

Making friends across the table for over 30 years!

Manicaretti

Italian Food Importers



2023 - 2024

CATALOG

1.800.799.9830

www.manicaretti.com



About Rustichella d'Abruzzo

A family-run artisanal *pastificio* in Abruzzo, Rustichella d'Abruzzo crafts its pasta using top-quality flours and pure Apennine mountain spring water. The pasta is extruded through hand-carved bronze dies for a rustic texture that holds sauce beautifully, and is air-dried for up to 56 hours to further develop flavor.

DURUM WHEAT

DURUM WHEAT IN BROWN BAGS - LONG SHAPES



Bucatini
#11129, 12/500 gr
FS #11151, 1/12 kg



Capellini
#11105, 12/500 gr
FS #11136, 1/12 kg



Chitarra
#11103, 12/500 gr
FS #11127, 1/12 kg



Fettuccine
#11106, 12/500 gr



Linguine
#11102, 12/500 gr
FS #11111, 1/12 kg



**Pappardelle
Rigate**
#11177 12/500 gr



Spaghetti
#11101, 12/500 gr
FS #11135, 1/12 kg



Spaghettini
#11104, 12/500 gr

DURUM WHEAT IN BROWN BAGS - SHORT SHAPES



Casareccia
#11154, 12/500 gr
FS #11157, 1/12 kg



Cestini
#11153, 12/500 gr



Fusilli
#11115, 12/500 gr



Lumache
#11134, 12/500 gr



Macaroni
#11188, 12/500 gr
FS #11198, 1/12 kg



Penne
#11107, 12/500 gr
FS #11110, 1/12 kg



Penne Rigate
#11108, 12/500 gr
FS #11141, 1/12 kg



Pennine Rigate
#11144, 12/500 gr



Rigatoncini
#11109, 12/500 gr
FS #11156, 1/12 kg

DURUM WHEAT IN BROWN BAGS - SMALL SHAPES



Alfabeto
#11142, 12/500 gr



Anellini
#11187, 12/500 gr



Fregola Sarda
#11176, 12/500 gr
FS #11179, 1/6 kg



Gnocchette
#11114, 12/500 gr



Orzo
#11174, 12/500 gr
FS #11181, 1/12 kg



Stelline
#11143, 12/500 gr



Trofie
#11155, 12/250 gr
FS #11180, 1/6 kg

Products with **FS** are available in bulk for food service, products with  are certified organic.

RUSTICHELLA D'ABRUZZO PASTA

DURUM WHEAT IN TRAYS - LARGE SHAPES



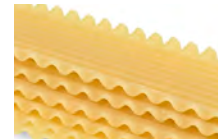
Cannelloni
#11120, 12/250 gr



Conchiglioni
#11121, 12/500 gr



Fusilloni Giganti
FS ONLY
#11131, 1/6 kg



Lasagne
#11122, 12/500 gr



Paccheri
#11119, 12/500 gr



DURUM WHEAT IN TRAYS - LONG SHAPES



Fusilli col Buco
#11118, 12/500 gr



Riccia
#11214, 12/500 gr



Tagliatelle
#11189, 12/250 gr

DURUM WHEAT IN TRAYS - SHORT SHAPES



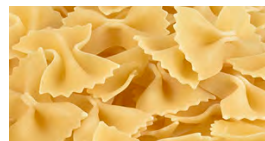
Calamarata
#11175, 12/500 gr



Cannolicchi
#11162, 12/500 gr



Cavatelli
#11159, 12/250 gr
FS #11170, 1/6 kg



Farfalloni
#11128, 12/500 gr



Mezzemaniche
FS ONLY
#11137, 1/12 kg



Orecchiette
#11116, 12/250 gr
FS #11132, 1/6 kg



Pasta al Ceppo
#11112, 12/500 gr
FS #11123, 1/12 kg



Radiatori
#11173, 12/500 gr



Strozzapreti
#11117, 12/250 gr
FS #11133, 1/6 kg



Torchio
#11149, 12/500 gr
FS #11150, 1/12 kg



Trenne
#11125, 12/500 gr
FS #11130, 1/12 kg

QUICK COOKING

90" RAPIDA SPAGHETTI

Rustichella d'Abruzzo's most innovative product to date, 90" Rapida Spaghetti cooks to a perfect al dente texture in just 90 seconds. Winner of a FABI Award (Food and Beverage Innovation Award), the highest honor given by the National Restaurant Association for culinary innovation.



#11901, 1/6 kg
FS ONLY

GNOCCHI

Plump potato gnocchi with a tender, pillowy texture and delicate flavor.



Potato Gnocchi
#11148, 12/500 gr



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HERITAGE WHEAT

PRIMOGRANO

Primo grano, meaning "first grain" in Italian, is crafted from three heirloom wheat varieties native to Abruzzo: San Carlo, Varano, and Mongibello. PrimoGrano has a soft, delicate texture and fragrant aroma when cooked.



Sagne a Pezzi
#11193, 12/500 gr



Penne Rustiche
#11192, 12/500 gr



Spaghettoni
#11225, 12/500 gr



Traghetti
#11191, 12/500 gr

ORGANIC SENATORE CAPPELLI

An amber-hued wheat variety first selected in 1915. The pasta has a subtly sweet, malty flavor and pleasing, supple texture.



Linguine
#22102, 12/500 gr

ORG



Mezzemaniche
#22109, 12/500 gr

ORG



Orecchiette
#22116, 12/500 gr

ORG



Penne Rigate
#22108, 12/500 gr

ORG



Spaghetti
#22101, 12/500 gr

ORG

ORGANIC SARAGOLLA SEMI-WHOLE WHEAT

This ancient, un-hybridized wheat varietal creates pasta with a notable nuttiness and refined texture.



Saragolla
Rigatoncini
#22751, 12/500 gr

ORG



Saragolla
Spaghetti
#22750, 12/500 gr

ORG

ORGANIC TIMILIA SEMI-WHOLE WHEAT

Made from an ancient Sicilian wheat varietal, Timilia pasta has a rustic flavor reminiscent of Sicilian bread.



Timilia
Bucatini
#22757, 12/500 gr

ORG



Timilia
Busiate
#22755, 12/500 gr

ORG

FARRO

This ancient grain has seen a surge in popularity thanks to its high nutritional value, low gluten content, earthy flavor, and pleasant texture.



Farro
Couscous
#11424, 12/500 gr

sofi™
Winner



Farro
Penne Rigate
#11421, 12/500 gr



Farro
Pizzichi
#11422, 12/500 gr



Farro
Spaghetti
#11420, 12/500 gr

WHOLE WHEAT

Whole wheat pasta made with 100% stone-ground whole durum wheat semolina for an unequalled bite.



Whole Wheat
Penne Rigate
#11307, 12/500 gr



Whole Wheat
Spaghetti
#11306, 12/500 gr

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RUSTICHELLA D'ABRUZZO PASTA

EGG & FLAVORED

EGG PASTA

Made with a high percentage of free-range eggs, this restaurant-quality egg pasta has a vibrant golden yellow color and soft, supple bite.

				 NEW
	Egg Fettuccine #11201, 12/250 gr	Egg Pappardelle #11202, 12/250 gr	Egg Tagliatelle #11217, 12/250 gr	Egg Tagliatelle Capricciose #11203, 12/250 gr
	 NEW		 NEW	
	Egg Fusilloni Giganti #11209, 12/250 gr	Egg Garganelli #11207, 12/250 gr FS #11216, 1/6 kg	Egg Rigatoni #11210, 12/250 gr	Egg Lasagne Sheets #11219, 12/250 gr

FLAVORED PASTA WITH EGG

NEW LOOK











	
	Lemon Egg Fettuccine #11250, 12/250 gr
	
	Saffron Egg Fettuccine #11251, 12/250 gr

FLAVORED PASTA WITHOUT EGG

					
	Tonnarelli with Squid Ink #11600, 12/500 gr FS #11165, 1/6 kg	Tonnarelli with Spinach #11601, 12/500 gr	Tonnarelli with Spicy Pepper #11602, 12/500 gr		Pumpkin Torchio #11610, 12/500 gr Seasonal

ORGANIC GLUTEN-FREE IN BOXES

In response to changing culinary needs across the globe, pasta pioneer Rustichella d'Abruzzo has expanded its selection of **organic, GMO-free pasta made with gluten-free flours.**

				
Brown Rice Penne Rigate #22721, 12/250 gr ORG	Brown Rice Spaghetti #22720, 12/250 gr ORG	Buckwheat Tortiglioni #22740, 12/250 gr ORG	Corn Fusilli #22215, 12/250 gr ORG	Corn Macaroni #22209, 12/250 gr ORG
				
Corn Rigatoni #22208, 12/250 gr ORG	Corn Spaghetti #22206, 12/250 gr ORG	Green Pea Fusilli #22735, 12/250 gr ORG	Red Lentil Sedanini #22730, 12/250 gr ORG	Rice Penne Rigate #22707, 12/250 gr ORG

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EXTRA VIRGIN OLIVE OIL

Manicaretti's current harvest extra virgin olive oil portfolio is a careful selection of artisanal oils, representing the beauty and diversity of Italian flavors.



FRESCOBALDI LAUDEMIO

Florentine Hills, Tuscany

- Frantoio, Moraiolo & Leccino
- Intensity: Robust

For over 30 years the Frescobaldi family has made Laudemio, a sophisticated oil with the distinct flavor of bitter artichoke and a long-lasting spiciness. The perfect finishing oil for grilled steak.

#40314, 6/500 ml
#40315, 12/250 ml



TENUTA DI CAPEZZANA

Carmignano, Tuscany

- Moraiolo, Frantoio, Pendolino & Leccino
- Intensity: Delicate

Crafted by the Contini Bonacossi family, Capezzana has elegant aromas of green apple and chamomile, followed by the flavor of delicate herbs. Drizzle over creamy cannellini beans and steamed Tuscan kale.

#40423, 6/500 ml



CASTELLO COLLEMASARI

Cinigiano, Tuscany

- Frantoio, Leccino & Olivastra Seggianese
- Intensity: Medium

Every year, our founder Rolando Beramendi creates this special blend with the Bertarelli family. A brilliant, Toscano I.G.P. olive oil with grassy and herbaceous notes. Swirl over rustic soups like *minestrone* and *ribollita*.

#42900, 6/500 ml



CRUDO

Bitetto, Puglia

- 100% Ogliarola
- Intensity: Robust

Gaetano Schiralli's masterful, award-winning Crudo has the pronounced flavor of green almond and an intense, pleasurable bitterness. Essential for hearty pasta dishes such *orecchiette alla pugliese* (with broccoli rabe and sausage) and *ragù*.

#43001, 6/500 ml

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TITONE

Trapani, Sicily

- Cerasuola, Nocellara del Belice, Coratina & Biancolilla
- Intensity: Medium

This pristine oil is crafted by Antonella Titone and has a symphony of green flavors—aromatic herbs, arugula, and tomato leaf. Drizzle over fresh salads, raw vegetables, and avocado toast.

#43405, 6/500 ml



OLIO VERDE

Castelvetrano, Sicily

- 100% Nocellara del Belice
- Intensity: Medium

In 1989, Olio Verde was a turning point for Sicily: the first monocultivar olive oil. It has a velvety mouthfeel with medium fruitiness and spiciness in total harmony. Use this versatile oil on anything from citrus salad, to swordfish, to gelato.

#42213, 6/500 ml



FRANTOI CUTRERA NOCELLARA

Chiamonte Gulfi, Sicily

- 100% Nocellara del Belice
- Intensity: Medium

This outstanding oil is made by Salvatore Cutrera exclusively for Manicaretti. It flaunts a tomato leaf aroma, pronounced grassiness, and black pepper finish. Pour over Sicilian dishes such as *caponata*, poached fish, and grilled seafood of all kinds.

#45200, 6/500 ml



SPEDALOTTO TONDA IBLEA

Chiamonte Gulfi, Sicily

- 100% Tonda Iblea
- Intensity: Medium

Vincenzo Paternò's D.O.P. oil is an incredible sensory experience: a fresh tomato aroma and fruity flavor, like taking a bite of a ripe tomato. The best olive oil for tomato dishes—drench *caprese* and *panzanella* salads.

#44020, 6/500 ml



OLIVE OIL & VINEGAR

EXTRA VIRGIN OLIVE OIL (continued)

PRIMOGRANO INTOSSO

Pianella, Abruzzo

- 100% Intosso
- Intensity: Medium

The Peduzzi family is reviving this nearly extinct Abruzzese olive cultivar. Flavors of almond, fennel, and lively pink pepper. Dress hearty farro or lentil salads.



#41510, 6/500 ml

RUSTICHELLA D'ABRUZZO

Pianella, Abruzzo

- Dritta Pianellese & Leccino
- Intensity: Medium

Milled from olives grown near the Peduzzi family home, this staple olive oil has hints of sage and ripe tomato. Make classic tomato sauce, sauté vegetables, and drizzle over roasted lamb.



#41508, 6/500 ml

SAPORI DIVINI

Chiamante Gulfi, Sicily

- Nocellara del Belice & Biancolilla
- Intensity: Medium

An all-purpose, large-format oil crafted in collaboration with Manicaretti. Food friendly with green and fruity flavors. Keep on hand for everyday cooking.



FS #40803, 2/5 Liter
#40802, 6/1 Liter

EXTRA VIRGIN OLIVE OIL WITH CITRUS

AGRUMATO®

Lanciano, Abruzzo

AGRUMATO® was the first brand in the world to produce extra virgin olive oil with citrus fruits. The Ricci family makes their unmistakable citrus oils by crushing whole citrus fruits together with olives.



Agrumato®
Bergamot
#40516, 6/200 ml



Agrumato®
Blood Orange
#40514, 6/200 ml



Agrumato®
Citron
#40503, 6/200 ml



Agrumato®
Tangerine
#40507, 6/200 ml



Agrumato® Lemon
#40513, 6/200 ml
FS #40505, 6/500 ml

BALSAMIC

ACETO BALSAMICO TRADIZIONALE D.O.P.

ACETAIA LEONARDI

Modena, Emilia-Romagna

In Modena—the birthplace of *balsamico*—the Leonardi family has been making Traditional Balsamic (*Tradizionale*) for four generations. To make *Tradizionale*, Trebbiano and Lambrusco grape *mosto* (must) is reduced in open copper cauldrons for at least 30 hours before being transferred to a large cask with a mother culture. It is then aged in progressively smaller, special wood barrels for a minimum of 25 years (*Tradizionale Extra Vecchio*) or 12 years (*Tradizionale Affinato*).

The *Tradizionale* process is regulated by the E.U., guaranteeing authenticity, consistency, and the continuation of its centuries-long tradition. Acetaia Leonardi Traditional Balsamic D.O.P. is a perfectly balanced “black liquid gold” that offers the true characteristics of this category.



Extra Vecchio (min. 25 yrs)
#52604, 100 ml ea



Affinato (min. 12 yrs)
#52603, 100 ml ea

CONDIMENTO BALSAMICO

ACETAIA LEONARDI

Modena, Emilia-Romagna

Condimento Balsamico is made with the same cooked grape *mosto* and in the same *batterie* (set of barrels) as the *Aceto Balsamico Tradizionale D.O.P.*, but the finished product may be aged to the producer's wish.



Riserva Oro
(100 yrs)

#52627, 100 ml ea



Il Patriarca
(30 yrs)

#52602, 100 ml ea



L'Eccellenza
(20 yrs)

#52601, 100 ml ea



Riserva di
Famiglia (15 yrs)

#52614, 100 ml ea



Il Pregiato
(10 yrs)

#52618, 6/250 ml



La Corte
(5 yrs)

#52613, 6/250 ml



Dama
(3 yrs)

#52611, 6/250 ml



Il Pregiato (10 yrs)
- Giftbox

#52615, 250 ml ea



La Corte (5 Yrs)
- Giftbox

#52616, 230 ml ea



Ginepro
(Juniper, 20 yrs)

Single batteria
#52610, 100 ml ea



Cilegio
(Cherry, 20 yrs)

Single batteria
#52609, 100 ml ea



Tartufo
(Truffle, 12 yrs)

#52607, 40 ml ea

BALSAMIC VINEGAR OF MODENA I.G.P.

To create Balsamic Vinegar of Modena I.G.P. (Protected Geographical Indication), reduced grape *mosto* is placed in large oak casks with a mother culture and then blended with a maximum of 10% in volume of high quality red wine vinegar. This blend is rotated periodically and aged in a variety of wood barrels for a minimum of two years to ensure harmony before bottling. Adhering to the I.G.P. regulations, Acetaia Leonardi and Rustichella d'Abruzzo identify the age and viscosity of their vinegars with proprietary symbols.

FRANCOBOLLI SERIES

ACETAIA LEONARDI

Modena, Emilia-Romagna



Oro I.G.P.
(Gold Seal)

A luxuriously thick balsamic with hints of oak and cherry and a long, bright finish.

#52659, 6/250 ml



Argento I.G.P.
(Silver Seal)

This balsamic is thick as maple syrup with notes of raisin and a subtle, acidic finish.

#52658, 6/250 ml



Rosso I.G.P.
(Red Seal)

The best everyday balsamic vinegar. Hints of raspberry and a balanced sweetness.

#52657 6/250 ml



White Balsamic
Condiment

Made from sweet Trebbiano grape must. Bright notes of pear and apple.

#52656, 6/250 ml

DANTE, BEATRICE & ROSA

ACETAIA LEONARDI

Modena, Emilia-Romagna

Dante - Balsamic Vinegar I.G.P.

#52661, 6/250 ml

Beatrice - White Balsamic Condiment

#52662, 6/250 ml

Rosa - Rosé Balsamic Condiment

#52655, 6/250 ml



NEW LOOK

GRAPE CLUSTER SERIES

RUSTICHELLA D'ABRUZZO

Modena, Emilia-Romagna

Argento I.G.P.

(2 Silver Grape Clusters)

#51602, 6/250 ml

Rosso I.G.P.

(1 Red Grape Cluster)

#51601, 6/250 ml



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OLIVE OIL & VINEGAR

GRAPE MUST CONDIMENTI

ACETAIA LEONARDI

Modena, Emilia-Romagna

SABA

The sweet, syrupy reduction of grape *mosto*, aged four years.

#52628, 6/250 ml

FS #52605, 6/500 ml

FS #52637, 6/750 ml



BALSAMIC ART SERIES

Crema con Aceto Balsamico (Glaze with Balsamic Vinegar)

#52653 6/100 ml

Balsama Bianca (White Balsama)

#52652, 6/100 ml



WINE VINEGAR

To make high quality wine vinegar, you must start with high quality wine. Our wine vinegars are crafted by some of Italy's most respected winemakers in the country's famed wine regions.

CASTELLO DI VOLPAIA

Chianti, Tuscany

These robust, bright, full-bodied vinegars (7.5% acidity) are produced by Giovanna Stianti and her family in the Chianti hills using the traditional, slow-percolating *truciolo* method.



Red Wine Vinegar

#52401, 6/250 ml

FS #52402, 6/500 ml



White Wine Vinegar

#52403, 6/250 ml

FS #52404, 6/500 ml

POJER E SANDRI

Dolomites, Trentino

Founded by dynamic team Mario Pojer and Fiorentino Sandri in the cool Dolomite mountain region, Pojer e Sandri slow-ages wine in wooden barrels to create vinegars (6.5% acidity) with crisp mineral and floral notes.



Red Wine Vinegar

FS #52440, 6/500 ml



White Wine Vinegar

FS #52441, 6/500 ml

FRUIT VINEGAR

POJER E SANDRI

Dolomites, Trentino

Single-fruit vinegars made from carefully selected fruit from Pojer e Sandri's family's and friends' orchards. These nuanced vinegars capture the essence of ripe quince, cherries, and black currants. Their harmonious perfume and delicate flavor balanced with bright acidity reflect master craftsmanship.

Cherry #52435, 6/250 ml

Quince #52434, 6/250 ml

Black Currant #52436, 6/250 ml



RICE, BEANS & GRAINS

RICE

PRINCIPATO DI LUCEDIO

Piedmont

With a history dating back to 1123, Principato di Lucedio grows, harvests, and packs the “grand cru” of Italian rice—single-estate, harvest-dated, and husked to order for Manicaretti.



Carnaroli

The “King” of Italian rice beloved for its long, thick grains.

#30207, 12/500 gr
FS #30209, 2/5 kg



Arborio

The most renowned Italian variety.

#30204, 12/500 gr
FS #30206, 2/5 kg



Vialone Nano

Small, round grains typically paired with seafood.

#30210, 12/500 gr
FS #30212, 2/5 kg



Black Rice

A hybrid of Chinese black rice and Italian rice. Rich and nutty.

#30222, 12/500 gr
FS #30225, 2/5 kg

BEANS

LA VALLETTA

Umbria

Rediscovered heritage legumes and staple beans from the Cappelletti family farm.



Borlotti Beans
#50220, 12/400 gr



Cannellini Beans
#50221, 12/400 gr



Chickpeas
#50222, 12/400 gr



Cicerchie
#50223, 12/400 gr



Roveja
#50224, 12/400 gr



Umbrian Lentils
#50225, 12/400 gr

FARRO

RUSTICHELLA D'ABRUZZO

Abruzzo

An ancient grain, farro remains one of the great staples of the Italian pantry. Rustichella d’Abruzzo collaborates with Abruzzese farmers to cultivate *farro vestino*, a local variety.



Whole Grain Farro
#11403, 12/500 gr
FS #11406, 2/2.5 kg

POLENTA

MORETTI

Lombardy

Bramata

- Coarse Yellow
#04212, 10/500 gr

Bramata Bianca
- Coarse White
#08005, 10/500 gr

Fioretto - Finely Ground Yellow #04267, 10/500 gr

Lampo - Quick-Cooking #04229, 10/500 gr

Taragna - Bramata with Buckwheat #04250, 10/500 gr



SEMOLA - HARD DURUM WHEAT FLOUR

RUSTICHELLA D'ABRUZZO

Abruzzo

100% Italian, twice-milled *semola* used by Rustichella d’Abruzzo to make artisanal dried pasta.

Semola Rimacinata

FS #11010, 2/5 kg



MORETTI

Lombardy

Essential for making dried pasta, Pugliese-style bread, and other baked goods with a rustic texture.

Semolina - Durum Wheat Flour

#11005, 10/500 gr



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SAVORY & SWEET PANTRY

SAUCES

MASSERIA MIROGALLO

Basilicata

Masseria Mirogallo's bright tomato sauces are made with ingredients from the Belfiore family's farm.

Tomato & Artichokes

#51721, 8/280 gr

Tomato & Basil

#51722, 8/280 gr

Tomato & Capers

#51705, 8/280 gr

Tomato & Chili Peppers

#51702, 8/280 gr

Tomato & Sweet Peppers

#51704, 8/280 gr



RUSTICHELLA D'ABRUZZO

Abruzzo

A range of classic Italian flavors perfect for tossing with Rustichella d'Abruzzo's signature pasta.

Tomato & Basil #51612, 12/270 gr, #51655, 6/680 gr

Organic Tomato & Basil #22612, 12/270 gr

Arrabbiata #51621, 12/270 gr, #51657, 6/680 gr

Olive #51623, 12/270 gr, #51656, 6/680 gr

Pesto Genovese #51610, 12/130 gr



TOMATO PRODUCTS

MASSERIA MIROGALLO

Basilicata

Hand Peeled Tomatoes

#51715, 6/530 gr

Sliced Tomatoes

#51714, 6/540 gr

Strained Tomatoes

#51701, 6/540 gr



MARIA GRAMMATICO

Sicily

A thick, rich paste of heirloom tomatoes dried under the hot sun, then preserved with Trapanese sea salt and extra virgin olive oil.



Estratto di Pomodoro #55100, 6/100 gr
FS #55101, 4/400 gr

ANTIPASTI

DANIELI

Puglia

Traditional Taralli #54300, 16/240 gr

Taralli with Fennel #54301, 16/240 gr

Onion & Sultana Raisin Taralli #54302, 16/240 gr

Taralli with Hot Pepper #54304, 16/240 gr

Grano Arso Taralli #54305, 16/240 gr

Grissoni #54312, 18/250 gr



MASSERIA MIROGALLO

Basilicata



Artichoke Hearts in EVOO #51709, 8/280 gr

Sundried Tomatoes in EVOO #51706, 12/195 gr

Sundried Tomato Spread #51728, 6/180 gr

King Trumpet Mushrooms in EVOO #51724, 6/185 gr

Termiti Olives in EVOO #51723, 8/270 gr

Olive Spread #51727, 6/180 gr

Mediterranean Pesto #51708, 12/180 gr

GIODÀ

Calabria

Preserves made from Calabria's renowned *peperoncini* and *cipolle rosse di Tropea*.

Pestoso Calabrese - Spicy Calabrian Pesto #51680, 16/85 gr

Cipolle in Agrodolce - Sweet & Sour Onions #51681, 9/190 gr



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SAVORY & SWEET PANTRY

CAPERS

ANTONINO CARAVAGLIO

Sicily



Salted (6-7mm) #52301, 12/90 gr
FS #52302, 6/1 kg
 With Herbs in EVOO #52303, 12/200 gr
 In Wine Vinegar #52305, 12/200 gr

soft™ Winner

SEA FENNEL

RINCI

Marche

Known as *paccasassi*, this succulent plant has a unique marine flavor with aromatic hints of fennel, lemon, and carrot.

Pickled Sea Fennel #54602, 12/200 gr



HERBS

ANTICA DROGHERIA FRANCIONI

Tuscany

Wild Fennel Pollen #53803, 6/200 gr
 Ground Fennel Seeds #53808, 6/200 gr



GANGI DANTE

Sicily

Dried Oregano Branches in Bloom #53420, 12/25 gr **ORG**

PEPPERS

IASA

Campania



L'Amante Hot Pepper Paste #51759, 24/55 gr



Hot Peppers in Oil #51754, 12/100 gr
FS #51758, 6/540 gr

MASSERIA MIROGALLO

Basilicata

Spicy and sweet pepper products from the family farm.



Hot Pepper Jam #51717, 12/120 gr

Diavolicchi Hot Peppers in EVOO #51725, 7/270 gr

Hot Pepper Spread #51713, 6/180 gr

Pepper Composta #51726, 12/180 gr

Cruschi Peppers #50100, 7/30 gr

MUSHROOMS

OLIVERI

Piedmont



NEW



Dried Porcini #53500, 12/50 gr

Porcini Powder #53501, 20/35 gr

Porcini Cream #53502, 12/100 gr

FISHY THINGS

IASA (ITTICA ALIMENTARIA SALERNO)

Campania



Yellowfin Tuna Fillets in Olive Oil in Jar #51762, 12/200 gr

Yellowfin Tuna Fillet in Olive Oil in Tin #51761, 9/170 gr

Yellowfin Tuna in Olive Oil (3-Pack) #51760, 16/3 x 80 gr

Spicy Tuna & Anchovy Spread #51763, 12/90 gr



Spicy Anchovies #51751, 6/200 gr

Anchovy Fillets in Olive Oil #51752, 12/95 gr

FS #51755, 6/200 gr

Anchovy Paste #51753, 24/55 gr

Colatura - Anchovy Extract #54200, 6/100 ml

FS #54203, 6/250 ml

Orata - Dorade in Water #51757, 9/145 gr

Branzino - Grilled Sea Bass in Olive Oil #51756, 9/145 gr



ITTICA D'OR

Sicily

Bottarga is a salted, pressed, and dried fish roe pouch.

Bottarga di Muggine - Mullet Roe **FS** #51629, min. 130 gr ea

Bottarga di Tonno - Tuna Roe **FS** #51619, min. 100 gr ea



RUSTICHELLA D'ABRUZZO

Sicily

Anchovy Fillets in Extra Virgin Olive Oil #51615, 12/90 gr



Products with **FS** are available in bulk for food service, products with **ORG** are certified organic.

SAVORY & SWEET PANTRY

HONEY

FRANCA FRANZONI & SIMONA PAPPALARDO

Tuscany



Acacia #63000, 6/250 gr
Millefiori #63002, 6/250 gr
Chestnut #63001, 6/250 gr

GIORGIO POETA

Marche **ORG**



Coriander Blossom

#63042, 6/250 gr

Sunflower #63043, 6/250 gr

Mountain Wildflower

#63044, 6/250 gr

Stachys #63045, 6/250 gr

Dandelion #63046, 6/250 gr

Linden #63047, 6/250 gr

Dried Wildflower Bee Pollen

#63048, 6/100 gr



LUNARDI

Tuscany



Acacia with Black Truffles #63612, 6/130 gr

PRESERVES, SPREADS & SYRUPS

MARCHESI DI SAN GIULIANO Sicily **ORG**



Bitter Orange Marmalade #69007, 6/460 gr



Clementine Marmalade #69008, 6/460 gr



Lemon Marmalade #69009, 6/460 gr



Mandarin Marmalade #69000, 6/460 gr



Orange Marmalade #69001, 6/460 gr



Red Grapefruit Marmalade #69002, 6/460 gr



Orange Slices in Syrup #69006, 6/460 gr

GIODÀ

Calabria

Made from a rare heirloom melon *zucca cedrina* and citrus, this jam contains over 70% fruit.



Citron Melon Extra Jam #69100, 9/200 gr

NEW

MORELLO AUSTERA

Marche

Amarene jarred in a syrup of their own juices, sugar, and spices.



Sour Cherries in Syrup #68000, 6/335 gr
NEW SIZE FS #68013, 2/3 kg

PRIMITIVIZIA

Trentino-Alto Adige

A viscous syrup bursting with mountain flavors of pine, maple, and wild herbs.



Mugolio - Pine Cone Bud Syrup #64500, 6/100 ml

POJER E SANDRI

Trentino-Alto Adige

100% quince juice cold-concentrated into a tart syrup with notes of molasses and plum.



Cold Pressed Quince Syrup #68100, 6/150 ml

IL COLLE DEL GUSTO

Lazio

Made with extra virgin olive oil. Perfect on gelato, toast and more!



Smooth Hazelnut Chocolate Spread #64602, 12/250 gr
Sicilian Pistachio Spread #64603, 12/250 gr
Crunchy Peanut Spread #64604, 12/250 gr

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BISCOTTI

BISCOTTIFICIO ANTONIO MATTEI

Tuscany



Biscotti di Prato with Almonds #61735, 12/250 gr
Biscotti with Dark Chocolate #61753, 12/250 gr
Biscotti with Pistachios #61755, 12/250 gr

CHOCOLATE

GIRAUDI Piedmont



Seasonal

With Piedmontese Hazelnuts Dark #62950, Milk #62955, 9/100 gr
With Sicilian Pistachios Dark #62952, Milk #62957, 9/100 gr
With Italian Almonds Dark #62951, Milk #62956, 9/100 gr

1.800.799.9830

2023 - 2024

manicaretti.com

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WINE VINEGAR

BANYULS VINEGAR

LA CAVE DE L'ABBÉ ROUS
Occitanie, France



Banyuls Vinegar, a sherry-like vinegar from Southern France, is barrel-aged for six years to develop nuanced flavor and an excellent balance of sweet and tart.

#81205, 6/500 ml
FS #81207, 6/750 ml

CABERNET & CHESTNUT HONEY VINEGAR
MUSCATEL & ORANGE BLOSSOM HONEY VINEGAR
ALEMANY
Catalonia, Spain



Intensely flavored from deep, dark chestnut honey and classic Cabernet Sauvignon.

#81214, 6/250 ml

Floral honey paired with fruity Spanish Muscatel wine.

#81215, 6/250 ml



PX VINEGAR - SWEET & DRY

ALVEAR
Andalucía, Spain



Made exclusively with the Pedro Ximénez grape, giving the wine—and thus the sherry-style vinegars—tremendous depth of flavor.

Sweet #81200, 6/375 ml
Dry #81201, 6/375 ml

CAVA VINEGAR SEC - DRY

AGUSTÍ TORELLÓ MATA
Catalonia, Spain



This elegant vinegar is handcrafted from Agustí Torelló Mata's superlative, regionally expressive cava Brut Nature—dry Spanish sparkling wine—made from indigenous grapes.

#81203, 6/375 ml

MOSCATELL VINEGAR & GARNATXA VINEGAR

ESELT
Catalonia, Spain



Award-winning Spanish winemaker Anna Espelt has brought a fresh, international perspective to these fine wine vinegars.

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Moscatell #81213, 6/375 ml
Garnatxa #81212, 6/375 ml

AGREDOLÇ VINEGAR

MAS D'EN GIL
Catalonia, Spain



Mas d'en Gil winery is located in Priorat, a region famous for reds made from Carignan and Grenache grapes. This "sour-sweet" wine vinegar has layered, complex flavors that reflect its long barrel aging and origins in great wine.

FS #81216, 6/500 ml

EXTRA VIRGIN OLIVE OIL

VIEIRU D.O.P.
ALMAZARA AS PONTIS
Extremadura, Spain



Made from 100% very green Manzanilla Cacereña olives grown in the Sierra de Gata-Hurdes region. This D.O.P. oil is grassy and herbaceous with a pleasant peppery finish.

#81106, 12/500 ml

ARAUCO & ORGANIC BLEND
FAMILIA ZUCCARDI
Mendoza, Argentina



Exemplary oils made with olives grown at the base of the Andes and harvested in May, including the oldest local cultivar Arauco.

#81111, 6/500 ml
#81110, 6/500 ml

ORG

OIL

MUSTARD SEED OIL
YANDILLA
New South Wales, Australia



Spicy Yandilla Mustard Seed Oil adds a fiery, wasabi-like kick to any dish. The only food-grade mustard seed oil in the USA, it is delicious both drizzled raw and used for cooking.

#81139, 6/250 ml

FS #81141, 12/500 ml

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SAVORY PANTRY

GILLES HERVY

Brittany, France

Hand-harvested, unprocessed sea salt from Guérande, considered the most prestigious location for fleur de sel.



Fleur de Sel #81310, 12/150 gr Sel Gris #81312, 12/450 gr

LA MAISON DU PIMENT

Nouvelle-Aquitaine, France

Vincent Darritchon crafts an AOP powder from his current harvest of the rare, Basque chile pepper famous for its food-friendly heat and sweet red pepper perfume.



Piment d'Espelette Powder A.O.P. #81420, 12/15 gr

KL KELLER

Hawaii, United States

Distinctive Hawaiian sea salts with mineral-rich flavor.



Alaea Red Salt #81305, 12/184 gr



Black Lava Salt #81304, 12/184 gr

BACALAO ALKORTA

Basque Country, Spain

Fillets of cod from the icy-cold waters off the Faroe Islands are gently cooked in olive oil until succulent and tender.



Cod Fillets in Olive Oil (Basque Cod Confit) #81413, 6/200 gr

HIJOS DE SALVADOR LÓPEZ

Extremadura, Spain

Sweet and hot peppers are harvested annually, fire-roasted, and made into these smoky D.O.P. spices.



Las Hermanas Pimentón de La Vera D.O.P.
Dulce (Sweet) #81437, 9/70 gr
Picante (Hot) #81438, 9/70 gr



KL KELLER

Catalonia, Spain

Thyme, oregano, and savory wrapped in bay leaves.



Herb Bundles (Farcellets) #81427 12/3 pc

SWEET PANTRY

LA MAISON DU PIMENT

Nouvelle-Aquitaine, France



This sublime, spicy jelly is crafted from ripe Espelette peppers.

Espelette Pepper Jelly #81424, 12/100 gr



sofi™ Winner

A luxurious, sweet-tart preserve of *cerises noires* (black cherries).

Sweet Basque Cherry Confit #81051, 12/250 gr

FRANÇOIS DOUCET

Provence-Alpes-Côte d'Azur, France

François Doucet is renowned for Pâtes de Fruits, the quintessential sugar-dusted French fruit jellies. The confectioner uses an impressive 51% fruit—primarily locally grown—or rare French Lavender Honey.



Pâte de Fruits Squares Clementine #81085, 9/90 gr

Raspberry #81083, 9/90 gr

Apricot #81084, 9/90 gr

Lavender Honey #81045, 9/90 gr



Pâte de Fruits Bars (4 Flavors in Display Box) #81041, 32 bars per box



SUPREM NOUGAT G. SAVIN

Auvergne-Rhône-Alpes, France

Soft, creamy nougat made with egg whites and lavender honey envelopes almonds and a dash of pistachios. Nougat de Montélimar

#81001, 30/50 gr



KL KELLER

Brittany, France

The famous salted butter and salted caramel of *Bretagne* made into crunchy, toffee-like crumbles.



French Salted Caramel Crumbles #81016, 12/100 gr