



Italian Food Specialties

UNLOCK THE FRESHNESS



Swiss Chalet
FINE FOODS



Never forget
the origins

Who we are

Menù is a unique, specialty food company located in Modena, Italy. Since 1932, three generations of the Barbieri family have produced traditional Italian foods that are minimally processed, preserving the integrity of the ingredients taste, texture and color. They are best known for their “Pomodorina Sauce” and all tomato products, artichokes, mushrooms, vegetables and other products. Their craftsmanship comes from the tradition and philosophy to source out the best Italian ingredients at the peak of harvest, and working with the harvest within hours to create and preserve the crop at its best.



About Menù

What makes us different

Menù sources only the highest quality FRESH vegetables, mushrooms and herbs only during each annual harvest. The special process used allows to preserve our products in the most natural way. Vinegar is only used as an ingredient in a recipe, not as a preservative. You'll find all natural, traceable ingredients throughout our portfolio.



Why the Can?

A lot of our items are small batch cooked in kettles by our Menu family of employees. However, Menù tins are lined on the inside to prevent any contact and tinny flavor. The tins do not let in any harmful light and are thermal treated in a way that maintains the products perfectly so that you do not need to add any additional preservatives to combat the damaging effects that a plastic tray gives (oxidation and light). Consequently you receive a packaging of absolute high quality in term of preservation of the products.

All Menù cans are BPA NI free, meaning that BPA is not an intentionally added substance in the coating.



Chef to Chef Support

Created by Chefs, for Chefs; Menù has a team of Executive Chefs that craft our products to the high standards only a chef would accept. Maurizio Ferrari, Executive Chef for Menù North America is available by phone, email or customer visits for ideation. Please see the back of the catalog for Maurizio's information.



About Menù

Our Tomato Story



To make our tomato sauce and our Pomodorina we accurately select and use only the best quality tomatoes. Our tomatoes are guaranteed 100% Italian. The tomatoes mainly come from the Emilia countryside, and most of them from the sun-drenched fields a few miles from the Menù plant; they are harvested from the field when they are fully ripe and sweet. They are processed no later than a few hours after the harvest. The main tomato variety farmed in Emilia Romagna is called round tomato and with its firm pulp is typical of northern Italy. Its scent is unique and its taste intense and sweet. Soil composition, abundance of water and a favorable climate contribute to a thriving production.

Menù runs an accurate control over all tomato life stages, from farming to finished product.

Tradition, memory, local produce but also innovation, creativity, know-how and taste expertise are some of the key words that guide Menù in every step along the production process of its specialties. The Menù production division is like a big kitchen, and most products are made following the seasonal pace of nature. The common denominator of all departments is the pursuit of quality, from the raw material to

the finished product, through state-of-the-art technology and handicraft. These principles translate first in the use of only Italian tomatoes and a relentless commitment to keep quality standards high, through the selection of optimal raw materials and the accurate control of the entire production process.

The promise of quality is possible thanks to a number of factors: a well-established collaboration with producers and farmers' associations, a strict tomato control system before being processed in our plant, a very short stay in the main yard, the presence of state-of-the-art systems,

and Menù's know-how with over 80 years of professionalism and expertise.

Many farmers, generation after generation have worked in the countryside surrounding the Menù plant and have farmed top quality tomatoes for our company. Before tomatoes find their way into the plant, a strict quality control is run by means of an accurate analysis on product samples taken from the load. The parameters considered to guarantee uncompromising quality are: sugar content, acidity, color, presence of stains, unripe or crushed fruits, dirt, stones or other foreign bodies. If the load is approved, the tomatoes are unloaded in washing tanks for an initial cleaning by means of water jets that gently clean the tomatoes without crushing them. During the transit, the tomatoes that are deemed unfit for processing are eliminated thanks to the synergy of qualified operators and the help of automatic optical selectors. Tomatoes are then collected in the storage tanks that constantly feed the processing lines. Finally, selected and washed tomatoes arrive to the plant for a further check run by the sorting conveyor operators. Only the best selected tomatoes turn into Pomodorina.

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LEGEND



GLUTEN FREE



NATURALLY FREE OF LACTOSE



VEGAN



VEGETARIAN

The net drained weight and pieces count are approximations. These numbers may vary according to the seasonal characteristics of the product.

SAUCES AND PESTOS



7006

Crema di Funghi Porcini Boletus Edulis Mushrooms Cream



Chopped cep mushroom paste, made with sunflower oil.

Culinary Application

To create sauces for meats, sandwiches, canapé, vol-au-vent, and pizzas.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7006 - Crema di Funghi Porcini	6	Porcini Mushrooms (Boletus Edulis group), sunflower seed oil, water, mixed vegetables (onion, celery), white wine, salt, herbs, sugar, acidifier: lactic acid, flavours, antioxidant: ascorbic acid, spices	40.9 oz	26.8 oz



91008

Crema di Funghi Prataioli al Profumo di Tartufo Field Mushrooms Cream with Essence of Truffle



Fresh button mushrooms, finely chopped and blended with the essence of truffle into a rich, ivory colored paste with bold truffle flavor. With its aromatic characteristics and elegant flavor, this truly unique and special paste is one of the most elegant and versatile additions to your kitchen.

Culinary Application

Blend Mushroom Cream with Truffle Essence into melted butter and fold into whipped potatoes. Excellent compound butter for steak, chicken or seafood. Finish sauces for any dish to add the rich truffle flavor. Perfect for pasta or risotto. Diluted with cream, or pan juices, it makes a delicious sauce for meat or fish.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91008 - Crema di Funghi Prataioli al Profumo di Tartufo	6	Cultivated field mushrooms (Agaricus Bisporus), sunflower oil, salt, rice starch, flavours, herbs	40.9 oz	26.8 oz



91001

Salsa di Cuori di Carciofo

Artichoke Hearts Sauce



The finest artichokes harvested at the peak of the season ripeness, Menù's artichoke sauce evokes the warm sun in every bite. Thinly sliced artichokes are cooked with fresh vegetables, sunflower oil, salt, and herbs for an Artichoke Heart Sauce that will lift your dishes to another level.



Culinary Application

Use as a base or a finish for any hot preparation. Celebrate the harvest with new creations such as adding it to your piccata sauce, risotto, over salmon, or add it to Pomodorina, and combine with lemon or roasted garlic for year-round menu applications.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91001 - Salsa di Cuori di Carciofo	6	Artichokes, sunflower oil, salt, onion, wine vinegar, acidifier citric acid, mustard, antioxidant: ascorbic acid, herbs	40.9 oz	26.8 oz



7009

Gransalsa di Cuori di Carciofo in aseptico

Gransalsa Artichoke Hearts using aseptic processing



Artichoke hearts cut into thin slices, cooked with fresh vegetables, sunflower seed oil, salt and herbs. Sauce made with fresh artichoke hearts using aseptic technology. Menù was one of the first companies in Italy to use aseptic sterilization systems to ensure products of inimitable quality and freshness.

Culinary Application

Refined sauce composed by Italian artichokes hearts (100%). The flavour of Italian artichokes makes the sauce palatable also for demanding consumers. This sauce with the sweet taste of artichokes is able to enhance all types of flavours. To serve with rice, tagliatelle, penne, garganelli (type of pasta). Also for canapés, flans, escalopes, vol-au-vents, sandwiches, pizzas, etc.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7009 - Gransalsa di Cuori di Carciofo in aseptico	6	Artichokes sunflower oil, onion, salt, herbs, rice starch, spices, acidifier: citric acid, lactic acid, sugar, lemon juice, flavours	31.4 oz	28.2 oz



7014



Crema di Peperoni Rossi

Red Pepper Cream

Sauce processed strictly in season, made with fresh red peppers, blended to cream. With a delicate and balanced flavour and the slightly sweet taste that is typical of pepper. A peculiarity of this sauce is that it does not contain vinegar, therefore it can be widely used in the kitchen, both for the creation of cold dishes but also and especially for hot dishes.



Culinary Application

Excellent as an accompaniment dipping sauce for fish and white meat. Good in the preparation of first courses and risottos. Finds wide use even at pizzeria, in composing great pizzas without tomato sauce, bruschettas, crostini, sandwiches, etc.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7014 - Crema di Peperoni Rossi	6	Peppers, water, dried tomatoes, leeks, extra virgin olive oil, sugar, modified corn starch, salt, aromatic plants, acidity regulator: citric acid, spices	16.6 oz	14.8 oz



7015



Pesto Rosso

Red Pesto

Pesto of the Mediterranean tradition, marries the sweet flavour of ricotta and semidry tomatoes with the slightly pungent taste of chili pepper and paprika.



Culinary Application

Particularly suitable for dressing pasta, topping pizzas and stuffing sandwiches.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7015 - Pesto Rosso	6	Cream with a semi dried tomato and ricotta base-gluten free Sunflowerseed oil, water, dried tomatoes, ricotta (whey, cow's milk, acidifier: citric acid), tomato past, onion, sugar, cashews, Grana cheese, grated cheese, salt, pine-nuts, apple vinegar, aromatic plants, corrector: lactic acid, spices, yeast extract, natural flavours	16.2 oz	14.5 oz



7008 / 7010

Crema di Olive Nere

Black Olive Paste

Exquisite black olives, chopped and blended with olive oil, salt and a squeeze of lemon juice and vinegar.



Culinary Application

For toasts, canapés, sandwiches, and also for first courses. Blended with a little cream and Pomodorina for main courses.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7008 - Crema di Olive Nere	6	Black olives, olive paste, sunflower seed oil, extra virgin olive oil, sugar, salt, acidifier: lactic acid, spices, additive: ferrous gluconate (as residue)	21.5 oz	13.8 oz
7010 - Crema di Olive Nere	6		40.9 oz	27.2 oz



7003

Salsa di Radicchio Rosso

Red Radicchio Sauce



Red radicchio, "julienne" sliced, delicate and full flavour and deep red colour. This type of sauce is typical of North-East Italy and is widely used in cooking. To make this delicious sauce Menù uses Chioggia round red chicory which, thanks to its balanced and not overly-bitter flavour, is particularly suitable for making sauces. When it arrives at Menù the red radicchio is cored and sorted by hand; the sliced red radicchio is then combined with salt, pepper and balsamic vinegar to give it a particular aromatic note.

Culinary Application

This sauce is widely used in the creation of first courses, and risottos in particular, but also for fillings oven-based pasta dishes and when preparing delicious pizzas. When making first courses this product is used as is or diluted with cheese spread. A refined flavouring for first courses, rice and pasta, side dishes, sandwiches, pizzas and crêpes.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7003 - Salsa al Radicchio Rosso	6	Red radicchio, sunflower oil, onion, butter, extra virgin olive oil, salt, rice starch, balsamic vinegar from Modena, skimmed milk powder, acidifier: citric acid, spices	31.4 oz	28.2 oz



7005

Pesto di Agrumi

Citrus Pesto



Special almond-based pesto enriched with freshly-squeezed italian orange juice and Grana Padano pdo cheese. Contains also sicilian lemon peel and extra virgin olive oil. With fresh orange juice.

Culinary Application

Ideal for garnishing fish-based pasta dishes, as an accompaniment for white meat and as a dressing for flavouring fish starters.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7005 - Pesto di Agrumi	6	Extra virgin olive oil, almonds, orange, Grana Padano cheese (with egg lysozyme), salt, lemon zest, sugar, corrector of acidity: citric acid, emulsifier: soy lecithin, natural aromas (with derivatives of milk)	21.9 oz	13.4 oz



7013

Pesto ai Pistacchi

Pistachio Pesto



Traditional Mediterranean pesto, made with high quality pistachio nuts. For this pesto, Menù has revisited a typical Sicilian recipe; the pesto stands out for its very delicate and pleasant flavour. Just a few top-quality ingredients are used to keep the flavour as natural as possible. The pistachio nuts are ground into a cream together with a little salt and some extra virgin olive oil, all of which strictly uncooked. It can be stored at room temperature for 12 months without undergoing any form of heat treatment. The Menù pistachio nut pesto retains all of its original flavour and aromas.

Culinary Application

Ideal for desserts, as a sauce on pasta and fish.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7013 - Pesto ai Pistacchi	6	Shelled pistachios, extra virgin olive oil, salt, acidifier: citric acid	22.6 oz	14.1 oz



7012

Salsa di Noci Walnut Sauce



Sauce made from walnuts, Grana Padano cheese, olive oil and sunflower seed oil. After stirring, mix into warm pasta, or stir fry in a pan with a cheese sauce Menù or cream.

Culinary Application

For pasta dishes, chips, sandwiches, canapés. It can be served with various types of cheese and vegetables.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7012 - Salsa di Noci	6	Walnuts, virgin olive oil, sunflower seed oil, Grana Padano cheese, salt, herbs, acidifier: citric acid	40.6 oz	26.5 oz



91010

Pizzicosa Pizzicosa Sauce



A traditional Italian sauce that can be used across all platforms of your menu, Pizzicosa is prepared with minced vegetables blended with tomato puree, Italian herbs and spices. The zesty sauce enhances and gives depth to all of your recipes. Use "as it is" or as a finisher.

Culinary Application

Pizzicosa is delicious with cured meats such as pastrami, prosciutto di Parma or calamari and grilled polpo dishes. Its bold flavor is ideal for white fish such as sea bass, red meats, sandwich spreads, or bruschetta. A perfect addition to your tomato or pizza sauce to add a delicious kick and burst of flavor.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91010 - Pizzicosa	6	Vegetables (Peppers, onions, carrots, celery, turnips, fennels, cucumbers, cauliflowers, sunflower seeds oil, wine vinegar, salt, double tomato puree, spices, sugar, aromatic herbs, acidifier: citric acid, lactic acid, acetic acid, mustard, preservative: sulphur dioxide (as residual)	42.3 oz	28.2 oz



91053

Salsa di Fuoco

Hot 'n' Fiery Sauce Vegetable Sauce with Chilli Pepper



Traditionally used in the "Calabrese" cuisine. Made with red chili pepper and vegetable, spicy and balanced at the same time.

Culinary Application

Indicated for Panini, Bruschette, Sandwich and Pizza. Excellent as final touch for Pasta and Rice course, grilled Meats or barbecue.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91053 - Salsa di Fuoco	6	Sunflower seed oil, water, chili peppers, cultivated field mushrooms (Agaricus Bisporus), artichokes funds, dried tomatoes, salt, wine vinegar, aubergines, extra virgin olive oil, sugar, aromatic plants, acidifier: citric acid, preservative: E224 (Sulfites)	21.9 oz	14.1 oz



91057

Trito di Olive Verdi e Rosmarino

Minced Olives and Rosemary



Chopped Hojiblanca olives and rosemary with a distinctive aroma.

Culinary Application

Typical use for bruschettas and canapés.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91057 - Trito di Olive Verdi e Rosmarino	6	Green olives, olive oil, salt, rosemary, wine vinegar, fructose	20.5 oz	12.7 oz



91056

Crema di Salvia

Sage Cream



The sage cream prepared using fresh field-cultivated sage leaves, gives a unique taste and aroma. To prepare this cream we use sage, an aromatic herb with an intense and persistent aroma. The sage used by Menù comes from Liguria and is handpicked and fresh. The cream is blitzed cold and during the cooking process particular attention is focused on maintaining the aroma and delicate colour of this special and pleasant product.

Culinary Application

For first courses such as tortelloni and soups and to accompany meats.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91056 - Crema di Salvia	6	Sage, olive oil, milk proteins, powdered skimmed milk, salt, fructose, herbs, wine vinegar, acidifiers: citric acid and lactic acid	21.2 oz	12.7 oz



91054

Crema di Rosmarino

Cream of Rosemary



Cream with a base of fresh Italian rosemary that is characterized by the predominant aroma. The cream from the line "the aromatics" is enhanced by olive oil. The result is an excellent emulsion of a bright green colour, with in optimum aroma and a characteristic taste.

Culinary Application

Indicated for meat and for use in meat processing. Ideal for seasoning sauces and creams, as a condiment for first courses, filled pasta and risottos.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91054 - Crema al Rosmarino	6	Rosemary, olive oil, milk proteins, powdered skimmed milk, portatoes flakes, salt, fructose, garlic, wine vinegar, acidifier: lactic acid, citric acid	21.2 oz	12.7 oz

VEGETABLES, ARTICHOKES AND MUSHROOMS



7021



Olive Taggiasche Denocciolate Pitted Taggiasche Olives



For this product Menù uses high-quality Taggiasca olives from Western Liguria in 100% Italian extra-virgin olive oil, one of the best quality olives for the production of extra virgin olive oil, whose fine quality is underlined by its yellow colour, fragrance and fruity flavour, sweet but with a slightly tangy note to it. Despite its small dimensions, the Taggiasca olive is very tasty and has a Protected Designation of Origin status.

Culinary Application

Ideal with an aperitif, Taggiasche olives are also widely used in Ligurian cooking as an ingredient for fish and meat-based dishes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
7021 - Olive Taggiasche Denocciolate	6	Pitted black olives, olive oil, salt, natural flavorings, acidity regulators: citric acid, lactic acid	28.9 oz	27.2 oz	16.57 oz	220/280



91045



Tris di Olive Piccantine Spicy Three Olive Mix



Mix of pitted green and black olives, seasoned with chili pepper and herbs. The chili pepper in these olives makes them appetizing and mouthwatering.

Culinary Application

Ideal for aperitifs, starters, hors d'oeuvres or buffets.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91045 - Tris di Olive Piccantine	6	Black, nostraline and green olives, water, sunflower seed oil, salt, chilies, wine vinegar, acidity regulator: citric acid, lactic acid, aromatic plants, antioxidant: ascorbic acid, additive: iron gluconate (residual)	30.7 oz	27.5 oz	16.7 oz



91042



Olive Verdi Giganti

Giant Green Olives



Large olives with a meaty, crunchy flesh and a delicately fruity aroma. With its rich, firm and juicy flesh and refreshingly intense flavour, this huge green olive is the most famous one.

Culinary Application

Suitable for all uses, from the bar to the kitchen: aperitifs, salads, quick snacks, for decorating vol au vents and for savoury tarts. An excellent accompaniment for starters and platters of cold meats and cheeses.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91042 - Olive Verdi Giganti	6	Green olives, salt, acidifier: citric acid, lactic acid, antioxidant: ascorbic acid	102.3 oz	93.5 oz	56.4 oz	150/170



91028



Antipasto Gitano



The most unique combination of vegetables and mushrooms available, Menù's Gitano, is preserved without vinegar. Highlighting the craftsmanship of Menù, each mushroom and vegetable has the integrity of fresh. Crunchy, full color and fresh-picked flavor, our Gitano is not to be confused with a commercial acidic antipasto. We take special care of each ingredient to ensure you are able to taste each ingredient separately.

Culinary Application

Toss with garlic, anchovies and red pepper flakes creating a beautiful bed for Sea Bass. Combine with shrimp or any seafood for a cold entrée salad. Combine with a light herbed vinegrette and chicken for a Mediterranean salad.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91028 - Antipasto Gitano	6	Mushrooms: Nameko mushrooms (<i>Pholiota mutabilis</i>), cultivated field mushrooms (<i>Agaricus Bisporus</i>), sunflower seed oil, peppers, artichokes, green and black olives, salt, sugar. Acidity corrector: citric acid, lactic acid, aromatic plants. Antioxidant: ascorbic acid. Additive: ferrous gluconate (as residue)	95.2 oz	86.4 oz	63.5 oz



91014

Armonia di Verdure

Harmony of Vegetables Mix



Menù show's off their craftsmanship retaining delicate vegetable color, crispness and just picked flavors. Perfect Julienne of celeriac, peppers, carrot, cucumber, combined with mushrooms, artichokes and olives. Fully packed without vinegar, this beautiful bright and crisp combination of vegetables can be used across all recipe applications.

Culinary Application

Because of the absence of vinegar, Armonia di Verdure is perfect to toss with seafood for a delicious chilled salad. Add herbs and garlic, serve with chicken for a beautiful Mediterranean entrée.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91014 - Armonia di Verdure	6	Vegetables (celeriac, peppers, carrot, cucumbers, artichokes), sunflower oil, cultivated field mushrooms (<i>Agaricus Bisporus</i>), green olives, black olives, salt, acidifiers: citric acid, lactic acid, sugar, antioxidant: ascorbic acid, additive: ferrous gluconate (as residue)	31.8 oz	28.6 oz	23.3 oz



91018

Spaccatelli di Carciofo

"Freschezza"

Artichoke Quarters "Freschezza"



Our Italian artichokes are picked at the peak of the season, gently cooked, and preserved in sunflower oil and herbs. Incredibly tender; Menù artichokes continue to be the world's best.

Culinary Application

No vinegar allows you to use artichoke quarters in hot and cold dishes. Perfect for risotto, sautés and cold dishes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91018 - Spaccatelli di Carciofo "Freschezza"	6	Artichokes, sunflower oil, salt sugar, herbs, acidifier: citric acid, antioxidant: ascorbic acid, flavours, spices	97 oz	88.2 oz	63.5 oz	160/180



TBD



7004

Spaccatelli di Carciofo Trifolati

Artichoke Quarters in Herbs



Sliced Spanish artichokes, processed when fresh and in season and therefore at their very best. The artichokes are prepared with aromatic herbs and spices to create a pleasant and balanced marinade. The slices are perfect for distributing the product on pizzas and in salads.

Culinary Application

Ideal for hors d'oeuvres, salads, and pizzas.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
TBD - Spaccatelli di Carciofo Trifolati	6	Artichokes, sunflower seed oil, salt, herbs, acidifier: citric acid, lactic acid, vegetable protein extract, antioxidant: ascorbic acid, spices	97.4 oz	88.2 oz	63.5 oz
7004 - Spaccatelli di Carciofo Trifolati	6		61 oz	60 oz	49.4 oz



91002



Carciofi alla Giudía

Whole Artichokes with Stem



Vinegar and garlic free, fresh picked in taste, color and quality; our Italian artichokes are picked at the peak of the season. Hand peeled, our artichokes are simply cooked and packed in water, sunflower and extra virgin olive oil and herbs. Still green and incredibly tender with no woody stems; Menù artichokes continue to be the world's best.

Culinary Application

Stuff with Burrata, or bake with gorgonzola and herbs, quarter and fry, and serve with aioli. The most tender whole artichoke you will eat.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Pieces Count
91002 - Carciofi alla Giudía	6	Whole artichokes, water, sunflower oil, salt, extra virgin olive oil, herbs, sugar, acidifier: citric acid, spices	98.8 oz	90 oz	18/25



91052



Boccioli di Carciofo

Crowns of Artichokes



Medium-size Italian artichoke without bottom specially designed by Menù as a product suitable for any buffet. Italian artichokes from Puglia, processed when fresh and in season. Top quality artichokes processed when they are at their very best.

Culinary Application

Containing no vinegar, this tasty product can be used in side dishes and when cooking and especially in antipasti and buffets.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Pieces Count
91052 - Boccioli di Carciofo	6	Artichokes, sunflower oil, salt, sugar, herbs, antioxidant: ascorbic acid, acidifier: citric acid, flavours, spices	93.5 oz	84.7 oz	38/45



91013



Carciofi alla Griglia

Grilled Artichokes



Vinegar free, fresh picked in taste, color and quality; our Italian artichokes are picked at the peak of the season. Traditionally grilled after the annual harvest, our artichokes are preserved in Sunflower and Olive oil. Still green and incredibly tender with no woody stems; Menù artichokes continue to be the worlds best.

Culinary Application

Simply heated and basted with fresh lemon, or used in any hot or cold dish.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91013 - Carciofi alla Griglia	6	Artichokes, sunflower oil, extra virgin olive oil, herbs, salt, sugar, acidifier: citric acid, lactic acid, spices	30.7 oz	27.5 oz	17.6 oz	10/14



91015

Mix Grill



One of Menù's most unique and remarkable vegetable combinations. Fresh from the harvest zucchini, eggplant, red and yellow peppers are grilled to perfection, retaining the color and crunch of each vegetable. Keeping the integrity of the fire roast, we only preserve in a scant amount of sunflower oil and mild herbs, which means there is no drained weight factor and full flavor and color retention.

Culinary Application

Use with entrees because of the absence of vinegar; combine with capers and olives and pair with grilled swordfish or tuna. Combine with Pomodorina for a grilled vegetable sauce. Delicious as a caponata, ready for your own vinaigrette or unique additions.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91015 - Mix Grill	6	Peppers, courgettes and aubergines (variable quantity), water, sunflower oil, salt, sugar, herbs, rice starch, acidity regulators: lactic acid, spices	32.1 oz	29.3 oz	25 oz



91055

Cipolle alla Griglia Grilled Onions



Medium size onions, cut in two pieces and traditionally grilled, then preserved in olive oil, sunflower seed oil. Sweet in taste, white and firm in texture, beautiful to see.

Culinary Application

Ideal as an appetizer in cold buffets, excellent as a side dish to serve with meat and fish. Ideal for pizza, hot hamburger, canapés.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91055 - Cipolle alla Griglia	6	Onion, water, sunflower oil, extra virgin olive oil, salt, acidifier: citric acid, sugar, wine vinegar, antioxidant: ascorbic acid	31.4 oz	28.2 oz	19.8 oz	20/28



91012

Melanzane alla Griglia

Grilled Aubergines



Italian eggplant, picked at the peak of the harvest is sliced, artisanal grilled and lightly seasoned with oil, garlic and parsley. Absent of vinegar, the flavor and texture of the fresh picked eggplant allows you to use this in any hot or cold preparation.

Culinary Application

Use as you would with any recipe calling for eggplant. Naturally grilled, Menù's eggplant has the typical fire roasted flavor perfect for all of your eggplant dishes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91012 - Melanzane alla Griglia	6	Aubergines, sunflower oil, extra virgin olive oil, herbs, salt, spices, acidity regulators: citric acid and lactic acid, antioxidant: ascorbic acid	31 oz	27.5 oz	19.4 oz	15/20



91011

Peperoni alla Griglia

Grilled Peppers



Italian red and yellow peppers, picked and seasoned with olive and sunflower oils, garlic and parsley are artisanal grilled, retaining their fresh flavor and plump texture. The flavor and texture is fresh and bright.

Culinary Application

Absent of any vinegar, with a fresh picked color and taste, grilled peppers can be used with any of your hot or cold entrees. Our artisanal grilling is something you would want to show off in any of your entrees.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91011 - Peperoni alla Griglia	6	Grilled peppers, sunflower seed oil, extra virgin olive oil, herbs (parsley, garlic), salt, acidifier: citric acid, lactic acid, sugar, antioxidant: ascorbic acid, spices	31.4 oz	28.2 oz	22 oz	12/14



91037

Peperonata della Casa

Peperonata



A traditional Sicilian dish; sweet, plump and just picked Italian peppers are simmered in a light tomato and onion sauce. Capturing the flavor of the Mediterranean, Menù's Peperonata is truly a work of art. Retaining the bright colors and flavors of the harvest, you'll find there is no drained weight, and the bounty of the harvest lightly sauced.

Culinary Application

Peperonata is perfect paired with potatoes and simmered until tender. Delicious with grilled fish, steak or chicken dishes. Combine with Italian sausage. A rich base for cacciatore. Delicious with Cod or Bass, and in any pasta dish. Versatile enough to use on pizza and crostini.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91037 - Peperonata della Casa	6	Peppers, onion, sunflower oil, tomato paste, sugar, wine vinegar, salt, rice starch, dried potatoes, acidifier: citric acid	100.5 oz	91.7 oz



7002

Peperonepronto



Red and yellow Italian peppers from Puglia processed fresh and in season, at the best moment of ripening.

Culinary Application

The peppers are carefully selected and then sliced and cooked in oil with garlic and parsley.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
7002 - Peperonepronto	6	Peppers, sunflower oil, white wine, wine vinegar, sugar, extra virgin olive oil, salt, rice starch, marsala wine, acidifier: citric acid	32.1 oz	28.9 oz	21.2 oz



91000



Peperoni Fantasia

Peppers Fantasy



This type of product forms part of Menu ready-to-use vegetables range. Yellow and red peppers from Puglia processed fresh when in season and enriched with a delicate sweet and sour dressing; sliced into large, crunchy fillets, nice and compact and well-defined fresh red and yellow peppers, thinly sliced and cooked in a lightly sweet and sour sauce, with sunflower seed oil.

Culinary Application

For sandwiches, canapés, pizzas, french toasts, etc.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91000 - Peperoni Fantasia	6	Peppers, water, wine vinegar, sugar, sunflower oil, salt, acidifier: citric acid	32.1 oz	28.9 oz	19.4 oz



91043



Peperoncini Detorsolati

Cored Chili Peppers



Hand-seeded Italian chilli peppers with a sweet & sour yet balanced flavour; an excellent semi-finished product for preparing tasty chilli peppers to fill with all kinds of ingredients, such as tuna, capers, anchovies, bread, garlic and parsley, pickles and vegetables, or with a variety of sauces.

Culinary Application

Semi-finished product for preparing filled peppers with a wide range of ingredients, from tuna to olives, anchovies and capers, pickles and vegetables, or with a variety of sauces.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91043 - Peperoncini Detorsolati	6	Water, red peppers, wine vinegar, salt, acidity regulator: citric acid, antioxidant: ascorbic acid, sulphur dioxide (residual)	32 oz	27.9 oz	14.1 oz	30/40



91044



"Gli Arricciati" Peperoni Semidry Tricolore Tricolour Semidry Peppers



Square bits of Italian red, yellow and green peppers processed when fresh at the peak of the season and dried, ensuring the sweet and characteristic taste of the peppers. The most distinctive quality of this product is its intense flavour, typical of the pepper.

Culinary Application

Ideal as an appetizer, served in buffets, on pizzas, on bruschettas and, combined with other ingredients, excellent for the preparation of tasty first courses. Perfect for all of your eggplant dishes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91044 - "Gli Arricciati" Peperoni Semidry Tricolore	6	Water, red peppers, wine vinegar, salt, acidity regulator: citric acid, antioxidant: ascorbic acid, sulphur dioxide (residual)	31.4 oz	28.2 oz	17.6 oz	48/50



91009



91026

Cipolline all'Aceto Balsamico Onions in Balsamic Vinegar of Modena



Borretane's famous Cipolline Onions, marinated in our own GPI balsamic vinegar of Modena, show the true craftsmanship of Menù. Varying in size from 1 to 2 inches, drenched in authentic certified Balsamic Vinegar from Modena.

Culinary Application

This is delicacy when reduced is an ideal accompaniment for poultry, beef or veal dishes. Delicious cold or as an addition to any dish, especially good paired with salty cured meats.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91009 - Cipolline all'Aceto Balsamico	6	Baby onions, sunflower seed oil, sugar, wine vinegar, balsamic vinegar from Modena IGP, salt, natural flavours	32.1 oz	28.9 oz	16.6 oz	32/40
91026 - Cipolline all'Aceto Balsamico	6		100.5 oz	91.7 oz	57.5 oz	100/130



Boletus Boschetto Trifolati Sliced Boletus in Oil and Herbs



91017



Menù, renowned for their mushrooms, picks only the highest quality porcini. Menù porcini are cleaned, sliced and sautéed until perfect in small batch kettles. Our porcini retain the beautiful color, bite and flavor of fresh.

Culinary Application

Absent of vinegar or wine, Menù porcini are to be used in any hot preparation such as risottos or ragus. Replace dried porcini for Menù's. You'll discover the rich color, flavor and texture unlike any of our contemporaries.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91017 - Boletus Boschetto Trifolati	6	Mushrooms (edulis Boletus mushrooms and applicable group), sunflower oil, salt, herbs, flavours, antioxidant: ascorbic acid, acidifier: lactic acid	31.4 oz	28.2 oz	21.2 oz



Misto di Funghi per Antipasto Mixed Mushrooms for Hors d'Oeuvres



91050



Mix of farmed mushroom (Scalycap, Rosegill & Shiitake) flavoured with herbs and spices, preserved in sunflower seed oil and a hint of vinegar. Produced using high-quality select cultivated mushrooms, blanched in a sweet & sour liquid to give them a pleasantly balanced flavour.

Culinary Application

Ideal for appetizers, sandwiches, pasta or rice, side dishes or salads.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91050 - Misto di Funghi per Antipasto	6	Mushrooms: Volvaria Volvacea mushrooms, Pholiota Mutabilis Nameko mushrooms, Shiitake mushrooms, cultivated field mushrooms (Agaricus Bisporus), sunflower oil, wine vinegar, salt, sugar, white wine, herbs, spices, antioxidant: ascorbic acid, acidifier: citric acid	31.4 oz	28.2 oz	20 oz



TBD



Caponata

Cubed, in-season aubergines, cooked in the “Sicilian style” with onions, celery, olives, capers and anchovies. Today, caponata is typically used as a side dish for fish dishes and sometimes as an appetizer, but since the 18th century it has also been used as a main course. Can be used hot or cold. Very appetizing.

Culinary Application

For appetizers, sandwiches, pizza, side dishes.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
TBD - Caponata	6	Aubergines, sunflower seed oil, celery, water, tomato puree, onion, green olives, capers, wine vinegar, sugar, “o”-type common wheat (with gluten), aromatic plants, salt, acidity regulators: citric acid, lactic acid, anti-oxidizer: ascorbic acid	32.1 oz	28.9 oz



7011



Friarielli

Friarielli Hot ‘n’ Spicy Turnip Tops

A typical recipe of the Neapolitan cuisine. The “friarielli” are turnip greens sautéed with oil, garlic, salt, pepper and chilies.

Culinary Application

The classic recipe is Neapolitan friarielli and sausage but can be used in many preparations, side dishes or as sandwiches and bruschetta topping up, also for main courses, such as orecchiette from Puglia with friarielli. In Naples, typical pizza is with friarielli, sausages, “bufala” mozzarella.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7011 - Friarielli	6	Turnip-tops, extra virgin olive oil, sunflower seed oil, salt, corn starch, chilies, acidifiers: citric and lactic acid, herbs, antioxidant: ascorbic acid	16.2 oz	14.5 oz



7007

Frutti del Cappero all'Aceto Fruit of Caper with Vinegar



For this tasty aperitif product, Menù uses the fruit of the caper, generated by the withering of the flower, and marinates it in a sweet & sour sauce to make it even more delicious and irresistible. Crunchy in texture, the product is aromatised with herbs and preserved in white wine vinegar and enhanced with chunks of red pepper.

Culinary Application

Ideal for aperitifs, buffet, appetizers, canapés and side dishes. Strain and serve.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
7007 - Frutti del Cappero all'Aceto	6	Fruit of caper, water, wine vinegar, peppers, white wine, sugar, salt, acidifiers: citric acid, lactic acid, herbs	41.6 oz	27.9 oz	13.4 oz	135/155



7001

Capperini in Extra Vergine d'Oliva Small Capers in Extra Virgin Olive Oil



Menù uses specially chosen high-quality small capers for this intriguing and sophisticated product. The caper has been grown since antiquity and is mainly found in the Mediterranean where it is harvested by hand in the spring. Menù is particularly attentive when processing this luxurious product, lightly cooking it in a slightly acidic liquid and then enhancing it with the addition of extra virgin olive oil to give it an extra touch of class and character.

Culinary Application

Capers can be used in cooking to enrich pasta sauces, to give meat and fish dishes extra flavour and when preparing various kinds of sauces. Great on a buffet and as an ingredient for excellent appetizers and for dressings, pizzas, bruschetta's and sandwiches.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
7001 - Capperini in Extra Vergine d'Oliva	6	Capers, extra virgin olive oil, wine vinegar, salt	21.9 oz	13.4 oz	10 oz

TOMATOES



91041



Dorati Pomodori Cilieгинi al Basilico Semidry Cherry Tomato with Basil



Cherry tomatoes, grown in Italy and hand picked when perfectly ripe. The delicate cherry tomato is then sliced in half and semi dried. We then pack our Dorati in olive and sunflower oil, and fresh picked basil.

Culinary Application

Preserved without vinegar or sulfites, this elegant cherry tomato is perfect for starters, pizza topping, pasta dressing, in sandwiches, on bruchettas or as a side dish. Mild and delicate, Dorati is perfect when combined with herbs, olives, or utilized across tomato enhanced recipes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91041 - Dorati Pomodori Cilieгинi al Basilico	6	Cherry tomatoes, sunflower seed oil, extra virgin olive oil, basil, salt, lactic acid	31.4 oz	28.2 oz	18.5 oz	180/200



91038



91040



Soleggiati Pomodori a Spicchi Sliced Tomatoes



Our "Sun kissed" Soleggiati are handpicked in from Puglia, and only partially sun dried. Still plump and bright red with a tender bite and intense tomato flavor, we then pack our tomatoes with olive and sunflower oil, salt and fresh herbs.

Culinary Application

Preserved without vinegar or sulfites, Soleggiati are perfect for pairing with your most upscale dishes. Use in place of sun dried tomatoes across your menu categories to set your dishes apart.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91038 - Soleggiati Pomodori a Spicchi	6	Tomato, sunflower oil, extra virgin olive oil, salt, herbs, acidifier: lactic acid	31.4 oz	28.2 oz	17.9 oz	85/100
91040 - Soleggiati Pomodori a Spicchi	6		97 oz	88.2 oz	56.2 oz	280/320



91046

Tutto Sole Pomodori Secchi Dried Tomatoes



Only the best selected Italian tomatoes are used for this classic recipe. "Tutto Sole" means "Fully Sunny" and is indicative of the way these tomatoes are dried by the burning hot sun of Southern Italy during the summer season, enabling them to preserve their red colour, flavour and exceptionally soft texture. Preserved in a blend of olive and sunflower oil.

Culinary Application

Tutto Sole may be served as side dish, on pizza or sandwiches. For sandwiches and canapés, French toasts, appetizers, antipasto or in a buffet. Perfect also for first courses warm or cold.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91046 - Tutto Sole Pomodori Secchi	6	Dried tomato, sunflower seed oil, extra virgin olive oil, wine vinegar, salt, herbs, spices	31.4 oz	28.2 oz	17.6 oz	68/85



TBD

Mini Red "Pomodori semiseccchi pelati Pizzutello" Mini Red "peeled semi dried Pizzutello tomatoes"



The Pizzutello is a tomato variety originally from southern Italy, characterised by a round shape and a particularly tasty and sweet pulp. This tomato is picked and processed from fresh. It is sorted and calibrated using an optical sorter which makes it possible to discard any tomatoes with defects, retaining only those with the right colour and size. Subsequently, the tomatoes are carefully peeled and lightly dried. The product is then seasoned with spices, fresh herbs and olive oil.

Culinary Application

Highly versatile product; ideal to accompany fish-based pasta and rice dishes and main courses, but also definitely interesting for adding flavour to white pizzas.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
TBD - Mini Red "Pomodori semiseccchi pelati Pizzutello"	6	Peeled tomatoes "Pizzutello", sunflower oil, sugar, salt, herbs, spices, acidity regulator: lactic	31.4 oz	28.21 oz	17.6 oz



Pomodorina

Pomodorina Sauce



91027



91003



91033

Pomodorina Sauce has been Menù's top-selling product for 50 years. This famous sauce is produced in Italy only once a year during the peak of the tomato season in August. This fresh-harvest Pomodorina is unique from American style "Marinara," which use common processing methods.



Pomodorina is hand crafted by our staff and cooked in small batch kettles, with only the highest quality fresh vegetables and fresh herbs, added at just the right time, by hand. Menù's Pomodorina is a true, Italian Salsa Pomodorina, made with celery, carrots and onions, fresh basil and only non-GMO tomatoes. Its rich color and ripe tomato aroma looks and tastes like it is fresh from your garden.

This best selling sauce is versatile for any cuisine and yields an uncommonly fresh upscale appearance and flavor. Menù Pomodorina is as fresh as the day it was picked.

Culinary Application

Used "as it is" for the freshest tomato sauce. Pomodorina makes a beautiful bisque, and is used across all menu categories and cuisines; adding a beautiful fresh color and flavor to all of your dishes.



Item#/Description		Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91027 - Pomodorina		6	Tomato, sunflower oil, vegetables (carrot, onion, celery), salt, sugar, herbs	33.2 oz	29.3 oz
91003 - Pomodorina		6		99 oz	90 oz
91033 - Pomodorina		1		356.3 oz	352.7 oz



91035

Sugo all'Arrabbiata

Arrabbiata Sauce




Crafted in small batches during Italy's tomato harvest within hours of picking, Arrabbiata is a slightly spicy tomato sauce. Blended with fresh vegetables, sunflower and olive oil, herbs and red chili peppers to create a rich and complex sauce with a fresh tomato look and taste.

Culinary Application

Add some heat to gnocchi, or slowly simmered sausage and peppers. Simmer it with clams or mussels in wine, served with crusty Italian bread. This old world favorite is a perfect addition or ingredient to any pasta dish, seafood stew, polenta, meat, vegetarian dish.



Item#/Description		Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91035 - Sugo all'Arrabbiata		6	Tomato pulp, tomato paste, vegetables onion, carrot, celery, sunflower oil, salt, herbs, white wine, extra virgin olive oil, sugar, spices	32.5 oz	29.3 oz



91051

Shakshuka Sauce



Shakshuka is a dish that originated in North Africa and later became a genuine Israeli specialty. Typically served in a cast iron pan with slow cooked eggs otop, this tomato based sauce is combined with peppers and ethnic spices to boast its Middle Eastern roots. Thanks to its fresh yet strong aromas, Shakshuka can be used in many ways to enhance either traditional or ethnic dishes.

Culinary application

Traditional Shakshuka is typically served with eggs but it can also be used in sandwiches, flatbreads and pizzas, on burgers, and as an accompaniment for nachos, finger food and pre-dinner snacks.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91051 - Shakshuka Sauce	6	Tomato pulp, tomato paste, onion, pepper, sunflower seed oil, herbs, spices, salt; Acidifier: citric acid	98.8 oz	88.2 oz



7018

Polpa di Pomodoro Polpavera Fine taglio fine Fine Tomato Pulp



7019

Pure tomato pulp produced within hours from harvest. Fresh and bright red with the intense aroma of a fresh picked tomato, our pulp has no additives. 100% pulp produced at the pick of tomato season.

Culinary Application

Use as a base for any tomato or pizza sauce, or as a fresh tomato component across the breadth of your menu.



TBD

Polpavera La Saporosa Pizza Sauce



Menu's tomatoes are crushed while still warm from the Italian sun. Within hours of harvest, we crush our tomatoes and small batch cook our pizza sauce with mild seasonings.

Culinary Application

For all pizza and flatbread preparations, and great as a dipping sauce. Mild enough for you to add your own seasonings.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7018 - Polpa di Pomodoro Polpavera Fine taglio fine	6	Tomato	96 oz	88.2 oz
7019 - Polpa La Saporosa	6	Tomato pulp, tomato paste, sunflower seed oil, salt, maize starch, herbs, sugar, spices	97 oz	88.2 oz
TBD - Polpa La Saporosa	1		356 oz	352.7 oz

SWEET AND SOUR SAUCES



91047

Salsa di Pomodori Verdi Green Tomato Sauce



Green tomatoes cubed fresh in a sweet and delicate sour sauce made with apple vinegar. Spiced with ginger and mustard, it has a spicy and intense flavour.

Culinary Application

Mostly for side dishes with stewed meat and poultry. Ideal with seasoned chesses (Grana, Montasio, Pecorino), and fresh cheeses (Ricotta and Mascarpone).



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91047 - Salsa di Pomodori Verdi	6	Green tomatoes, sugar, apple vinegar, mustard, modified corn starch, lemon juice, herbs, antioxidant: ascorbic acid	23.6 oz	15.1 oz



91005

Salsafragola Sauce with Balsamic Vinegar of Modena



Strawberry & Balsamic Sauce by Menù is prepared with whole wild strawberries and GPI balsamic vinegar of Modena. Also called Salsa Fragola, the balance of sweet and sour flavors is truly unique. Confit-like in consistency, Italy's sweet wild strawberries remain whole, draped in a rich balsamic sauce.

Culinary Application

Sauce desserts, ice creams, gelato's or panna cotta. Compliments fresh and aged cheese, grilled white fish and sautéed scallops.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91005 - Salsafragola	6	Strawberry (83 grams of fruit for 100 grams of product), concentrated cooked must of grapes, balsamic vinegar of Modena lgp, sugar, sugars of fruits, rice starch, colouring: caramel, acidifier: citric acid, flavours, sulphur dioxide (as residue)	24.3 oz	15.9 oz



91007



Salsafichi

Sweet and Sour Sauce with Figs



Fig & Marsala Sauce by Menù is prepared with deep, smoky marsala wine and sweet figs. Also called Salsa Fichi, the balance of sweet and sour flavors will enhance anything it's added to. Menù simmers their sauce down to a confit-like consistency with a mellow sweet flavor and a succulent aroma.

Culinary Application

Instead of marinara, add a layer of Fig & Marsala Sauce to a pizza crust and top with cipolline onions and prosciutto. Use as a glaze for meat dishes. Pair with mature cheese like Grana Padano or Asiago and fresh types like Ricotta and Mascarpone as well as any Italian charcuterie.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91007 - Salsafichi	6	Figs, sugar, lemon juice, marsala, apple vinegar, modified corn starch, antioxidant: ascorbic acid, spices, flavours	24.3 oz	15.9 oz



91049



Salsa di Cipolla Rossa

all'Aceto Balsamico

Onion Sauce with Balsamic Vinegar



Sweet and sour relish made from red onions and balsamic vinegar from Modena. An ideal accompaniment for cheese, deep-fried fish, vegetables and grilled meats. Pleasingly fragrant to give a distinctive taste to all your favorite dishes.

Culinary Application

Excellent as a pickle served with boiled meats and cheese.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91049 - Salsa di Cipolla Rossa all'Aceto Balsamico	6	Red onions, sugar, balsamic vinegar from Modena IGP, rice starch, salt, antioxidant: ascorbic acid	23.3 oz	14.8 oz



91048

Salsa di Pere e Zenzero

Sweet and Sour Sauce with Pears and Ginger



Sweet and sour pickle made from cubed Williams pears harvested at the peak of the season. The delicious taste of pear is enhanced by the combination with shavings of fresh ginger to make this relish slightly spicy and uniquely fragrant. An ideal accompaniment for mature cheeses such as Grana Padano, pecorino and Montasio as well as young cheeses such as ricotta and mascarpone. 100% Italian pear.

Culinary Application

Excellent as a pickle served with boiled meats.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
91048 - Salsa di Pere e Zenzero	6	Pear, sugar, ginger, modified maize starch, lemon juice, antioxidant: ascorbic acid, spices	23.6 oz	15.9 oz

POWDER



7023

Preparato in Polvere allo Zafferano

Saffron Powder Mixture



Powder mix with saffron flavour, to add directly to the dish during preparation. A very practical product ideal for enhancing any recipe and in particular when preparing the famous saffron or 'alla Milanese' risotto, notable for its unique and unmistakable flavour and colour. The colour and flavour of the Menù mix are typical and characteristic of saffron.

Culinary Application

Ideal for flavouring risottos, sauces for hors d'oeuvres, first courses, second courses.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7023 - Preparato in Polvere allo Zafferano	6	Vegetable fats (Palm, Karitè, Cacao) skimmed powdered milk, modified corn starch, aromas (with milk by-product), salt, anti-oxidizert: ascorbic acid, color: annatto, celery, onion, saffron	10.6 oz	8.8 oz

DESSERT



7016

Preparato in Polvere per Torta Margherita Margarita Cake



Ideal for breakfast and versatile to create a wide variety of desserts.

Culinary Application

Easy to make: pour the contents of the packet into a food mixer bowl with whisk. Add 4 eggs (7 oz) and 5 oz of water. Mix for 5 minutes. Pour the mixture into a greased baking tin with diameter 10-12 inches. Bake at 320°F for 45 minutes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7016 - Preparato in Polvere per Torta Margherita	6	Sugar, wheat starch, powdered cream, soft wheat flour "00", leavening: potassium acid tartrate, sodium bicarbonate, vanilla, salt	38.6 oz	35.2 oz



90047

Preparato in Polvere per Panna Cotta Powdered Panna Cotta (Cream Dessert)



An Italian cooked cream with a remarkably fresh cream flavor. Menù's Panna Cotta is so silky and smooth without the typical after taste of a commercially prepared mix. Very simple to prepare, you can be assured it will set and have the perfect creamy texture each time you prepare.

Culinary Application

Infuse with lemon verbena, fresh vanilla beans, fresh mint or pumpkin; panna cotta is a dessert for all seasons. Serve with fresh macerated berries, drizzled with honey or chianti. Substitute milk for coffee and serve with dark chocolate sauce.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
90047 - Preparato in Polvere per Panna Cotta	6	Sugar, dextrose, glucose syrup, coconut oil emulsifier: Lactic ester of mono- and diglycerides of fatty acids, milk proteins, thickener: carrageen, corn starch, seasoning salt	38.6 oz	35.3 oz



7017

Preparato in Polvere per Salame al Cioccolato

Chocolate Salami Cake

Chocolate cake mix prepared using chocolate and pure cacao powder with a sprinkling of coffee. Chocolate salami is a tasty dessert made from chocolate and biscuit crumbs.

Culinary Application

Chocolate salami dessert mix is both easy to make and versatile: simply pour the contents of the packet into a food mixer bowl and add water or eggs (5 oz) and a tablespoon (1 oz) of your favourite tipple, for example rum. Mix the ingredients together then mould the mixture into the shape of a salami and wrap in grease-proof paper. Place in the fridge for at least 2 hours before serving. One packet is enough to produce 24 slices (12 portions).

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7017 - Preparato in Polvere per Salame al Cioccolato	6	Cookie grain (wheat flour, sugar, fat and vegetable oils (palm), glucose syrup, eggs, skimmed milk powder, leavening: acid ammonium carbonate, acid sodium carbonate, sodium acid pyrophosphate, salt, emulsifier: soy lecithin, flavouring), sugar, powdered chocolate (powdered cocoa, fat-reduced cocoa powder, cocoa paste, sugar), cookie powder (wheat flour, sugar, fat and vegetable oils (palm), corn starch, dextrose, skimmed milk powder, leavening: ammonium and sodium carbonates, barley malt extract, flavouring), powdered cream	38.6 oz	35.3 oz



7027

Preparato per Tiramisù

Tiramisù



Powdered semi-finished product to prepare the typical dessert. The quick cold preparation considerably reduce costs and time, while ensuring excellent results.

Culinary Application

Its colour, flavour and texture are typical of the mascarpone cheese which is the base to prepare Tiramisù.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.
7027 - Preparato per Tiramisù	6	Sugar, modified maize starch, glucose syrup, vegetable fats (palm), emulsifier: E471, E472b, E472e, E450ii, thickening agent: carragenine, flavours, acidifier: E339ii, milk protein, colouring agent: annatto, stabilizing agent: E340ii. Without hydrogenated fats	38.6 oz	35.2 oz





Italian Food Specialties

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