



*TORTELLINICE*<sup>®</sup>

“GENERAL CATALOGUE”  
2025

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WE BRING PRECIOUS FILLED PASTA  
AND RARE FOOD ON THE  
BEST TABLES ALL OVER THE WORLD



# “HEADNOTES”

TO SIMPLIFY PRODUCT IDENTIFICATION

THE GENERAL CATALOGUE HAS BEEN DIVIDED INTO FOUR SECTIONS

ACCORDING TO THE TYPE OF USE OF THE PRODUCTS :

LUXURY LINE - FOODIE LINE - GOURMET LINE - RETAIL LINE

BUT THE REAL BIG NEWS ARE THE OUR PERSONALISATIONS

“ON DEMAND” “ON SITE” “OWN RECIP”

OF THE FILLINGS OF OUR INIMITABLE SPECIALTIES

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OUR GENERAL CATALOGUE INCLUDES MANY REFINED PRODUCT. TORTELLINICE CURRENTLY CAN DISPOSE OF OVER 2,000 GOURMET PRODUCTS WHERE INTEREST IN QUALITY RAW MATERIALS AND ATTENTION TOWARDS REFINED PRODUCTS ARE AT AN UNPRECEDENTED PEAK. THE BEST RAW MATERIALS ARE PURCHASED DIRECTLY IN THE ORIGINAL PLACES OF PRODUCTION, CHOOSING ONLY CERTIFIED PRODUCTIONS. EVERY SINGLE INGREDIENT IS ALWAYS PROCESSED INSIDE THE COMPANY. A TEAM OF EXPERTISE SCRUPULOUSLY CHECKS ALL THAT IS PURCHASED AND ALL THAT IS PRODUCED. WE PERSONALLY DESIGN AND FINE-TUNE ALL THE PRODUCTION EQUIPMENT TO ENSURE THAT IT REPLICATES MANUAL PROCESSING OPERATIONS AS FAITHFULLY AS POSSIBLE

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*“The story of Tortellinice is the story of an Italian family “FINI” dealing food and quality with passion and pride for generations. How all this has been possible in only 5 years can only be explained by our real obsession with quality.*

*Our cuisine is steeped in history, influenced by generations of culinary practices. The fetched recipes revealed culinary secrets passed down through generations in Italy with other very important values, such as passion in seeking rare and precious foods”.*

CEO *Monia Fini*





## Chef Gabriella Costi

President

Italian Chefs Federation – Sez. Modena



Team Manager

Official Equipe Chefs Emilia Romagna



*“...When only the best is good enough, when with guests luxury is needed, the exclusive products by Tortellinice is the place to look.*

*The universe of her gourmet products offers fine selection to any occasion.*

*On busy days, where the time for cooking is scarce, thanks to its patented production and preservation Tortellinice-System® saves the Chef by delivering refined preparations and specialties as if it had just been made...”.*

*Chef Gabriella Costi*



# THE SECRET HEART OF QUALITY

## 1 raw materials

We visit production Emilian zones in person and we rigorously select the best producers in the field of agricultural food manufacturers and the best ingredients, uncompromising.

Afterwards, we internally process raw materials and do not use semifinished products.

## 2 zero conservatives

Our products are 100% natural. This means we need never use chemical additives or conservatives or artificial flavours of any sort to bring our products Gourmet to kitchens all over the world.

## 3 Tortellinice System®

Our Filled Pasta must not be subjected to any pasteurizing or preservation process apart our patented cryogenic chilling that is oldest most natural method to preserve our culinary delights. "UNISG Certified Test UNI-ISO 4120 "



## 4 processing

We process raw materials by hand to make sure we obtain fillings of the desired consistency.

All products are then worked by artisanally and also available hand-bent, guaranteeing in this way an very high quality standard.

## 5 clean label

We don't have secrets for our customers. Each of our products expresses the authenticity of an ethical vision based on respect and responsibility, sustainability and a transparent production process, in fact, they do not contain superfluous fillers such as carbohydrates or protein of lower biological and values boasts an extremely low carbohydrate.

## 6 packaging

We select the best packing materials leaving nothing to chance, checking every detail, and always looking at the environment.

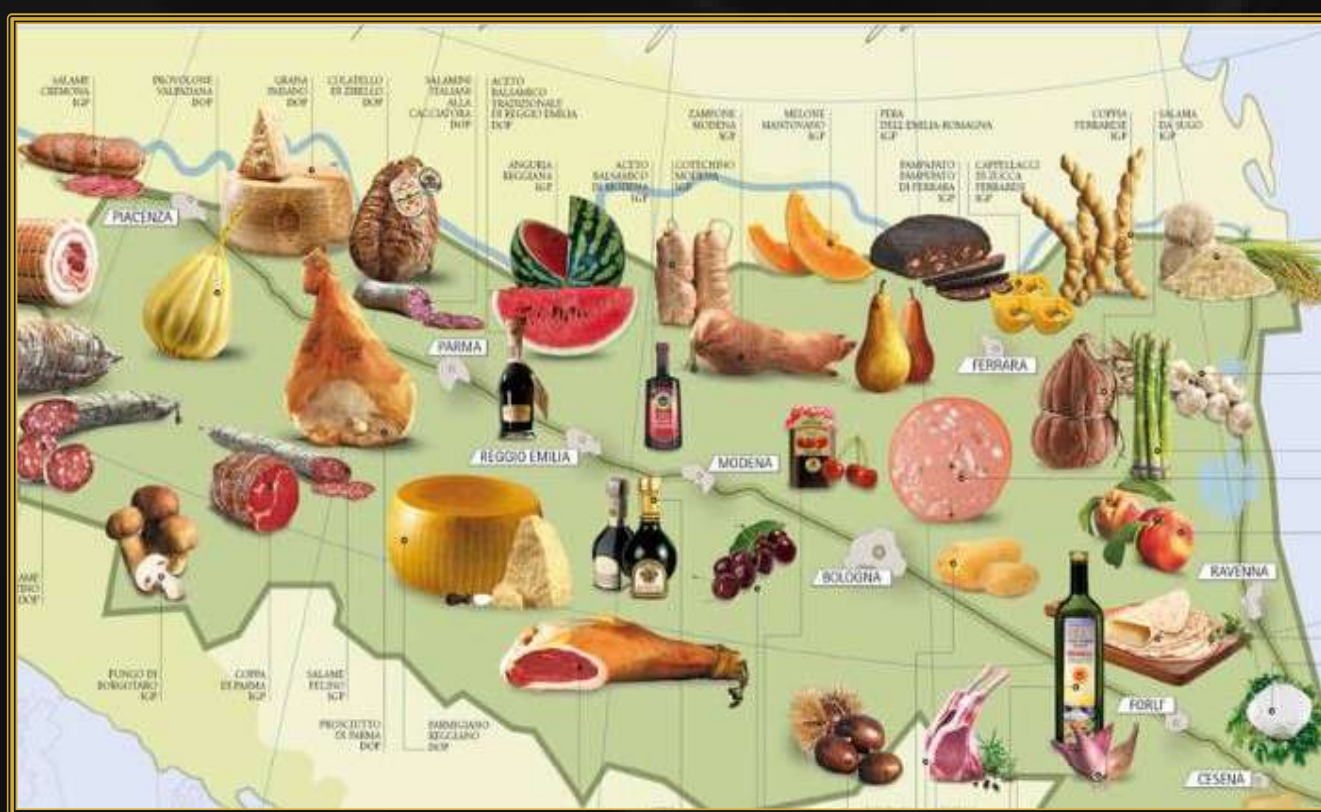
# “LA PASTA RIPIENA” EMILIAN SPECIALTIES



“ Thus good taste in the broadest sense meets tradition..”

*Chef Gabriella Costi*

All main ingredients used in our preparation are carefully selected with care from short supply chains certified of which we provide all the information regarding the country of origin, the place of provenance and manufacturer's name. Thanks to constant effort high quality products have been obtained with an undisputed genuinity.





 **100%**  
**GRANO**  
**ITALIANO**





PARMIGIANO REGGIANO  
OVER  
**20**  
MONTHS  
~ BALANCED ~

PARMIGIANO REGGIANO  
OVER  
**26**  
MONTHS  
~ BALANCED ~





# PARMIGIANO REGGIANO

[parmigianoreggiano.com](http://parmigianoreggiano.com)



Certifications



Traceability and  
Reverse Traceability



Quality  
Policy

**Parmigiano Reggiano features a unique and extraordinary journey that has lasted a thousand years and continues to this day in the same places, with the same passion and the same ingredients.**

Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno river, and Mantua to the right of the Po river: this is the area hosting the farms where the cattle are fed on locally grown forage. The feeding of cattle complies with the norms of a strict specification that bans the use of silage, fermented feeds and animal flour.

## **Certifications**



Parmigiano Reggiano is the most important PDO product made in the mountains, with over 110 dairies located in the mountains and over 1200 cattle farmers who, every day, contribute to strengthening the economy and preserving the uniqueness of the mountain areas of Parma, Reggio Emilia, Modena and Bologna. In order to further support sustainability in mountain areas and to offer guarantees that include, in addition to its origin, the quality of the cheese, the Parmigiano Reggiano Consortium has launched "Quality Project - Mountain Product."

The certification requirements are:

- 100% of milk produced in barns located in mountain areas
- more than 60% of the cattle feed grown in mountain areas
- There must be a dairy and maturation stage of at least 12 months, in mountain areas
- at 24 months, a "hammer" evaluation must be carried out by consortium experts
- sensory evaluation (tasting group) and chemical composition analysis





[www.993.it/en](http://www.993.it/en)



**993 is the serial number of our dairy !  
Number 993 has long been known to be synonymous  
with the highest quality mountain cheese.**

The dairy **Caseificio Cavola "993"** was born in 1929, in Cavola, a small village in the mountains of Reggio Emilia. In this paradise of meadows, about 900 meters high, we only farm our fields with animal manure, avoiding chemical fertilizers and pesticides. This results in better, healthier fodder, a wholesome diet for our cows, and high quality milk, that puts our Parmesan cheese a notch above all cheese from the plain.

### 993 Supply chain

Pastures, cattle, feeding, milk, processing, cheesemaking, aging, all happens on the mountains at the foot of the "Pietra di Bismantova" in the Tosco-Emiliano National Park, in an uncontaminated and enchanting place. Water comes from the spring of Mount Cusna, pure and crystalline. The cows are fed with fodder from National Park valley resulting in highest-quality milk. After brining, one experienced cheesemaker sees to the slow, careful process of cheesemaking. The cheese ages at length in our "meditation rooms". This is how "Parmigiano Reggiano di Montagna 993 is born.

**ANIMAL WELFARE** - Animal welfare is strongly important for us. Cows of supply chain are bred, fed and cared with all love and passion that only experienced farmers can guarantee them. The stables are all located near the dairy, on our mountain areas. The cows, which are free to move in unlimited and animal-sized spaces, enjoy only beautiful landscape.



ALL COW FARMING ARE  
CERTIFIED FOR ANIMAL WELFARE

**BRCS**

Food Safety

**CERTIFICATED**



CHINA and BRASIL  
CERTIFIED

**IFS**  
Food







[prosciuttodiparma.com](http://prosciuttodiparma.com)



Certifications



Traceability and  
Reverse Traceability



Quality  
Policy

The production of genuine Parma Ham is the story of a special relationship between man and nature. 'Prosciutto' is from the Latin 'perexsuctum' meaning 'dried' – an indication of the purity of Parma Ham production and its ancient roots....since Roman times.

## Certifications



The name 'Parma Ham' is exclusively reserved for hams bearing the Ducal Crown given at the end of the ageing period. Every stage of the rigorous quality control plan can be tested and proven. This is what is meant by traceability. The entire history of each leg of Parma Ham is visible through, seals, brands and tattoos marked on its skin.



It begins with the breeder who puts a special tattoo on both legs of the young pig within 30 days of birth. This shows the breeder's identification code and a code indicating the month of the animal's birth.

It continues with the slaughterhouse where every fresh trimmed leg is checked and branded. The mark has the initials "PP" and the slaughterhouse identification.



Next there is the metal seal made up of a circular crown showing the C.P.P. (Consorzio Prosciutto di Parma) initials and the date curing began.



Finally, the five-point Ducal Crown brand is stamped under the strict control of the CSQA inspectors and is the final guarantee of the quality of the ham.





*bardinifratelli.it*



Certifications



Traceability and  
Reverse Traceability



Quality  
Policy



Langhirano in province of Parma has always been an area particularly suitable for the production of cold cut meats, thanks to the geographical location and climate conditions. The presence of salt water springs has favored the development of meat processing since very remote times where thermal salt rich in sulphur can be taken directly from the thermal springs which guarantees, thanks to the fact that less is needed, an optimum preservation of the meat and also its weetness.



Only here do the dense, damp fogs of the lowlands or 'Bassa' touched by the Po river, allow to F.lli Bardini for the gentle maturing process of shoulders of ham (spalle) and culatte (a cut from the central part of the pig haunch) giving rise to authentic gastronomic masterpieces.

Moreover, the area at the foot of the mountains, located at the end of the valleys of the Parma and Baganza torrents and of the Taro river, are characterized by a more limited thermal variation than that of the mountain area or of the low planes.



Lastly, the rivers, with their pebble beds, insure excellent humidity drainage, contributing to the creation of a micro climate which is most suitable for the enzyme transformations which take place during meat seasoning.

The Prosciutto of Parma is a inestimable patrimony, to the culture by which it has been generated, to its history and to the generations of the Bardini Family who have faithfully passed on its secrets.



Real Italy Food





mortadella  
**B**ÖLOGNA



# QUALITY MORTADELLA FOR THE PAST 4 GENERATIONS

*felsineo.com*



Certifications



Traceability and  
Reverse Traceability



Quality  
Policy

The efficient Quality System has enabled the company to continuously **improve its products and services to meet the ever more demanding market needs** for food safety in terms of healthiness, allergens, origin, traceability and authenticity

## Certifications

These certifications, together with the efficient monitoring of the production processes, have allowed access to markets otherwise unreachable, such as United States of America, Japan and China.



Coherently with its Quality Policy, focused on **traditional production** and **technological innovation**, the Company has implemented a Quality System that throughout the years has been certified according to the food safety and hygiene Regulations in force. Felsineo is proud to have also achieved many voluntary certifications: UNI EN ISO 14001:2015, ISO 22005, IFS and BRC (GSFS).



The IFS (International Food Standard) and GSFS (Global Standard for Food Safety) are product certifications. They have introduced to establish Standards for supplier approval, that companies supplying large retail chains can adopt to show they have fulfilled their legal and contractual obligations and supply safe, hygienic products.



Felsineo is grade A GSFS certified and higher level IFS certified.



Felsineo also has the Organic certification obtained from the Bioagricert certification body







Quality  
Policy



Traceability and  
Reverse Traceability

**SAP** is located in the mountains, in a special place, in the shadow of the Raimondo Montecuccoli castle. SAP is small factories producing cured meats and an incredible variety of meats porc that offers only... High Quality



**SAP** producing cured meats like once with the same care and passion and w handed down from generation to generation the knowledge of the slaughter.



We are produced meats of all the species is from animals raised brady both standarizzati farms. These are produced in farms following all the slaughtering and processing criteria in safety because the safety in the food chain from farm to fork is at our core.



We contribute to protecting human life and health, taking account of animal health .The equally important conservation is highly organized and we keep only high-quality meats.

**SAP** purpose of this is to introduce to Italy and the whole world their products. Our is the real Italian company with a passion for their products and our pleasure comes from customers satisfaction.





# TRUFFLE DOLO & DRAGONE VALLEIS

[vallidolodragone.it](http://vallidolodragone.it)



Certifications



Traceability and  
Reverse Traceability



Quality  
Policy

The Valli Dolo and Dragone with its gentle hills formed mainly by woods promotes the presence of prized truffles

The "Valli Dolo and Dragone Truffle" trademark includes exclusively the species referable to *Tuber magnatum* Pico, *Tuber uncinatum* Chatin, *Tuber macrosporum* Vittad., *Tuber borchii* Vittad.

**MODENA TARTUFI** is the result of three generations of truffle hunters, specialized in the field of truffles at different levels :

- harvesting of fresh truffles and mushrooms;
- production of forest and mycorrhized trees for afforestation and development of truffle;
- production of truffle-based products.

**MODENA TARTUFI** cultivates more than 60 hectares where all the best truffle varieties are harvested. This direct cultivation allows the company to offer its customers truffles that come directly from the forest and harvested the very same day.

**MODENA TARTUFI** after years of investigation and a long-standing experience, and the gastronomic tradition of the Modena Apennines now meet **TORTELLINICE** and scientific innovation of its *Tortellinice-System*.

By planning sales based on market demands, we are able to guarantee an optimal level of maturation and a longer shelf-life compared to the average of truffles available on the market which do not have the same freshness, since the product transfer from truffle hunters to the traders requires many time.

Recent remarkable scientific advances, avant-garde technologies and, last but not least, the certainty given by the latest procedural guideline allow to engage in this market with new important certainties and perspectives.





# TORTELLINI

## “MUTINO-BONONIENSI”



### LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Eggs “LE NATURELLE” BOLOGNA, Mountain Water  
**Ingredients (filling) +/-45%:** Parma Ham DOP 24 months “F.LLI BARDINI” LANGHIRANO DI PARMA, Mortadella di Bologna IGP “FELSINEO” BOLOGNA, Parmigiano Reggiano Mountain DOP 20/26 months “CASEIFICIO 993” CAVOLA REGGIO EMILIA, Premium Pork Loin “SAP” PAVULLO NEL FRIGNANO MODENA, Barn Eggs “LE NATURELLE” BOLOGNA, Nutmeg, Sal.



### FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;  
**Ingredients (filling) +/-45%:** Parma Ham DOP, Mortadella Bologna IGP, Parmigiano Reggiano DOP 24 months, Premium Pork Loin, Barn Eggs, Nutmeg, Sal.

### GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;  
**Ingredients (filling):** Genuine Cured Ham, Mortadella di Bologna, Parmigiano Reggiano, Pork Loin, Barn Eggs, Nutmeg, Sal.



 4-5 min  
COOKING TIME

 +15%  
YIELD

 8/9 1Kg  
PORTIONS

 8Kg  
PACKAGING



We suggest to enjoy our products within 24 months but if properly stored at -18°C / -1°F the SHELF-LIFE and flavour are nearly unlimited



# TORTELLI RICOTTA SPINACI "DUCHESSA LUCREZIA"



## LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs "LE NATURELLE" BOLOGNA Mountain Water Mountain Water origin "OASI POPPI" WWF

**Ingredients (filling) +/-45%:** Mountain Ricotta "CASEIFICIO 2968 CASELLO" MONTECRETO MODENA Genuine Spinach 100% ORIGIN ITALY, Parmigiano Reggiano DOP 20/26 months "CASEIFICIO 2971 POGGIOLI" MONTANARA MODENA, Barn Eggs "LE NATURELLE" BOLOGNA, Nutmeg, Sal.



## FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling) +/-45%:** Mountain Ricotta Genuine Spinach ORIGIN ITALY, Parmigiano Reggiano DOP 20 months, Nutmeg, Sal.

## GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling):** Ricotta, Genuine Spinach, Parmigiano Reggiano DOP months, Nutmeg, Sal.



3-4 min

COOKING TIME



+15%

YIELD



8/9

PORTIONS



1Kg



8Kg

PACKAGING



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# TORTELLI RICOTTA SPINACI "MATILDE DI CANOSSA"



## LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs "LE NATURELLE" IMOLA BOLOGNA, Genuine Spinach **ORIGIN ITALY**, Mountain Water origin "OASI POPPI" WWF

**Ingredients (filling) +/-45%:** Mountain Ricotta **CASEIFICIO 2968 CASELLO MONTECRETO MODENA** Genuine Spinach 100% **ORIGIN ITALY**, Parmigiano Reggiano of Mountain DOP 24/26 months "CASEIFICIO 993 CAVOLA" REGGIO EMILIA, Barn Eggs "LE NATURELLE" BOLOGNA, Nutmeg, Sal.



## FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Genuine Spinach, Barn Eggs, Mountain Water;

**Ingredients (filling) +/-45%:** Mountain Ricotta Genuine Spinach **ORIGIN ITALY**, Parmigiano Reggiano DOP 20 months, Nutmeg, Sal.

## GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Genuine Spinach, Barn Eggs, Mountain Water;

**Ingredients (filling):** Ricotta, Genuine Spinach, Parmigiano Reggiano DOP months, Nutmeg, Sal.



*We suggest to enjoy our products within 24 months but if properly stored at -18°C / -1°F the SHELF-LIFE and flavour are nearly unlimited*



# TORTELLI AI FUNGHI "RAIMONDO MONTECUCCOLI"



## LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Eggs "LE NATURELLE" BOLOGNA, Mountain Water origin "OASI POPPI" WWF

**Ingredients(filling)+/-45%:** Mountain Ricotta "CASEIFICIO 2968 CASELLO" MONTECRETO MODENA Mushrooms BOLETUS EDULIS "RE PORCINO" PAVULLO MODENA, Potatoes 100% ORIGIN ITALY, Truffles "MODENA TARTUFI" VALLI DOLO & DRAGONE MONTEFIORINO MODENA, BK Pepper, Sal.



## FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling) +/-45%:** Mountain Ricotta, Mushrooms Boletus Edulis ORIGIN ITALY, Black Pepper, Sal.

## GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling):** Cow's Milk Ricotta, Mountain Mushroom Selection, Black Pepper, Sal.



3-4 min  
COOKING TIME



+15%  
YIELD



8/9  
1Kg  
PORTIONS



8Kg  
PACKAGING



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# BALANZONI "DEL PODESTÀ"



## LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs "LE NATURELLE" BOLOGNA, Genuine Spinach 100% **ORIGIN ITALY**, Nutmeg, Mountain Water origin "OASI POPPI" WWF  
**Ingredients (filling) +/-45%:** Mountain Ricotta "CASEIFICIO 2968 CASELLO" MONTECRETO DI MODENA, Mortadella di Bologna IGP "FELSINEO" BOLOGNA, Parmigiano Reggiano Mountain DOP 24 months "CASEIFICIO 2971 POGGIOLI" MONTANARA MODENA, Barn Eggs "LE NATURELLE" BOLOGNA, BP, Sal



## GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Spinach Barn Eggs, Nutmeg, Mountain Water;  
**Ingredients (filling):** Cow's Milk Ricotta, Mortadella di Bologna, Parmigiano Reggiano, Barn Eggs, Black Pepper, Sal.

## FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Spinach Barn Eggs, Nutmeg, Mountain Water;  
**Ingredients (filling) +/-45%:** Mountain Ricotta, Mortadella di Bologna IGP, Parmigiano Reggiano DOP 24 months, Barn Eggs, Black Pepper, Sal.



3-4 min  
COOKING TIME



+15%  
YIELD



8/9  
1Kg  
PORTIONS



8Kg  
PACKAGING



We suggest to enjoy our products within 24 months but if properly stored at -18°C / -1°F the SHELF-LIFE and flavour are nearly unlimited



# RAVIOLI & TORTELLI "FRANCESCO I DUCA D'ESTE"



## LUXURY LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Eggs "LE NATURELLE" BOLOGNA, Mountain Water origin "OASI POPPI" WWF

**Ingredients (filling) +/-45%:** Mountain Ricotta "CASEIFICIO 2968 CASELLO" MONTECRETO MODENA RED RADICCHIO IN BALSAMIC VINEGAR of MODENA IGP, Parmigiano Reggiano DOP 24 months, "CASEIFICIO 2971 POGGIOLI" MONTANARA MODENA, Barn Eggs "LE NATURELLE" BK Pepper, Sal.



## FOODIE LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling) +/-45%:** Mountain Ricotta Red Radicchio 100% ORIGIN ITALY, Parmigiano Reggiano DOP 20/26 months, Black Pepper, Sal

## GOURMET LINE

**Ingredients (pasta):** Soft Wheat, Flour Semolina, Barn Eggs, Mountain Water;

**Ingredients (filling):** Cow's Milk Ricotta, Genuine Red Radicchio, Parmigiano Reggiano, Black Pepper, Sal.



3-4 min  
COOKING TIME



+15%  
YIELD



8/9  
1Kg  
PORTIONS



8Kg  
PACKAGING



We suggest to enjoy our products within 24 months but if properly stored at -18°C / -1°F the SHELF-LIFE and flavour are nearly unlimited

The images are only intended to show the product and its possible plating.

For further details about product characteristics, list of ingredients and possible allergens, please refer to the product specifications data sheet



# “LA PASTA RIPIENA” ITALIAN SPECIALTIES



*“ We only use only premium quality ingredients in our recipes, uncompromising, to ensure complete satisfaction and highest gastronomic level to our refined and demanding customers all over the world “*

*Chef Gabriella Costi*

Recreating through a filled pasta of works of art of its own territory carefully and designed to enhance both the flavours, all in accordance with the traditions and regional cuisine.





## Ravioli

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Origin: Emilia Romagna with Italian variants



## Rosette

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Origin: Modena with variants Emilia Romagna



## Zuppa Imperiale

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Origin: Emilia Romagna



## Passatelli

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Origin: Emilia Romagna with Italian variants



## Lasagne

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Origin: Bologna with Italian variants



## Cannelloni

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Origin: Emilia Romagna with Italian variants



## Tortelli Mantovani

Origin: Mantova with variants Emilia Romagna



## Agnolotti Plin

Origin: Langhe with variants Piemonte



## Tortelli Pesto di Prà

Origin: Genova with variants Liguria



## Cappelletti al Cacao

Origin: Ferrara with Italian variants



## Ravioli "Black & White" Wine

Origin: Italian variants



*The images are only intended to show the product and its possible plating.*

*For further details about product characteristics, list of ingredients and possible allergens, please refer to the product specifications data sheet*

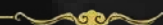
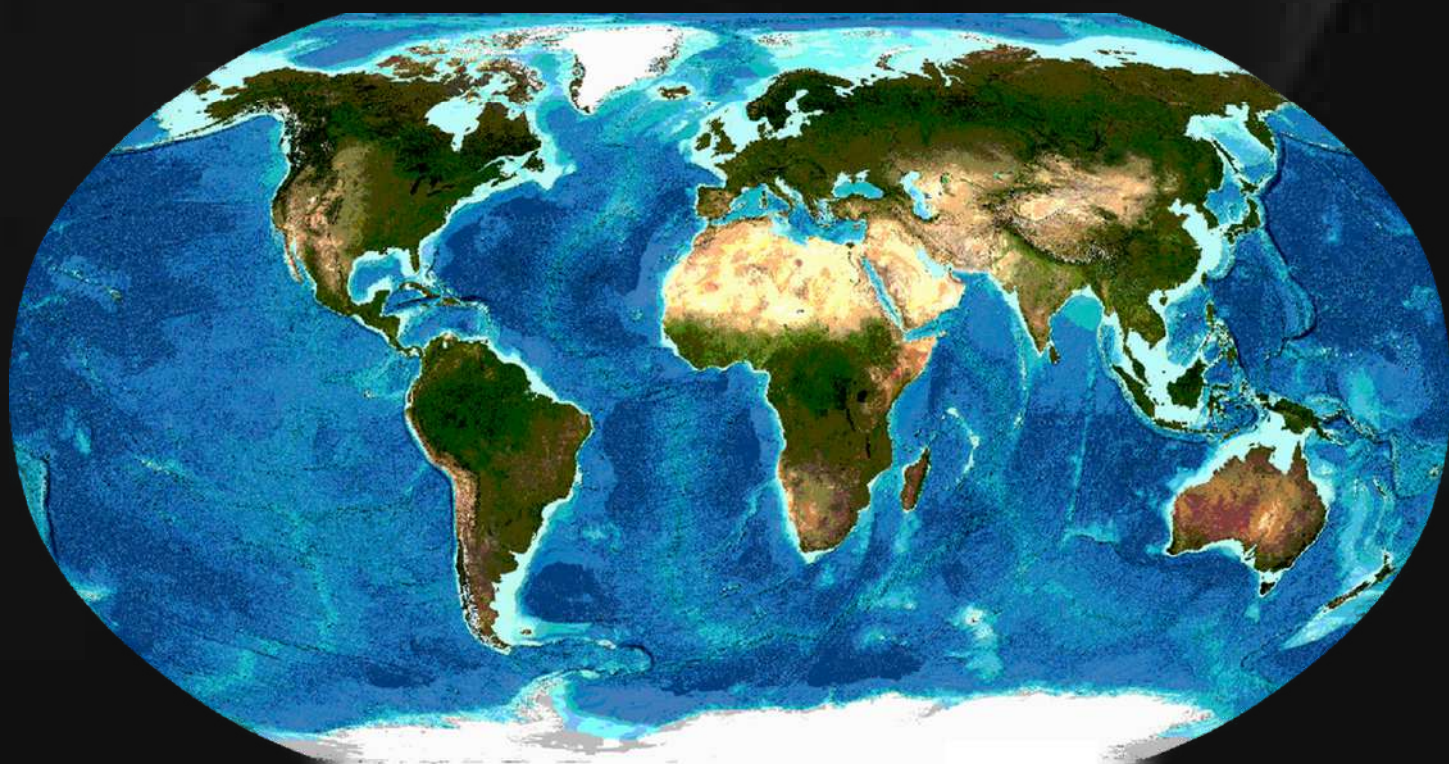
# “LA PASTA RIPIENA” SEAFOOD SPECIALTIES



*“For me it is essential that Seafood Line selected products have unique features that allow you to donate to those who use the most creative in the kitchen”.*

*Chef Gabriella Costi*

As we all know the quality of fish deteriorates as soon as they are caught. Therefore, we create our specialties only to order, preparing the most sought-after and refined pasta and seafood fillings immediately after command. By handling the fish with care, we can preserve its original quality to guarantee its high quality level and resistance over time thanks to our patented preservation mode Tortellinice-System<sup>®</sup> to deliver it anywhere in the World



...AND MORE...



## “Hiramasa”

Filled Knife-Cut Tartare  
Ocean Amberjack Hiramasa  
from Spencer Gulf Australia



## “UNI-CO”

Caviar Pulp  
Pacific Giant Red Urchin  
from British Columbia Canada



## “Wild Red King”

Filled Knife-Cut Tartare  
Wild Red Salmon hand-caught from Alaska  
(Caught only in spring to be reserved in advance)



## “Rafined Salmon”

Filled Knife-Cut Tartare – met.IKEJIME  
Loch Duart – Ora King – Salmo Salar  
from Scotland - New Zealand - Norway



## “Branzino di Acquanaria”

Filled Knife-Cut Tartare  
Branzino hand-caught  
from Canarie Island Spain



## “Red Prawns”

Crayfish Tails Pulp  
Red Prawns of Mazara del Vallo  
from Sicily Italy



## “Tristan Rock Lobster”

Pulp *Jasus Tristani*  
Caught in the Tristan da Cunha Archipelago – UK



## “Blue Crab”

Caught in the Central Mediterranean Sea  
available on request from Italy – Croatia – Tunisia



## “Atlantic Bluefin Tuna”

Caught with line and hook  
Fished in the Cádiz. Strait of Gibraltar – Spain



## “Med Bream”

Filed Knife-Cut Tartare  
Fished in the Central Mediterranean Sea  
available on request from Italy – Croatia – Tunisia



## “Atlantic Bacalhau”

Premium Tartare  
Heart of Cod – Fished in Portugal  
*Gadus Morhua* hand-caught – Fished in Iceland



## “Cod Skrei”

Filed Knife-Cut Tartare  
“WILD” – Fished in the Barents Sea Norway  
“BLACK COD” Saithe – Fished in North Sea Alaska  
“MERO BIG” Moro – Fished in New Zeland



# “LA PASTA RIPIENA” TYPES OF PASTA



*“Providing refined customers with solutions of haute cuisine is our main goal. The second target is to ensure the flexibility in choice of fillings. Finally, our last commitment is producing pasta type according to buyers preferences “.*

FACTORY MANAGER

*Eric Montorsi*



## We Know the Ancient Art of Italian Stuffed Pasta

*The our puff pastry is just like the ancient puff pastry, gently veined like the one obtained with a rolling pin and each single product is different from the other like made by hand*



# “ARTISANAL FILLED PASTA”

- ON DEMAND -



CHOOSE the puff pastry that best suits your filling  
Beet \* Spinach \* Plancton \* Cuttlefish Ink \* Wine Black & White  
...and many more



# ITALIAN FILLING

## “ON DEMAND”



RECIPES BY ITALIAN ACADEMY OF CUISINE

OL10	ROSETTE DI MODENA Emilia Romagna	OL55	CRESPOLINE DI VENAFRO Molise
OL13	ZUPPA IMPERIALE Emilia Romagna	OL58	RAVIOLI ALLA PERUGINA (LUMACHE BIO) Umbria
OL16	PASSATELLI DELL'EMILIA Emilia Romagna	OL61	SCRIPPELLE 'MBUSSE TERAMANE Abruzzo
OL19	LASAGNE ALLA BOLOGNESE Emilia Romagna	OL64	VINCISGRASSI Marche
OL22	CANNELLONI DI MAGRO o DI CARNE Emilia Romagna	OL67	LASAGNE SALENTINE Puglia
OL25	RAVIOLI CACIO E PEPE Lazio	OL70	RAVIOLI SCHIAFFETTUNE Calabria
OL28	TORTELLI MANTOVANI Lombardia	OL73	RAVIOLI CULURGIONIS Sardegna
OL31	AGNOLOTTI DEL PLIN Piemonte	OL76	GNOCCHI CHNÉFFLÉNE Valle d'Aosta
OL34	PANSOTTI TOCU DE NUXE (PESTO DI PRÀ) Liguria	OL79	TORTELLI ALLA RATÈDDESE Basilicata
OL36	RAVIOLI PLANCTON ROSSO DI MAZARA® Sicilia	OL82	TORTELLI ALLA MAREMMANA Toscana
OL37	RAVIOLI COCKTAIL DI MAZARA® Sicilia	OL85	TORTELLI SCHLUTZRAPFEN Trentino Alto Adige
OL40	RAVIOLI CAPRESI Campania	OL88	TORTELLI TORRONE E ZAFFERANO Lombardia
OL43	GNOCCHETTI DE GRIES Friuli Venezia Giulia	OL90	RAVIOLI DEL CONTADINO "The farmer did not let people know how good the cheese with pears"
OL46	CASUNZIEI ALL'AMPEZZANA Veneto	OL94	"PRECIUS ITALY WINE" RAVIOLI & TORTELLI - STUFFED ON REQUEST
OL49	CANEDERLI KNÖDEL ALLA TIROLESE Trentino - Alto Adige	OL100	RAVIOLI & TORTELLI - STUFFED ON REQUEST -

STRENGTHENED BY BEST PORTFOLIO OF WORLD'S PRODUCERS OF "HIGHER QUALITY FOOD" RAW MATERIALS, WE ARE PARTICULARLY PLEASED TO BE ABLE PROVIDE THEIR NAMES AND COUNTRIES OF ORIGIN TO ENHANCE THE BETTER PRESTIGE OF OUR "LUXURY LINE"

ALL MAIN INGREDIENTS BY "FOODIE LINES" HAVE THE DECLARATION OF PERFORMANCE PDO - TSG - PGI \*ITALY MARKING\* DOP - STG - IGP



# PRECIUS FILLING

## “ON DEMAND”

### MEAT SPECIALTIES

O101	GOOSE FOIE GRAS PATE'
O106	DUCK FOIE GRAS PATE'
O111	LARNAUDE FOIE GRAS ASPIC
O116	GOOSE ROLL – PREMIUM SELECTION
O121	DUCK CALVADOS TERRINE
O126	SMOKED GOOSE FOIE GRAS
O131	GOOSE ROLL DUO
O136	ESCARGOTS DE BOURGOGNE
O141	MANZETTA PRUSSIANA- HALAL CERTIFIED
O146	CHIANINA CATTLE IGP - TARTARE
O151	MADAMA BIANCA PIEMONTESE - TRITA
O156	WAGYU ORIGINAL JAPANESE - TARTARE
O161	AUSTURIAN TENERA CATTLE - TARTARE
O166	KAISERWAGYU -SCOTTONA BAV & WAGYU
O171	CHICKEN BROILER BREED - FREE-RANGE
O176	SUPREME CAPON BREAST
O181	QUAIL - BREAST
O186	RABBIT - SPINE
O190	PROSCIUTTO DI PARMA DOP
O191	MORTADELLA DI BOLOGNA IGP
O192	PANTANEGRA -TARTARE
O193	MANGALICA PORK - TARTARE
O194	SUCKLING PIG - TARTARE
O195	POLPA VACUM SELECTION

### SEAFOOD SPECIALTIES

O201	RED MAZARA PRAWN TARTARE
O206	PURPLE PRAWN TARTARE
O211	PINK SHRIMP TARTARE
O216	BOREALIS SHRIMP TARTARE
O221	GOBETTO SHRIMP TARTARE
O226	RAINBOW SHRIMP TARTARE
O231	“CARABINEROS” PRAW TARTARE
O236	PINK PRAWN TARTARE
O241	LANGOUSTINE TARTARE
O246	“HIRAMASA” YELLOWTAIL TARTARE
O251	PACIFIC GIANT RED URCHIN UNI-CO
O256	KING CRABB PULP
O261	“GLACIER 51” AUSTRAL FISHERIES
O266	TASMANIAN RAINBOW
O271	“BRANZINO DI AQUANARIA”
O276	PREMIUM BLUEFIN TUNA TARTARE
O281	BALFEGÒ BLUFIN TUNA TARTARE
O286	JC MACKINTOSH BLUFIN TUNA
O291	ADRIATIC IKEJIME BLUFIN TUNA
O296	MEDITERRANEAN BLUEFIN TUNA
O300	BLUEFIN TUNA
O305	SHELLED KING CRAB SHOULDER
O310	DESALTED COD DESMIGADOS

CHOOSE from our selection of rare specialties ...and many more

### CUSTOMIZED RECIPES

We can create personalized and exclusive recipes for your refined dishes

# “LUXELLENCÉ”

## RARE & PRECIOUS FOODS ON THE BEST TABLES

X300	TRUFFLE “Tuber magnatum Pico”
X301	TRUFFLE Tuber borchii Vittad”
X302	TRUFFLE “Tuber uncinatum Chatin”
X302L	TRUFFLE “Tuber macrosporum Vittad” Truffle Slices
X303	TRUFFLE “Tuber macrosporum Vittad”
X303L	TRUFFLE “Tuber macrosporum Vittad” Truffle Slices
XL63 XL64 XL66 XL67 XL68 XL69	CAVIAR “BAIKAL” from Manciguria
XL91 XL92 XL93 XL94 XL96 XL97	CAVIAR “KALUGA AMUR” from Manciguria
XL81 XL82 XL83 XL84 XL86 XL87	CAVIAR “ASETRA” from Manciguria
XL11 XL12 XL14 XL15 XL16 XL17	CAVIAR “PURE” from Manciguria
XL51 XL52 XL53 XL54 XL55 XL56	CAVIAR “KARABURUN “ from Manciguria
XL36 XL37 XL38 XL39 XL43 XL48	CAVIAR “BELUGA” from Manciguria
XJ347 XJ345	CAVIAR “BELUGA” SIBERIAN IMPERIAL Russian Huso-Huso bred in Italy
XJ341-340 XJ330-320 XJ310-300	CAVIAR “BELUGA” SIBERIAN Russian Huso-Huso bred in Italy
XJ241-240 XJ230-220 XJ210-200	CAVIAR “OSIETRA” IMPERIAL Russian Acipenser Persicus bred in Italy
XJ291-290 XJ280-270 XJ260-250	CAVIAR “OSIETRA” CLASSIC Russian Acipenser Persicus bred in Italy
XJ350	CAVIAR “TRASMONTANUS” DELUXE Russian Acipenser Stellatus bred in Italy
XJ450	CAVIAR “SIBERIAN” CLASSIC Russian Acipenser Stellatus bred in Italy
XL100	CUSTOMISED LABEL CAVIAR

CHOOSE from our selection of rare specialties ...and many more

X340	LOBSTER “BROLOS” Wild Australian Lobster
X341	LOBSTER “TRISTAN” SASHIMI Island da Cunha
X342	LOBSTER “MEDITERRANEAN”
X355	ROSE SHRIMP from Mazara del Vallo Sicily Italy
X360	MEDITERRANEAN RED SHRIMP
X361	VIOLET SHRIMP
X362	RAINBOW SHRIMP
X365	“CARABINEROS” PRAWS from Spain & Mozambique
X370	PINK PRAWN
X375	LANGOUSTINE
X378	BOTTARGA “GRAY MULLET”
X379	GADUS MORHUA line-fished in the Iceland and Faroes
X380	“HIRAMASA” YELLOWTAIL
X385	PACIFIC GIANT RED URCHIN UNI-CO from British Columbia
X390	KING CRABB PULP from Alaska
X395	“GLACIER 51” AUSTRAL FISHERIES
X400	TASMANIAN RAINBOW
X405	“BRANZINO DI QUANARIA” from Canary Islands Spain
X410	BLUEFIN TUNA “PREMIUM”
X415	BLUFIN TUNA “BALFEGÒ” from Ametlla de Mar Spain
X420	BLUFIN TUNA “JC MACKINTOSH” from Cádiz Spain
X425	“IKEJIME” ADRIATIC BLUFIN TUNA
X430	BLUEFIN TUNA MEDITERRANEAN
X435	“WHITE TUNA” from New Caledonia

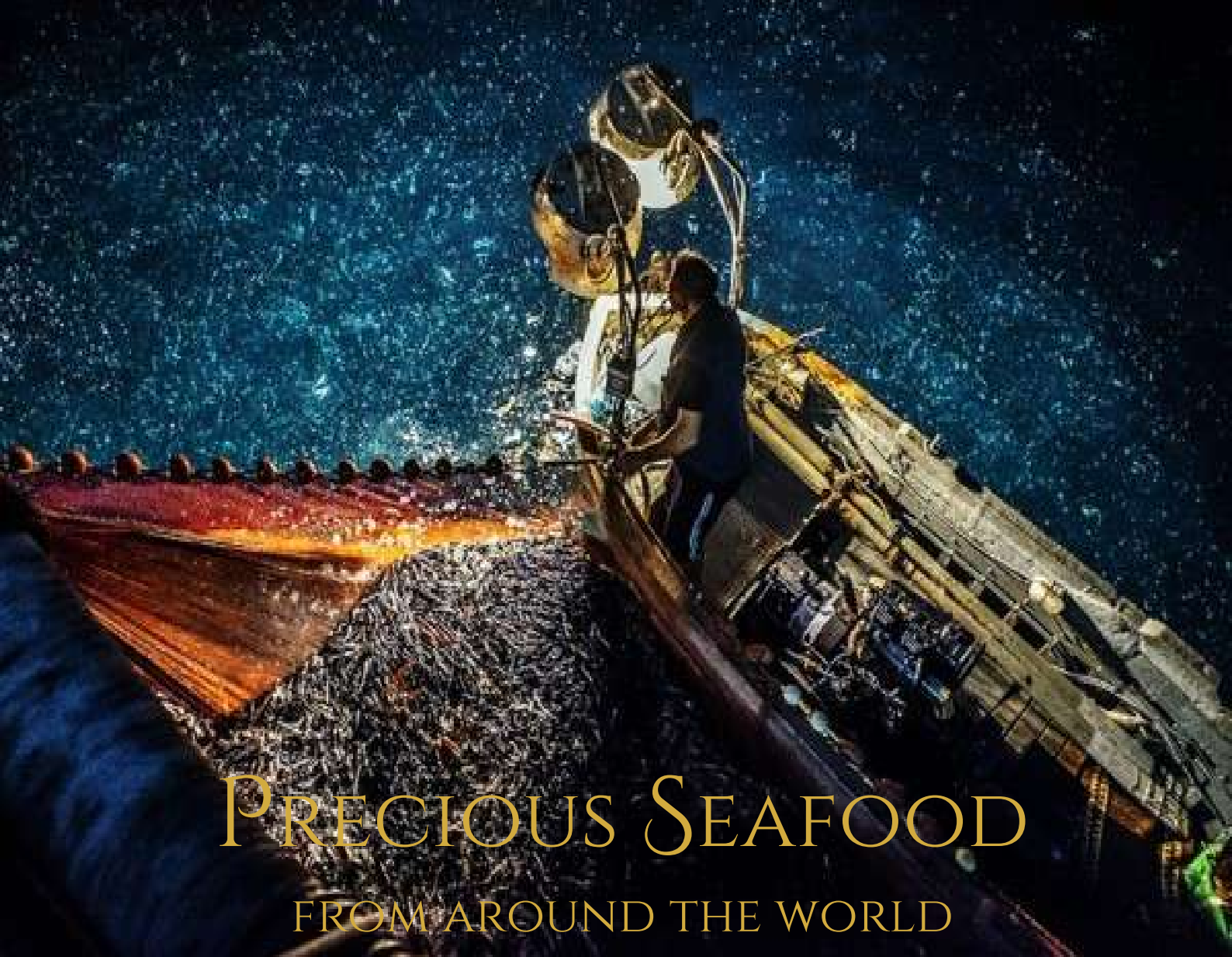


TARTUFO  
VALLI DOLO  
E DRAGONE









# PRECIOUS SEAFOOD

FROM AROUND THE WORLD

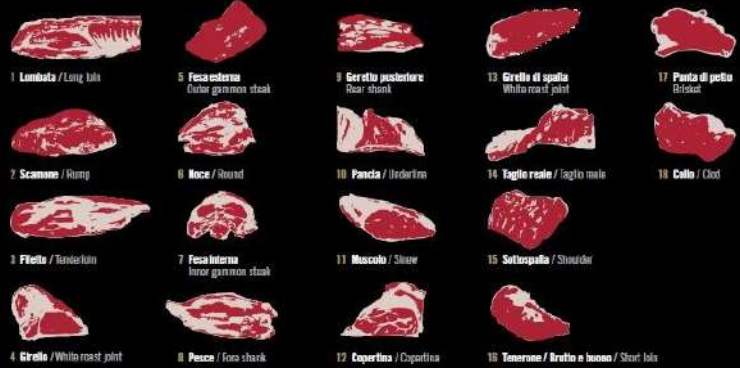
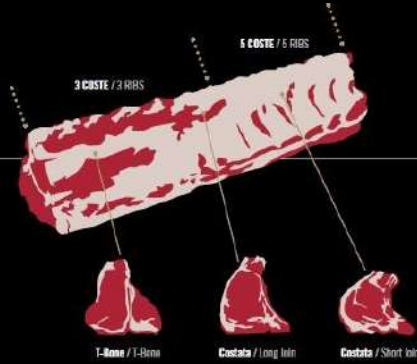
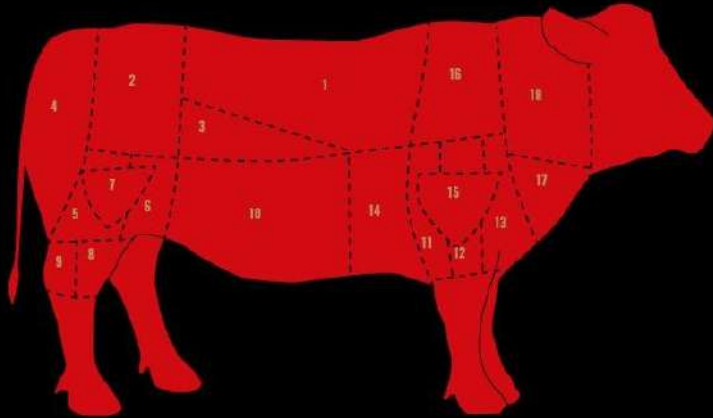


# PRECIOUS MEAT

## FROM AROUND THE WORLD

### I tagli di carne bovina

*Parts of the cattle*



### L'agnello St. George

*Galles The St. George lamb*



### Oca e anatra

*Goose and duck*



### Pollo latte e miele

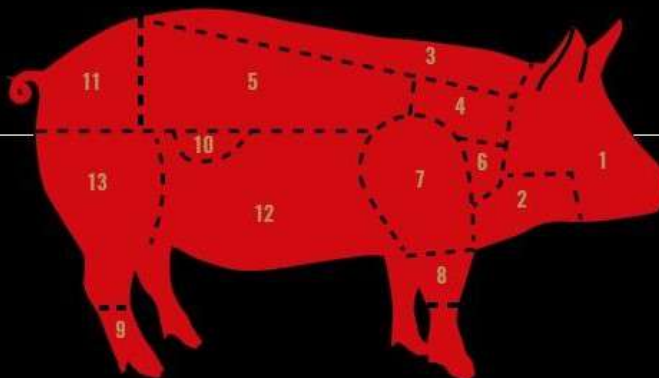
*Chicken milk & honey*



### I tagli di carne suina

*Pork meat*

- 1 Testa / Head
- 2 Guanciale, gola / Chap
- 3 Lardo / Clod
- 4 Coppa / Coppa
- 5 Lombo o lonza / Loin
- 6 Costine / Ribs
- 7 Spalla / Shoulder
- 8 Zampa / Knuckle
- 9 Zampino / Feet
- 10 Filetto / Tenderloin
- 11 Culatello / Culatello
- 12 Pancetta / Skirt
- 13 Coscia, prosciutto / Thigh, ham



# always carefully...

...particular care is given to the packaging of the product due to the attention with which the product is handled,

## **we are attentive to you,**

the products designed for restaurant are packaged using only high-quality with one internal hermetically sealed bag keeps all the fragrance of the pasta intact, placed in a secondary packaging (cardboard box), then palletized.

## **we speak to you,**

the ribbon label acts as a seal and a guarantee of product quality, it also is displayed clearly all the essential product information: weight, cooking methods and times, ingredients and product images.

## **we listen to you,**

our customers may agree with us to use "customized" packaging to contain the product supplied.

Moreover, our structure can offer a complete product fulfilment service from formulation to production and packaging with labels and/or packaging supplied by the client.



## **we deliver worldwide**

even refrigerated trucks and containers, classification, palletizing, consignment preparation, orders and labelling for export, goods transhipment, detailed goods...and everything required for to satisfy our customers



# “LA PASTA RIPIENA”

Thank you for your attention.  
As always, Tortellinice's Staff remains at your disposal  
to satisfy all the needs of our most discerning diners



*“Quality and excellence in the raw materials make  
the difference in everything, especially at the table”*

*Chef Gabriella Costi*

IN COOPERATION WITH



University of Gastronomic Sciences of Pollenzo



**TORTELLINICE® S.r.l.**

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