



# PRODUCTS CATALOGUE 2025





Alicos was born from the land, traditions and tastes of Sicily. With a fervent desire to help the whole world experience the beauty and goodness of the island, our mission has been clear and decisive since day one: to help care for the health and well-being of every person around the world.

Bringing together Sicilian culinary tradition and inventive flavour combinations to naturally select and create the best products, enriched with age-old traditional recipes and authentic, high-quality ingredients.

Our certifications:



## READY-MADE SAUCES AND CONDIMENTS

SENZA  
GLUTINE  
GLUTEN  
FREE

## READY-MADE CHERRY TOM. AND DATTERINI TOM. SAUCE

**Description:** A sauce produced by mixing cherry tomatoes and datterini tomatoes, a selection which gives this sauce truly unmatched subtlety and sweetness. This particular sauce is ready to eat as it does not require any cooking. You can use it to dress pasta or cold dishes. This allows you to get creative in the kitchen and come up with your own fresh tomato-based recipes. The end result will surprise you, because it tastes as if you'd just made it yourself. And when you pour it out, you'll be able to fully appreciate its intense aroma, typical of freshly cooked Sicilian sauces.

**Ingredients:** Cherry Tomatoes 55%, Mini Plum Tomatoes 43%, extra virgin olive oil, salt, basil.

**Size:** 330g Bottle - 660g Bottle - 2 kg Tin

**Items per box:** 12 (330g) - 9 (660g) - 2 (tin)

**Shelf life:** 30 months (bottle) - 24 months (tin)

SENZA  
GLUTINE  
GLUTEN  
FREE

## CHERRY TOMATO PUREE

**Description:** Cherry tomatoes and round tomatoes come together to create this exquisite purée, made exclusively with carefully selected raw ingredients of the highest quality.

An authentic sauce ideal for those who love to personalise their condiments, adding a passata with an intense taste full of natural goodness.

In addition to its unique flavour, what makes this sauce special is how well it lends itself to being personalised – towards the end of cooking – with spices and condiments to taste. This allows you to make your passata even more unique and pair it with a wide range of dishes.

**Ingredients:** Cherry tomato 99%, salt, basil.

**Size:** 330g Bottle - 660g Bottle - 2 kg Tin

**Items per box:** 12 (330g) - 9 (660g) - 2 (tin)

**Shelf life:** 30 months (bottle) - 24 months (tin)

SENZA  
GLUTINE  
GLUTEN  
FREE

## READY-MADE PICCANTELLO SAUCE

**Description:** Made by combining fresh and dried tomatoes, this ready-made piccantello sauce is characterized by the typical piquant notes of chili pepper. This ingredient brings a lively edge to the taste of a sauce enriched with other hearty aromas such as capers, basil, oregano, rosemary and extra-virgin olive oil. Ideal for those who love intense and spicy flavours, you can easily make a particularly tasty pasta dish with this sauce. Enjoy something unique and different with this excellent alternative to traditional sauces.

**Ingredients:** Cherry tomato 41%, tomato 35%, sundried tomato, Extra Virgin olive oil, capers, oregano, basil, rosemary, salt.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months





SENZA  
GLUTINE  
GLUTEN  
FREE



### READY-MADE ARRABBIATA SAUCE

**Description:** Arrabbiata, a ready-made sauce with piquant flavours. A sauce born out of the union of tomatoes and chili peppers, adding a lively edge to the simple taste of fresh tomato that will delight lovers of spicy food.

Whether you want to combine it with hot pasta or cold dishes, the goodness of this particular sauce shines through. It can make every recipe unique, bring harmony to your dishes, and add an even tastier finishing touch to your meals.

**Ingredients:** Cherry tomato 50%, tomato 46%, extra virgin olive oil, chili pepper, salt, sugar, basil.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE

### READY-MADE SAUCE WITH TUNA

**Description:** A ready-made sauce that brings together the best of sea and land with its notes of tuna and capers. This is the main standout feature of this product, which is Mediterranean through and through.

Prepared with care the old-fashioned way, this sauce is ideal for seasoning starters and main courses, adding a touch of distinctive flavour to your dishes.

With its intense taste, it brings a quirkiness that makes it perfect for those who love more unusual tomato sauces and enjoy experimenting with new adventures in the kitchen.

**Ingredients:** Cherry tomato 46%, tomato 40%, tuna 7% (THUNNUS ALBACARES) extra virgin olive oil, capers, sugar, wine vinegar, salt, basil.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### READY-MADE MARINARA SAUCE

**Description:** A sauce that bears a seafaring name but conceals a soul closely bound to the land. This is marinara sauce ... rich in aromatic ingredients ranging from black pepper to oregano, and from garlic to basil and chili. A combination of unique aromas and flavours which bring to life this balanced and highly popular sauce.

As you savour it paired with meat or seafood starters and mains, you'll be transported by the traditional scents of a Sicilian vegetable garden, where aromatic herbs grow in abundance ready to season authentic and timeless dishes.

**Ingredients:** Cherry tomato 45,6%, tomato 45,5%, extra virgin olive oil, sugar, salt, basil, garlic, oregano, pepper, chili pepper.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## READY SAUCE WITH MUSHROOM AND TRUFFLE OIL

**Description:** Rich in the scented notes of white truffle oil and porcini mushrooms, this sauce is a tale with a scent of good earth. The one where the juiciest red pulp, the fleshy barks of truffles and the silky mushrooms are born. This ready-made sauce is a concentrate of flavours where other simple ingredients also meet: garlic, extra virgin olive oil, onion, salt and basil. All Sicilian products, the result of competent cultivation. Is so that you will experience a perfect sauce for a pasta that wants to conquer the most curious palates, in love with a cuisine that knows how to offer new combinations.

**Ingredients:** Cherry tomato 43,5%, tomato 43,5%, porcini mushroom (*boletus edulis*) 8%, sugar, white truffle oil (*tuber magnatum pico*) 1,8%, onion, extra virgin olive oil, salt, basil, garlic.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## READY SAUCE ALLA NORMA

**Description:** A poem of fragrances that whets the appetite. This is what ready-to-use tomato sauce alla Norma looks like. A condiment that transports your senses to where it is prepared: to the hottest and most authentic Sicily, where vast expanses of tomatoes colour the scorching earth red. And then there is the unmistakable flavour of aubergines mingling with the hints of extra virgin olive oil, the goodness of salted ricotta and fresh basil. A symphony of taste that will steal your heart, so good and easy to use in the kitchen as a pasta seasoning. Because it's a ready-to-use sauce, and in just a few minutes, you can prepare a tasty first course like few others.

**Ingredients:** Cherry tomato 44%, tomato 43.3%, aubergine 9%, extra virgin olive oil, salt, salted ricotta cheese (cow milk, rennet, milk whey, salt), basil, sugar.

**Size:** Bottle 350g

**Items per box:** 12

**Shelf life:** 30 months



## PRESERVES

SENZA  
GLUTINE  
GLUTEN  
FREE

## SPICY CAPULIATO (SUN-DRIED TOMATO PÂTÉ)

**Description:** This tasty and spicy condiment, capuliato, is made from a combination of dried tomatoes, capers and chili. A simple story made of simple things: fresh and genuine ingredients, aromas of times gone by, and an intense colour as deep as only tomato interlaced with chili can be. Its spicy spirit brings a touch of original Mediterranean personality to any dish, whatever culinary feast you're creating: appetisers with slices of toast, fried eggs, or pasta and rice dishes.

**Ingredients:** Sundried tomatoes 56%, extra virgin olive oil, capers, salt, wine vinegar, chili peppers, oregano.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## SUN-DRIED TOMATOES IN OIL

**Description:** Sun-dried tomatoes in oil will take you on a journey of the senses connecting you to Sicily's hottest tradition. In the summer, the fruits are harvested and then dried to reach another level of flavour: the classic taste of sun-dried tomatoes in oil. The long and slow preservation process – enhanced by our extra-virgin olive oil – makes them unique-tasting, soft, delicate, and perfect for appetisers or as a garnish for cold dishes.

Immerse yourself in one of the many sides of the island's culinary tradition, where the red of the tomatoes brings to mind the warm tones of the scorching countryside cultivated to grow them.

**Ingredients:** Sundried tomatoes 63%, extra virgin olive oil 35%, salt, garlic, basil, oregano, wine vinegar.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## NONNA PEPPA'S ARTICHOKE

**Description:** An age-old and original recipe, this precious preserve comes from our beloved grandmother Peppa's interpretation. Only she knew the secret to making artichokes taste so good.

The ingredients are very simple: artichokes with olive oil, wine vinegar, salt, garlic and mint. Authentic products that you pick from the garden, ready to work their magic at the dining table right away.

In addition to their truly unique flavour, what makes them special is their ability to enhance any appetiser or cold dish, recalling the hearty eating habits of years gone by.

**Ingredients:** Artichokes 66,5%, extra virgin olive oil, wine vinegar, salt, garlic, mint, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## ARTICHOKE PÂTÉ

**Description:** Creaminess and freshness: these are the delicious hallmarks of an all-natural preserve like artichoke pâté. Despite its simplicity, its softness will delight the taste buds of fine diners.

This spread brings simple and inviting goodness to any appetiser, enriching it with notes of artichoke mixed with olive oil, wine vinegar, salt, garlic and chili.

A little miracle from the island's culinary tradition for your Sicilian-style dishes.

**Ingredients:** Artichokes 64%, extra virgin olive oil, salt, wine vinegar, chili pepper, garlic, acidity regulator: citric acid, antioxidant: ascorbic acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## PISTACHIO PESTO

**Description:** There's nothing better than pistachio pesto to take your imagination on a journey to a place where fertile soil meets the deep green of its precious fruit: pistachios.

So crunchy and cultivated by priceless skilled hands, all their taste goes into our pesto. An authentic and delicious ingredient to accompany pasta, rice, meat and seafood dishes.

**Ingredients:** Pistachio 60%, sunflower seeds oil, extra virgin olive oil, salt.

**Size:** Jar 40g - Jar 90g - Jar 180g - Jar 1000g

**Items per box:** 56 (40g) - 16 (90g) - 12 (180g) - 6 (1000g)

**Shelf life:** 18 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## WILD FENNEL PESTO

**Description:** The wild fennel that grows freely in Sicily can be as essential as it is simple. This pesto is characterised by the wild soul of this fennel, its main ingredient. The natural notes of this full-flavoured condiment will invigorate your dishes, whether they're simple or more complex.

This allows you to use it creatively in anything from appetisers to pasta and rice recipes, creating original culinary combinations that you can pair with other dishes. And there's nothing better than adding a sprinkling of toasted breadcrumbs to pasta with pesto.

**Ingredients:** Wild fennel 45%, extra virgin olive oil, sundried tomato, onion, wine vinegar, raisin, sugar, salt, acidity regulator: lactic acid, citric acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## CAPERS PESTO

**Description:** With caper pesto, take a dip in the purest spirit of the Mediterranean. With a distinctive taste and an exquisite aroma, it can make your dishes even richer and tastier thanks to its hints of dried tomato, which offset the liveliness of the capers. Whether it's with bruschetta, meat, pasta or rice, caper pesto is a timeless culinary tradition; it can be combined with a wide variety of dishes and is beloved by those who enjoy strong and original flavours.

**Ingredients:** Capers 45%, extra virgin olive oil, sundried tomato, wine vinegar, sugar, salt.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## SEMI-DRIED CHERRY TOMATOES

**Description:** These tomatoes are called semi-dried in oil precisely because they are only partially dried. This preserves their natural sweetness and softness, with a final result that will truly surprise you.

Cherry tomatoes are known for their unique flavour: the pulp is so full and delicious, you'll need more than just a taste!

From starters to cold dishes and from sides to mains, semi-dried cherry tomatoes will help you make your culinary creations unique and will delight your dinner guests, especially tomato lovers.

**Ingredients:** Semidried cherry tomato 65%, extra virgin olive oil 33%, salt, oregano, basil, garlic, chili pepper.

**Size:** Jar 190g - Jar 970g (in sunflower seed oil)

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## COURGETTE PÂTÉ

**Description:** Delicate flavour, intense green colour, light consistency and an inviting aroma: this is our courgette pâté.

Its versatility in the kitchen allows you to create anything from simple dishes such as classic bruschetta to more refined recipes, so you can serve up condiments that look for all the world like they were just made at home.

And this is partly thanks to all its fresh ingredients, which will help make your dishes truly unique.

**Ingredients:** Zucchini 66%, extra virgin olive oil, onion, sunflower seeds oil, sugar, wine vinegar, salt, basil, rosemary, acidity regulator: citric acid.

**Size:** Jar 190g

**Items per box:** 12

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## ONION AND TUNA PÂTÉ

**Description:** The land meets the sea with this pâté, creating a preserve with an intense sweet and sour taste. The result of mixing fresh onion, tuna and a handful of other ingredients, this delicate pâté goes perfectly with sliced bread or wood-fired pizza.

You can use it to make delicate culinary creations and delight the palate of those who love original and simply tasty flavours.

**Ingredients:** Onion 60%, extra virgin olive oil, tuna (thunnus albacares) 10%, sugar, wine vinegar, Marsala fine PDO wine, salt, potatoes starch, acidity regulator: lactic acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## CHILI PEPPER PÂTÉ

**Description:** With the lively flavour typical of piquant chili peppers, this particular pâté is tough enough to please spice aficionados. Simply seasoned, what makes it unique is its lively and exuberant taste, ready to make its presence felt wherever you want to add it to your dishes.

In fact, chili pâté is great as an appetiser but equally excellent to enhance pasta, rice and meat dishes.

You can also combine it with mild cheeses to create that perfect balance between two opposing flavours that work brilliantly together.

**Ingredients:** Chili peppers 82%, extra virgin olive oil, wine vinegar, salt, potato starch, acidity regulator: citric acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## SWEET PEPPER PÂTÉ

**Description:** Pepper pâté is the perfect compromise to satisfy those who love both sweet and savoury. The sweetness of the peppers merges with the joys of all the other ingredients with a more eccentric flavour, bringing to life a pâté with a very distinctive taste.

You can combine it with boiled meats and cheeses, make it into a starter with toast, or use it as a side with meat-based main courses: the delicious combinations are endless.

**Ingredients:** Sweet peppers 80%, extra virgin olive oil, basil, parsley, salt, wine vinegar, sugar, potatoes starch, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## SICILIAN CAPONATA

**Description:** Sicilian caponata is a tale of ancient aromas that take us back in time. They take us back to memories of Grandma's kitchen, with the smells of freshly cooked vegetables and warm bread just out of the oven.

An array of scents and flavours that intertwine like sensory textures, transporting us back to the land, where aubergines, tomatoes, oil, celery, olives, onions and capers come together harmoniously in a triumph of colours and aromas typical of Sicilian tradition.

Whether as a starter or a side, caponata is the perfect companion for lunches and dinners: a journey for the senses into the land of the sun.

**Ingredients:** Aubergine 45%, tomato sauce, extra virgin olive oil, sunflower seeds oil, celery, onion, green olives, sugar, wine vinegar, capers, salt, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## GREEN OLIVE PÂTÉ

**Description:** A purée of green olives, the fruit of the lands where Alicos' treasures come to life. Produced directly from Nocellara olives, this particular preserve has the colour and scent of boundless, unspoilt nature.

Yes, because our olives come from trees whose fruits spring forth in a completely natural way. They grow in abundance to bring all the joy of genuine, authentic goodness to your dinner table.

Excellent spread on a slice of toast, green olive pâté is a delicious meal: simple, Sicilian through and through, and as typical as our cuisine and its traditional specialities can be.

**Ingredients:** Green olives 77%, extra virgin olive oil, salt, wine vinegar, parsley, mint, oregano, garlic, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## BLACK OLIVE PÂTÉ

**Description:** Its colour is dark and intense, just like the intense aroma of the black olives with which it is made. This pâté is so fresh that you can make out the typical scent of freshly squeezed olives.

Ideal as a starter, you can spread it on slices of toast for an appetiser with bite that will delight your guests with its simple yet surprising flavour. This refined pâté is sure to transport you to the olive groves of Sicily.

**Ingredients:** Black olives 78%, extra virgin olive oil, salt, wine vinegar, parsley, mint, oregano, garlic, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## TRAPANESE STYLE PESTO

**Description:** Enjoying pesto alla trapanese is always a trip back in time... Its recipe is centuries-old and takes us to the port of Trapani, where Genoese ships arriving from the East called in.

They brought with them the tradition of Ligurian *agliata* – a sauce made with garlic and walnuts. The dish was then reworked by the sailors of Trapani using the products of their land: tomatoes and almonds. And whether you want to use it for cold or hot dishes or simply on toast, the flavour some goodness of its ingredients is as enduring as the seafarers of days gone by.

**Ingredients:** Tomatoes 76,6%, extra virgin olive oil, almonds, basil, salt, wine vinegar, garlic, acidity regulator: citric acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## SICILIAN STYLE PESTO

**Description:** Inspired by pesto alla trapanese, with the added intensity and bold flavours of dried tomatoes and chili. Pesto alla siciliana takes you on a journey through the meandering tomato fields of Sicily's scorching summers.

Fragrant pulp and a bright-red skin give these treasures a dazzling beauty that comes through in the goodness of this pesto, which features them as the main ingredient.

From hot dishes to cold meals and bruschetta, the versatility of Sicilian pesto makes it a truly unique ingredient in your kitchen. You'll be amazed how dishes made with it can bring an original twist to the experience of hearty Sicilian cuisine.

**Ingredients:** Tomato 66,5%, sundried tomatoes, extra virgin olive oil, almond, basil, salt, garlic, chili pepper, acidity regulator: citric acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months



## PASTA SAUCE WITH SARDINES

**Description:** From one of the oldest Sicilian recipes comes this dressing, a classic of the island's culinary tradition: sardines and wild fennel. A sauce that originates from 'cucina povera', the frugal food of the poor, with a simple yet delicious flavour and aroma. Famous all around the world, it stands out for its taste, which is truly one of a kind thanks to the lingering flavour of the sardines. Combined with fennel and other simple ingredients, it allows you to easily whip up a first course by mixing everything with hot pasta. And if you choose the classic busiate as your pasta shape, you'll be sure to enjoy a dish that is truly Sicilian through and through.

**Ingredients:** Wild fennel 50%, salted sardines (sardina pilchardus) 15%, wild fennel cooking water, tomato paste, onion, anchovies fillets (engraulis encrasicolus), sugar, extra virgin olive oil, wine vinegar, raisin, salt, acidity regulator: lactic acid, citric acid.

**Size:** Jar 90g - Jar 190g - Jar 970g

**Items per box:** 16 (90g) - 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## CRACKED AND SEASONED GREEN OLIVES

**Description:** From the immense expanses of the precious Nocellara variety come these cracked and seasoned olives. A delicious starter or creative snack to bring a bit of colour to a simple but tasty break.

Doused in extra-virgin olive oil, you can savour their mix of different aromas and flavours that recall the scents of the countryside in autumn, under the centuries-old olive groves where they grow slowly and beautifully.

**Ingredients:** Green olives 65%, extra virgin olive oil, garlic, parsley, oregano, fennel seeds, chili peppers, garlic, salt, antioxidant: ascorbic acid.

**Suggestions:** As appetizer, with the aperitif as side dish.

**Size:** Jar 290g - Jar 1000g

**Items per box:** 12 (290g) - 6 (1000g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE



## GREEN COCKTAIL OLIVES

**Description:** Autumn sees the production of these olives in brine. They are prepared as tradition dictates, with careful preservation and a special process – known as 'alla Castelvetraneese' – that makes them sweeter. This opens up new possibilities for Nocellara olives: rather than being made into oil, they are prepared to be served with aperitifs and as appetisers. With their brilliant colour and crisp pulp, they bring a touch of liveliness to moments of carefree and convivial celebration.

**Ingredients:** Green olives, water, salt, acidity regulator: lactic acid, antioxidant: l-ascorbic acid.

**Size:** Jar 570g (drained 340g) - Jar 1000g (drained 620g)

– Bucket 3,4kg (drained 2,2 kg)

**Items per box:** 12 (570g) - 6 (1000g)

**Shelf life:** 24 months (jar) – 12 months (bucket)



SENZA  
GLUTINE  
GLUTEN  
FREE



## SICILIAN OREGANO

**Description:** Pure, natural, and grown at an altitude of 800 meters above sea level, our oregano is one of the most sought-after gems among the many spices grown in Sicily. Standing out for its intense aroma and natural properties, you can use it in the kitchen to add to your dishes and give them an extra dash of flavour.

Available in sachets of whole sprigs or crumbled in various sizes.

**Sizes:** Sprigs: 40g Sachet - Crumbled: 50g Sachet - 500g Sachet

**Items per box:** 30/40 (40g sprigs) - 50 (50g sachet) - 6 (500g sachet)

**Shelf life:** 18 months





## READY-MADE BRUSCHETTA MIXES

SENZA  
GLUTINE  
GLUTEN  
FREE

## MIX FOR BRUSCHETTA WITH TOMATOES AND BASIL

**Description:** Fresh tomatoes, extra-virgin olive oil, basil, garlic and salt. A handful of simple ingredients for a unique symphony of flavour, the taste of basil with bruschetta. A topping that embraces the island's most authentic culinary traditions, bringing to mind the lively camaraderie of countryside picnics, when we come together in search of carefree fun and the memories of tastes from years gone by. Saturated with the red hue of fresh tomatoes, basil bruschetta is a full-on experience of total immersion in the taste of green basil: the perfect topping and side dish.

**Ingredients:** Fresh tomato 84,7%, extra virgin olive oil, basil 4%, salt, garlic, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## MIX FOR BRUSCHETTA WITH SUN-DRIED TOMATOES

**Description:** Bruschetta with sun-dried tomatoes is a vision of summer. With its intense flavour, it conjures up images of Sicily at its hottest, among the narrow streets of ancient villages where you can find expanses of tomatoes exposed to the sun...

Because it is here that they are prepared, among the twists and turns of a tradition that still endures and that makes us daydream of the scorching earth. A blend of taste experiences: fresh tomato intermingled with its sun-dried counterpart and combined with capers, chili, basil, garlic, rosemary, wine vinegar and salt to create a thing of delight and wonder.

**Ingredients:** Fresh tomatoes 72%, extra virgin olive oil, sundried tomatoes 10%, basil, capers, salt, garlic, chili pepper, oregano, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months

SENZA  
GLUTINE  
GLUTEN  
FREE

## MIX FOR BRUSCHETTA WITH TOMATOES AND EGGPLANTS

**Description:** From the vegetable garden to the kitchen, and from the kitchen to the jar. Our aubergine bruschetta will surprise you, capable as it is of bringing with it all the fresh aromas of the vegetable garden where it grows. It preserves the plant's identity, the memory of those aromas, the care of the gardeners who made sure the aubergines grew heartily every day, with that fruity and flavoursome pulp that makes this condiment even more delicious and sought-after. All this means you can prepare your bruschetta simply just as if you'd made the topping yourself, frying the chunks of aubergine and then seasoning everything with extra-virgin olive oil.

**Ingredients:** Fresh tomatoes 69,2%, aubergine 15%, extra virgin olive oil, basil, salt, garlic, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months





SENZA  
GLUTINE  
GLUTEN  
FREE

### MIX FOR BRUSCHETTA WITH TOMATOES AND SWEET PEPPERS

**Description:** Pepper bruschetta is an explosion of colours. Immersed in diced fresh tomatoes, these precious vegetables are fried and seasoned simply with extra-virgin olive oil and a few other authentic ingredients. The end product is a light, tasty condiment, full of flavour and ideal for days spent at the dining table with friends or enjoying a picnic in the great outdoors. Spread it on bread and enjoy the pleasure of a crunchy mouthful mixed with delightful softness.

**Ingredients:** Fresh tomatoes 61,4%, sweet peppers 15%, extra virgin olive oil, onion, basil, capers, wine vinegar, salt, sugar, garlic, acidity regulator: citric acid.

**Size:** Jar 190g - Jar 970g

**Items per box:** 12 (190g) - 6 (970g)

**Shelf life:** 24 months



## MARMALADES, JAMS, CREAMS AND JELLIES

### AMBER WINE JELLY with MARSALA FINE DOC wine

**Description:** Jelly with Marsala wine is a very special type of jelly given its unique origins: a renowned Sicilian fortified wine that is one of the most prized in the whole of Italy. This jelly – with the distinctive essence of Marsala – was created to take your dishes to a new level, imbuing them with the signature aromas of the wine with which it is made. It is therefore a popular choice among those who love more unique flavours as well as fortified wine. Surprise your dinner guests by pairing this jelly with a wide range of dishes: from desserts to medium and strong aged cheeses, and from roasts to white meat all the way through to bresaola, salami, speck and bottarga. In short, an ingredient so versatile that you can let your imagination run wild in the kitchen and amaze even the most discerning dinner guest.

**Ingredients:** Marsala fine PDO wine 70%, sugar 30%, gelling agent: pectin, acidity regulator: citric acid.

**Size:** Jar 40g - Jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months



### RED WINE JELLY with Nero d'Avola DOC SICILIA wine

**Description:** With this jelly made with Nero d'Avola Terre Siciliane IGP wine, you can immerse yourself in the intense flavour of one of the island's most characteristic wines. With every ingredient tasty and genuine, this jelly is not just good: it's a real beauty. And this is thanks to the skilful craftsmanship that makes it, which sees precious grapes become excellent wine before being transformed into a spreadable jelly. A pleasure for the eyes, the mouth and the heart. Make your dishes even tastier by adding a touch of uniqueness with this incredibly aromatic jelly, which is ready to pair with your culinary creations: desserts, cheeses, roasted meat, boiled game and grilled meat.

**Ingredients:** Nero d'Avola PGI wine 65%, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Size:** Jar 40g - jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months





**FORTIFIED WINE JELLY with Zibibbo Terre Siciliane PGI wine**

**Description:** This jelly with Zibibbo wine is the product of one of the most renowned wines from the island of Sicily: Zibibbo. A fortified wine with an intense flavour, its characteristic notes bring to life this fine jelly with a typically Mediterranean colour. Unique in both its aroma and its taste, you can combine it with cured meats and soft or young cheeses, or use it with roasts or boiled meat. This versatility makes the product a real gem for the cook who loves to experiment.

With it, you can make your dishes even more creative and give those who love original flavours the most pleasant of surprises.

**Ingredients:** Zibibbo PGI Terre Siciliane wine 70%, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Size:** Jar 40g - Jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months

**SICILIAN ORANGE MARMALADE**

**Description:** Its intense orange hue will plunge you straight into the aroma of Sicily's most sought-after citrus fruits: Ribera oranges. This orange marmalade is so authentic and sweet that it feels almost as if you're breathing in the distinctive scent of the fresh citrus fruits we use to make it. Its delicate flavour infuses every dish with an almost refined deliciousness. This allows you to create perfect combinations in the kitchen, whether you want to pair it with cheese or simply spread it on slices of bread.

With its simplicity, it's sure to bring everyone together and delight those who are fond of oranges and have a sweet tooth.

**Ingredients:** Orange, sugar, gelling agent: pectin, acidity regulator: citric acid

**Size:** Jar 40g - Jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months

**SICILIAN LEMON MARMALADE**

**Description:** Sicilian lemon marmalade is ideal for lovers of intense, lingering aromas. A delicacy as yellow as the Sicilian sun, it stands out for its sweet colour, its unique aroma, and a flavour with a traditional Sicilian character that makes an impression on the palate of anyone who tastes it.

Its soft and delicate texture allows you to spread it easily and create some truly delicious combinations with fruit, sweets, and various types of cheeses.

**Ingredients:** Lemon, sugar, gelling agent: pectin.

**Size:** Jar 40g - Jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months







### SICILIAN MANDARIN MARMALADE

**Description:** Sicilian mandarin marmalade tells a very sweet story that leads us straight to the iconic “Tardivo di Ciaculli” mandarins. This variety has a strong aroma and a high sugar content, which makes the marmalade particularly tasty and enjoyable with a wide variety of combinations: fruit, sweets, soft or hard cheeses, and bread. As tasty as it is versatile, sampling this marmalade is guaranteed to be a pleasure for you and your guests. A simple, authentic product that is perfect for those who love flavours that evoke the land they came from, as well as all the freshness of the raw ingredients with which they are made.

**Ingredients:** Mandarin, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Size:** Jar 40g - Jar 110g (100ml) - Jar 220g

**Items per box:** 56 (40g) - 16 (110g) - 12 (220g)

**Shelf life:** 36 months



### BLACK FIG JAM

**Description:** Black fig jam is a sweet speciality with an unmistakable dark hue. When you open the jar, you release the aroma of its natural essence: the sweet and delicious scent of Sicilian figs.

With its delicate yet intense flavour, it offers a rich and unique taste experience. In fact, black figs are known for their sugary properties, making them a tempting treat for those with a sweet tooth.

You can spread this black fig jam, combining it with soft or medium-aged cheeses or with fresh fruit. A special and totally original way to add a sweet touch to a starter or snack.

**Ingredients:** Black figs, sugar, gelling agent: pectin, acidity regulator: citric acid.

**Size:** Jar 40g - Jar 220g

**Items per box:** 56 (40g) - 12 (220g)

**Shelf life:** 36 months



### PRICKLY PEAR EXTRA JAM

**Description:** This precious Indian fig jam is made from one of Sicily's most famous and traditional fruits. Its distinctive flavour will transport you straight to the fields where the plant's colourful fruits grow in abundance. On the palate, it has an immediately recognisable, succulent and full taste.

Simply perfect for spreading, you can combine this jam with soft or medium-aged cheeses, or combine it with fresh fruit or slices of bread. The result is a simple yet delightful taste experience that fruit lovers will particularly appreciate.

**Ingredients:** Indian figs pulp, sugar, gelling agent: pectin, acidity regulator: citric acid, colored with: E163 (black carrot extract).

**Size:** Jar 40g - Jar 220g

**Items per box:** 56 (40g) - 12 (220g)

**Shelf life:** 36 months





## ALMOND CREAM

**Description:** White, creamy, and very sweet: this is our extremely delicate almond cream, designed to spoil creative foodies who have a sweet tooth. Made from Sicilian almonds, when paired with even the simplest sweets, it can make them as delicious as they are irresistible... And it's all thanks to the intense yet balanced flavour that makes it one of the most sought-after creams for pastry-making, whether at home or otherwise. This means you can spread it on a wide variety of desserts, as well as on crepes, croissants, and sweet pizzas: an assortment of goodness where almond cream is always the star.

**Ingredients:** Sugar, roasted almond in paste 33%, vegetable oils and fats (sunflower, coconut, cocoa butter), milk powder, whey milk powder, emulsifier: E322 (lecithin), flavours.

**Size:** Jar 40g - Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 months



## PISTACHIO CREAM

**Description:** Pistachio cream is the result of a creation that draws its inspiration from the lush green expanses of the countryside dedicated to cultivating this precious fruit. Its unique flavour and intense aroma make this cream a very sweet and tasty treat, perfect as a filling in your desserts or for spreading on slices of bread, crepes, croissants, or sweet pizzas. For pistachio lovers, the temptation really is endless. This is one of those creams whose versatility offers an opportunity to experiment with flavours from the more traditional to the totally novel, ranging across the wide array of recipes that combine well with pistachio.

**Ingredients:** Sugar, pistachio 30%, vegetable oils and fats (sunflower, coconut, cocoa butter), low fat milk powder, whey milk powder, emulsifier: E322 (lecithin), salt, natural vanilla flavour, colored with: E100i (curcumin), E141ii (chlorophyllin).

**Size:** Jar 40g - Jar 90g - Jar 190g - Jar 1000g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g) - 6 (1000g)

**Shelf life:** 18 months



## GREEN BRONTE PISTACCHIO PDO

**Description:** The Bronte pistachio PDO cream is true sensory poetry. Made with the most famous pistachios in the world, its properties are immediately recognisable: intense taste, strong aroma, very creamy consistency. A riot of sweetness that brings to mind the vast expanses of land cultivated with pistachio and the strong and aromatic flavour of these fruits with a green crunchy covering. It is no coincidence that Sicilian confectionary is so delicious because it is excellent for preparing tasty sweets with a unique flavour. In fact, Bronte pistachio cream helps boost your creativity in the kitchen. Or why not try it on a slice of bread for breakfast or a snack. Its versatility, after all, makes it the perfect treat at any time of day.

**Ingredients:** Sugar, vegetable oils and fats (sunflower seeds oil, coconut oil, cocoa butter), green Bronte pistachio PDO 20%, skimmed milk powder, whey powder, emulsifier: E322 (lecithin), salt, natural vanilla flavour, colored with: E100i (curcumin), E141ii (chlorophyllin).

**Sizes:** Jar 190g

**Pieces per box:** 12

**Shelf life:** 18 months





## VEGAN SWEET CREAMS (lactose free – gluten free – palm oil free)

SENZA  
GLUTINE  
GLUTEN  
FREE

## PISTACHIO CREAM in a tube

**Description:** Very good in essence, in a unique packaging, the vegan pistachio cream in a tube is the only green colour that tinges the palate with infinite sweetness.

Lactose and gluten-free, this authentic cream is perfect for vegan, gluten-free and lactose-free diets. Furthermore, it is made exclusively with selected, high qualities pistachios.

What's more, in addition to standing out for its goodness and healthy aspect, the pistachio cream in a tube is liked precisely because it is easy to consume: simply squeeze the tube and a delicious pistachio fragrance comes out, ready to be used immediately.

You can add it to your desserts for an extra tasty touch, or simply spread it on a slice of bread. Its unique and intense flavour will leave you speechless and longing for more.

**Ingredients:** Pistachio nut 30%, sugar, vegetable oils (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin.

**Shelf life:** 18 months

**Pieces per display box:** 30 (without box) – 18 (with box)





SENZA  
GLUTINE  
GLUTEN  
FREE



### Vegan PISTACHIO CREAM

**Description:** This lactose-free and gluten-free pistachio cream was created to bring a masterful touch of sweetness to those who love pistachio treats and follow a vegan, gluten-free or lactose-free diet.

Its goodness is rooted in the raw ingredient we choose to produce it: only carefully selected pistachios, to ensure an end result that lives up to your expectations and is quite simply excellent. Any dessert made with a great pistachio cream will not only be tasty and authentic – it can't help but be a divine treat capable of amazing even those with the most discerning palates.

**Ingredients:** Pistachio nut 30%, sugar, vegetable oils (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin, salt, colored with: E100i (curcumin), E141ii (chlorophyllin).

**Size:** Jar 40g - Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### Vegan HAZELNUT SPREAD

**Description:** Creamy, tasty, and free from lactose and gluten, our vegan hazelnut cream delivers an intense flavor of toasted hazelnut and a smooth consistency. Perfect for enriching desserts or spreading on fresh bread, it satisfies every sweet craving without compromising on health. A must-have for who love an amazing taste and treats and follow a vegan, gluten-free or lactose-free diet.

**Ingredients:** Hazelnut 30%, vegetable oils (sunflower seeds oil, extra virgin olive oil), sugar, vegetable fiber inulin, cocoa butter.

**Size:** Jar 190g

**Items per box:** 12 (190g)

**Shelf life:** 18 months



SENZA  
GLUTINE  
GLUTEN  
FREE



### Vegan HAZELNUT and COCOA SPREAD

**Description:** This lactose-free and gluten-free hazelnut and cocoa cream was born to bring a masterful touch of sweetness to those who love hazelnut treats and follow a vegan, gluten-free or lactose-free diet. From the wise union between hazelnut and cocoa arises this tasty cream so that the final result meets your expectations and is simply excellent. Its soft consistency and balanced taste between toasted hazelnut and creamy cocoa make it perfect to enrich every moment of the day. Spread this cream generously on slices of fresh bread for a unique breakfast, or use it as a secret ingredient to create irresistible desserts. From tarts to cakes, from cookies to cupcakes, this cream will be the undisputed star of your culinary creations.

**Ingredients:** Vegetable oils (sunflower seeds oil, extra virgin olive oil), hazelnut 26%, sugar, vegetable fiber inulin, cocoa butter, cocoa powder.

**Size:** Jar 190g

**Items per box:** 12 (190g)

**Shelf life:** 18 months





SENZA  
GLUTINE  
GLUTEN  
FREE

## Vegan ALMOND CREAM

**Description:** This lactose-free and gluten-free almond cream is designed for those who need a product that has properties aligned with specific dietary needs. It therefore lends itself well to those who lead a vegan, gluten-free or lactose-free diet, or those who simply want a particularly authentic product that is as natural as possible without giving up the sweeter pleasures in life.

In addition, what makes this exquisite spreadable almond cream stand out most of all is its distinctive aroma, enhanced by extra-virgin olive oil: a feature that deeply entwines it with the nature of our olive groves and the essence of pure organic oil. Combine this cream with your sweet creations to bring a natural touch to your desserts, not to mention a truly unique and subtle flavour.

**Ingredients:** Almonds 33%, sugar, vegetable oil (sunflower seeds oil, extra virgin olive oil), cocoa butter, vegetable fiber inulin, natural vanilla flavour.

**Size:** Jar 40g - Jar 90g - Jar 190g

**Items per box:** 56 (40g) - 16 (90g) - 12 (190g)

**Shelf life:** 18 months



## TRIS BOX of 40g or 100g

Tris box 40g - cod. 07B

Tris box 100g - cod. 07A

Available with different products combinations:

**Mixed tris:** Pistachio cream, almond cream and pistachio pesto

**Jams tris:** Orange marmalade, lemon marmalade and mandarin marmalade

**Wine's jelly tris:** Red wine jelly, fortified wine jelly and amber wine jelly





## SWEETS AND DELICACIES

## PISTACHIO, ALMOND AND HAZELNUT BRITTLES

**Description:** This pack containing pistachio, almond and hazelnut brittles is a little world of taste bursting with all the goodness of dried fruit. A mix of exquisite delicacies that will take you on a journey of unique flavours and aromas that are nonetheless typically Sicilian. Enjoy a taste experience with delicate and fragrant tones; savour the sweetest side of fruits transformed into delicious bars that you can eat as a snack or perhaps as the finishing touch to dessert.

**Ingredients:** If almonds: almonds 50% - If pistachio: pistachio 50% - If hazelnuts: hazelnuts 50%

Glucose syrup, sugar, palm oil, dextrose, milk powder, emulsifier: E322 (lecithin).

**Size:** Box of 200 g

**Shelf life:** 4 months



## DOLCEMAESTA' PISTACCHIO

## ARTISAN PANETTONE AND CREAM WITH 'PISTACCHIO VERDE DI BRONTE PDO'

**Description:** Pistachio Dolcemaestà is the product of skilful craftsmanship, made with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness. To round out this picture of sublime goodness, it has a white chocolate and pistachio coating covered, in turn, with chopped pistachios. You can taste panettone, accompanying every slice with exquisite Pistacchio di Bronte PDO cream. A renowned Sicilian delicacy known all around the world.

**Ingredients:** Panettone: tender WHEAT FLOUR type '0', BUTTER, sugar, EGG yolk, natural yeast powder, (contains: tender WHEAT FLOUR), WHEAT gluten, brewer's yeast, salt, flavours, emulsifier: mono and diglycerides of fatty acids, ascorbic acid. Glaze: sugar, non-hydrogenated vegetable fats and oils (palm kernel oil, coconut oil, sal butter), PISTACHIO powder, WHEY powder, emulsifier: SOY lecithin, salt, colouring: chlorophyll and curcumin. Decoration: Pistachio grains 10%.

**Size:** 850 g + 190g Jar

**Items per box:** 6

**Shelf life:** 70 days





## DOLCEMAESTA' ARANCIA

## ARTISAN PANETTONE WITH CANDIED ORANGE PEEL AND MODICA CHOCOLATE CHIPS

**Description:** Orange Dolcemaestà is the product of skilful craftsmanship, made exclusively with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a crunchy white chocolate and orange coating enriched with candied orange peel and Modica chocolate chips. Two ingredients that shine through, creating a contrast of tastes that makes this soft panettone a true original.

With so much goodness in a single product, it will take you on a sensory journey of pleasure, with its aroma, softness and typically Sicilian flavours fully expressing its local roots.

**Ingredients:** Panettone: tender WHEAT FLOUR type '0', BUTTER, sugar, EGG yolk, sugar, fructose, natural sourdough powder, (WHEAT), emulsifier (E471), whole MILK powder, flavours, salt, enzymes, flour treatment agent: E300 (ascorbic acid). Orange flavoured glaze 15%: sugar, palm fat, coconut oil, LACTOSE, WHEY powder, skimmed MILK powder, emulsifiers: E492, E322 (SOY), natural orange flavour, paprika extract, natural vanilla flavouring. Candied orange peels 8% (orange peels 49%, glucose-fructose syrup, sucrose), acidity regulator: E330 (citric acid). Cioccolato di Modica IGP 8% (cocoa mass min 60%, sugar).

**Size:** 850 g

**Items per box:** 6

**Shelf life:** 70 days





## DOLCEMAESTA'

## ARTISAN COLOMBA AND CREAM WITH 'PISTACCHIO VERDE DI BRONTE PDO'

**Description:** This pistachio colomba cake is the product of skilful craftsmanship, made with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a white chocolate and pistachio coating covered, in turn, with chopped pistachios.

Savour this colomba, accompanying every slice with exquisite Pistacchio di Bronte PDO cream. A renowned Sicilian delicacy known all around the world.

**Ingredients:** Colomba: tender WHEAT FLOUR type '0', BUTTER, sugar, EGG yolk, natural yeast powder, (contains: tender WHEAT FLOUR), WHEAT gluten, brewer's yeast, salt, flavours, emulsifier: mono and diglycerides of fatty acids, ascorbic acid. Glaze: sugar, non-hydrogenated vegetable fats and oils (palm kernel oil, coconut oil, sal butter), PISTACHIO powder, WHEY powder, emulsifier: SOY lecithin, salt, colouring: chlorophyll and curcumin. Decoration: Pistachio grains 10%.

**Size:** 850 g + 190g Jar

**Items per box:** 6

**Shelf life:** 60 days





## DOLCEMAESTA'

## ARTISAN COLOMBA WITH CANDIED ORANGE PEEL AND MODICA CHOCOLATE CHIPS

**Description:** Colomba all'arancia is the product of skilful craftsmanship, made exclusively with mother yeast. Soft in consistency and sweet on the palate, the secret of its unmistakable taste lies in its being naturally leavened for 48 hours, which gives the dough a cultured aroma and pronounced airiness.

To round out this picture of sublime goodness, it has a crunchy white chocolate and orange coating enriched with candied orange peel and Modica chocolate chips. Two ingredients that shine through, creating a contrast of tastes that makes this soft Easter treat a true original.

With so much goodness in a single product, it will take you on a sensory journey of pleasure, with its aroma, softness and typically Sicilian flavours fully expressing its local roots.

**Ingredients:** Colomba: tender WHEAT FLOUR type '0', BUTTER, sugar, EGG yolk, sugar, fructose, natural sourdough powder, (WHEAT), emulsifier (E471), whole MILK powder, flavours, salt, enzymes, flour treatment agent: E300 (ascorbic acid). Orange flavoured glaze 15%: sugar, palm fat, coconut oil, LACTOSE, WHEY powder, skimmed MILK powder, emulsifiers: E492, E322 (SOY), natural orange flavour, paprika extract, natural vanilla flavouring. Candied orange peels 8% (orange peels 49%, glucose-fructose syrup, sucrose), acidity regulator: E330 (citric acid). Cioccolato di Modica IGP 8% (cocoa mass min 60%, sugar).

**Size:** 850 g

**Items per box:** 6

**Shelf life:** 60 days





**PISTACHIO MERLATINI**

**Description:** Crunchy outside with a very soft heart inside, pistachio merlatini is a moment of intense pleasure. The crenellation that draws the waffle is an expression of a Sicilian tradition in which beauty and authenticity meet an explosion of taste. With their deep and welcoming shape, they are guardians of an irresistible cream: the green intoxication of pistachio paired with the silkiness of its texture. A real riot of flavours and aromas, for an intense and tasty break. As you like it.

**Ingredients:** 50% biscuit (soft wheat flour type 0, margarine, sunflower oil, palm fat, emulsifier: mono and diglycerides of fatty acids, acidity regulator: citric acid (natural flavour), sugar, eggs\*pasteurised, butter, dextrose, milk protein, raising agents sodium hydrogen carbonate, sodium diphosphate and calcium carbonate, wheat starch, salt, natural flavour), pistachio cream 49.5% (sugar, palm fat, sunflower oil, skimmed milk powder, pistachio 10%, whey powder, lactose, emulsifier: sunflower lecithin, (natural flavour)), roasted pistachio 0.5%.

\*free-range

**Size:** Box of 150g

**Items per box:** 12 or 24

**Shelf life:** 10 months

**HAZELNUT MERLATINI**

**Description:** Crunchy outside with a very soft heart inside, hazelnut merlatini is a moment of intense pleasure. The crenellation that draws the waffle is an expression of a Sicilian tradition in which beauty and authenticity meet an explosion of taste. With their deep and welcoming shape, they are guardians of an irresistible cream: the aromatic intoxication of round and nutritious hazelnuts, combined with the silkiness of its texture. A real riot of flavours and aromas, for an intense and tasty break. As you like it.

**Ingredients:** 50% biscuit (soft wheat flour type 0, margarine, sunflower oil, palm fat, emulsifier: mono and diglycerides of fatty acids, acidity regulator: citric acid (natural flavour), sugar, eggs\*pasteurised, butter, dextrose, milk protein, raising agents sodium hydrogen carbonate, sodium diphosphate and calcium carbonate, wheat starch, salt, natural flavour), hazelnut cream 49.5% (sugar, palm fat, sunflower oil, skimmed milk powder, hazelnut 10%, whey powder, lactose, emulsifier: sunflower lecithin (natural flavour)), roasted hazelnut 0.5%.

\*free-range

**Size:** Box of 150g

**Items per box:** 12 or 24

**Shelf life:** 10 months

**LEMON MERLATINI**

**Description:** Crunchy outside with a very soft heart inside, lemon merlatini is a moment of intense pleasure. The crenellation that draws the waffle is an expression of a Sicilian tradition in which beauty and authenticity meet an explosion of taste. With their deep and welcoming shape, they are guardians of an irresistible cream: the yellow intoxication of juicy and fragrant lemons, combined with the silkiness of its texture. A real riot of flavours and aromas, for an intense and tasty break. As you like it.

**Ingredients:** 50% biscuit (soft wheat flour type 0, margarine, sunflower oil, palm fat, emulsifier: mono and diglycerides of fatty acids, acidity regulator: citric acid (natural flavour), sugar, eggs\*pasteurised, butter, dextrose, milk protein, raising agents sodium hydrogen carbonate, sodium diphosphate and calcium carbonate, wheat starch, salt, natural flavour), lemon cream 49.5% (sugar, sunflower oil, palm fat, skimmed milk powder, whey powder, lactose, emulsifier: sunflower lecithin (natural flavour), natural lemon flavouring 0.1%), candied lemon peel 0.5%, glucose syrup, cane sugar.

\*free-range

**Size:** Box of 150g

**Items per box:** 12 or 24

**Shelf life:** 10 months





## EXTRA VIRGIN OLIVE OIL-HALYCOS

SENZA  
GLUTINE  
GLUTEN  
FREE

## HALYCOS EXTRA VIRGIN OLIVE OIL

**Description:** A golden-yellow oil with subtle green tones, our extra-virgin olive Halycos is the product of a story that begins anew every year. A green treasure that is cold extracted from 100% hand-picked olives.

Rich in refined fruity and herbal scents, Halycos oil has a complex personality with vegetable hints of tomato and artichoke, recalling the most widespread species in the area where the olive groves thrive.

With a well-expressed profile that balances bitterness and spiciness, this oil has an absolutely unmistakable identity. In addition, its versatility in the kitchen makes it perfect combined with fish dishes, bean soups, vegetable salads and cheeses.

**Pairings:** Shellfish appetisers, vegetable salads, chicken salads, vegetables au gratin, bean soups, risotto with artichoke, prawn stew, grilled cuttlefish, fresh stretched-curd cheeses.

**Technical sheet:**

**Variety:** 100% Cerasuola

**Location of olive groves:** Salemi, Contrada Guardanciolo

**Age:** 92 years old plants (planted in 1929)

**Altitude:** 300m above sea level

**Growing system:** open-centre

**Harvest period:** second and third decade of October

**Harvest method:** By hand

**Time from harvest to milling:** max. 8 hours (the olives harvested each day are pressed the same day)

**Mill type:** continuous and cold milling

**Oil type:** unfiltered

**Sizes:**

– 0.25 litre Bottle

– 3 and 5 litre Tin

– 0.50 litre Bottle

– 0.75 litre Bottle (on request)



## WINE

## NERO D'AVOLA SICILIA DOC WINE

**Description:** Unique in its intense ruby-red colour, Nero d'Avola Sicilia DOC is a creation that stands out for its fruity aroma, particularly reminiscent of red fruit and spices. Its taste is soft and lingering and leaves no doubt about the wine's personality. An identity rooted in the lands of western Sicily specifically in the Salemi hills, where the grapes that bring it to life are harvested in September. Ageing takes around six months. During this time, every single drop is slowly transformed before reaching its final destination: the bottle and the glass. Nero d'Avola pairs wonderfully with cheeses, dried fruit and pastries.

**Technical sheet:**

**Grape variety:** 100% Nero d'Avola

**Classification:** D.O.C.

**Production area:** Western Sicily (Salemi hills)

**Soil:** medium-textured, tending to clay soil

**Altitude:** 150-350 meters above sea level

**Training system:** trellis

**Average age of vines:** 10 years

**Harvest period:** september

**Alcoholic fermentation:** maceration on the skins at a temperature of 24/26°C, racking and completion at a controlled temperature

**Colour:** deep ruby-red

**Aroma:** fruity, reminiscent of red fruit and spices

**Taste:** soft, intense, and lingering

**Alcohol content:** 14.00% vol.

**Ageing:** in steel for about 1 year, then 3 months in the bottle

**Pairings:** pasta and rice dishes with meat sauces, baked pasta dishes, and red meat

**Serving temperature:** room temperature

**Size:** 0.75l Bottle

**Items per box:** 6 bottles



## ZIBIBBO FORTIFIED WINE

**Description:** Intense, lingering and fruity: this is how our Zibibbo tastes on the palate. This fortified wine is one of our island's most celebrated and typically chosen to accompany desserts, pastries and hard cheeses. It has a full, soft flavour that is pleasantly sweet and characterised by hints of honey, making it truly unique. This special fortified wine is perfect for rounding off lunches and dinners, bringing an elegant touch to the setting of the meal and to the palates of your guests.

**Technical sheet:**

**Grape variety:** 100% Zibibbo (Moscato di Alessandria)

**Classification:** P.G.I. Terre Siciliane

**Production area:** province of Trapani (between the municipalities of Salemi and Marsala)

**Altitude:** between 50 and 300 metres above sea level

**Training system:** trellis

**Harvest period:** end of August/September.

**Alcoholic fermentation:** initial fermentation in stainless steel silos at a controlled temperature, halted by adding wine brandy

**Colour:** light straw yellow

**Aroma:** intense, lingering, fruity

**Taste:** full and soft, pleasantly sweet with hints of honey

**Alcohol content:** 16% vol.

**Sugar content:** 120 g/l

**Ageing:** 6 months in steel vats and 3 months in the bottle.

**Pairings:** ideal dessert wine, pastries and hard cheeses

**Serving temperature:** 8-12°C

**Size:** 0.5l Bottle

**Items per box:** 6 bottles





## PASTA



## BUSIATA

**Description:** Busiata is a stone-milled Sicilian durum wheat semolina pasta. Bronze-drawn and slow-dried, this pasta is a traditional speciality of the Trapani area. Its name derives from the term *busi*, which refers to the knitting needles once used to make the shape.

This is a very special pasta: its distinctive feature is the twisted shape that makes it great at holding sauces. The result is a unique product that's a real treat for the taste buds.

It is traditionally paired with pesto alla trapanese, but this pasta is particularly versatile in combinations and absolutely deserves to be tried with pistachio pesto, wild fennel pesto, and spicy capuliato.

Bring one of Sicily's most famous pastas to your dinner table with busiata.

**Ingredients:** Sicilian durum wheat semolina, water

**Cooking time:** 10 minutes

**Serving suggestion:** according to Sicilian tradition, busiate are seasoned with Trapanese pesto, but also try pistachio pesto, spicy capuliato or wild fennel pesto

**Size:** Pack of 500g

**Items per box:** 12

**Shelf life:** 24 months



## BUSIATA LUNGA

**Description:** Busiata lunga is a variant of the shorter form. Made with stone-milled Sicilian durum wheat semolina, this is a bronze-drawn and slow-dried pasta.

With its full-bodied consistency and great taste on the palate, busiata lunga lends itself well to being enjoyed with a wide range of traditional Sicilian dressings.

This allows you to experiment with different sauces and toppings, whether with meat or seafood, to create pasta dishes packed with all the richness of hearty Sicilian cuisine.

**Ingredients:** Sicilian durum wheat semolina, water

**Cooking time:** 10 minutes

**Serving suggestion:** see above

**Size:** Pack of 500g

**Items per box:** 12

**Shelf life:** 24 months





## PALLET COMPOSITION

| PALLET 80 X 120                       |                     |                      |                         |           |                        |                         |                      |                           |
|---------------------------------------|---------------------|----------------------|-------------------------|-----------|------------------------|-------------------------|----------------------|---------------------------|
| Kind of jar or bottle                 | box dimension<br>cm | pieces<br>per<br>box | n° of<br>box per<br>row | n°<br>row | boxes<br>per<br>pallet | n° pcs<br>per<br>pallet | weight<br>per<br>box | total<br>weight<br>pallet |
| 190g jar Preserve & Sweet creams      | 28x21x9,2           | 12                   | 15                      | 16        | 240                    | 2880                    | 4,16                 | 998,4                     |
| 220g jar Jam & jelly                  | 28x21x9,2           | 12                   | 15                      | 16        | 240                    | 2880                    | 4,42                 | 1060,8                    |
| 90g jar                               | 28x21x6,7           | 16                   | 15                      | 20        | 300                    | 4800                    | 3,2                  | 960                       |
| 330g jar sauces                       | 26,5x21x17,5        | 12                   | 15                      | 11        | 165                    | 1980                    | 5,9                  | 973,5                     |
| 350g jar sauces                       | 26,5x21x17,5        | 12                   | 15                      | 11        | 165                    | 1980                    | 6,89                 | 1136,9                    |
| 570g Jar (olives)                     | 26x17x19            | 12                   | 17                      | 6         | 102                    | 1224                    | 10,2                 | 1040,4                    |
| 970g jar                              | 32x22x17            | 6                    | 12                      | 11        | 132                    | 792                     | 8,6                  | 1135,2                    |
| Origano 40g                           | 30x40x34,5          | 40                   | 8                       | 6         | 48                     | 1920                    | 1,8                  | 86,4                      |
| Origano 50g                           | 30x40x23            | 50                   | 8                       | 9         | 72                     | 3600                    | 2,7                  | 194,4                     |
| Extra virgin olive oil - Bottle 0,5L  | 13,8x19,5x31        | 6                    | 32                      | 5         | 160                    | 960                     | 6,12                 | 979,2                     |
| Extra virgin olive oil - Bottle 0,25L | 17x22x25,5          | 12                   | 24                      | 7         | 168                    | 2016                    | 5,7                  | 957,6                     |
| Extra virgin olive oil - tin 5 l      | 25x30x33,5          | 4                    | 12                      | 5         | 60                     | 240                     | 20,5                 | 1230                      |
| Busiata                               | 30x40x25            | 12                   | 8                       | 8         | 64                     | 768                     | 6,3                  | 403,2                     |
| Pistachio cream in a tube             | 19x26,7x21,65       | 30                   | 15                      | 10        | 150                    | 4500                    | 3,6                  | 540                       |
| Pistachio cream in a tube w/box       | 13x20x19,5          | 18                   | 36                      | 8         | 288                    | 5184                    | 2,4                  | 705                       |
| Merlatini                             | 24x20,7x19          | 12                   | 20                      | 8         | 160                    | 1920                    | 2,5                  | 415                       |
| PALLET 100x120 per container          |                     |                      |                         |           |                        |                         |                      |                           |
| Kind of jar or bottle                 | box dimension<br>cm | pieces<br>per<br>box | n° of<br>box per<br>row | n°<br>row | boxes<br>per<br>pallet | n° pcs<br>per<br>pallet | weight<br>per<br>box | total<br>weight<br>pallet |
| 190g jar Preserve & Sweet creams      | 28,6x21,4x9,2       | 12                   | 19                      | 15        | 285                    | 3420                    | 4,16                 | 1185,6                    |
| 220g jar Jam & jelly                  | 28,6x21,4x9,2       | 12                   | 19                      | 14        | 266                    | 3192                    | 4,42                 | 1175,7                    |
| 90g jar                               | 28x21x6,7           | 16                   | 19                      | 18        | 342                    | 5472                    | 3,2                  | 1110                      |
| 330g jar sauces                       | 26,5x21x17,5        | 12                   | 20                      | 10        | 200                    | 2400                    | 5,9                  | 1180                      |
| 350g jar sauces                       | 26,5x21x17,5        | 12                   | 19                      | 9         | 171                    | 2052                    | 6,89                 | 1178,2                    |
| 570g Jar (olives)                     | 26x17x19            | 12                   | 22                      | 5         | 110                    | 1320                    | 10,2                 | 1122                      |
| 970g jar                              | 32x22x17            | 6                    | 16                      | 8         | 128                    | 768                     | 8,6                  | 1100,8                    |
| 40g Jar                               | 27,5x24x11,8        | 60                   | 17                      | 9         | 153                    | 9180                    | 6,585                | 1007,5                    |
| Origano 40g                           | 30X40X34,5          | 40                   | 10                      | 6         | 60                     | 2400                    | 1,8                  | 108                       |
| Origano 50g                           | 30X40X23            | 50                   | 10                      | 9         | 90                     | 4500                    | 2,7                  | 243                       |
| Extra virgin olive oil - Bottle 0,5L  | 13,8x19,5x31        | 6                    | 40                      | 5         | 200                    | 1200                    | 6,12                 | 1224                      |
| Extra virgin olive oil - Bottle 0,25L | 17x22x25,5          | 12                   | 29                      | 7         | 203                    | 2436                    | 5,7                  | 1157,1                    |
| Extra virgin olive oil - tin 5 l      | 25x30x33,5          | 4                    | 16                      | 3         | 48                     | 192                     | 20,5                 | 984                       |
| Busiata                               | 30x40x25            | 12                   | 10                      | 8         | 80                     | 960                     | 6,3                  | 504                       |
| Dolcemaestà Pistachio - Panettone     | 25x71x35            | 6                    | 6                       | 6         | 36                     | 216                     | 8,2                  | 295,2                     |
| Dolcemaestà orange - panettone        | 25x71x35            | 6                    | 6                       | 6         | 36                     | 216                     | 6,2                  | 223,2                     |
| Merlatini                             | 24x20,7x19          | 12                   | 24                      | 8         | 192                    | 2304                    | 2,5                  | 480                       |
| Pistachio cream in a tube             | 19x26,7x21,65       | 30                   | 19                      | 10        | 190                    | 5700                    | 3,6                  | 684                       |
| Pistachio cream in a tube w/box       | 13x20x19,5          | 18                   | 45                      | 8         | 360                    | 6480                    | 2,4                  | 880                       |



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