

# *BUONA PASQUA*

*NO PRICING*

*APRIL 16, 2017*



## *ITAL FOODS* *2017 EASTER CATALOG*



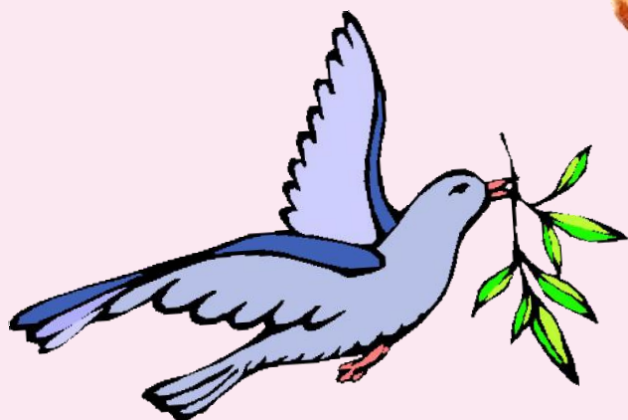
## COLOMBA CLASSICA

*"Easter Dove Cake"*



Item #109800

11 x 1kg.





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 charming little town south of Rome called San Elia.

## *SPRING ASSORTED COOKIE TIN*



**ITEM #091802**

**12/16 oz**





## *ASSORTED SPRING COOKIE PLATE*



**ITEM #091804 10 x 16 OZ**

***GLUTEN FREE***

**ITEM #091809 10 x 14 OZ**





*Cookies con Amore*

*Handmade Italian Cookies*



## *EASTER BUNNY COOKIE BASKET*



**ITEM #091812**

**2 x 1.5 LBS.**







**Item #110995**

**20 x 150 gr**

**MILK CHOCOLATE INGREDIENTS:**

Sugar, cocoa butter, whole milk powder, cocoa mass, emulsifier: soy lecithin, vanillin.

**Item #110996**

**20 x 200 gr**







Item #110997

6 x 350 gr



**DARK INGREDIENTS:**

Sugar, cocoa mass, cocoa butter, emulsifier: soy lecithin, natural vanilla flavor

Item #110998

4 x 500 gr







**Item #110999**

**1 x 1100 gr**



**Item #111000**

**1 x 2 kg**





## *Assorted Easter Eggs*



**Item #111001**

**30 x 20 gr**





## COLOMBA CLASSICA

CLASSIC LEAVENED CAKE FILLED WITH FRESH  
CANDIED ORANGE, TOPPED WITH AVOLA  
ALMOND ICING

HAND WRAPPED

Item #109770 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.



## COLOMBA PANDORATA

CLASSIC PLAIN LEAVENED EGG  
BREAD TOPPED WITH ICING

HAND WRAPPED

Item #109798 12 x 750 GR.







## IL TORRONE SICILIANO



MAGNUM

1 / 2.5 KG

Classico w/Almonds & Bronte Pistachios

ITEM# 097126

Dark Chocolate w/Almonds & Bronte Pistachios

ITEM# 097136

Orange w/Almonds & Bronte Pistachios

ITEM# 097161

Lemon w/Almonds & Bronte Pistachios

ITEM# 097171





## *CANTUCCINI ASSORTMENT*

Ghiott's Cantuccini are a genuine Tuscan delicacy. This cookie recipe, based on Enzo Salaorni's original recipe (over a half a century old) for almond cantuccini, is a superior quality product that is deliciously crisp with exquisite Tuscan flavor. The use of typical ingredients (whole skinned Mediterranean almonds, "A" class egg yolk and distinctive "Millefiori" honey), and the complete absence of artificial coloring and preservatives.

Ghiott's Cantuccini contain at least 17% shelled whole sweet almonds, 7% fresh egg yolks, and 0.5% miele millefiori (flower honey).



**Item #091201**

**6 x 300 gr**



# NIAGARA *Chocolates*

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.

## 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**



## MILK CHOCOLATE EASTER CHICK DISPLAY

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

**Item #110755**

**9 x 3.5 oz**





# NIAGARA Chocolates

## 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 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**







**Perrotta**  
MONTELLA



## Pastiera Napoletana

Sweet, typical of the Neapolitan tradition consists of a soft, creamy filling into a sheet of pastry. Wheat and ricotta blend into one sweet and creamy consistency, the fresh taste of orange blossom exalts, in the final taste. The product has no additives and preservatives and has a storage of 8 months from date of production in intact packaging and recommended storage conditions.



Item #110058 6 x 400 GR.



### Ingredients:

Short crusty pastry 25% (flour, sugar, butter, eggs, baking powder, flavoring), ricotta cheese, sugar, boiled whole wheat, egg, milk, candied orange peel, egg yolk, butter, natural lemon flavor, natural "millefiori" flavor, flavoring packet of icing sugar (powdered sugar, wheat starch flavoring)



**Le dolci  
tentazioni**



*Baci® Perugina® are still exclusively produced in Perugia, and the recipe remains unchanged: a perfect combination of a fine coating of delicious dark chocolate and a creamy gianduia and chopped hazelnut filling, crowded with a crunchy whole hazelnut.*

*Since its inception, Baci® Perugina® has captured the imaginative, romantic spirit of the chocolates themselves; and since the 1930s each Baci® Perugina® is wrapped with a Love Note. It's no wonder to give a Baci® Perugina® is to say "I love you" the Italian way.*



**Item #093242      12 x 4 oz**

**Item #093243      12 x 6.03 oz**



### **Ingredients**

Sugar, hazelnuts (29%), cocoa mass, cocoa butter, whole milk powder, butterfat, emulsifier: sunflower lecithins, flavorings.







The  
Wrapping:  
"Bacio"  
meaning  
"Kiss"



Item #110831 12 x 9.38 oz



Item #110832 12 x 9.38 oz.





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.



### SUMMER FRUITS

#057065

12 x 750 ml

### BLOOD ORANGE GRAPE

#057070

12 x 750 ml

### PEACH GRAPE

#057075

12 x 750 ml

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.





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 DOLCE DOC

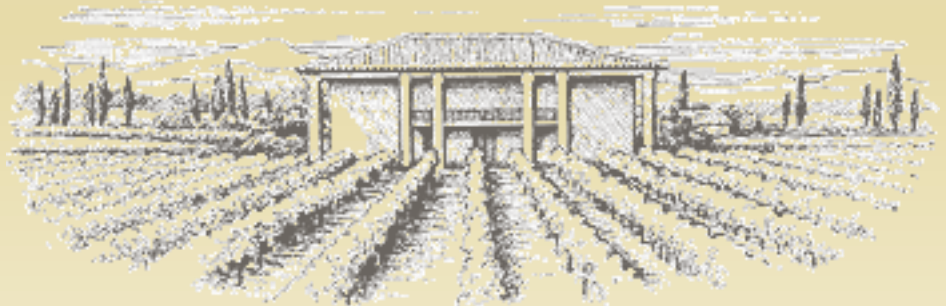


Vinified in red, with maceration at a controlled temperature. The taking of froth, is extremely slow, and comes from a natural re-fermentation Charmat method.

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 varieties: 60% Lambrusco Marani, Lambrusco Maestri e Lambrusco Montericco, 30% Lambrusco Salamino, 10% Ancellotta.

ITEM #882110

12 / 750 ml





**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% PINOULETTO**

**Vinification:** Gentle pressing and temperature-controlled fermentation at 18°C. **Secondary fermentation:** Charmat method: the Pignoletto cuvee 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**