southeastern Sicily).
Estate produced.
VARIETAL: Tonda Iblea
COLOR: Rich, gold-green
AROMA: Green tomato and fresh cut grass
11101MAR
500ml/16.9oz - 6/cs



Colli Etruschi Chef's Selection

REGION: Viterbo, Lazio (Central Italy).
Farm cooperative.
VARIETAL: Caninese
COLOR: Vivid green
AROMA: Cut grass, lime
20100ETR
500ml/16.9oz - 12/cs



Trampetti Chef's Selection EVOO

REGION: Trevi, Umbria (Central Italy).
Estate produced.
VARIETALS: Leccino, Frantoio
COLOR: Deep green
AROMA: Slightly fruity, grass
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
COLOR: Deep green
AROMA: Slightly grassy, light fruit
14024CAS - 500ml/16.9oz - 12/cs
14026CAS - 5L/1.3gal - 4/cs



Le Ferre Puglia Blend EVOO with Decorative Ceramic Tile

REGION: Castellana, Puglia. Estate produced.
VARIETALS: Coratina, Frantoio, Leccino and Ogliarola
COLOR: Rich, golden
AROMA: Slightly grassy, marjoram
5102LEFER
500ml/16.9oz - 12/cs



Le Ferre Autentico EVOO

REGION: Castellana, Puglia. Estate produced.
VARIETALS: Coratina, Frantoio
COLOR: Rich golden green
AROMA: Fresh cut grass, herbal notes
5101LEFER
250ml/8.5oz - 12/cs



Extra Virgin Olive Oils and Flavored Olive Oils



NEW! Decimi Emozione EVOO Blend

REGION: Umbria
 VARIETALS: Moraiolo, San Felice,
 Frantoio, Leccino
 COLOR: Green with golden hues
 AROMA: Fresh grass, cardoon,
 green apple
 4207DEC - 100ml/3.4oz - TBD/cs



NEW! Madonna dell'Oliva 100% Rotondella Special Selection

2014MADD - 12/cs - 250ml/8.5oz

SMALL FORMAT Le Ferre Multi-Varietal EVOO

REGION: Puglia
 VARIETALS: Leccino, Ogliarola,
 Frantoio, Coratina
 COLOR: Golden
 AROMA: Fruity and rich
 5117LEFER - 100ml/3.4oz - 24/cs



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



**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



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



**Le Ferre
Lemon Infused
EVOO**
 5110LEFER
 250ml/8.5oz - 12/cs



**Le Ferre
Hot Pepper
Infused EVOO**
 5108LEFER
 250ml/8.5oz - 12/cs



**Le Ferre
Garlic Infused
EVOO**
 5109LEFER
 250ml/8.5oz - 12/cs



**Le Ferre
Mediterranean Herb
Infused EVOO**
 5121LEFER
 250ml/8.5oz - 12/cs



**Le Ferre
Basil Infused
EVOO**
 5111LEFER
 250ml/8.5oz - 12/cs



Vinegars & Balsamic Vinegars

VR Aceti Organic Balsamic Vinegar



NEW! Green Mediterranean Herb
1512BALS - 200ml/6.8oz - 6/cs



Amarena Cherry
1511BALS - 200ml/6.8oz - 6/cs



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



Tomato
1508BALS - 200ml/6.8oz - 6/cs



Citrus
1506BALS - 200ml/6.8oz - 6/cs
1804BALS - 5L/1.3gal - each



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



Raspberry
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
Available for Private Label



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



Our VR Aceti team has introduced and amazing Mediterranean Herb Balsamic this year, inspired by the herbal cuisine of the mountains of Italy and France.

Vinegars & Balsamic Vinegars



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



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



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



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



RITROVO SELECTIONS™
VR Aceti Minis
 50ml/1.7oz - 24/cs
 1501BALS - Aged
 1502BALS - Spicy
 1503BALS - White with Citrus
 1504BALS - Dessert
 Acetate boxes shipped upon request.



VR Aceti
Cherry Barrel Aged
Balsamic Vinegar
 1724BALS - 100ml/3.39oz - 6/cs



VR Aceti
Oak Barrel Aged
Balsamic Vinegar
 1723BALS - 100ml/3.39oz - 6/cs



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



Acetorium Balsamic Vinegars
 Pomegranate - 17104ACE
 Pear - 17100ACE | White - 17030ACE
 250ml/8.5oz - 10/cs



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



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



Salts



**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



Originating in Calabria, these “meatballs” are made with ricotta cheese in place of meat inspired by Nonna De Laurentiis of Casina Rossa in Abruzzo, Italy.



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



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

Salts



Prodotti di Sardegna



**Sardinian Fior di Sale
Sea Salt in Jar**
87002SAR - 140g/5oz - 12/cs



**Fine Sardinian
Sea Salt with Myrtle**
87003SAR - 160g/5.6oz - 12/cs



**Sardinian Fior di Sale
Sea Salt Bulk Tub**
87004SAR - 1kg/35.2oz - 2/cs



**Coarse Sardinian
Sea Salt Bulk Tub**
87005SAR - 1kg/35.2oz - 2/cs



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



**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



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



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



Fior di Maiella Cacio & Pepe peppercorns and Ritrovo Selections Truffle & Salt are the perfect seasoning on your favorite steak.



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



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



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

Seasonings



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



September 2023 in Campagna Controne Hot Pepper Harvest.



**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



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



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



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



Spreads, Sauces, & Condiments

NEW! Allemandi



Castelmagno Cheese Fondue
2116ALLE
120g/4.2oz - 12/cs



Tomato Sauce with Chestnuts and Barolo
2113ALLE
180g/6.34oz - 12/cs



Tomato Sauce with Hazelnuts and Barolo
2114ALLE
180g/6.34oz - 12/cs



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



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

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



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



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



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



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

Spreads, Sauces, & Condiments



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



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



Antica Valle d'Ofanto
Smoked Sundried
Tomato Spread
20005VALLE - 190g/7oz - 12/cs



Casina Rossa
Sun-dried Tomato
with Ricotta
14006CAS - 100g/3.5oz - 12/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
Vegan Basil Pesto
3008RAD - 85g/3.0oz - 16/cs



RITROVO SELECTIONS™
Wu Wan Wo Soy Sauce,
Harmonious
60001RIT - 250ml/8.5oz - 15/cs



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



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



Sott'Olio - Vegetables in Olive Oil

Tenuta Sant'Ilario



NEW! Giardiniera with Fennel in Olive Oil
1012LAILA - 280g/10oz - 6/cs



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



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



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



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



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



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



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



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



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



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

Seafood



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



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



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



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



Antipasti & Meals In-A-Jar



Ciaccio
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



Casina Rossa
Stuffed Hot Cherry Peppers
 14014CAS - 280g/9.9oz - 6/cs



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



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



Antipasti, Meals In-A-Jar, & Olives



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



Typical Ligurian pasta dish of Paccheri pasta with rabbit white ragu and pitted taggiasca olives.



Casina Rossa
Snacking Olives with Hot Pepper
Olive Verdi Piccanti
18102CAS - 280g/9.9oz - 6/cs



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



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



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



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

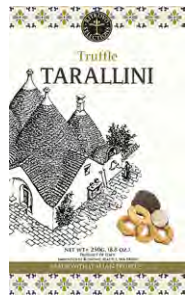
Chips, Crackers, & Taralli



NEW! Farinella



**Single-Serving
Cacio e Pepe Taralli**
2307FARI - 35g/1.2oz - TBD/cs



Truffle Taralli
2308FARI - 250g/8.8oz - 20/cs

NEW! Hopkins AG



Truffle & Salt Almonds
17001HOP - 156g/5.5oz - TBD/cs
17003HOP - 4.5K/10lbs - TBD/cs



Controne Hot Pepper Almonds
17002HOP - 156g/5.5oz - TBD/cs



**NEW! Panelba
Grissini Breadsticks**
6000PAN
250g/8.8oz - 13/cs



**NEW!
Snack-Size Truffle & Salt
Roasted Almonds**
7006RIT - 39g/1.12oz - TBD/cs



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



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

Farinella - 250g/8.8oz - 20/cs



**Organic Taralli
with White
Wine**
2301FARI



**Polenta Taralli
with Corn and
Wheat Flours**
2302FARI



**Two Cheese Taralli
with Gorgonzola
and Pecorino**
2303FARI



**Cacio e Pepe Taralli
with Pecorino and
Black Pepper**
2304FARI



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



**RITROVO SELECTIONS™
Truffle & Salt Cheese Thick Cut
Potato Chips**
7003RIT - 250g/8.8oz - 25/cs



**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



RITROVO® CARAMIELE APPLE TART

This tart works best with firm, tart apples such as Granny Smith or Pink Lady. The nutty sweetness of the Caramiele Honey and Hazelnut spread works so well with a fragrant Olive Oil Pie Crust.

Instructions:

Preheat oven to 350.

Peel and cube apples into roughly ½ inch chunks. Don't worry if some apple pieces are smaller, these will cook down and add texture to your filling.

Combine apples, Fior di Maiella Fine Sea Salt, lemon zest and juice, and sugar in a medium sized stainless-steel pan over medium heat. Cook apples until just softened.

Mix corn starch and one teaspoon cold water and stir to dissolve. Add cornstarch mixture to hot apples and stir until just thickened.

Add ¼ cup Caramiele Honey and Hazelnut Spread and stir until just combined.

Pour apple mixture into prebaked olive oil pie crust and bake until filling is set and apples are just lightly browning on the edges, about 20 minutes.

While tart is cooling whip heavy cream until just thickened and soft peaks are just beginning to form. Place 1 tablespoon Caramiele Honey and Hazelnut Spread in the microwave for 10 seconds to just soften and drizzle into whipped cream. Continue to whip until soft peaks form and Caramiele Honey and Hazelnut Spread is incorporated. Top tart with whipped cream and serve..

Instructions (Pie Crust):

Preheat oven to 350.

Place flour and salt in the bowl of a food processor and pulse to mix. Combine Accademia Giuseppe Fois Extra Virgin Olive Oil, heavy cream, and honey.

Drizzle liquid into dry ingredients while pulsing until the mixture is just combined and looks like loose crumbs.

Pour pastry into an 8" pie pan and press lightly with the bottom of a glass to form edges to the crust.

Pre-bake crust until just lightly golden.

Ingredients:

- 4-5 medium tart apples such as granny smith or pink lady
- 1 pinch Fior di Maiella Fine Sea Salt
- Juice and zest of one lemon
- 1/4 cup sugar
- 1 teaspoon corn starch
- 1/4 cup plus 1 tablespoon ADI Caramiele Honey and Hazelnut Spread, divided
- 3/4 cup heavy whipping cream

RITROVO SELECTIONS™ Olive Oil Pie Crust

This pie crust is almost instant and makes a wonderful alternative to traditional pastry.

Ingredients:

- 2 cups flour
- 1 teaspoon Fior di Maiella Fine Sea Salt
- 1/2 cup Accademia Giuseppe Fois Extra Virgin Olive Oil
- 4 tablespoons heavy cream
- 1 tablespoon Dr. Pescia Acacia Honey





KALE RAGU OVER ALLEMANDI TAGLIATELLE

Instructions:

Blanch kale and garlic in salted boiling water, salted with **Prodotti di Sardegna Coarse Sea Salt**.

Pulse in food processor until fine and set aside.

When ready to eat, place 1/2 cup **Trampetti Extra Virgin Olive Oil** in a sauté pan. Add diced pancetta, if you are using. Sauté pancetta until crisp.

If not using pancetta, heat oil and add finely chopped herbs. Turn off heat and allow the oil to infuse with the herbs. Otherwise, use the **Le Ferre Mediterranean Herb Olive Oil**.

When ready to serve, cook **Allemandi Tagliatelle Egg Pasta** in salted boiling water until al dente.

Add finely chopped garlic and kale to the sauté pan and heat for about 5 minutes. Toss in cooked pasta with some of the pasta water. Toss well to coat with all ingredients.

Top with grated **caciocavallo** or **pecorino** cheese and serve hot.

Ingredients:

- Two bunches fresh Tuscan kale
- 5-6 cloves fresh garlic
- 1/2 cup **Trampetti Extra Virgin Olive Oil** or 2 tablespoons **Trampetti** plus 2 tablespoons **Le Ferre Mediterranean Herb Olive Oil**
- **Casina Rossa Herbs & Salt**, if desired
- 1/4 cup finely diced pancetta (we used **Balestreri** brand) unless doing vegetarian/vegan version
- 1/2 cup grated **Caciocavallo** or **Pecorino** cheese
- 1 box **Allemandi Tagliatelle Egg Pasta**
- 2 tablespoons each fresh sage and/or rosemary
- **Prodotti di Sardegna Coarse Sea Salt**





Pastas



NEW! Allemandi Pasta Ravioli with Truffle and Cheese
2115ALLE - 250g/8.8oz - 6/cs



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



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



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



Our Organic toasted fregola makes for a great side dish always!



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



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



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



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



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



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



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

Pastas



NEW!
L'Ultimo Forno
Pasta Mista
 3108ULTI
 500g/17.6oz - TBD/cs



Marella
Monezza Odds and Ends, Multi Color
 22002MARELLA - 400g/14.1oz - 12/cs



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



Ciacco
Tajarin Egg Pasta
 6300CAJ - 250g/8.8oz - 12/cs



Ciacco
Truffle Tagliolini
 7105CAJ - 250g/8.8oz - 16/cs



Ciacco
Porcini Tagliolini
 6052CAJ - 250g/8.8oz - 16/cs



Ciacco
Barolo Tagliolini
 6090CAJ - 250g/8.8oz - 12/cs



Ciacco
Squid Ink Tagliolini
 6057CAJ - 250g/8.8oz - 12/cs



La Romagna
Durum Wheat Umbricelli
 12005ROM - 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
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

NEW! Allemandi



ORGANIC Linguine Durum Wheat
2118ALLE - 500g/17.6oz - TBD/cs



ORGANIC Spaghetti Durum Wheat
2119ALLE - 500g/17.6oz - TBD/cs



ORGANIC Spaghettoni Durum Wheat
2120ALLE - 500g/17.6oz - TBD/cs



Maurizio Allemandi introduces us to his dye cut artisanal pastas.

Allemandi Pasta, Organic



Trece Pasta, Durum Wheat
2108ALLE
500g/17.6oz - 12/cs



Rigatoni Pasta, Durum Wheat
2110ALLE
500g/17.6oz - 12/cs



Calamarata Pasta, Durum Wheat
2111ALLE
500g/17.6oz - 10/cs



Paccheri Pasta, Durum Wheat
2109ALLE
500g/17.6oz - 10/cs



Conchiglione Pasta, Durum Wheat
2112ALLE
500g/17.6oz - 10/cs



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



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



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



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

Gluten-Free Pastas



Pasta Natura
Tagliatelle Pasta with Corn & Rice Flour
Organic & Gluten Free
 4107NAT - 250g/8oz - 5/cs



Chickpea and clam stew over Fior di Maiella Corn Couscous.

Pasta Natura Gluten-Free Pastas from Piedmont



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



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



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



Organic Turmeric and Black Pepper Corn Flour
Penne
 4105NAT - 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

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



Our organic Carnaroli and Arborio risotto rices always make spectacular risottos.

Fior di Maiella Organic



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



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! Pure Stagioni Amarena Cherry Jam
1129STAG - 200g/7oz - 7/cs



Use our Spiritosi cherries on desserts like cheesecake, flan and panna cotta.

Pure Stagioni Fruit Jams - 200g/7oz - 7/cs



Tomato Jam 1126STAG



Red Current Jam 1122STAG



Apricot Jam 1123STAG



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



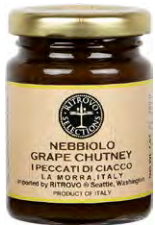
Prodotti di Sardegna Myrtle Preserves for Cheeses
87006SAR - 95g/3.4oz - 12/cs



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



Lemon Jam 1125STAG



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



Fig Jam 1124STAG



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



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



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



Red Onion Jam 1127STAG

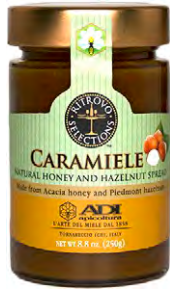


Honeys

NEW! ADI Apicoltura



Pistachio & Honey Spread
12324ADI
6oz/170g -12/cs



Caramiele Honey & Hazelnut Spread
12307ADI
8.8oz/250g - 12/cs



ADI Apicoltura Organic Chestnut Flower Honey
12306ADI - 250g/8.8oz - 12/cs



ADI Apicoltura Organic Orange Flower Honey
12302ADI - 250g/8.8oz - 12/cs



ADI Apicoltura Organic Cherry Blossom Honey
12303ADI - 250g/8.8oz - 12/cs



ADI Apicoltura Organic Acacia Flower Honey
12305ADI - 250g/8.8oz - 12/cs



ADI Apicoltura Organic Rosemary Flower Honey
12300ADI - 250g/8.8oz - 12/cs



Dr. Pescia Honey Acacia
9017HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Mediterranean Heather
9015HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Sunflower
9018HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Wildflower Honey with Pollen & Royal Jelly
9020HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Coriander Blossom
9012HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Chestnut
9016HON - 265g/9.34oz - 12/cs



Dr. Pescia Honey Sulla
9014HON - 265g/9.34oz - 12/cs



Ciaccio 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

Dolci - Cookies



NEW! Scuppoz Biscotteria - 110g/3.9oz - 18/cs



Biscotti with Dark Chocolate and Amaro
1705SCU



Biscotti with Sour Amarena Cherry Digestivo and Red Wine
Biscotti alla Ratafia
1701SCU



Biscotti with Artisan Limoncello
Biscotti al Limoncello
1702SCU



Biscotti with Abruzzo Mountain Gin and Juniper Berries
Biscotti al Gin
1703SCU



Biscotti with Anise Liqueur
Biscotti al Anice
1704SCU

Primo Pan



NEW! Farro Cookies
Farinele
16004PRI - 334g/11.79oz - 12/cs



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



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



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



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



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





Dolci - Amaretti, Torrone, & Marzipan

La Sassellese Soft Amaretti - 180g/6.3oz - 6/cs



Soft Amaretti 27001SAS



Lemon 27004SAS



Hazelnut 27006SAS



Chocolate 27007SAS



Coffee 27005SAS



Try our La Sassellese lemon amaretti in a tiramisu with Pure Stagioni lemon jam or a tiramisu with La Sassellese hazelnut amaretti and Stramondo Chocolate Gianduia spread.



La Sassellese Crunchy Amaretti, flourless
27008SAS - 60g/2.1oz - 24/cs



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



ADI Apicoltura Soft Pistachio Torroncini Bites
12201ADI - 200g/5.3oz - 12/cs



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



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



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

Dolci - Chocolates & Sweet Spreads



Cecilia Tessieri Rabassi 75g/2.6oz - 15 bars/cs



**NEW! Mini Bar MyWay
80% Dark Chocolate**
24013CTR - 10g/0.4oz - TBD/cs

MYWAY 80% Dark Chocolate Bar
24006CTR



AROMA: Pine and pinecones.
TASTE: Persistent and elegant taste with a smooth finish.

A unique blend, directly selected on the cacao plantation. The result of 30 years of experience in the world of cocoa and chocolate. Following inspiration with the will to innovate, every day. The chocolate of tomorrow, made my way.

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



**NEW! Dark Chocolate
Cacao Bar with Banana**
20216CRU - 50g - 10/cs

ICON 85% Dark Chocolate Bar
24007CTR



AROMA: Wooden crates, Scotch barrels, tobacco, and tree sap.
TASTE: Fudge, toasted wheat bread and figs.

The result of 30 years of research to find the best raw materials. Sustainably sourced cocoa from the Amazon basin in Peru in support of the local cocoa production. A glimpse of culture, tradition, and passion for quality. Simplicity that becomes excellence.

WEEKEND 70% Dark Chocolate Bar
24005CTR



AROMA: Earth, forest floor.
TASTE: Toasted almonds and dark, malty buckwheat honey.

A gentle fragrance and never acidic. The light-colored chocolate is designed to surprise classic dark chocolate lovers.

**TOMEETYOU Milk Chocolate
with Italian Hazelnuts**
24004CTR



AROMA: Parchment. Warm hazelnut oil.
TASTE: Creamy raw butter, notes of honey and caramel. After taste of cocoa nib.

The finest tropical cocoa meets Italian quality of milk and IGP trilobata hazelnuts from Piedmont. A classic treat that never fails to impress.

NOTE Dark Milk Chocolate
24003CTR



AROMA: Warm roasted cacao.
TASTE: Light cognac, creamy raw butter. A finish of cocoa nib.

A masterpiece of contrasts and harmony.



**65% Dark Raw
Cacao Bar with
Tonda Gentile
Romana
Hazelnuts**
20205CRU



**68% Dark Raw
Cacao Bar with
Raspberries**
20203CRU



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



**Stramondo
Chocolate Hazelnut
Spread with IGP Modica
Chocolate Bits**
3103STRAM - 255g/9oz - 12/cs



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



**68.5% Dark Raw
Cacao Bar with
Himalayan Salt**
20206CRU



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.

NEW! Marino Organic Sicilian EVOO

11124MAR
500ml/16.9oz - 6/cs



NEW! PL Tenuta Sant'Ilario Decorative Tile Design Tins with NFL 1018LAILA - 250ml/8.5oz - TBD/cs



Colli Etruschi Lazio EVOO

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

Trampetti Umbrian EVOO

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



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



Maletti Balsamic Vinegar in Rossini Bottle

A less dense, everyday balsamic vinegar in attractive "bell-shaped" 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.

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



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

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

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, fenugreek, savory, thyme, red pepper, and juniper.

Porcini Salt

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

Barbecue Salt

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



45g/1.59oz - 10/cs

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, 30% hot red pepper

Sea Salt

Fleur de sel salt.

Black Truffle Salt

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

Saffron Salt

Sea salt, saffron (1%), turmeric.

Salt with Citrus and Flowers

Sea salt, orange, lemon, and mallow flower

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 aestivum* vitt.), trombette mushrooms (*craterellus*), pepper, acidifier, and citric acid.



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 coconut-based 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 hazlenuts.



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.



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.



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.



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 Pesca is truly passionate about his bees and the honeys he carefully harvests from them. His unique mono-varietal 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. Pesca'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.



Our Producers



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.



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-the-art 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.



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.



HOPKINS AG

Hopkins AG began as a family farming operation in the early 1900's. Over the decades, they transitioned from a small family farm to a large almond producer. Presently, they own and manage over 3,000 acres of almonds. Their orchards are located in the Southern San Joaquin Valley of California, which provides the optimum climate for growing the world's best almonds. This nutrient rich

super food makes a tasty, healthy snack. RITROVO® is proud to collaborate with Darrin Hopkins of Hopkins AG to bring to market our best-selling roasted California Almonds seasoned with our imported Italian Truffle & Salt and Ferrante Controne Hot Pepper. Darrin uses only RITROVO® olive oil for roasting, making this a very special collaboration.



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 UNESCO-protected site and one of the ten oldest cities in the world.



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 sun-drenched 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 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.



NATIV WINES

Roberta Pirone and Mario Ercolino, a renowned enologist, founded Nativ winery in 2008 with an emphasis on the terroir of the area. Their vineyards and olive groves are located in Paternopoli, in the province of Avellino, central Campania. Here they planted grape vines and olive groves to exalt the indigenous varieties of both in their zone, known locally as Irpina. Literally starting from only land that was some of the best in the region, they now cultivate grapes to make high quality Taurasi red and Falanghina white wines. RITROVO® is the first in the US to import their olive oil made also of indigenous olive varieties Olivella di Carife and Ravece, typical to Campania. The olives grow alongside the vines in the verdant hills of Paternopoli. A singular opportunity to taste this little-known terroir of central Campania.

MARELLA

RITROVO® is delighted to have "refund" 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.



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 gluten-free 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.



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.



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 stone-ground local whole grain flours including organic corn and farro.



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®!



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.



Our Producers



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 craftsmanship 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, his 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.



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.

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

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.



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.



TENUTA SANT'ILARIO

This year we have added Tenuta San'Ilario 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.

RITROVO SELECTIONS™ 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!"



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 cutting-edge 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		
Extra Virgin Olive Oils & Flavored Olive Oils Pg 5		
Vinegars & Balsamic Vinegars Pgs 6-7		
Salts, Pgs 8-9 Seasonings, Pgs 10-11		
Spreads, Sauces, & Condiments Pgs 12-13		
Sott'Olio, Seafood, Antipasti, Meals In-A-Jar, & Olives Pgs 14 - 16		
Chips, Crackers, & Taralli Pg 17		
Pastas Pgs 20-22		
Gluten Free Pastas Pg 23		
Grains, Flours, & Legumes Pg 24		
Jams, Fruit, & Wine Jellies Pg 25		
Honeys Pg 26		
Dolci - Cookies, Amaretti, Torrone, & Marzipan, Pgs 27-28		
Dolci - Chocolates & Sweet Spreads Pg 29		
Private Label Pgs 30-31		