

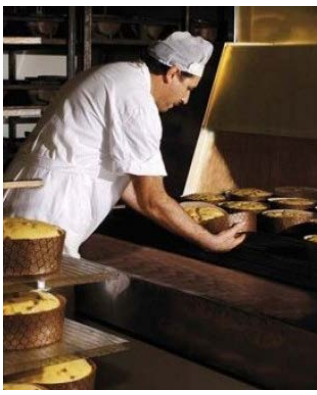
Manicaretti
Italian Food Importers



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2015
HOLIDAY SPECIALTIES



Gaetano Sergiacomo, the maternal grandfather of Gianluigi and Stefania Peduzzi, founded RUSTICHELLA D'ABRUZZO in 1924. He was the eldest of seven brothers and decided to start making pasta in Penne in the province of Pescara. Over the years, activity gradually developed, maintaining homemade production until 1980 (the year the name was changed to Rustichella d'Abruzzo).

It is a known fact that true craftsmen are very meticulous. Rustichella d'Abruzzo is no different, whether they are producing their famous Pasta or creating their seasonal Panettone. They achieve this quality control with careful checks in all of the production phases, starting with the selection of excellent raw ingredients.

CLASSIC PANETTONE

Traditional Panettone made with raisins, candied citron and laced with a hint of vanilla.

ITEM# 110170 6 / 750 gr



CHERRY PANETTONE

Traditional Panettone studded with delicious Italian black cherries.

ITEM# 110180 6 / 750 gr

FIG & CHOCOLATE PANETTONE

Delicious chunks of chocolate and figs are mixed throughout this fantastic cake. Wrapped in chocolate shades of holiday paper.

ITEM# 110190 6 / 750 gr.





Since 1858, Antico Mattei has been producing Italian sweets in Prato, Tuscany. It has been run by the Pandolfini family for three generations. Well-known in Tuscany, Antico Mattei still uses the traditional recipes and methods that have been handed down over the years.



BISCOTTI di PRATO

Packaged in traditional blue packaging, tied with string. Ubiquitous in every gourmet shop in Florence. A delicious, traditional Tuscan treat. A simple sweet, using the best ingredients. Made with flour, eggs, sugar, almonds, and pine nuts. Serve with Vin Santo.



#090795

12 X 250 gr.

#90000838

6 X 500 gr.

Cantucci with Dark Chocolate Chunks

Packaged in a beautiful red bag, tied with string. Ubiquitous in every gourmet shop in Florence. A delicious, traditional Tuscan treat with a little twist. A simple sweet, using the best ingredients. Made with flour, eggs, sugar, and the finest dark chocolate. Serve with Vin Santo.

#090810

12 X 250 gr.





*In historic pastry shop,
destination of gourmets in search
of old-fashioned products still made
by hand with respect for traditional
recipes and created with real,
sound and natural ingredients.*

*With this purpose and this intent,
the Sinatti Pastry Shops re-propose
regional specialties and discover
new ones, with respect for the past.*

Panforte, a specialty of the southern Tuscan city of Siena, is a flat, dense, round cake made with honey, hazelnuts, almonds, candied citron, citrus peel, cocoa, and spices. It contains a very small amount of flour, just enough to hold the cake together. After baking, panforte becomes firm and chewy.

•**Panforte Margherita:** The traditional panforte with nuts and candied fruit.



#900014

16 x 225 gr

#900015

10 x 450 gr

#90000473

1 x 4 kg



•**Panforte Fiorito:** The traditional cake with a thick layer of marzipan on top.



#900017

10 x 450 gr



•**Almond Ricciarelli:** A moist almond cookie, made with a rough-grained marzipan and sweetened with honey and sugar, perfumed with orange peel and vanilla.

•**Chocolate Ricciarelli:** Also available in chocolate with the addition of cocoa and orange liqueur



Almond

#091890

8 x 200 gr



Chocolate

#091895

8 x 200 gr



ACETAIA LEONARDI PANETTONE

Founded in 1871 in Magreta di Formigne, a few miles north of the town of Modena, Acetaia Leonardi is run by Giovanni Leonardi and his son, Francesco. The Leonardi's respect for tradition, their skill and their dedication to the art of aceto balsamico results in vinegars consistently rated outstanding within the consortium.

This Balsamic Panettone, commissioned by Acetaia Leonardi from a small bakery near the Acetaia, is like no other. 10 year Balsamic "Crema" is injected into the baked cake, resulting in pockets of balsamic, enveloping and plumping local raisins throughout the cake.

Sublime in its taste and simplicity.



#90000837 6 x 750 gr



ACETAIA LEONARDI BALSAMICO

GIFT BOX W/HAND BLOWN AMPHORA

10 YEAR CONDIMENTO

Il Pregiato (the precious one) is the Leonardi family's selection from a *batteria* with a minimum of 10 travassi (topping up).

Young and bright, lean & straight forward, this balsamico is for adding that extra spark to beautifully composed salads which may include walnuts, pecans or almonds so that the oaky scents of the vinegar can complement the toasty nut flavors.

Ideal to enliven grilled mushrooms served with meats or to splash on top of a simple sauteed chicken breast during the last minute of cooking. Try adding a new twist to a Bloody Mary.

#90000272 1 x 250 ml



LA CORTE (GIFT BOX) W/HAND BLOWN CRUET

5 YEAR CONDIMENTO BALSAMICO

A beautiful table top element. *La Corte* (the court) is a bottling from a barrel in *batteria* which has been topped-up at least 5 times.

Subtle notes of butterscotch and toffee are the back-bone of this medium-syrupy Balsamico. Nutty flavors to accentuate in sauces and marinades for meats, especially as a substitute whenever red wine is included in a recipe. Drizzle over fire-roasted beets or stir into pumpkin puree for additional sweetness and complexity.

#90000391 1 x 230 ml



BALSAMIC CONDIMENT "IL PREGIATO"

10 YEAR CONDIMENTO

Refined dressing with a rich and penetrating aroma, aged in wooden barrels for 10 years, pleasantly creamy and velvety, very versatile in kitchen.

Ideal on: mixed salads, raw and cooked vegetables, roast, grilled, BBQ meat, cured meat, omelettes, cheeses, and seafood.

#90000778 1 x 200 ml



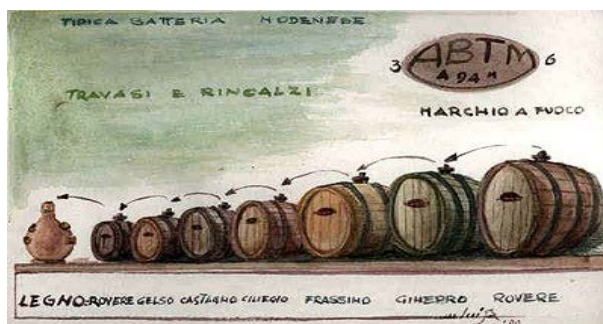
Condimento Balsamico – Special Series 8

Mini Bottle



Young and bright with oak scents, this *balsamico* is perfect for adding the extra spark to a beautiful composed salad, which may include walnuts, pecans or almonds. Ideal to drizzle over fire-roasted beets or stir in pumpkin puree for additional sweetness and complexity.

#90000273 9 x 50 ml



Aceito Balsamico di Modena IGP Bordeaux Series

Velvet Box

Thick and lusciously aged balsamic, with a balanced proportion of sweet and sour notes, this precious vinegar enlivens any pork chop, flank steak or even grilled mushrooms.

#90000274 4 x 250 ml





Located near Mantova on the bank of the mighty river Po, in Lombardia, the country house Corte Donda dates back to the 18th century. It has been meticulously renovated over the years in every single detail and is now a very cozy agriturismo (farm bed and breakfast) including a small restaurant that offers some of the best examples of Mantuan cuisine made with the farm's products.

Mostarda is a sweet and pungent Italian relish based on the peasant tradition of preserving fruits and vegetables for the winter. The ingredients vary regionally, and in northern Italy, the traditional recipe involves fruit or vegetables, sugar and essential oil of mustard.

The Corte Donda Fruit Mustards are made of finely cut fruit simmered in a clear, sweet syrup spiced with mustard essential oil for piquant flavor. Claudio and Anna Rizzi pride themselves in working with the greatest care and attention to detail. All of the produce is grown on their farm and it is hand processed and hand cut.

MIXED FRUIT MOSTARDA

#90001067 12 x 280 GR



CLEMENTINE MOSTARDA

#90001068 12 x 280 GR



FIG MOSTARDA

#90001069 12 x 280 GR



CITRON MOSTARDA

#90000170 12 x 280 GR





In 2012, Antonio della Corte was creating sweet mixes for *gelaterie* and pastry shops and Anna Maria Conti was running a farm, bed and breakfast a few miles north of Rome. In a blend as natural as chocolate and hazelnut, the two combined their talents to produce a line of spreads made with Anna Maria's own extra virgin olive oil and nuts grown on friends' farms.



PISTACCHIOSA - SICILIAN PISTACHIO SPREAD

Extra virgin olive oil lends glossy sheen and velvety texture, but the flavor is all pistachio. The high percentage of Sicilian pistachio paste in this dreamy jarful makes for an intensely nutty flavor and aroma that you'll smell the second you pop open the lid.

#094035 12 x 250 GR



NOCCIOLIVA - SMOOTH HAZELNUT & CHOCOLATE SPREAD

Extra virgin olive oil enhances this silken hazelnut chocolate cream, lending incredible smoothness and luster while allowing rich chocolate flavor and roasted nut aroma to shine through.

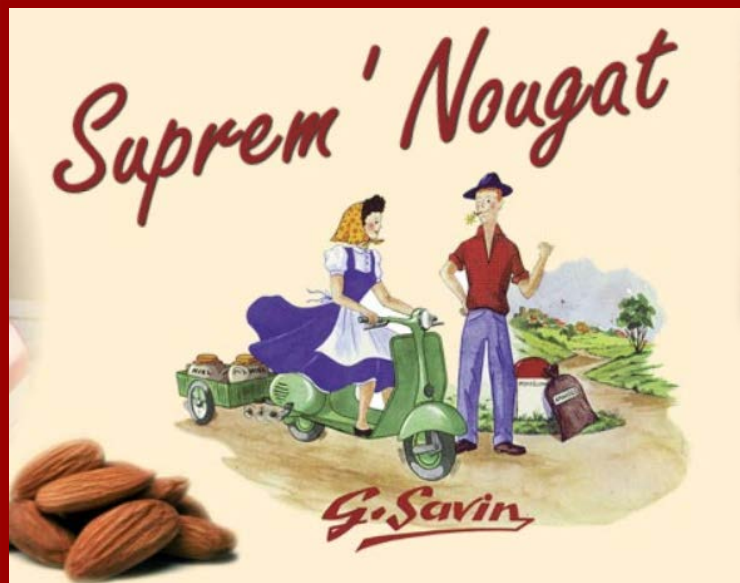
#094040 12 x 250 GR



GRANELLONA BRUT - CRUNCHY HAZELNUT & CHOCOLATE SPREAD

Crunchy crushed hazelnuts punctuate a silken chocolate cream. Extra virgin olive oil proves itself an ideal partner, lending incredible smoothness and shine while allowing lovely chocolate flavor and roasted nut aroma to shine through.

#094045 12 x 250 GR



Suprem' Nougat was founded in Montelimar, France in 1900.
 Nougat de Montélimar is the original Provence Power Bar that tastes great! It is lavender honey, almonds and a dash of pistachios enveloped in soft creamy nougat.

NOUGAT OF MONTELMAR – SMALL BARS

#093460 30 x 1.75 OZ



NOUGAT OF MONTELMAR – LARGE BARS

#093462 20 x 3.5 OZ





LA MAISON
du piment

La Maison du Piment is located in Ustaritz, in the Basque region of Southwestern France. They are producers of the highly prized Espelette Pepper, AOP, which is a spicy red pepper that originated in Mexico and came to Europe during the time of Christopher Columbus.

SWEET BASQUE CHERRY CONFIT

#113205 12 x 200 GR



This flavorful artisan fruit preserve is made with rare *cerises noires* (black cherries) harvested near the village of Itxassou in the French Basque Country. Modern demands for higher yield fruit have diminished production of this unique cherry from three hundred tons in the 1920s to little more than three tons today. Traditionally used as the filling for the double-crust tart called Gâteau Basque, Sweet Basque Cherry Confit is also delicious as an accompaniment for Basque sheep's milk cheeses such as Ossau-Iraty or, American-style, as a topping for vanilla ice cream.

This small production cherry jam offers a taste of times gone by. Made with only cherries, cane sugar, lemon juice and pectin — no fruit juice concentrates or fillers — what stands out is the unadulterated sweet-tart flavor and luxurious texture of cherries.





BRINE MIX
#153020 12 x 16 OZ

A magical combination of dried herbs and spices with outstanding Spanish sea salt ensures a moist, tender roast every time. A brine mix made with unprocessed sea salt, whose clean, briny flavor brings out the best in any roast.

