



## FINE FOOD EXPRESS

*Fine Italian foods delivered to your door*

### BEVERAGES *Acqua E Succhi Di frutta*



B01  
Ferrarelle Sparkling  
Mineral Water 750ml

B02  
Ferrarelle Sparkling  
Mineral Water 500ml

B03  
Natia Natural  
Mineral Water 750ml

B04  
Natia Natural  
Mineral Water 500ml

B05  
Santal Orange Juice 1lt



B06  
Santal Pear Juice 1lt

B07  
Santal Apricot Juice 1lt

B08  
Santal Peach Juice 1lt

B09  
Santal Red Blood  
Orange Juice 1lt

### CHEESES & DAIRY *Formaggi E Latticini*



CD 01  
Grana Padano 18 months

The name comes from the noun grana ('grain'), which refers to the distinctively grainy texture of the cheese, and the adjective Padano, which refers to the valley Pianura Padana. Similar to Parmigiano, Grana Padano is less crumbly, milder and less sharp-tasting than its also famous relative.

CD 02  
Grana Padano  
18mths grated  
Grana Padano grated  
daily bag, 500GR

CD 03  
Parmigiano Reggiano 24  
months

CD 04  
Il Forteto Pecorino Toscano  
F1 year

Pecorino ripened for at least one year. The crust recalls the cellars' stone, the paste is rocky and tends to make flakes. The intense taste, with perfumes and flavours persistent, well pronounced but harmonious, is the result of a long and controlled seasoning process. It may also be grated.

CD 05  
il Forteto Oro Antico DOP  
Stravecchio

Each Oro Antico Riserva is handmade by taking a select young, delicious, authentic Pecorino Toscano, burnishing it with olive oil, and aging it in a stone cellar for six months.



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### CHEESES & DAIRY

## *Formaggi & Latticini*



CD 06  
Il Forteto Pecorino Toscano  
DOP 4 MONTHS

The paste is compact and straw-coloured. With a sweet but firm taste of sheep's milk. The flavours and perfumes are well developed and well balanced.



CD 07  
Il Forteto Boschetto al  
Tartufo Bianchetto

Taste the amazing scents and flavor of Boschetto. Its base is a sweet, tender and mild cheese made from a careful blend of sheep's milk and cow's milk. Mixed throughout are shavings of rare, white truffle that transform the cheese into an addictive delicacy.



CD 08  
Il Forteto Cacio Di Bosco  
Truffle Cheese

The truffle flavor is honest, not synthetic tasting, and it doesn't overwhelm the goodness of the cheese; rather, the ingredients blend together superbly, making for a beautiful balance between garlicky truffle and nutty, sweet, almost caramelized aged sheep's milk.



CD 09  
IL Forteto Cacio di Fossa

Cheese from pure sheep's milk, obtained thanks to an original seasoning process, in conformity with a tradition dating back to the Middle Ages. Over all, the particular fermentations have conferred a sharp taste and an unmistakable flavour.



CD 10  
Il Bacco Gorgonzola Dolce  
(Sweet)

Gorgonzola Dolce is the 'sweeter' gorgonzola - milder and much softer than its Naturale or Piccante counterparts. It is made using pasteurized cow's milk and is aged for 3 months. It is very creamy and almost spreadable in texture with a light piquancy.



CD 11  
Primavera di  
Caravaggio

Primavera (Spring) is a soft cheese made exclusively with pasteurised full cow's milk. The paste is soft and compact, the colour is white to pale yellow. The taste is sweet.



CD 12  
Defendi Stracchino

Stracchino is a type of Italian cow's-milk cheese, typical of Lombardy (Italy). It is eaten very young, has a soft, creamy texture and normally a mild and delicate flavour. It is normally square in form.



CD 13  
Defendi Taleggio

Taleggio is named after Val Taleggio (north east of Milan)

The cheese has a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. Its crust is thin and studded with salt crystals. Made with pasteurized cow's milk.



CD 14  
FONTINA DOP

Fontina DOP "Denomina-tion of Protected Origin" is produced only in Aosta Valley (Italian Alps). Fontina is a semi soft cheese made of cows milk. Fontina has a mild, somewhat nutty flavor, while rich, herbaceous and fruity. It melts well.



CD  
15/16 Parmalat  
Mascarpone

Mascarpone is triple cream cheese, milky-white in color and easy to spread. It smells like milk and cream. It is used in various dishes of the Lombardy region of Italy, where it is a specialty. It is a main ingredient of tiramisu. It is sometimes used instead of butter or grated Grana Padano or Parmigiano Reggiano cheese to thicken and enrich risotto.



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### CHEESES & DAIRY

## *Formaggi & Latticini*



CD 17  
AZ Mozzarella Frozen Pearls

Mozzarella Pearls are shiny, mild and delicate. These small pearls are perfect for topping pizza base or for salads.



CD 18  
Lupara Buffalo Bocconcini (320GR) FROZEN

Made with 100% Buffalo milk are perfect for salads or with cherry tomatoes dressed with a tasteful extra virgin olive oil and some basil leaves. Move from the Freezer to the fridge 24hours before serving.



CD 19  
Lupara Buffalo Mozzarella 250GR (2 mozzarelle) FROZEN

Delicate fresh cheese made of whole buffalo milk. Is perfect as antipasto for caprese salads or for pizza. Buffalo milk is slightly richer in fats than cow milk, and that gives buffalo mozzarella a more buttery taste. Move from the Freezer to the fridge 24hours before serving.



CD 20  
HALOUMI CHEESE 350GR



CD 21  
De Paoli unsalted Italian butter 250gr

De Paoli has been passionate about making butter for over fifty years.

### SMALLGOODS

## *Insaccati*



SG01  
SALAME PURE PORK



SG02  
SALAME PURE PORK HOT



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### GOURMET PRODUCTS

*Specialita'*



GP01  
Molino Spadoni  
Polenta Bramata, 1Kg

This polenta bramata is the coarse flour needed to make your own polenta!



GP02  
Spadoni  
Flour "00" 1Kg

Made by Molino Spadoni this is a classic "00" Flour perfect for making fresh pasta or fresh pizza dough. Molino Spadoni produce fine products and there is no need to sieve this flour.



GP03  
SPINACH LEAVES IN  
CUBES Fruttage  
12.5KG BAG

Fruttage has 20 years experience in the production of deep frozen vegetables allows them to obtain a high level of constant quality in their finished products. Every bag has 42 spinach cubes (60gr).



GP04  
NATURA DRIED MIXED  
MUSHROOM 500GR



GP05  
NATURA PORCINI  
MUSHROOM WHOLE  
500GR\*



GP06  
NATURA WILD MIXED  
MUSHROOM 1KG\*



GP07 N  
NATURA PORCINI  
MUSHROOM SLICED



GP08  
GRISSINI STIRATI PI-  
EMONTESE 150GR



GP09  
PANE CARASAU 250GR



GP10  
TERRA CIME DI RAPA  
(Broccoli Rabe) 1KG\*  
Suggested use for this fantastic product is the famous orecchiette with Broccoli Rabe.

### OILS AND VINEGAR

*Oli & Aceti*



OV01  
LEVANTE EXTRA  
VIRGIN OLIVE OIL  
ORGANIC 1LT



OV02  
LEVANTE EXTRA  
VIRGIN OLIVE OIL 4LT



OV03  
LEVANTE EXTRA  
VIRGIN OLIVE OIL  
NOVELLO 500ML



OV05  
LEVANTE TRUFFLE  
OIL 250ML



OV06  
DON MARCELLO BAL-  
SAMIC GLAZE 400ML



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OILS AND VINEGAR

*Oli & Aceti*



OV07  
DON MARCELLO  
BALSAMIC SPRAY  
250ML

OV08  
DON MARCELLO  
BALSAMIC AGED 12  
YEARS 250ML

OV09  
DON MARCELLO  
BALSAMIC AGED 25  
YEARS 500ML

OV10  
DE NIGRIS  
BALSAMIC FIG  
VINEGAR 250ML

OV11  
DE NIGRIS  
BALSAMIC PEAR  
VINEGAR 250ML



OV12  
DE NIGRIS PURE  
HONEY VINEGAR  
250ML

OV13  
SABA VINCOTTO 250ML

OLIVES

*Olive*



O01  
MICCIO BLACK LIOGU-  
RIAN OLIVES 450GR

O02  
MICCIO GREEN SICIL-  
IAN OLIVES 450GR

O03  
MICCIO MIXED  
OLIVES IN OIL M350GR

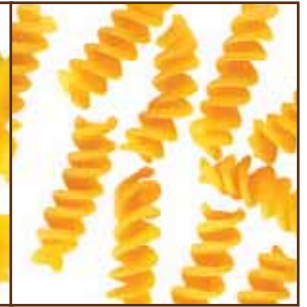
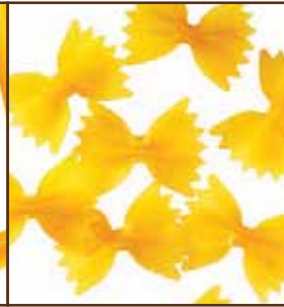


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PASTA AND RICE

*Pasta & Riso*



Garofalo has been making pasta for over 200 years and today produces the Signature line from its headquarters near the world-renowned ruins of Pompei. Garofalo's Signature line of pastas combines decades of knowledge of the art and skill of traditional Neapolitan pasta making with the efficiencies of today's technology to create top quality pasta products.

PR01  
FREGOLA SARDA 500GR

You would be right in thinking that it does look a lot like couscous. It's made from a mix of semolina and water and then hand rubbed to form tiny balls. The balls are then dried and toasted to form what you see above.

It's usually found in seafood dishes, whether as a stuffing for calamari or served with a seafood sauce or you can find it used in soups.

PR02  
GAROFALO  
CASARECCE

PR03  
GAROFALO FARFALLE

PR04  
GAROFALO FUSILLI



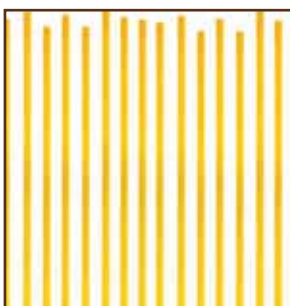
PR05  
GAROFALO GNOCCHI  
SARDI

PR06  
GAROFALO LINGUINE

PR07  
GAROFALO PENNE ZITI  
LISCIE

PR08  
GAROFALO PENNE ZITI  
RIGATE

PR09  
GAROFALO RIGATONI



PR10  
GAROFALO SPAGHETTI

PR11  
GAROFALO  
SPAGHETTINI



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### PASTA AND RICE

## *Pasta & Riso*



PR12  
PUPPI FUSILLI HOME  
MADE 500GR



PR13  
PUPPI ORECCHIETTE  
HOME MADE 500GR



PR14  
GNOCCHI HOME  
MADE 1KG\*



PR15  
RAVIOLI BUFFALO  
RICOTTA & SPINACH  
1.5KG\*



PR16  
RAVIOLI COW RICOTTA  
AND SPINACH 1.5KG\*

Put the ravioli still frozen in a big pot of water when boiling put the ravioli and cook for 10 min mixing gently from time to time then drain gently. Nice with sage slightly fried in butter and grated grana.



PR17  
TAGLIATELLE HOME  
MADE 500GR\*



PR18  
TAGLIOLINI HOME  
MADE 500GR\*



PR19  
DRAGONI RICE CARN-  
AROLI ORGANIC 1KG



PR20  
DRAGONI RICE  
ARBORIO 1KG



PR21  
DRAGONI RICE  
VIALONE NANO 1KG



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### BREAD AND PIZZA

## *Pane & Pizza*



BP01/02  
CIABATTA ALTAMURA  
450GR\*/150GR\*

Defrost for 2/3 hours and put it in the oven 200 for 10/15 min.



BP03  
FRUSTA MARGHERITA  
(FOLDED PIZZA) 150GR\*

Defrost for 1/2 hours and put it in the oven 200 for 5/10 min.



BP04  
PIZZA BASE WITH  
TOMATO 220GR\*

Defrost 15 min and put in the oven at 200 for 7/10 min



BP05  
PIZZA BASE SMALL  
WITH TOMATO\*

### TOMATOES

## *Pomodori*



T01  
SAN MARZANO DOP  
PEELED TOMATOES  
850GR



T02  
VENERE CHERRY  
TOMATOES 400GR



T03  
VENERE CHOPPED  
TOMATOES 400GR



T04  
VENERE PEELED  
TOMATOES 400GR

### SWEET PRODUCTS

## *Dolci*



SP01  
S.GIORGIO SFOGLIATA  
RICCIA NAPOLETANA  
120GR\*

Sweet speciality from Napoli is a pastry filled with an orange flavour ricotta. Defrost for 1/2 hours and then put in oven at 150 for 15min



SP02  
ISPAD CROISSANT  
DOLCE 75GR\*

Defrost for 1/2 hours and put in the oven at 150 for 10min.



SP03  
ISPAD FROLLA  
NAPOLETANA 120GR\*

Sweet speciality from Napoli is similar to the sfogliata but is made with short bread. Defrost for 1/2 hours and put in the oven at 150 for 10min



SP04/05/06  
S.GIORGIO KRAPFEN  
CHOCOLATE/CREAM/  
PLAIN 70GR

Defrost for 1 hour and they are ready to eat.