BUONA PASQUA
March 27, 2016

ITALFOODS
2016 EASTER CATALOG

IMPORTERS AND WHOLESALERS OF SELECT
FOREIGN AND DOMESTIC FOOD PRODUCTS
ITALFOODS inc.
650 877-0724 WWW.ITALFOODSINC.COM

FIASCONARO®

COLOMBA CLASSICA

Classic leavened cake filled with fresh candied orange, topped with Avola almond icing.

Hand wrapped.

Item #109770 12 x 750 GR.

COLOMBA PANDORATA

Classic plain leavened egg bread topped with icing.

Hand wrapped.

Item #109798 12 x 750 GR.

COLOMBA CIOCCOLATO

Classic leavened cake filled with dark chocolate chips, topped with icing.

Hand wrapped.

Item #109788 12 x 750 GR.

FIASCONARO®

IL TORRONE SICILIANO

ASSORTED TORRONCINI

Soft traditional mini nougat bars.

Dark Chocolate, White Chocolate, Milk Chocolate, Lemon & Orange
Octagonal Box
ITEM #109328 12 / 250 gr.

*Naturally leavened cake *No Colorants *No Preservatives

LA COLOMBA

Classic recipe: soft pastry with candied fruit, covered with icing, almonds and granulated sugar.

ITEM # 110660 12 X 750gr

PERUGINA
L'ARTE DEL GUSTO

BACI
DARK CHOCOLATE EGG
#110820 9 X 9.31 oz.
Baci inside

SINCE 1971

Vigneri

CHOCOLATE

MILK CHOCOLATE EASTER EGG

MINI COUNTER DISPLAY EGG

ITEM #110870 **24 X 1 OZ**

MILK CHOCOLATE EASTER EGG

With surprise inside

ITEM #110880 **24 X 4 OZ**

SINCE 1971

Vigneri

CHOCOLATE

MILK CHOCOLATE EASTER EGG

With surprise inside

ITEM #110890 **12 X 7 OZ**

DARK CHOCOLATE EASTER EGG

With surprise inside

ITEM #110894 **12 X 7 OZ**

MILK CHOCOLATE EASTER EGG

With surprise inside

ITEM #110915 **6 X 18 OZ**

MILK CHOCOLATE EASTER EGG

ITEM #110865 **1 X 5 LB**

WITH SPECIAL GIFT INSIDE

NIAGARA Chocolates

REAL VANILLA

Niagara Chocolates, family owned and operated, started over 50 years ago in Cheektowaga, New York. It all began with a little ingenuity, a lot of hard work and a passion for providing customers with the best in premium chocolates and creative confections. Five decades later, Niagara Chocolates continues to provide the most high-quality treats under the rainbow.

MILK CHOCOLATE EASTER BUNNY DISPLAY

Semi-solid Milk Chocolate Easter Bunnies, beautifully wrapped in a decorative foil.

Item #110760 12 x 3 oz

DARK CHOCOLATE EASTER BUNNY DISPLAY

Solid Dark Chocolate Easter Bunnies, wrapped in a clear decorated bag that makes it easy to see the sculpted detail of the chocolate.

Item #110765 12 x 6 oz

MILK CHOCOLATE EASTER CHICK DISPLAY

Semi-solid Milk Chocolate Easter Chicks, beautifully wrapped in a decorative foil.

Item #110755 9 x 3.5 oz

MILK CHOCOLATE DINOSAUR EGG

A gold foil wrapped dinosaur egg is a fun Easter gift, especially when there is a milk chocolate baby dinosaur hidden inside.

Item #110770 12 x 4.75 oz

MINI MILK CHOCOLATE EGG DISPLAY

Solid, mini milk chocolate eggs, individually foil wrapped, in a beautiful lavender gift bag. Display box holds 12 bags.

Item #110750 12 x 3.5 oz

From Saronno, near Milan, in the Lombardy region of Italy come these delightful Cantuccini. Chiostro di Saronno has been creating delicious cookies and pastries since 1741.

Cantuccini

BISCOTTI VAN TIN w/real moving wheels
ITEM# 089954
12 / 100 gr.

Cookies con Amore™

handmade italian cookies

High quality, hand crafted, delicious, old-fashion Italian cookies. Cookies con Amore cookies are inspired by recipes that can be traced through five generations of the Polini-Capraro family. Made with the freshest, most wholesome ingredients. No preservatives, no artificial ingredients. Natural goodness from our kitchens to your home. Made in California with love by Fernanda Capraro, who comes from a charmng little town south of Rome called San Elia.

ASSORTED SPRING COOKIE PLATE

ITEM #091804 **10 X 16 OZ**

Cookies con Amore™

handmade italian cookies

ASSORTED SPRING COOKIE PLATE

GLUTEN FREE

ITEM #091809 **10 X 14 OZ**

Cookies con Amore™

handmade italian cookies

EASTER BUNNY COOKIE BASKET

ITEM #091812 2 X 1.5 LB

Cookies con Amore™

handmade italian cookies

NEW SIZE

SPRING ASSORTED COOKIE TIN

ITEM #091802 **12/16 oz**

GAVIOLI

CANTINIERI DAL

1 7 9 4

Gavioli Sparkling Grape Juices are made with Trebbiano, Malvasia & Lambrusco grapes that are harvested in September. After harvest, the grapes go through a soft crushing, draining, cooling, cleaning and storage of the grape must in sterilized tanks. Natural fermentation of the grape must is obtained through the Charmat method, in which the must undergoes a secondary fermentation in large stainless tanks rather than individual bottles, and is bottled under pressure in a continuous process. The bouquet is fresh and fruity with a well-balanced, sweet and velvety taste.

Gavioli Sparkling Grape Juices are delicate, non-alcoholic drinks made from freshly pressed grapes and only natural flavorings. They contain *no added sugar* or concentrates and *no artificial coloring*. These soft and refreshing drinks are ideal for parties, holidays & family celebrations. Serve chilled.

SUMMER FRUITS
#057065
12 x 750 ml

BLOOD ORANGE GRAPE
#057070
12 x 750 ml

PEACH GRAPE
#057075
12 x 750 ml

Every bottle of Donelli contains the story of a territory, of a family and its passion, and with every glass, one perceives the priceless pleasure of tasting the fruit of its age-old tradition. The skilLful vinification techniques used are the inimitable result of experience refined over the centuries by generations of winemakers who have always pursued the same mission: the creation of high quality wines.

LAMBRUSCO 1915 DOC - DOLCE

Vinified in red, with maceration at a controlled temperature. The taking of froth, is extremely slow, and comes from a natural re-fermentation Charmat method. Slightly semi-sweet and nicely fresh, results are perfectly balanced and elegant. The taste of red fruits is exalted by the gentle tannins. Keen harmonious flavor, persistent and vinous with strawberry scents. Grape varietals: 60% lambrusco Marani, lambrusco Maestri e lambrusco Montericco, 30% lambrusco Salamino, 10% Ancellotta.

ITEM #882110 12 / 750 ml

Umberto Cesari

Behind every wine there is a human story, a story of warmth and passion, combined with intelligence and an openness to change in the search for quality and improvement.
These are the elements that have contributed to the success of Umberto Cesari's company and which have given such an individual character and strength to his wines.
The best way to get to know the wines is to make a journey through the vineyards, the winery and the ageing cellars, to discover how ideal local conditions, careful cultivation and the use of modern technology combine together in perfect harmony.
A journey in time between the past and the present opening a window into the future.

Moma Brut Spumante DOC

Silver Medal winner La Selezione del Sindaco 2013

100% PIGNOLETTO

Vinification: Gentle pressing and temperature-controlled fermentation at 18°C. Secondary fermentation: Charmat method: the Pignoletto cuvée is refermented in high-pressure fermenters at a controlled temperature of 15°C for some 60 days. It matures for 6 months in the fermenters on the spent yeast. Moma Brut Spumante has a pale straw yellow color, with a long-lingering bead of pin-point bubbles. Nose: Very rich fragrances classic to the grape varieties, of spring blossoms and apple. Taste: Crisp and full-flavored, with a velvety mouth feel.

Alcohol content: 12% vol.

ITEM #882090 6 / 750 ml