



TRUFFLE SPECIALTIES

ROME • NEW YORK • SINGAPORE • LONDON • RIO DE JANEIRO



Senjo Bragoli



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*Our precious
truffle heart
for you*



SERGIO BRUGNOLI

Sergio Brugnoli was the visionary founder of La Rustichella truffle products and his heritage lives on at the core of our company culture. In 1986, together with his wife Maria, he gave shape to his dream: creating the best black truffle pate in the market.

His attentive and methodical approach to doing things could make him appear a fussy and highly demanding man because he was obsessed with quality and it had to be the top quality.

With his expert knowledge he was able to select the very best truffles, combine them with his passion for creativity and offer the world his high quality products.

Sergio was not only satisfied with simply creating an amazing product; he wanted more, he wanted to support and work in partnership with his customers and he was proud and happy to offer his unique products to chefs. (who in turn could work their own magic with them)

LA RUSTICHELLA WAY

For over 30 years we have continued to produce products to the same high level of excellence, which is an easy thing to say... but how we do that?

We think about and conceive new ideas for our products and approach the project as though it is alive with its own personality, that the product will have unique features with a particular character of its own. This very specific approach involves a lot of imagination, a deep knowledge of the product, production technology, respect for the quality of the raw materials and of course our desired output to meet the needs of our customers. Artisan products such as ours need strong teamwork, where there is passion, ability and experience to achieve something our customers will fall in love with. Our tradition and also our ability to innovate go hand in hand together.





TRUFFLE CULTURE

Even though Sergio was an Italian, his love of different cultures was very evident. He loved meeting people from many countries, always showing a great respect and appreciation for their culinary backgrounds. Even though he was proud of his own tradition, rooted in Italy, the true passion he had for his products found him creating new and unusual ways to use them in partnership with his customers across the world.

He didn't impose his own way of using his products but left the chefs and the buyers totally free to introduce the truffle into their menus or into their daily life in their own way, elegantly blending the truffle with the local food culture, such as noodles in Asia. A true match between the nobility of a product and the richness of diverse cultures, resulting in many new dishes being invented.

The innovative approach that he started produced a "global truffle culture" proving the importance that product innovation, producers, chefs and final users all have in being part of an ongoing partnership. This is in our DNA, and we work with the aim of keeping alive a vibrant environment that fosters new ideas, product developments and teamwork, in open relationships with all our customers.



**WE ARE
DREAMING
"OUR WAY"
ALL TOGETHER**

THE COMPANY

The headquarters and our manufacturing facility are based in the Greater Rome area with other branches based in London, Singapore, New York and Rio de Janeiro.

The facility, recently fully renovated, uses green energy provided by solar panels. We also follow the highest production standards such as BRC, IFS, ISO 22000, and other product certifications such as VEGAN, BIO, USDA, HALAL, KOSHER.

A development plan covering innovation, production, finance and HR management will drive the growth of the company over the next five years and will enable us to continue to offer the best possible level of service to our customers.

Particular attention will be paid to empowering our research and development team to develop and produce internally, any category of truffle product whilst expanding the capacity of the company to meet requirements.





OUR SIGNATURE

Look for Sergio's Signature, it's a sign of our quality and immediately identifies our unique products.

At food shows, look out for our flaming Parmigiano wheel, where our black truffle risotto is cooking and is another iconic image that means La Rustichella is in action! Just follow the smell and you'll find our authentic taste!

Sergio Bragnoli





FRANCHISING

The Love Truffle project has been developed together with the chef Andrea Bartoli and is an innovative franchising concept open to the world where La Rustichella would supply a range of top quality products that chefs could use in combination with their own recipes from their own culture.

This would allow the tradition of local food to be followed as well as enhancing the quality in an easy way. For example a quick and easy dish of noodles enhanced with truffles. It allows the end client to experience gourmet products without losing the importance of their traditional food.

Love Truffle have created several menus specific to different times across the day, to be used from brunch to dinner. The selection of truffle items and other products (all made in Italy) could also be made available for direct purchase so that the end customer could either reproduce the dishes of the menu that they have just eaten, or also use the Italian products to express their own creativity at home.





OUR
PRODUCTS



MUST HAVE

These four iconic products are the best sellers of La Rustichella.

They represent the backbone of the range. The international success of the brand has been built essentially on black truffle pate, white truffle pate, black slice truffle and whole black truffles. All these products are immediately recognizable for the simple reason that they have a unique formula so different from other brands.

They are also called the fantastic four items because they are internationally recognized among the best products in the market.

- Black truffle pate •
- White truffle pate •
- Black sliced truffle •
- Whole black truffles •





ORGANIC RANGE

OUR 4 BEST SELLERS + OIL EVOO

La Rustichella also produce a pure organic range with carefully selected raw materials, for the most discerning palates. Certified as organic all over the world.

- Organic black truffle pate •
- Organic white truffle pate •
- Organic black sliced truffle •
- Organic whole black truffles •
- Organic black truffle with organic EVOO •



100%

ORGANIC



THE PROFESSIONAL LINE

We work in several different business segments and that's why we've developed a range of our products packed in tin cans and glass jars dedicated to food industry professionals operating in the HORECA and INDUSTRIAL segments.

- Black truffle pate •
- White truffle pate •
- Black sliced truffle •
- Whole black truffles •





READY SAUCE

A range of ready sauces that can be used with any carbohydrates from pasta to rice, bread to quinoa, with and without truffles and are perfect for any occasion such as lunch, dinner or just for a snack.

- Truffle Cacio e pepe sauce •
- Truffle Gricia sauce •
- Truffle Norcina sauce •
- Truffle cheese sauce •
- Truffle Radicchio and Gorgonzola sauce •
- Truffle basil Pesto •
- Truffle Sicilian Pesto •





SOMETHING SPECIAL

Tasty aperitif ideas with truffle:

- Walnut and truffle cream •
- Almonds and truffle cream •
- Asparagus and truffle cream •
- Pumpkin and truffle cream •
- Sun dried tomatoes and truffle •

Tasty aperitif ideas:

- Green olives pate •
- Black olives pate •
- Porcini mushroom pate •
- Artichoke pate •



OUR PRODUCTS

GOLD DROPS

Oils and vinegars flavoured with white and black truffle where all you will need is just a few drops to enjoy an intense smell and taste. Our oils all originate from the EU, and are available in 60 ml, 100 ml, 250 ml, and 500 ml. The vinegars and the dressings (a blend of truffle oil and vinegar) are available in 60 ml, 100 ml and 250 ml.

- Black truffle olive oil •
- Black truffle vinegar •
- Black truffle dressing •
- White truffle olive oil •
- White truffle vinegar •
- White truffle dressing •



HONEY

Our precious honey flavored with white and or black truffle

Available in 150 g and 430 g.

• Black truffle honey •

• White truffle honey •





SALT & POWDER

Basic and essential in the kitchen, our salts are formulated to elevate the taste of your dishes.

Available in 110 g and 350 g.

- Black truffle coarse salt •
- Black truffle table so salt •
- Black truffle powder •
- White truffle coarse salt •
- White truffle table so salt •





TRUFFLE CHEESE

An authentic pecorino cheese from Sardinia flavored with our special black truffle and matured for eight months.





CHIPS

Our Chips, are artisan made and flavored with our special black truffle and extra virgin olive oil.





THE BENEFITS OF TRUFFLES

Antioxidant and reduce inflammation

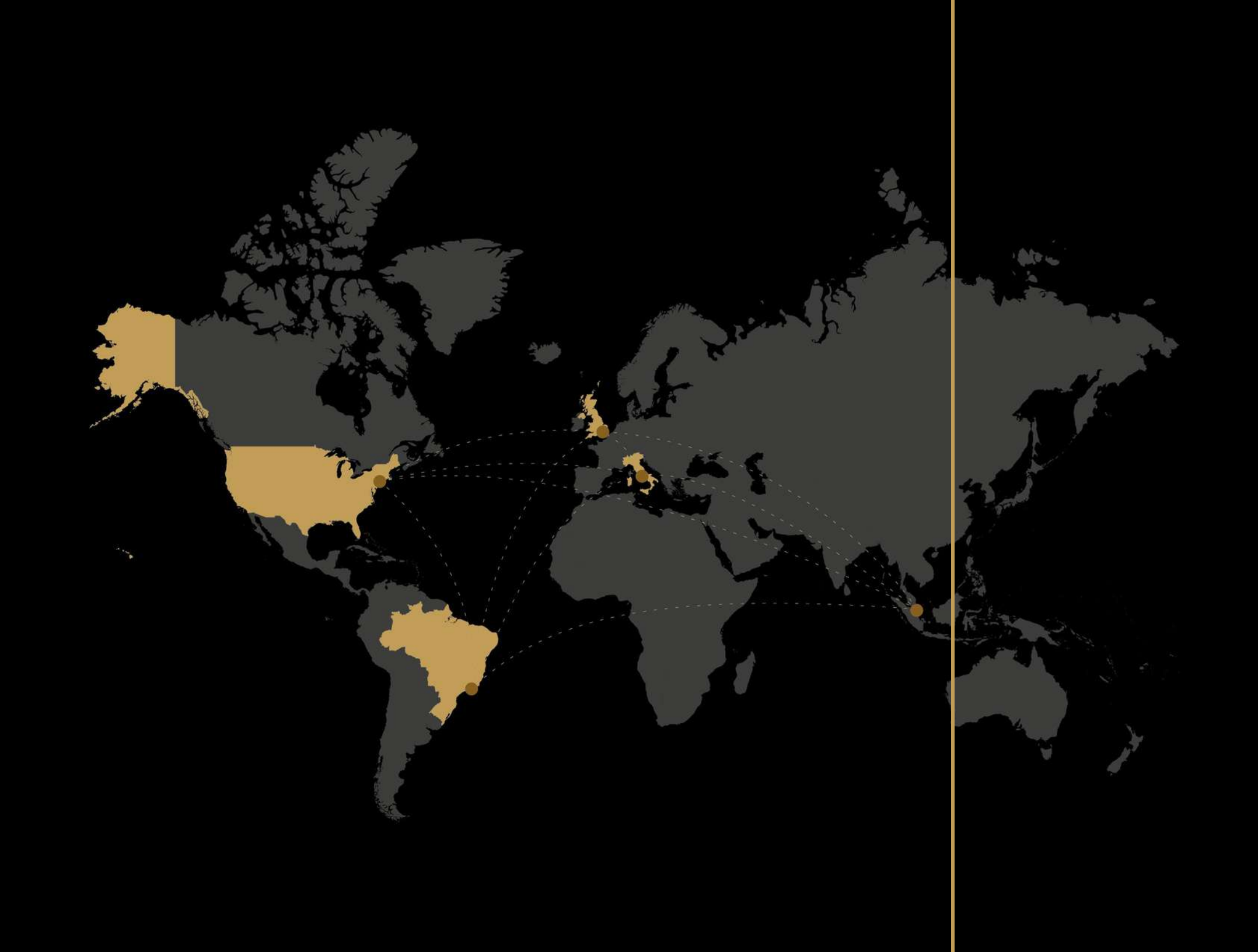
Truffle is rich in antioxidant that can lower the risk some in some severe chronic disease like cancer and diabetes. Lycopene and vitamin c can help killing cancer cells reducing body's level of inflammation

Antibacterial

Truffles can have antimicrobial properties. They that can help decreasing the growth of specific families of bacteria like staphylococcus aureus, or pseudomonas aeruginosa, that is resistant to antibiotics.

Cholesterol free and low fat

Truffles are perfect even if you are on diet and they can be used in any recipe paying attention at the calories. Just a small quantity of this delicious ingredient can exalt any dish keeping the shape.



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