



specialty & imports

A Culinary Experience



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PROSCIUTTO

Prosciutto Di Parma



100% natural cured ham without any additives, preservatives, hormones, gluten or coloring agents, made in Emilia Romagna.

Aged 14 months: #231459, 1/16.5 lba
Aged 16 months: #231517, 1/16.5 lba*
Aged 24 months: #231519, 1/16.5 lba*

Prosciutto Italiano



Seasoned and dry-aged to perfection. It has a deep red color, marbled with streaks of flavorful fat leaving behind an irresistible texture while the lean part offers your palate a sweet, yet salty, flavor.

#090562, 1/15 lba

SAVELLO USA

Prosciutto Di Parma



This Prosciutto Di Parma is delicious, and flavorful. Enjoy it on it's own or pair it with toasted, rustic breads. Prosciutto goes well with juicy summer melons or mozzarella cheese.

16 months - 1/17 lb, Leoncini #090565
24 months - 1/18 lba, Leoncini #090585

Speck, Alto Adige 1/2 Cut



This format is produced by cutting the whole square Speck ham in half. Symmetry and uniformity are the result of the experience of our master butchers, who respect the meat's natural structure without pressing it. The absence of a rind will make it even easier and faster to cut tender slices that are all the same. **2/5lb, Recla, #090447**



 **JAMONDOR**

We are a family business with almost 50 years of history and experience in the production of Serrano, Iberian hams and sausages. From our beginnings, we work with the highest quality, selecting the best meats and bringing the products to the highest point of maturation.

Serrano Ham

Serrano ham is a type of dry-cured jamón, which comes from a breed of white pig. Fresh, thinly sliced jamón serrano is delightful on its own, in a bocadillo, or as part of a charcuterie plate, Tapas...endless possibilities!

Bone In, Dry Cured* | #019298, 2/7.5 lba*

 **CHUBS & SLICES**



Hot Sopressata
#131511, 15/8 oz



Sweet Sopressata*
#231475, 2/3.5 lb



Pepperoni Uncured*
#231501, 12/3 oz

 **BULK MEATS**

Mortadella with Pistachio



Mortadella with pistachio by Leoncini has been made with whole pistachios and stuffed with fine ham meat according to Italian tradition. After being cooked for hours in large ovens, the mortadella has become rich and velvety, with an intense yet pleasant aroma and a savory flavor underscored by an extra kick of pistachio flavor.

2/11 lb, Leoncini
#090543

Porchetta- Oven Roasted Pork



Porchetta consists of two lean, hand-tied pork loins and belly cooked in the oven and prepared in accordance with the guidelines of the most well-known Italian artisanal techniques. Perfectly selected Mediterranean herbs and spices are added to create a stunning aroma, with no added polyphosphates or food coloring. The meat is naturally rose-colored and embodies the typical, flavorful taste of Italian pork with an herbaceous and characteristic perfume.

1/12 lb, Leoncini
#090539

Prosciutto Italiano 14 month



Boneless San Daniele has a delicate flavor and distinctive aroma, with the famous guitar-shape of a full ham. This prosciutto is a specialty meat originating from San Daniele del Friuli in Italy's Udine province.

1/15 lba, Silano
#090562

Mortadella with Pistachio*



Parmacotto Mortadella with Pistachio is made using only high quality pork and premium seasonings. This gluten-free deli meat has no MSG, phosphates, or sugar.

2/11 lb, Parmacotto
#231473

| SEMI SOFT | |
|---|---|
|  | <p>CRUCOLO CHEESE 1/4 <i>Artisanal Semi Soft Cow's Milk Cheese Aged 60 days with rich, buttery yet creamy texture Crucolo</i></p> <p>4/7.45 lb, #090476</p> <p>-----</p> <p><i>Pair with wine jellies and mostarda</i></p> |
|  | <p>PECORINO CON TARTUFO <i>Semi-soft pecorino aged with truffle Il Fiorino</i></p> <p>3/2 lb, #090489</p> <p>-----</p> <p><i>Excellent as a table cheese, serve room temperature and accompany with fresh seasonal vegetables, salami and a light red wine such as Pinot Noir.</i></p> |
|  | <p>PRIMOSALE FANTASIA <i>Semi Soft Sheep's Milk Cheese Stuffed with Pepperoncino, Olives, and Arugula Sicilliani</i></p> <p>2/5 lb #090457</p> <p>-----</p> <p><i>It's the perfect table cheese to snack on.</i></p> |
| SEMI SOFT | |
|  | <p>PRIMOSALE PISTACHIO* <i>Semi Soft Sheep's Milk Cheese Stuffed with Pistachios Sicilliani</i></p> <p>2/5 lb #090455</p> <p>-----</p> <p><i>Young and flavorful with a milky white color, this cheese is a bright addition to an antipasto platter and perfect for snacking or on a cheese board!</i></p> |
|  | <p>PRIMOSALE TARTUFO <i>Semi Soft Sheep's Milk Cheese Stuffed with Truffles Sicilliani</i></p> <p>6/2 lb, #090448</p> <p>-----</p> <p><i>Pairs well with cold meats & salami and red wine.</i></p> |
| HARD | |
|  | <p>GRANA PADANO 22MTH 1/4 <i>Hard Cheese Produced from Raw, Semi-Skimmed Cow's Milk and often aged for up to two years.</i></p> <p>1/21 lba, 22 mth #090560</p> <p>-----</p> <p><i>Perfect with anything sweet: Honey, Apple, Pear, Dried Fruit, and Fig. It also goes very well Cured Meat, Olives, and Nuts.</i></p> |
|  | <p>PARMIGIANO REGGIANO 1/4 <i>DOP Hard Cow's Milk Cheese Aged min. 22/24 months Dallabona</i></p> <p>Quarter: 1/18 lb, #090465</p> <p>-----</p> <p><i>Pairs well with Champagne or Italian sparkling wines like Prosecco or Lambrusco, crisp white wines or wines with a medium acidity and a bit of sweetness.</i></p> |

|  | <p>GRAN DUCA WHEEL* <i>Softer Hard Cow's Milk Cheese Suitable for vegetarians. Dalla Bona</i></p> <p>1/80 lb, #090453</p> <p>-----</p> <p><i>Best served in crumbles or shavings with a glass of Prosecco or any aged, red wine.</i></p> |
|--|---|
|  | <p>PECORINO ROMANO 1/4 <i>Hard cheese made from sheep's milk. Aged 9 months. Italia</i></p> <p>1/56 lb, #090499 4/12 lba, #034819</p> <p>-----</p> <p><i>Serve with bold red wines. For a real treat, have it for dessert, laced with your favorite honey.</i></p> |
|  | <p>PARMESAN CHEESE WHEEL <i>Hard Cow's Milk Cheese with intense nutty flavor and granular texture. Aged in caves for 10 months Belgioioso</i></p> <p>1/11 lba, #683498</p> <p>-----</p> <p><i>Pairs well with many foods such as pastas, vegetables, bread, salad and wines!</i></p> |
| WASH RIND (SOFT) | |
|  | <p>TALEGGIO STELLA ALPINA DOP <i>Soft wash rind Cow's Milk Cheese Aged min 35 days Carozzi</i></p> <p>1/5 lb, #090466</p> <p>-----</p> <p><i>Taleggio is a typical table cheese, but it is also the ingredient of many dishes. Spread it on fresh bread or crostini or use as a pizza topping.</i></p> |
| BLUE VEIN | |
|  | <p>GORGONZOLA DOP 1/8 DOLCE <i>Soft and Sweet Cow's Milk Cheese Blue Carozzi</i></p> <p>4/3 lb, #090464</p> <p>-----</p> <p><i>It has a soft spreadable texture and slightly salty aftertaste, perfect for spreading on bread and crackers. It can be a perfect addition to sandwiches, hors d'oeuvres, entrées and desserts.</i></p> |
|  | <p>GORGONZOLA DOP 1/8 PICCANTE <i>Soft and Sweet Cow's Milk Cheese Blue Carozzi</i></p> <p>4/3 lb. #090450</p> <p>-----</p> <p><i>Pair with walnut bread and chestnut mustard. Goes well with Amarone, Marsala Vergine and Moscato</i></p> |

AUSTRALIA **Grand Reserve Cheddar Cheese**

Old Croc Grand Reserve Cheddar is aged 2 years for an extra sharp, rich flavor. The texture is creamy, yet crumbly with noticeably crunchy crystals.

1/10 lb, #036013

Experience Old Croc Grand Reserve with smoked sausage, crusty bread and dried fruit. Pair it with a crisp sparkling wine or aged Zinfandel.

CANADA **Cranberry Cinnamon Goat Cheese**

An abundance of tart cranberries and sweet cinnamon blend seamlessly with rich and tangy goat cheese for a festive treat. Celebrity

6/10.5 oz, #030239

Enjoy this variety on a holiday platter or crumbled over a fresh arugula salad with grilled chicken.

FRANCE **Plain Brie**

Soft cow's milk cheese with a buttery and creamy taste | President

2/2 lb, #030207

Add it to a cheese plate, bake it for a warm snack or include it in a torte to complement the sweetness of fruit. Pairs well with Champagne, Sauvignon Blanc, and Stouts.

**Brie Wheel**

2/2lb, #030214

Pairs well with Champagne, Sauvignon Blanc, and Stouts. Great on Charcuterie boards, and with fruits and nuts.

**Triple Creme Brie***

Saint André is a soft ripened cheese with a buttery texture. Its creamy, rich heart flows appetizingly on your plate, or on toasts, and the cheese's shape is designed so that more cream can fit inside the rind. The rind has a bloomy taste that both contrasts with and complements the lushness of this cheese. | St. André

1/4.5 lb, #030364*

Delicious with cold meats and sausages. Its buttery texture also goes well with salads, especially if they contain crunchy ingredients, such as croutons or peanuts. Pairs well with Champagne.

GREECE **Feta Cheese**

This full-flavored, soft feta delivers a salty and tangy taste with a strong and nutty aroma | Fantis

1/17 lb, #034203

The cheese can be used a table cheese or melted on a traditional Greek salad, spanakopita, pizza or pie. It tastes delicious with olive oil, roasted red peppers and nuts.

IRELAND **Irish Whiskey Cheddar***

Produced on Cahill's Farm in Limerick, this yellow waxed gourmet cheese truckle is handmade using Kilbeggan Irish Whiskey, then matured into a tantalizingly delicious aperitif.

2/4.9 lb, #030252

Melt over burgers. Use on homemade pizza. Pair with medium-bodied red wines like Merlot.

NORWAY **Jarlsberg Loaf**

A mild, semi-soft, part skim cheese made from cow's milk. | Jarlsberg

2/12 lb, #031105

Pair with plums and apricots, figs, grapes, apple and pear, assorted hams, black, dark or rye breads and nuts. Appropriate pairings include a delicate Chenin Blanc, crisp Sauvignon Blanc, a soft Merlot or medium-bodied Malbec.

SPAIN **Manchego Curado Wheels**

Aged 6 Months. The finest PDO (Protected Designation of Origin) cheese from Spain made from 100% sheep milk. | President

2/6.6 lb, #003208

A firm and supple cheese with a caramel and nutty flavor profile.

SWITZERLAND **Grand Cru Gruyere Style***

A signature alpine-style cheese. It's made with the freshest milk in imported copper vats and aged 4+ months in our cellars. | Emmi

2/6 lba, # 030540

Robust and full-bodied, this one-of-a-kind cheese melts beautifully over potatoes, sandwiches, paninis, and as a topping for classic onion soup.



TRUFFLE
PRODUCTS



Urbani Truffles is the largest distributor of fresh truffles in the World since 1852. Today, Urbani still works directly with local truffle hunters who are connected to the land. Following ancient traditions, they hunt the truffles in the forests of central and northern Italy.

All authentic Italian ingredients are combined with the finest Italian truffles.

A surprise for the palate,
an elevation of style for every occasion!

TRUFFLES



Truffle Peelings Tuber Indicum
(summer, in brine)

#350686, 6/11 oz



Truffle Peelings Black

#350678, 6/7 oz



Truffle Black Summer Fresh

#980272, 1/2 oz

SAUCES



Black Truffle & Mushrooms Sauce

Made from the finest natural ingredients, this sauce is non-GMO, gluten-free, and vegetarian, offering an authentic taste of Italy in every bite.

#105667, 6/6.1 oz

OIL



White Truffle Oil

Fine olive-oil with white truffles.

#350658, 12/1.86 oz

The Finest Fresh Truffles in Season

Place your order before 2pm and your fresh truffles will be shipped directly to your restaurant the next day to insure you get the best quality and shelf life out of the product. Varieties and pricing is based on season.

Contact your Driscoll Foods Sales Rep for fresh truffle availability & pricing.





The Prunotto Mariangela Farm is a family operated farm in the heart of the gastronomic landscape of Le Langhe, Piemonte. All of the produce used is 100% organic using methods that respect both nature and the consumer. Prunotto uses only the best quality fruits and vegetables, processing them within a few hours of harvest to fully capture the genuine flavors of Italy.



Moscato Wine Jelly*

Made from sweet, sparkling Moscato wine, whose honeyed, fruity flavor is concentrated in this golden jelly.
#090480, 12/3.8 oz

The perfect counterpoint to a salty sheep's milk pecorino or fresh ricotta. Or warm it and drizzle over vanilla ice cream for a luxuriously grown-up sundae.



Chestnut Blossom Honey*

This honey is a deep, robust, and pleasantly intense honey. Perfect for those who appreciate a less sweet and more complex taste. It's been described as smoky, leathery, spicy, and mysterious.
#090469, 12/3.5 oz

It is excellent with aged or salty cheeses (Stracchino, Ricotta), savory dishes, in sauces, and hearty meat dishes. Or try it the Tuscan way; drizzled over a piece of Pecorino Toscano with some fresh pears.



Balsamic Vinegar Jelly*

This balsamic vinegar jelly has the typical aroma of the vinegar with a softer and sweeter flavor at the start. The finish offers the typical aromas of aged balsamic vinegar, with a perfect balance between sweet and sour.
#090479/12/3.8 oz

Pair with cheese, from aged Parmigiano Reggiano to fresh ricotta.



High Mountain Honey*

This honey is golden yellow with a very fine and flowery aroma and delicate flavor. Its texture is quite thick and it crystallizes quickly.
#090471, 12/3.5 oz

Perfect for breakfast or spread on bread.



Fig Mustard Jam*

#090468, 12/3.8 oz

Great on grilled meats, burgers, sausages and much more.



100% Natural | Vegan | Kosher | No Added Color or Preservatives



| | | |
|---------------------------------|-----------------------------------|--------------------------------|
| Coconut Puree #845167 | Lychee Puree #845169 | Pear Puree #845107 |
| Lime* Puree #845102 | Banana* Puree #845181 | Pineapple* Puree #845151 |
| Passion Fruit* Puree #845103 | Mango* Puree #845014 | Blood Orange* Puree #845014 |
| White Peach* Puree #845105 | Guava Puree #845168 | Watermelon* Puree #845138 |
| Strawberry Puree #845101 | Red Prickly Pear Puree #845132 | Raspberry Puree #845030 |
| Blood Orange* Puree #845113 | Pomegranate* Puree #845154 | Black Cherry Puree #845171 |
| Blackberry Puree #845106 | Blueberry Puree #845157 | |

SHELF STABLE AMBIENT FRUIT PURÉES WITH NO ADDED SUGAR

Designed for exceptional convenience, with instant access for instant success, the range offers the best in flavour and quality with the highest fruit content on the market.

With non added sugar, the purees have no preservatives, no added flavourings, and no artificial colours, and are highly stable with a shelf life of 15* months before opening, and eight days in the fridge once opened.

#845114 PUREE PASSION FRUIT AMBIENT*



*no sugar added

savory applications



Guacamole & Mango
Marinated Prawns



Venison w/ Confit Potatoes
& Blackberry Sauce



Scallop Carpaccio w/
Passion Fruit

cocktail applications



Sherry Smash
(Rocks)

1/4 part Blood Orange puree | 1/2
part Blackberry | 1/2 part
Raspberry | 1/2 part agave syrup
| 1/4 part fresh lemon
| 1 part gin | 1 part sherry



Pisco Lychee Sour
(Large Rocks Glass)

3/4 part Lychee puree | 3 drops of
angosture bitters over finished
drink | 3/4 part simple syrup | 3/4
part fresh lemon | 1 egg white | 2
parts pisco acholado



Blackberry Collins
(Highball)

1/2 part blackberry puree | 3/4 part
simple syrup | 3/4 part fresh lemon
| Club Soda (add last) | 1+1/2 part
gin



Peach Julep
(Julep Cup or Highball)

1/2 part White Peach puree | /2 cup
loose mint springs | 3/4 part honey
syrup | 2 parts bourbon



Moscow Mule
(Copper Mug)

3/4 part Lime puree | 3 ginger
chunks muddled | 3/4 part honey
syrup | club soda | 1+1/2 part vodka



Watermelon Daiquiri
(Frozen)

3/4 part Lime Puree | 3/4 part
Watermelon puree | 1 sage leaf | 3/4
part simple syrup | 2 parts rum

Targeting Craft Breweries

Most Craft Brewers are adding fruit to their beer, and Boiron purees are the perfect partners for these products. Purees can be added:

- 1 During the later stages of Fermentation (recommended)
- 2 Post fermentation (recommended for tap room beers)





all butter croissants



Croissant All Butter

Light and flaky with a delicious buttery flavor.

54/3.5 oz, #120306



Croissant Mini All Butter

Light and flaky with a delicious buttery flavor. Patisserie quality. Perfect for snack or cocktail.

180/1.25 oz, #120314



Croissant Butter Multigrain

A classic, flaky, multigrain croissant. The perfect breakfast pastry.

54/3.5 oz, #120309



Croissant Strawberry Cheese

A flaky strawberry cream filled croissant.

80/4 oz, #120316



Croissant Almond All Butter

Nothing but rich almond filling decorated with sliced almond.

72/3.5 oz, #120317



Croissant Chocolate All Butter

Real French dark chocolate bars wrapped in flakey buttery croissant dough.

72/3.5 oz, #120313

- Made with 100% European Butter
- Freezer to Oven
- 20 minute turnaround from frozen stage allowing for "Fresh Baked" program
- Pre-egg washed for shine
- Reduced labor costs and virtually no shrink

cruffins



Cruffin Raspberry Cheese

A raspberry cheese dessert pastry.

48/4 oz, #120318

Cruffin Cinnamon

A cinnamon dessert pastry

48/4 oz, #120319



pastries

Freezer to Oven!

D'Agostino

From Palermo, Sicily



Mini Cassatelle*

The Cassatella is delicious, sweet pastry stuffed with a filling of ricotta, sugar and dark chocolate chops. *Pannellino*

#147868, 166/1.06 oz



Krapfen Cream Hazelnut*

A generous filling of velvety hazelnut cream, harmonizing with the delicate sweetness of the dough and crowned with a gentle dusting of powdered sugar. *D'Agostino*

#960071, 20/2 ct



Lobster Tail

Made using the same pastry as the sfogiatella, a lobster tail is a delicious pastry made with fresh, creamy custard with a whipped cream filling inside. *Arca*

#147869, 200/1.23 oz



Krapfen Cream*

A velvety custard filling that harmonizes flawlessly with the delicate sweetness of the dough, while a gentle dusting of powdered sugar adds a touch of elegance. *D'Agostino*

#960073, 29/2 ct



Krapfen Plain*

An exquisite Italian pastry that embodies the artistry of rich and tender brioche dough deep-fried to perfection. *D'Agostino*

#960072, 2/20 ct

cannolis

At D'Agostino Cannolificio, our cannolis are made fresh every day with natural ingredients.



Traditional Cannoli Shell

Large: #147853, 48/1.06 oz
Mini: #174860, 120/.5 oz



Chocolate Cannoli Shell

Mini: #147861, 120/.6 oz



*Special Order



CHUNKY BREADSTICKS PIZZA FLAVOR*

Bibanesi
24/3.5 oz, #090578

Wheat flour, extra virgin olive oil, tomato, cheese and a pinch of oregano...The extraordinarily high quality and simplicity of the ingredients used make the pizza flavoured "i Bibanesi" a perfect, tasty snack at any time of day.



CHUNKY BREADSTICKS EVOO FLAVOR

24/3.5 oz, Bibanesi
#090576

The taste is light, flavorsome, and enhanced by extra virgin olive oil.



CHUNKY BREADSTICKS ONION FLAVOR*

24/3.5 oz, Bibanesi
#090579

The sweet and delicate flavour of the onions enhances the tasty fragrance of the "i Bibanesi", making them an irresistible and appetising snack for every time of the day.



CHUNKY BREADSTICKS ROSEMARY FLAVOR*

24/3.5 oz, Bibanesi
#090582

With their delicate flavor, enhanced by a light touch of rosemary, these are an excellent and tempting snack for any time of the day.



BREADSTICKS TRADITIONAL TRAY*

6/4.2 oz, Maria Vittoria
#090484

These artisan Italian breadsticks are made with natural ingredients, a simple blend of wheat flours, extra virgin olive oil, malt and yeast. Simple, all-natural and an ideal addition to your pantry and establishment.



**VINEGAR
VINCOTTO FIG***

Calogiuri
6/250 ml,
#090568



**EXTRA VIRGIN
OLIVE OIL
100% ITALIAN***

Silano
6/750 ml,
#090612



**EXTRA VIRGIN
OLIVE OIL
AFFIORATO***

Calogiuri
6/750 ml
Twist Cap #090611



**EXTRA VIRGIN
OLIVE OIL CORK &
BOX AFFIORATO***

Calogiuri
6/250 ml,
#090610



**OREGANO
EXTRA VIRGIN
OLIVE OIL***

Calogiuri
6/250 ml,
#090618



**ROSEMARY
EXTRA VIRGIN
OLIVE OIL***

Calogiuri
6/250 ml,
#090617



**ORANGE
EXTRA VIRGIN
OLIVE OIL***

Calogiuri
6/250 ml,
#090616



**CORTO EXTRA
VIRGIN OLIVE
OIL**

1/10 lt
#350650



**CORTO 51%
EXTRA VIRGIN
49% CANOLA**

1/10 lt
#350649



**LA PADELLA
COOKING OIL**

1/10 lt
#350648



**EXTRA VIRGIN
OLIVE OIL GLASS**

12/250 ml
#350486



**EXTRA VIRGIN
OLIVE OIL GLASS**

6/750 ml
#350490



**EXTRA VIRGIN
OLIVE OIL**

6/1 lt
#350493



**EXTRA VIRGIN
OLIVE OIL PET**

4/3 ltr
#350735



**EXTRA VIRGIN
OLIVE OIL TIN**

4/3 ltr
#350502



**MIXED OLIVES
IN BRINE**

Silano
Pitted: 1/8.8 lb, #090483
Whole: 1/11 lb, #090482



**FREGOLA
SARDA**

La Casa del Grano
Big - 12/500 gr, #090549



**PICHOLINE GREEN
PITTED OLIVES**

Silano
1/8.8 lb, #090473



**OREGANO DRIED IN
BUNCH***

Silano, 10/1.4 oz
#090583



**ORANGE PEELS
CANDIED IN SYRUP***

Toschi
6/10.9 oz, #391044



**PEELED TOMATOES
IN TIN***

Silano
6/5.6 lb, #090544



CAPERBERRIES

Del Destino
6/64 oz, #391206



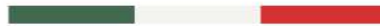
**ARTICHOKE
W/ STEM ROMAN STYLE**

La Valle
6/3 kilo, #404015

CUCINA

settantuno

A KITCHEN 71 PASTA LINE



BUCATINI
#372240

**SPAGHETTI
OPLONTINI**
#372233

**MEZZE PENNE
RIGATE**
#372238

TAGLIATELLE
#372235

CASERECCE
#372239

RIGATONI
#372234

16/1.1 LB

- **MADE IN TORRE ANNUNZIATA, NAPOLI**
- **100% ITALIAN DURAM WHEAT**
- **FAMILY OWNED & OPERATED**
- **SUSTAINABLY MADE, FULLY TRACEABLE - FROM FIELD TO FORK**



timeless decorations

Our range of timeless chocolate decorations to turn each recipe into moments of sweet indulgence.



**Triangle & Squares
White Chocolate**
6/262 ct, #863594



**Chocolate Shaving
Mini Dark/White**
1/2 lb, #863646



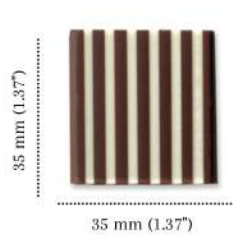
**Fan Decor
Dark Chocolate**
6/280 ct, #863625



**Chocolate Marble
Triangle***
6/131 ct, #863624



**Dark/White
Chocolate Triangle**
1/1 ct, #863647



**Domino Chocolate
Square**
1/3 lb, #863645



**Pink/White
Stripped Square***
6/500 ct, #863623



**Chocolate Dark
Shavings**
1/20 lb, #863640



**Crunchy Beads
Mixed Chocolate**
4/4.4 lbs, #863617



**Dark Chocolate
Flakes**
20/2.2 lb, #863615*



Dark Blossom Curls
1/5 lb, #863599
1/12 lb, #863649



White Blossom Curls
1/5 lb, #863643



Pink Blossom Curls
1/12 lb, #863642



Blue Blossom Curls
1/5lb, #863641

Tips for success

Restaurants

Live up the menu! Indulgent fillables make it easy to create memorable, plated or on the go treats, that replace paper & plastic cups. Your creativity combined with our cups can increase traffic, make it easy for staff to upsell, and grow the value of ticket transactions

Catering

Indulgent fillables are easy to fill and make execution a breeze. Enhance your reputation as a caterer by using these luscious pieces to design legendary events.

Retail Bakeries

Take your bakery to the next level. Attract a new kind of customer. Make it impossible for consumers to avoid your display cases. Indulgent fillables can increase margin, move more product through the bakery and make your location a destination stop.



Mix French Macaron, 22% Almond*
6/2.2 lb, #863612

fillings + mixes

| Item # | Description | Pack |
|--------|-----------------------------|-----------|
| 863613 | Cocoa Powder 50% Cocoa | 10/2.2 lb |
| 863605 | Cream Hazelnut & Chocolate* | 1/5 kg |
| 863604 | Curd Lemon Pail* | 1/6 kg |
| 863611 | Mix Meringue | 6/2.2 lb |
| 863608 | Mix Mousse Neutral* | 6/2.2 lb |

bindi



Chocolate Temptation

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.
#683743, 1/12 sli



Old Fashioned Chocolate Fudge Cake

Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings.
#681478, 1/14 sli



Torta Nocciola

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts.
#684743, 1/1 ct



Tiramisu-Round

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder
#684741, 1/1 ct



Chocolate Caramel Crunch

A flourless chocolate almond cake studded with crunchy chopped hazelnuts, topped with creamy caramel and hazelnuts drizzled with chocolate
GLUTEN FREE
#684122, 16/8 oz



Limoncello Raspberry Cake

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry mirror and white chocolate piping.
#684536, 1/16 sli



Ricotta & Pistachio Cake

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar.
#684520, 1/16 sli



Monterosa Cake

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar.
#684718, 1/1 ct



Raspberry Elderberry Tart

A multigrain vegan crust filled with elderberry and raspberry marmalade. Vegan.
#970548, 1/15.7 oz



Mini New York Cheesecake

A small version of our famous New York cheesecake, flavored with a hint of vanilla
#683741, 16/4.4 oz



Mini Key Lime Cheesecake

A graham cracker base topping with New York cheesecake with a splash of key lime, decorated with a key lime glaze
#681102, 16/4 oz



Cheesecake Brulee

A cookie base topped with ricotta and mascarpone cream with dollops of caramel, all topped with caramelized sugar.
#684742, 1/1 ct



Baby Cakes - Bite Sized

Lemon Crème, Strawberry Crème, Royal Vanilla, Royal Chocolate, Orange Crème, Vanilla Crème, Triple Chocolate Brownie
#692310, 1/144 ct



Monterosa Cake

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries.
#684266, 1/12 sli



Coppa 3 Chocolates

Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch, presented in an elegant glass.
#681342, 9/3.9 oz



Coppa al Limon Di Sorrento

Sponge base soaked in lemon juice topped with a layer of vanilla cream, lemon sauce and decorated with crushed pistachios.
#684506, 1/12 ct



Coppa Raspberries & Cream

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed.
#684509, 12/12 ct



Coppa Mascarpone

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries.
#683815, 9/4 oz



Tiramisu Cup

Coffee and zabaione cream on a layer of sponge cake soaked in espresso, dusted with cocoa powder.
#681143, 12/3.9 oz



Tiramisu Glass

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder
#684495, 1/12 ct



Creme Brulee in Ramekin

A creamy custard presented in a traditional ceramic ramekin.
#684512, 8/1 ct



Espresso Creme Brulee

Creamy custard flavored with espresso, topped with caramelized sugar
#683815, 9/4 oz



Mini Bomboloni Cacao Nocciola

A smaller version of our Bomboloni with hazelnut cream; soft, fluffy fried dough filled with pastry cream.
#411259, 104/0.84 oz



Sicilian Cannoli Cream

Cannolo cream made with ricotta, candied orange cubes and chocolate chips
#682386, 6/1.1 lb



Chocolate Cream Eclair

Traditional French pastry. Choux pastry filled with chocolate cream and decorated with chocolate glaze.
#684613, 14/2.6 oz



Traditional Italian Cantucci Biscotti

Traditional Italian biscotti with almonds.
#682680, 1/250 ct



Individual Belgian Waffle

A thick, fluffy Belgian style waffle studded with sugar crystals. Comes in a printed flow pack for retail sale.
#684359, 30/3.2 oz



Single Portion Pinsa

Crispy on the outside, soft on the inside. Made with wheat flour, rice flour, soy flour and rice semolina.
#411259, 104/0.84 oz



Limoncello Flute

Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.
#682634, 8/3.5 oz



Lemon Ripieno in a Fruit Shell

Refreshing lemon sorbetto served in the natural fruit shell
#684649, 12/12 ct



Assorted Mini Pastries | #684612, 1/49.3 oz

- ROULLE' (8 pieces) - Sponge cake filled with lemon flavoured cream
- MOUSSE (7 pieces) - Sponge cake filled with lemon flavoured cream and covered with yellow icing
- BABA LIMONCELLO (6 pieces) - Babà with limoncello soaking and covered with glaze
- MANGO TART (3 pieces) - Shortcrust pastry filled with patisserie cream and mango gelée
- BERRY TART (3 pieces) - Shortcrust pastry filled with patisserie cream and berry gelée
- CHOCOLATE ROLLS (5 pieces) - Sponge cake filled with chocolate cream and chocolate decoration
- COCOA CHOUX (6 pieces) - Cream puffs filled with cocoa cream and cocoa coating
- STRAWBERRY TART (6 pieces) - Shortcrust pastry filled with strawberry cream and decorated with milk chocolate curls
- SABAYON TART (6 pieces) - Shortcrust pastry filled with zabaglione cream and decorated with chopped amaretti biscuits"

LAVAZZA



**COFFEE GROUND DECAF
DEK FILTRO**

A medium roast with exceptional flavor and aroma, thanks to a natural decaffeination process. Soft, velvety cream with a sweet taste.

18/2.5 OZ: #103124



**DECAF ESPRESSO BEANS
DEK FILTRO**

Lavazza Dek Decaf is a creamy and smooth dark espresso, full of luscious aroma and flavor but without the stimulating effects of caffeine. These espresso beans are recommended to be used for espresso machines.

20/8 OZ: #103114*



**COFFEE GROUND GRAN
RISERVA**

A fine blend of 100% natural Arabica. A delicious dark roast coffee with sweet aromatic hints of cocoa and caramel.

18/2.5 OZ: #103123



**COFFEE GROUND DARK
ROAST**

Dark roasted filter coffee that delivers an intense cup with hints of cocoa and caramel. Contains the finest selection of 100% Arabica beans for a perfect filter extraction.

220/8 OZ: #103108



COFFEE DEK FILLTRO

Well rounded and spiced, Dek filter coffee is a medium roast with an intense and smooth flavor. With hints of roasted cereals and oak, Dek contains a fine selection of the best Brazilian Arabica beans skillfully blended with natural Robusta.

20/8 OZ: #103138*



**COFFEE GROUND GOLD
SELECTION**

A light roast with sweetness and fine acidity. A quality blend of Arabica/Robusta beans.

18/2.5 OZ: #103125



COFFEE BEAN TOP CLASS

With hints of dark chocolate and cinnamon, contains a fine selection of washed Arabica hand-picked in the highlands of Central and South America, carefully blended with washed and semi-washed Robusta. With a spiced sweetness and full body profile, Top Class coffee offers a perfect balance between sweet and bitter.

6/2.2 LB: #103126



COFFEE GROUND DECAF ESPRESSO

This decaffeinated coffee blend has exceptional fragrance, and is smooth and fully-rounded. It has perfect aroma and body, thanks to the natural decaffeination process. Dek offers a soft, creamy look with a hint of dried fruit in its aroma.

20/8 OZ: #103127



BLUE ESPRESSO CAPSULE TOP CLASS

With hints of dark chocolate and cinnamon, Top Class contains a fine selection of washed Arabica hand-picked in the highlands of Central and South America, carefully blended with washed and semi-washed Robusta. Single-dose pods of ground coffee compatible with Lavazza Blue machines.

2X- 100 CT: #103112



COFFEE DECAF BLUE CAPSULE

A medium body with pronounced sweetness and a well balanced taste. With notes of roasted cereals and hazelnut, Blue Dek capsules contain a fine selection of the best South American Arabica beans. Single-dose pods of ground coffee compatible with Lavazza BLUE machines.

1/100 CT: #103113



COFFEE FOR YOUR BUSINESS

- FREE ON LOAN EQUIPMENT PROGRAM
- SALES ASSISTANCE TO QUALIFY, ESTABLISH AND RETAIN BUSINESS
- EQUIPMENT PREVENTATIVE MAINTENANCE AND TECHNICAL SUPPORT PROVIDED BY LAVAZZA
- DISTRIBUTOR SALES TEAM INITIAL AND ONGOING TRAINING
- CUSTOMER BRANDING AND MARKETING SUPPORT
- ALL FOOD SERVICE SECTORS COVERED: CRUISE LINE , RESORT, HOTEL, CASINO, CAFE, RESTAURANT

COFFEE



LB 2317

The latest Lavazza innovation in the world of espresso. LB2317 fits anywhere, from table-service to self-service restaurants.



LB 4700

Universally acknowledged as an icon of reliability, the LB 4700 is a heavy-duty professional machine and the perfect choice for those who want to use the Lavazza Blue system.



LB 2811

Technology and performance of a top-of-the-line machine in a small footprint. Compact, solid, and reliable, this machine features a steam wand for milk frothing and hot water dispenser. Ideal for low volume restaurants and cafés.



CLASSY MINI

Modern design and ultra-small dimensions for a machine that is also suitable for SOHO offices and hotel rooms.



COLD BREW PROGRAM AVAILABLE!

- Integrated gas generator built in, no need for tanks or nitrogen generators.
- The machine has dual-tap design which gives a craft experience with ease in multiple beverage formats. Chilled nitro or still cold brew are both on tap from the same bag-in-box.
- It has a narrow footprint which saves counter space and best in class energy use



日本食研

NIPPON SHOKKEN



BLACK PEPPER SAUCE

460416, 6/4.8 LB

We have arrived with a mixed blend of black pepper and garlic for a great flavor with a bit of heat behind it! This soy-sauce based black pepper sauce is great for marinating beef, chicken, and seafood. 20lbs of meat and seafood can be stir-fried or marinated with this one bottle.



JAPANESE DRESSING

460462, 6/60 OZ

PC: 460465, 250/1.5 OZ *

Acting like an Asian balsamic vinaigrette, this soy sauce based dressing combines a new fusion of wasabi and citrus. Not only can it be used as a dressing, but it can also be used as a dipping sauce or marinade.



FROZEN SHRIMP TEMPURA

480538, 2/10 PC

Pre-battered frozen shrimp with a light and airy coating. This product stays crispy and golden for 2-3 hours after being fried to perfection. Great for appetizers or perfectly elegant hors d'oeuvres for fine banquets, weddings, events, and special occasions.



BANSANKAN EEL SAUCE

460453, 6/5.2 LB

A refined recipe for traditional eel sauce that contains double the soy with a unique blend of both powder and liquid soy sauce. Boosted flavor and added thickness makes this eel sauce the perfect compliment to any sushi dish.



POKE SAUCE*

460461, 6/4.8 LB

Full-bodied taste and filled with notes of fresh citrus flavors including lemon, lime and pineapple. This product can be used as either a base or sauce for poke bowls.



LESS SODIUM TERIYAKI SAUCE

460463, 6/4.9 LB

PC: 460467, 50/1.5 OZ*

The authentic flavor of Teriyaki straight from Japan. Unlike others glazes, this healthier Teriyaki sauce is low in sodium resulting in a better taste while still maintaining its rich flavor and thickness.



LESS SODIUM ORANGE SAUCE

460418, 6/4.8 LB

PC: 460466, 250/1.5 OZ*

Containing 3 types of oranges and only 100mg of sodium per tbsp, this sauce is a healthier alternative to traditional orange sauce without the sacrifice of flavor.

*SPECIAL ORDER







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