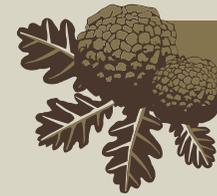


PAGNANI



TARTUFI

# PRODUCT CATALOG

2025

TRADITION, EXCELLENCE, AND AUTHENTIC FLAVORS

WHITE TRUFFLE

01



WHITE TRUFFLE

PAGNANI TRUFFLES

# WHITE TRUFFLE CARPACCIO



Renowned as the prestigious white truffle, distinguished by its unique and unmistakable flavor coupled with an intense yet delicate aroma, it is regarded as the most valuable truffle variety, esteemed by chefs worldwide.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Pieces of prized white truffle (Tuber magnatum Pico) from Italy, extra virgin olive oil, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
84	50 g		12 pz	10%
132	90 g		12 pz	10%

# PURE WHITE TRUFFLE CREAM

Renowned as the prestigious white truffle, distinguished by its unique and unmistakable flavor coupled with an intense yet delicate aroma, it is regarded as the most valuable truffle variety, esteemed by chefs worldwide.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Precious white truffle (Tuber magnatum Pico) from Italy, extra virgin olive oil, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
140	50 g		12 pz	10%
83	90 g		12 pz	10%

# WHOLE WHITE TRUFFLE



Renowned as the prestigious white truffle, distinguished by its unique and unmistakable flavor coupled with an intense yet delicate aroma, it is regarded as the most valuable truffle variety, esteemed by chefs worldwide.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Premium white truffles (Tuber magnatum Pico) first choice origin: Lazio-Abruzzo (Italy), water, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
82	50 g		12 pz	10%
250	90 g		12 pz	10%

SUMMER TRUFFLE

02



SUMMER TRUFFLE

# WHOLE SUMMER TRUFFLE



PAGNANI TRUFFLES

Renowned for their delicate flavor and aroma reminiscent of the forest floor, summer truffles are exceptionally versatile in the culinary domain, allowing for the creation of everything from exquisite bruschetta to more complex dishes.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Summer truffle (*Tuber aestivum* Vitt.) third choice origin: Lazio, Italy; water; salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
91	25 g		12 pz	10%
92	50 g		12 pz	10%
93	100 g		12 pz	10%
94	300 g		6 pz	10%

SUMMER TRUFFLE

PAGNANI TRUFFLES

cod. 94



WHOLE SUMMER TRUFFLE

cod. 93



cod. 92



cod. 91



# DEHYDRATED SUMMER TRUFFLES

cod. 142

cod.141



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

100% Dried Summer Truffle Fragments (Tuber Aestivum Vitt, Province of Lazio).



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
141	5 g		12 pz	10%
142	10 g		12 pz	10%

# PURE SUMMER TRUFFLE CREAM



Renowned for their delicate flavor and aroma reminiscent of the forest floor, summer truffles exhibit remarkable versatility in culinary applications, spanning from exquisite bruschetta to more complex dishes. Our spread is meticulously crafted from all-natural ingredients, incorporating finely ground truffles blended with extra virgin olive oil and salt.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Summer Truffle (Tuber Aestivum Vitt.) 70%, extra virgin olive oil 26% (Italian), salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
95	50 g		12 pz	10%
96	90 g		12 pz	10%
97	180 g		12 pz	10%
98	500 g		6 pz	10%

SUMMER TRUFFLE

PAGNANI TRUFFLES

## PURE SUMMER TRUFFLE CREAM

cod. 98



cod. 97



cod. 96



cod. 95



# SLICED SUMMER TRUFFLES



Renowned for its delicate flavor and aroma reminiscent of the forest floor, the summer truffle is exceptionally versatile in the culinary domain, facilitating the creation of everything from exquisite bruschetta to more complex dishes. It is offered in fine, soft flakes infused with extra virgin olive oil.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Pieces of summer truffle (*Tuber Aestivum* Vitt), harvested from Lazio (Italy), extra virgin olive oil, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
99	50 g		12 pz	10%
100	90 g		12 pz	10%
101	180 g		12 pz	10%
138	500 g		12 pz	10%

SUMMER TRUFFLE

PAGNANI TRUFFLES

## SLICED SUMMER TRUFFLES

cod. 138



cod. 101



cod. 100



cod. 99



WHITE TRUFFLE

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WHITE TRUFFLE

# WHITE TRUFFLE CARPACCIO



PAGNANI TRUFFLES

Its rich, enticing aroma captures the essence of garlic. Its strong, lasting flavor presents delicate spicy undertones. Its distinctive piquancy enchants the senses.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Bianchetti Truffles (Tuber Borchii Vitt) 75% Italian, extra virgin olive oil, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
90	50 g		12 pz	10%

WHITE TRUFFLE

# PRISTINE WHITE TRUFFLE CREAM



PAGNANI TRUFFLES

Its rich, enticing aroma captures the essence of garlic. Its pronounced, lasting flavor presents delicate spicy undertones. Its distinctive spiciness enchants the senses. Our cream is made exclusively from natural ingredients. The truffle is carefully ground with the addition of extra virgin olive oil and salt.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Bianchetti Truffles (Tuber Borchii Vitt) 75% Italian, extra virgin olive oil, and salt.



### **Storage durations:**

36 months

Code	Weight	Price	Packaging	iva
89	50 g		12 pz	10%

PRECIOUS BLACK TRUFFLES

04



# CARPACCIO OF DELICATE BLACK TRUFFLE

cod.137

cod.87



Renowned for its delicate, aromatic fragrance and balanced flavor, it is considered the archetypal black truffle. It is offered in exquisite, tender flakes infused with extra virgin olive oil.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Pieces of prized black truffle (Tuber Melanosporum Vitt.) harvested from the Lazio-Abruzzo region of Italy, extra virgin olive oil, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
87	50 g		12 pz	10%
137	90 g		12 pz	10%

PRECIOUS BLACK  
TRUFFLES

PAGNANI TRUFFLES

# WHOLE PREMIUM BLACK TRUFFLE

cod.135

cod.85



Renowned for its delicate, aromatic bouquet and balanced flavor, it is considered the archetypal black truffle. In this case, it is offered in a completely natural state, containing only its own moisture and a hint of salt.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Whole prized black truffle (Tuber Melanosporum Vitt – third choice)  
origin: Lazio-Abruzzo (Italy), water, and salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
85	25 g		12 pz	10%
135	45 g		12 pz	10%

# CREAM OF GENUINE BLACK TRUFFLE



Renowned for its delicate, aromatic fragrance and balanced flavor, it is considered the archetypal black truffle. Our cream is produced exclusively from natural ingredients. The truffle is carefully ground and blended solely with extra virgin olive oil and salt.



**GLUTEN  
FREE**

*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Black Truffle (Tuber Melanosporum Vitt) 70% origin: Lazio-Abruzzo (Italy), Extra Virgin Olive Oil 29%, Salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
86	50 g		12 pz	10%
136	90 g		12 pz	10%

THE TRUFFLES

05



THE TRUFFLES

PAGNANI TRUFFLES

# TRUFFLE SAUCE



Undoubtedly the quintessential truffle sauce, recognized and esteemed worldwide. Our sauce celebrates simplicity, allowing our customers to create the most exquisite recipes with remarkable ease.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Champignon mushrooms (*Agaricus bisporus*) 65%, extra virgin olive oil 20%, black summer truffle pieces (*Tuber aestivum* Vitt. - sourced from Italy) 10%, salt, pepper, parsley, garlic, flavoring.

Code	Weight	Price	Packaging	iva
0201	50 g		12 pz	10%
001	90 g		12 pz	10%
002	180 g		12 pz	10%
003	500 g		6 pz	10%
004	1 kg		6 pz	10%

THE TRUFFLES

PAGNANI TRUFFLES

## TRUFFLE SAUCE

cod. 004



cod. 003



cod. 002



cod. 001



cod. 0201



# TRUFFLE CREAM



An explosion of authentic flavors! Our truffle cream combines the rich taste of button mushrooms with the sophistication of Italian black summer truffle. Perfect for enhancing any dish with a touch of luxury.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Champignon mushrooms (*Agaricus bisporus*) 73%, olive oil, black summer truffle pieces (*Tuber aestivum* Vitt) 3%, salt, pepper, parsley, garlic, flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0099	50 g		12 pz	10%
0100	90 g		12 pz	10%
0109	180 g		12 pz	10%
0110	500 g		6 pz	10%
0111	1 kg		6 pz	10%

# WHITE TRUFFLE SAUCE



This exquisite sauce is an adaptation of the celebrated truffle sauce, which has attained lasting acclaim. It will delight your palate with its delicate, natural flavor, functioning as a versatile complement appropriate for any dish.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

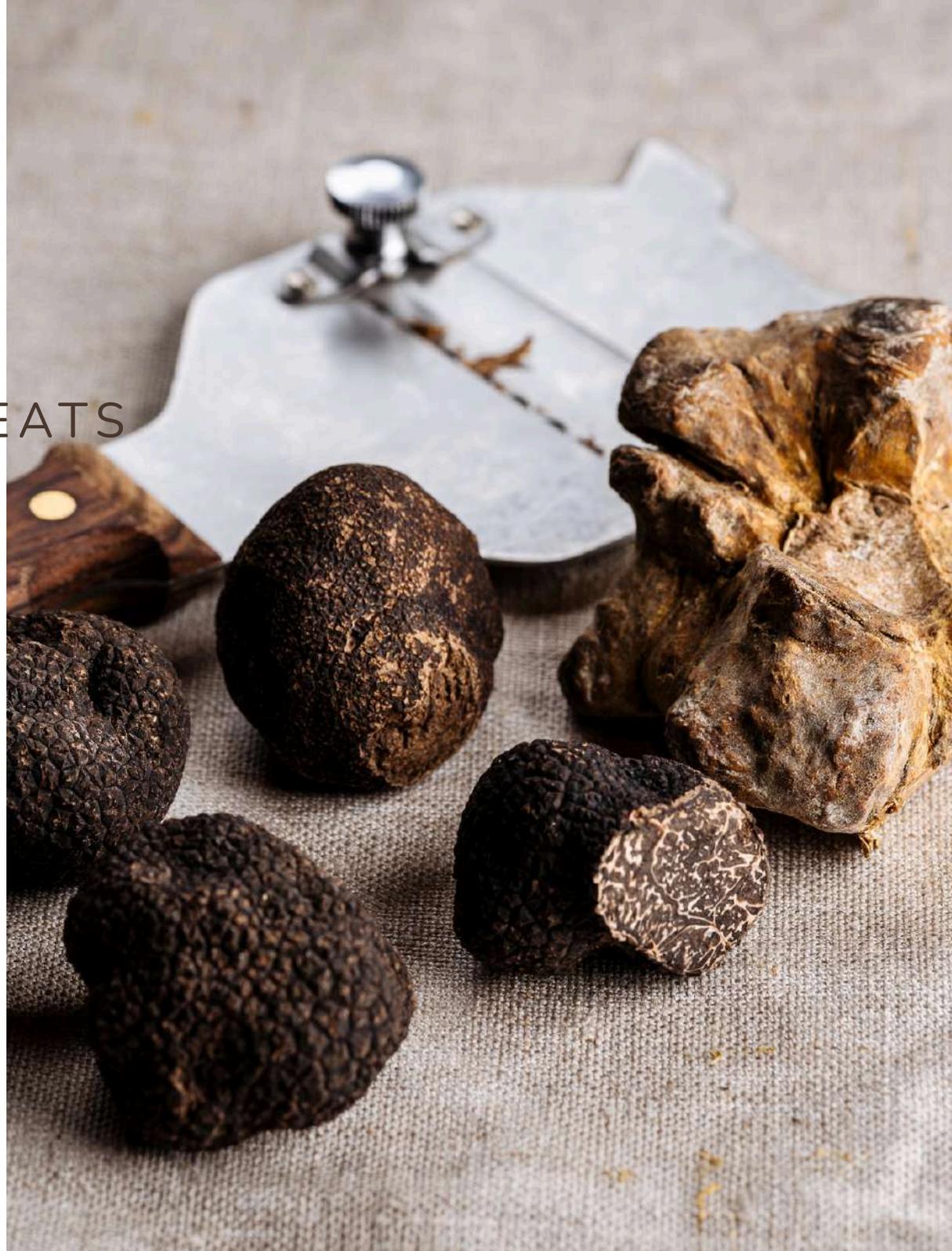
Champignon mushrooms (*Agaricus bisporus*) 72%, extra virgin olive oil 20%, white truffle pieces (*Tuber magnatum pico* – from Italy) 5%, salt, pepper, parsley, garlic, flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0112	50 g		12 pz	10%
0060	90 g		12 pz	10%
0061	180 g		12 pz	10%
0062	500 g		6 pz	10%

TRUFFLE GOURMET TREATS



# ASPARAGUS WITH TRUFFLE



In nature, asparagus and truffles reach maturity simultaneously. They are the definitive highlights of our hills. As a result, crafting this spread was a seamless endeavor.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Asparagus 75%, extra virgin olive oil 18%, pieces of black summer truffle (*Tuber aestivum* Vitt. - Italian origin) 4%, tuna, salt, pepper, parsley, flavoring. Allergens are highlighted in bold>.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0033	90 g		12 pz	10%

# PESTO AND SUMMER TRUFFLE



Pesto with Truffle: a unique delicacy that seamlessly combines the fresh aroma of basil, the richness of Parmigiano Reggiano, and the distinctive flavor of Italian summer truffle. Enhanced with olive oil, walnuts, and a touch of pepper and garlic, it is perfect for elevating pasta dishes and appetizers with elegance and authenticity.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Fresh Basil 55%, Olive Oil 30%, Walnuts, Parmigiano Reggiano (Milk, Salt, Rennet), Summer Truffle Pieces (Tuber Aestivum Vitt - Italian Origin) 5%, Salt, Pepper, Garlic, Flavoring. Allergens in bold.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0103	90 g		12 pz	10%

# WHITE TRUFFLE VELVET SOUP



Select its delicate creaminess to craft exquisite, flavorful dishes. Our WHITE TRUFFLE VELVETY SOUP is a luxurious butter-based cream, enriched with cream and infused with white truffle. Its flavor is both enveloping and sophisticated.

### Ingredients:

Fresh milk, cream, butter, flour, Parmigiano Reggiano (milk, salt, rennet), 5% chopped white truffle (*Tuber albidum Pico* - Italian origin), salt, 0.5% (*Tuber magnatum Pico* - Italian origin), extra virgin olive oil, flavorings. Allergens are indicated in bold.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0037	90 g		12 pz	10%
0038	180 g		12 pz	10%
0039	500 g		6 pz	10%

# ARTICHOKE AND TRUFFLE SPREAD



A sophisticated sauce... never overpowering... it is the perfect selection for those who value nuanced and refined flavors.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

70% Artichokes, 7% Summer Truffle (Tuber Aestivum), extra virgin olive oil, and flavorings.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0115	50 g		12 pz	10%
0025	90 g		12 pz	10%
0026	180 g		12 pz	10%

# MUSHROOM AND TRUFFLE SAUCE



A symphony of authentic flavors! Composed of button mushrooms, oyster mushrooms, and king oyster mushrooms, elevated by exquisite Italian summer truffles. Seasoned with extra virgin olive oil and a curated selection of premium ingredients for a rich and refined taste. Perfect for crostini, first courses, and gourmet main dishes.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Champignon mushrooms (*Agaricus bisporus*) 41%, extra virgin olive oil 30%, oyster mushrooms (*Pleurotus ostreatus*) 6%, cardoncello mushrooms (*Pleurotus eryngii*) 6%, chopped summer truffle (*Tuber aestivum*, of Italian origin) 5%, black olives, carrots, onions, capers, salt, and flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0116	50 g		12 pz	10%
69	90 g		12 pz	10%
68	180 g		12 pz	10%
70	500 g		6 pz	10%

# PORCINI MUSHROOMS WITH WHITE TRUFFLE OIL



A true delicacy for aficionados of porcini mushrooms and white truffles.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Porcini mushrooms (*Boletus Edulis* and related species) 75%, extra virgin olive oil 18%, white truffle pieces (*Tuber Magnatum Pico* - sourced from Italy) 5%, salt, pepper, parsley, flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0113	50 g		12 pz	10%
006	90 g		12 pz	10%
007	180 g		12 pz	10%
008	500 g		6 pz	10%

# TRUFFLE CHEESE



Undisputed champions of traditional Lazio cuisine, pecorino romano and summer truffle create a remarkable pairing that captivates the palate, making each dish enchanting.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Sheep's cheese (sheep's milk, rennet, salt), fresh milk, 5% chopped white truffle (*Tuber Albidum Pico* - origin Italy), corn starch, salt, extra virgin olive oil, and flavorings.  
**Allergens in bold**



**Storage durations:**  
 36 months

Code	Weight	Price	Packaging	iva
0117	50 g		12 pz	10%
0067	90 g		12 pz	10%
0068	180 g		12 pz	10%

# TRUFFLE-INFUSED PISTACHIO SPREAD



A unique and refined spread: pistachio melds with black summer truffle to create an exceptional balance of flavors. Made from high-quality ingredients, including pistachios, extra virgin olive oil (45%), and Parmigiano Reggiano, this spread is enriched with pieces of Italian black summer truffle, basil, and a touch of aromatic herbs.

### **Ingredients:**

Pistachio 46%, Extra Virgin Olive Oil 45%, Parmigiano Reggiano (Milk, Salt, Rennet), Black Summer Truffle Pieces (Tuber Aestivum Vitt., Origin: Italy) 4%, Salt, Basil, Flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0108	90 g		12 pz	10%

# BLACK OLIVE AND TRUFFLE SPREAD



Composed of a blend of local olives and summer truffles, our spread is both simple and exquisite for those who savor bold flavors.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Black olives 70%, extra virgin olive oil 7%, summer truffle (Tuber Aestivum) 7%, natural flavors, flavorings, salt.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0018	90 g		12 pz	10%

# WALNUT AND TRUFFLE CREAM



Walnut sauce with truffle cream: a refined amalgamation of the subtlety of walnuts and the unique essence of truffle. Perfect for enhancing pasta dishes, crostini, or meat preparations with an aura of sophistication. Made from premium, high-quality ingredients, this cream represents the zenith of culinary tradition, appealing to the most discerning palates.

*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

WALNUTS 45%, extra virgin olive oil 45%, parmesan cheese (MILK, salt, rennet), black summer truffle pieces (Tuber aestivum Vitt. – sourced from Italy) 5%, salt, parsley, pepper, flavoring.  
Allergens in bold



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0022	90 g		12 pz	10%
0023	180 g		12 pz	10%
0024	500 g		6 pz	10%

# TRUFFLE-INFUSED SPICY SAUCE



A harmonious blend of spices and vegetables, infused with the enduring essence of the finest forest floor notes, perfect for the most passionate aficionados of bold flavors.

It can be employed in numerous ways, infusing a lively essence into any dish.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Dried tomatoes, olive oil, chili pepper 12%, eggplants, artichokes, porcini mushrooms (*Boletus Edulis* and related species), summer truffle pieces (*Tuber Aestivum Vitt* - sourced from Italy) 5%, basil, garlic, flavoring.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0014	50 g		12 pz	10%
0010	90 g		12 pz	10%
0011	180 g		12 pz	10%
0012	500 g		6 pz	10%

# MAYONNAISE AND SUMMER TRUFFLE GOURMET TREATS



Truffle Mayonnaise: a refined condiment that combines the velvety creaminess of mayonnaise with the rich, aromatic essence of truffle. Perfect for elevating meats, fish, vegetables, and sandwiches, it adds an air of sophistication and a distinctive flavor to your culinary endeavors. An excellent choice for connoisseurs who relish the delight of unique and opulent tastes.

*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Mayonnaise: (sunflower oil 70%, water, pasteurized egg yolk 5%, wine vinegar, corn starch, salt, thickener: xanthan gum, lemon juice, flavoring), chopped summer truffle (*Tuber aestivum* - Italian origin) 5%, flavorings. Allergens are highlighted in bold>.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0107	50 g		12 pz	10%

# BUTTER AND SUMMER TRUFFLE GOURMET TREATS



Butter with Summer Truffle: an exquisite blend of flavors that combines the richness of premium butter with the delicate, aromatic essence of summer truffle. Perfect for enhancing pasta dishes, risottos, meats, and even grilled vegetables, it adds a touch of sophistication to your culinary endeavors. This exclusive product is designed for discerning connoisseurs who value excellence in every detail.

*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Butter 94%, pieces of black summer truffle (*Tuber aestivum* vitt. – Italian origin) at a minimum of 5.5%, flavoring. Allergens are highlighted in bold>.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0118	75 g		12 pz	10%
0119	165 g		12 pz	10%
0120	430 g		6 pz	10%

# BUTTER DRESSING INFUSED WITH WHITE TRUFFLE



On the palate, it offers a persistent and unique flavor of white truffle, enhanced by the refined texture typical of butter. An essential component in our kitchens, it elevates every dish, delivering novel and unforgettable experiences.

*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Butter 94%, chopped white truffle (*Tuber albidum pico* - Italian origin) 5%, pieces of white truffle (*Tuber magnatum pico* - Italian origin) 0.5%, flavoring. Allergens are highlighted in bold.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0063	75 g		12 pz	10%
0064	165 g		12 pz	10%
0065	430 g		6 pz	10%

# CACIOCAVALLO CREAM INFUSED WITH TRUFFLE



Caciocavallo and Truffle Sauce: a culinary masterpiece that showcases the distinctive flavor of caciocavallo, a stretched-curd cheese originating from southern Italy, complemented by the rich, aromatic essence of summer truffle. Ideal for enhancing pasta, risotto, and side dishes.

*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Fresh milk, cream, flour, caciocavallo cheese (milk, rennet, salt), **5% summer truffle (Tuber aestivum Vitt.)**, extra virgin olive oil, salt, and flavorings. Allergens are highlighted in bold.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
CACTA90	90 g		12 pz	10%
CACTA180	180 g		12 pz	10%

# ANCHOVY FILLETS WITH TRUFFLE IN OLIVE OIL



Perfect for elevating roasted peppers, seasoning pasta sauces and gravies, as well as for croutons and bruschetta.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Anchovy fillets 58% minimum (FISH), olive oil 39% minimum, summer truffle (*Tuber aestivum*) 2%, flavoring. Allergens are indicated in bold.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0985	90 g		12 pz	10%

# FOOD PREPARATION EMPLOYING SALT INFUSED WITH SUMMER TRUFFLE.

Our salt is rich in fragments of summer truffle. Its simplicity makes it exceptionally versatile, suitable for any culinary creation.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Salt, dried summer truffle (Tuber Aestivum, origin: Italy) 3% (equivalent to 13% of fresh truffle), flavorings.



**Storage durations:**  
36 months



Code	Weight	Price	Packaging	iva
0123	60 g		12 pz	22%
81	100 g		12 pz	22%

# CULINARY SPECIALTY SHOWCASING ACACIA HONEY AND SUMMER TRUFFLE

Delicate shavings of summer truffle, impeccably ripe and enveloped in exquisite acacia honey, create a sublime condiment tailored for the most discerning palates.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Acacia honey, dried summer truffle (*Tuber aestivum*) 3%, flavorings.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
0122	65 g		12 pz	10%
0056	100 g		12 pz	10%

CONDIMENTS

07



# BLACK TRUFFLE-INFUSED DRESSING



This enchanting condiment is created through the masterful combination of premium olive oil sourced from our hills and delightful shavings of black summer truffle, capturing the rich aromas and flavors of our region.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Extra virgin olive oil, summer truffle (*Tuber aestivum*), flavorings.



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
0052	55 ml		12 pz	10%
0053	100 ml		12 pz	10%
72 (spray)	100 ml		12 pz	10%
0054	250 ml		20 pz	10%
0055	500 ml		6 pz	10%

CONDIMENTS

PAGNANI TRUFFLES

## BLACK TRUFFLE-INFUSED DRESSING



cod. 0055



cod.. 0054



cod. 0053



Cod. 0052



cod. 72

SPRAY

# WHITE TRUFFLE-INFUSED DRESSING



White truffle-infused oil is produced from the finest truffles blended with high-quality extra virgin olive oil sourced from our hills. With more than thirty years of industry experience, we have created a uniquely aromatic condiment from this exceptional combination.



GLUTEN FREE

*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Extra virgin olive oil infused with the aroma of white truffle



### Storage durations:

24 months

Code	Weight	Price	Packaging	iva
0048	55 ml		12 pz	10%
0049	100 ml		12 pz	10%
71 (spray)	100 ml		12 pz	10%
0050	250 ml		20 pz	10%
0051	500 ml		6 pz	10%

CONDIMENTS

PAGNANI TRUFFLES

## WHITE TRUFFLE-INFUSED DRESSING



cod.. 0051



cod. 0050



cod. 0049



cod. 0048



cod. 71

# BALSAMIC TRUFFLE SAUCE



Crafted from expertly balanced proportions of concentrated grape must, Modena PGI balsamic vinegar, and Campoli Appennino truffle, this truffle balsamic cream presents itself as a culinary masterpiece. Its vibrant brown hue is enhanced by a creamy, almost velvety texture. The flavor profile is both robust and rich, showcasing pronounced notes of black truffle; once savored, it becomes an essential component of your culinary repertoire.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Concentrated grape must, Balsamic Vinegar of Modena PGI 25% (wine vinegar, cooked grape must), modified starch, truffle flavoring. Contains sulfites.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
990	220 g		12 pz	10%

# BALSAMIC TRUFFLE CREAM



A refined condiment that combines the natural sweetness of cooked grape must with the bold essence of wine vinegar, elevated by a precious infusion of dried truffle. Free from caramel and thickeners, this product highlights the purity of its ingredients, offering an authentic and rich flavor.



*It is free from artificial colors, preservatives, and flavors.*

### **Ingredients:**

Cooked grape must, wine vinegar, truffle infusion (wine vinegar, dried truffle) 5%, flavoring. Contains sulfites.

**Lacking caramel or thickeners**



**Storage durations:**  
10 years

Code	Weight	Price	Packaging	iva
bals100ml	100 ml		12 pz	10%

# BLACK TRUFFLE POWDER SEASONING



A multifaceted seasoning for pasta, pizza, salads, eggs, potatoes, fish, and meat. Employ it as a spice to enhance your recipes or to create exquisite sauces, gravies, and dressings.



*It is free from artificial colors, preservatives, and flavors.*

### Ingredients:

Salt, potato starch, rice flour, dried summer truffle 5% (*Tuber aestivum* Vitt.), dried mushrooms 3% (*Agaricus bisporus*), flavorings.



**Storage durations:**  
36 months

Code	Weight	Price	Packaging	iva
spolv60	60 g		12 pz	10%

PORCINI MUSHROOMS



## DEHYDRATED PORCINI MUSHROOMS



Dried Porcini Mushrooms – Savor the authentic essence of nature in every dish. Carefully dried, Porcini mushrooms (*Boletus Edulis*) retain their rich aroma and distinctive qualities, providing a sophisticated enhancement to risottos, sauces, soups, and an array of gourmet dishes.



*It is free from artificial colors, preservatives, and flavors.*

**Ingredients:**

Dried Porcini Mushrooms – *Boletus edulis* and its associated species.



**Storage durations:**  
12 months

Code	Weight	Price	Packaging	iva
104	20 g		12 pz	4%
105	50 g		12 pz	4%
106	100 g		12 pz	4%

PASTA



# PORK FETTUCCINE



Our porcini fettuccine is among our most popular and sought-after pastas. We recommend pairing it with a 90g porcini mushroom and white truffle sauce to elevate the rich flavors of premium ingredients, including fresh eggs and durum wheat semolina.

**Ingredients:**

Durum wheat semolina, fresh eggs (21%), and dried porcini mushrooms.  
Allergens: contains gluten and eggs.



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
0073	500 g		9 pz	4%

# FETTUCCINE AND PAPPARDELLE WITH TRUFFLE

Our Truffle Pasta is undoubtedly our most popular and sought-after dish. We recommend adding 90g of truffle sauce to elevate the rich flavors of premium ingredients, including fresh eggs and durum wheat semolina.



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
0058 FAT	500 g		9 PZ	4%
0059	500 g		9 pz	4%

# TRUFFLE GNOCCHI



Truffle Gnocchi: a refined amalgamation of high-quality ingredients that captures the true essence of summer truffles. Made from potato flakes and complemented by a delicate blend of button mushrooms and a black truffle-infused extra virgin olive oil dressing, these gnocchi are perfect for those seeking a sophisticated dish ready in merely a minute. An excellent choice for transforming any meal into a gourmet experience.

### **Ingredients:**

Potato flakes (water, dehydrated potato flakes), soft wheat flour 00, potato starch, 3% pasta mix (dried champignon mushrooms, black truffle flavoring, pieces of dried summer truffle (*Tuber aestivum* Vitt.), black truffle extra virgin olive oil dressing (90% extra virgin olive oil, 10% flavorings), natural flavoring, salt, acidity regulator: E330, preservative: E200.



**Storage durations:**  
8 months

Code	Weight	Price	Packaging	iva
gnoTart	500 g		12 pz	4%

PASTA

## TRUFFLE-INFUSED POLENTA



PAGNANI TRUFFLES

This dish is prepared using a traditional recipe that seamlessly combines the classic taste of corn polenta with the bold, distinctive flavor of black truffle. It presents a unique opportunity to experience the authentic flavors of our region.

**Ingredients:**

Precooked corn flour (Zea mays), black truffle (Tuber aestivum Vitt.) 0.4%, and flavorings.



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
77	250 g		12 pz	10%

# TRUFFLE RISOTTO



Composed of carefully selected dried black truffles and Carnaroli rice, this product is ideal for individuals desiring a refined harmony between the unique essence of truffle and the sumptuousness of rice.

### **Ingredients:**

Superfine Carnaroli rice (94%), vegetable seasoning free from glutamate (salt, potato starch, yeast extract, potato maltodextrin, dehydrated vegetables: onion, carrot, celery, parsley, sunflower oil, spices: ginger, nutmeg, natural flavors), dehydrated vegetables and greens in varying proportions: onion, garlic, black summer truffle, flavors.



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
02215874	250 g		12 pz	10%

CURED MEATS AND  
CHEESES



# TRUFFLE PECORINO



This pearl-hued cheese, distinguished by its creamy texture and infused with truffle shavings, is remarkable when savored on its own and perfect for an array of culinary endeavors.

**Ingredients:**

Pasteurized sheep's milk, rennet, salt (Truffle Sauce ingredients: champignon mushrooms (*Agaricus bisporus*) 65%, extra virgin olive oil 20%, black summer truffle pieces (*Tuber aestivum* Vitt.) 10%, salt, pepper, parsley, garlic, flavoring.)



**Storage durations:**  
8 months

Code	Weight	Cost per kilogram	Packaging	iva
79	250 g		10 pz	4%
FormGrand	3 kg		2 pz	4%

# TRADITIONAL SALAMI WITH TRUFFLE INFUSION



Pork salami, a cured meat product made from pork, is created from a careful selection of lean and fatty cuts in an optimal balance. It is characterized by a medium grain that harmonizes natural flavors and aromas, further enhanced with dried truffle, which contributes a distinctive and pleasantly intense flavor to the salami, resulting in a delightful and lingering taste with a unique, easily identifiable profile.

### **Ingredients:**

Italian pork meat (Truffle Sauce ingredients: champignon mushrooms (*Agaricus bisporus*) 65%, extra virgin olive oil 20%, pieces of black summer truffle (*Tuber aestivum* Vitt.) 10%, salt, pepper, parsley, garlic, flavoring), dextrose, natural flavorings, lactose, milk proteins, and spices.

Additives: Acidity regulator E331, Antioxidant E300, Preservative E252.



### **Storage durations:**

8 months

Code	Weight	Cost per kilogram	Packaging	iva
PagCavSalamella	250 g		12 pz	10%

## TRUFFLE SAUSAGES



Pork sausage, distinguished by its pinkish-red color and medium-fine texture, contains specks of white fat. Seasoned with salt and pepper, it is further enhanced with dried truffle, imparting a uniquely intense flavor that culminates in a delightful and lasting taste profile that is readily identifiable.

### **Ingredients:**

Italian pork (Truffle Sauce ingredients: champignon mushrooms (*Agaricus bisporus*) 65%, extra virgin olive oil 20%, pieces of black summer truffle (*Tuber aestivum* Vitt.) 10%, salt, pepper, parsley, garlic, flavoring), dextrose, natural flavorings, lactose, milk proteins, and spices. Additives: Acidity regulator E331, Antioxidant E300, Preservative E252.



**Storage durations:**  
8 months

Code	Weight	Cost per kilogram	Packaging	iva
80	250 g		12 pz	10%

LIQUORS



# BITTER WITH TRUFFLES



A traditional specialty of Ciociaria, ideally served chilled. It serves as an exceptional accompaniment to ricotta and cream ice cream. Additionally, it can be employed to enhance the most exquisite dishes.

### **Ingredients:**

Alcohol, herbs, roots, and berries; natural flavors; cane sugar; natural caramel; water; 1% Black Summer Truffle (Tuber Melanosporum Vitt.); truffle flavoring.

- 30% VOL

Code	Weight	Price	Packaging	iva
Amar10	10 cl		6 pz	22%
1010	20 cl		6 pz	22%
109	70 cl		6 pz	22%

# TRUFFLE GRAPPA



This exceptional grappa, crafted from a selection of grapes and aged for 18 months in oak barrels, is elevated by an infusion of black truffle.

The result is a grappa distinguished by a complex and harmonious flavor profile, showcasing woody and vanilla notes complemented by a distinctive truffle aroma.

**Ingredients:**

Grappa infused with black summer truffle (*Tuber Aestivum* Vitt.) 1%.

- 40% VOL

Code	Weight	Price	Packaging	iva
Grap10	10 cl		6 pz	22%
108	20 cl		6 pz	22%
107	70 cl		6pcs	22%

## TRUFFLE-INFUSED SAMBUCA



The classic scent of sambuca, a sweet and potent aniseed-based liqueur, is elevated by the rich and powerful aroma of truffle. We recommend enjoying it with ice and two roasted coffee beans.

**Ingredients:**

Alcohol, Water, Sugar, 1% Black Summer Truffle (*Tuber Aestivum* Vitt.), truffle flavoring, natural flavorings.

- 40% VOL

Code	Weight	Price	Packaging	iva
cont.	10 cl		6 pz	22%
1012	20 cl		6 pz	22%
1011	70 cl		6 pz	22%

SWEETS

12



# BLACK TRUFFLE CHOCOLATES



Indulge your senses with our Black Summer Truffle Pralines. This exceptional combination of PGI Piedmont hazelnuts, dark chocolate, and a subtle hint of black truffle provides a unique and sophisticated tasting experience. Perfect for aficionados of quality and elegance.

### **Ingredients:**

Piedmont HAZELNUT IGP (Protected Geographical Indication) 50%, dark chocolate (minimum cocoa 57%, cocoa mass, sugar, cocoa butter, emulsifier: SOY lecithin, vanilla), icing sugar, MILK chocolate (sugar, cocoa butter, whole MILK powder, emulsifier: SOY lecithin), extra virgin olive oil infused with truffle, 2% black summer truffle (Tuber Aestivum Vitt), cocoa powder.

**Contains allergens: Tree nuts, dairy, and soy.**



**Storage durations:**  
8Months

Code	Weight	Price	Packaging	iva
190	100 g		12 pz	10%

# TRUFFLE CHOCOLATE

Extra Dark Chocolate with Truffles: a unique experience that combines the richness of extra dark chocolate, containing a minimum of 51% cocoa, with the elegance of truffle-infused extra virgin olive oil.

**Ingredients:**

Sugar, cocoa mass, cocoa butter, truffle-flavored extra virgin olive oil, emulsifier: soy lecithin. Flavorings, cocoa solids: at least 51%.

**May contain traces of dried fruits, tree nuts, and milk proteins.**



**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
ChocolateBlack	100g		12 pz	10%

# WHITE CHOCOLATE TRUFFLE



White Chocolate with Truffle: Milk Chocolate Bar with Truffle. This exquisite confection seamlessly blends the sweetness of milk chocolate with the sophisticated essence of truffle. Made from high-quality ingredients, including sugar, cocoa butter, milk powder, and truffle-infused extra virgin olive oil, this bar offers a unique tasting experience. Perfect for a moment of indulgence or as a thoughtful and original gift.

**Ingredients:**

Sugar, milk powder, cocoa butter, truffle-flavored extra virgin olive oil, emulsifier: soy lecithin, flavorings.

**May contain traces of dried fruits, tree nuts, and milk proteins.**

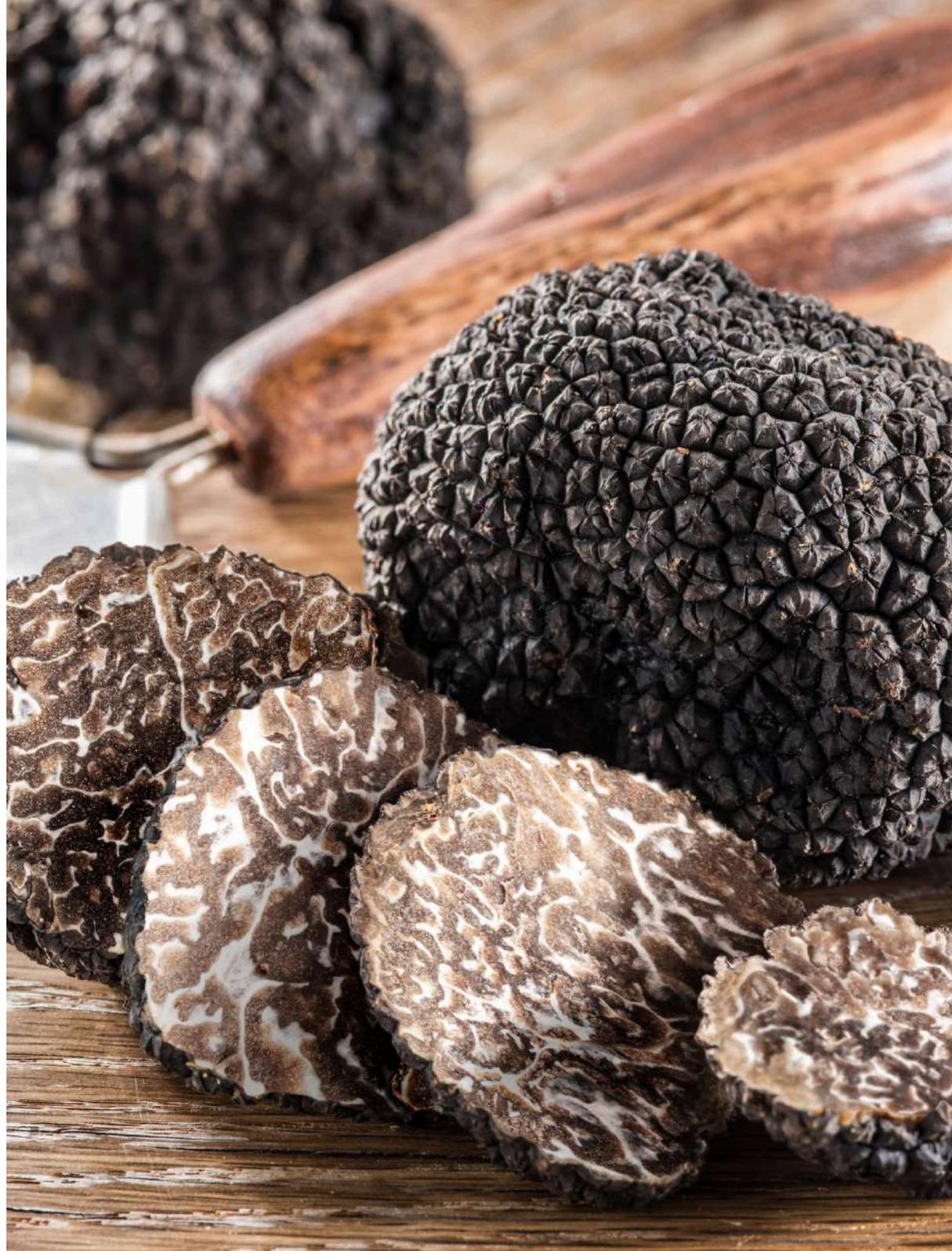


**Storage durations:**  
24 months

Code	Weight	Price	Packaging	iva
CioccB100	100 g		12 pz	10%

GIFT PACKAGES

3



### GIFT BUNDLE 2 JARS + WHITE TRUFFLE OIL

Truffle Sauce: an enduring truffle essence, adaptable and ideal for enhancing your culinary masterpieces.  
White Truffle: a luxurious and nuanced variety, perfect for connoisseurs of more delicate flavors.  
White Truffle Oil: a sumptuous condiment crafted to enhance appetizers, meats, and seafood.

Cod: 0125



Cod: 0126



### GIFT SET OF 3 ITEMS

Truffle Sauce: the authentic essence of truffle, crafted to elevate your dishes with sophistication.  
Acacia Honey with Summer Truffle: a delicate sweetness enhanced by a hint of truffle, ideal for gourmet pairings.  
White Truffle: a velvety and sophisticated cream, perfect for enhancing delicate flavors.

## GIFT PACKAGES

## PAGNANI TRUFFLES

Code: SCAT4L



### GIFT SET COMPRISING FOUR PRODUCTS

Truffle Sauce: the quintessential embodiment of truffle, designed to elegantly elevate your culinary masterpieces.

White Truffle: a luxurious and nuanced variety, perfect for connoisseurs of more delicate flavors.

Truffle Salt: a refined enhancement that elevates the flavor of your dishes with the unique aroma of truffle.

Acacia Honey with Truffle: a refined and luxurious delicacy, perfect for gourmet pairings.

Code: CONF2V



### GIFT PACKAGE: 2 ITEMS

Truffle Sauce and White Truffle Sauce: two timeless truffle delicacies, elegantly packaged. Perfect for adding a touch of sophistication to any dish!

## GIFT SET OF 5 ITEMS

Truffle Sauce: the quintessential embodiment of truffle, designed to elegantly elevate your culinary masterpieces.

White Truffle: a luxurious and nuanced variety, perfect for connoisseurs of more delicate flavors.

Truffle Salt: a refined enhancement that elevates the flavor of your dishes with the unique aroma of truffle.

Acacia Honey with Truffle: a refined and luxurious delicacy, perfect for gourmet pairings.

Truffle Cheese: melted sheep's cheese infused with truffle, ideal for elevating first courses or enhancing meat dishes for a gourmet experience.

Cod: SCAT5NERA





CLOSED\_BOX

### LUX GIFT PACK: FOUR ITEMS

Truffle Sauce: the quintessential embodiment of truffle, designed to elegantly elevate your culinary masterpieces.  
White Truffle: a luxurious and nuanced variety, perfect for connoisseurs of more delicate flavors.  
Porcini and White Truffle: a refined combination of porcini mushrooms and the delicate aroma of white truffle.  
White Truffle Oil: a sumptuous condiment crafted to enhance appetizers, meats, and seafood.

### GIFT BOX TRAY 3 PRODUCTS + OIL

Spicy Truffle Sauce: a harmonious fusion of heat and sophistication that elevates the essence of your culinary masterpieces.

Truffle Sauce: the definitive embodiment of truffle, ideal for enhancing any dish.

White Truffle: a luxurious and nuanced variety that enhances the more delicate flavors.

Truffle Oil: a refined enhancement for the kitchen, perfect for seasoning and elevating dishes with elegance.

Cod: 131



### GIFT BOX TRAY 3 PRODUCTS AND A COOKBOOK

Truffle Sauce: the authentic essence of truffle that adds a touch of sophistication to your culinary creations.

Porcini and White Truffle: a refined combination of porcini mushrooms and the delicate aroma of white truffle.

White Truffle: a velvety and sophisticated cream, ideal for aficionados of delicate flavors.

Recipe Book: A thorough compendium brimming with inventive ideas to transform any ingredient into an exceptional culinary journey.

Cod: 194



## GIFT PACKAGES

### GIFT BOX TRAY 4 PRODUCTS

Spicy Truffle Sauce: A bold amalgamation of truffle and spice, perfect for adding a unique flavor to your culinary masterpieces.

Truffle Sauce: an essential truffle essence that adds sophistication and richness to any dish.

White Truffle: an exquisite and velvety cream, designed for aficionados of delicate and sophisticated flavors.

Acacia Honey with Truffle: a refined sweetness enriched with the unique fragrance of truffle, ideal for gourmet pairings.

Cod: 192



## PAGNANI TRUFFLES

### TAGLIOLINI WITH WHITE TRUFFLE ACCOMPANIED BY 50G OF WHITE TRUFFLE SAUCE

A unique gift idea that celebrates Italian culinary tradition and innovation in every jar.

An experience of unique flavors, perfect for creating refined and surprising dishes. Ideal as a special gift or for a moment of pure indulgence.

Code: taglioliniTB



A REFINED GIFT IDEA THAT COMBINES TRADITION WITH EXCEPTIONAL FLAVORS IN A GRACEFUL PRESENTATION.

UNIQUE DELICACIES, PERFECT FOR ANY SPECIAL OCCASION!

Code	Price	Packaging	iva	Storage durations:
0125		PZ 14	10%	24 months
0126		PZ 16	10%	36 months
SCAT4L		PZ 12	10%	36 months
CONF2V		PZ 24	10%	36 months
SCAT5NERA		PZ 8	10%	36 months
CLOSED VESSEL		PZ 8	10%	24 months
131		PZ 12	10%	24 months
194		PZ 12	10%	36 months
192		PZ 12	10%	36 months
taglioliniTB		pz 10	10%	36 months

EXHIBITORS

4



EXHIBITORS



EXHIBITORS



PAGNANI TRUFFLES



EXHIBITORS



PAGNANI TRUFFLES



EXHIBITORS



PAGNANI TRUFFLES

