



TORTELLINICE[®]

“GENERAL CATALOGUE”
2025

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

THE PERSONALISATIONS

“ON DEMAND” - “ON SITE” - “OWN RECIP”

OUR GENERAL CATALOGUE INCLUDES MANY RARE AND PRECIOUS FOODS 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

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 JUST A FEW 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 TO BE USED IN OUR SPECIALTIES....”

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 TTest Certified UNI-ISO 4120-2021"



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”

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



“LA PASTA RIPIENA”

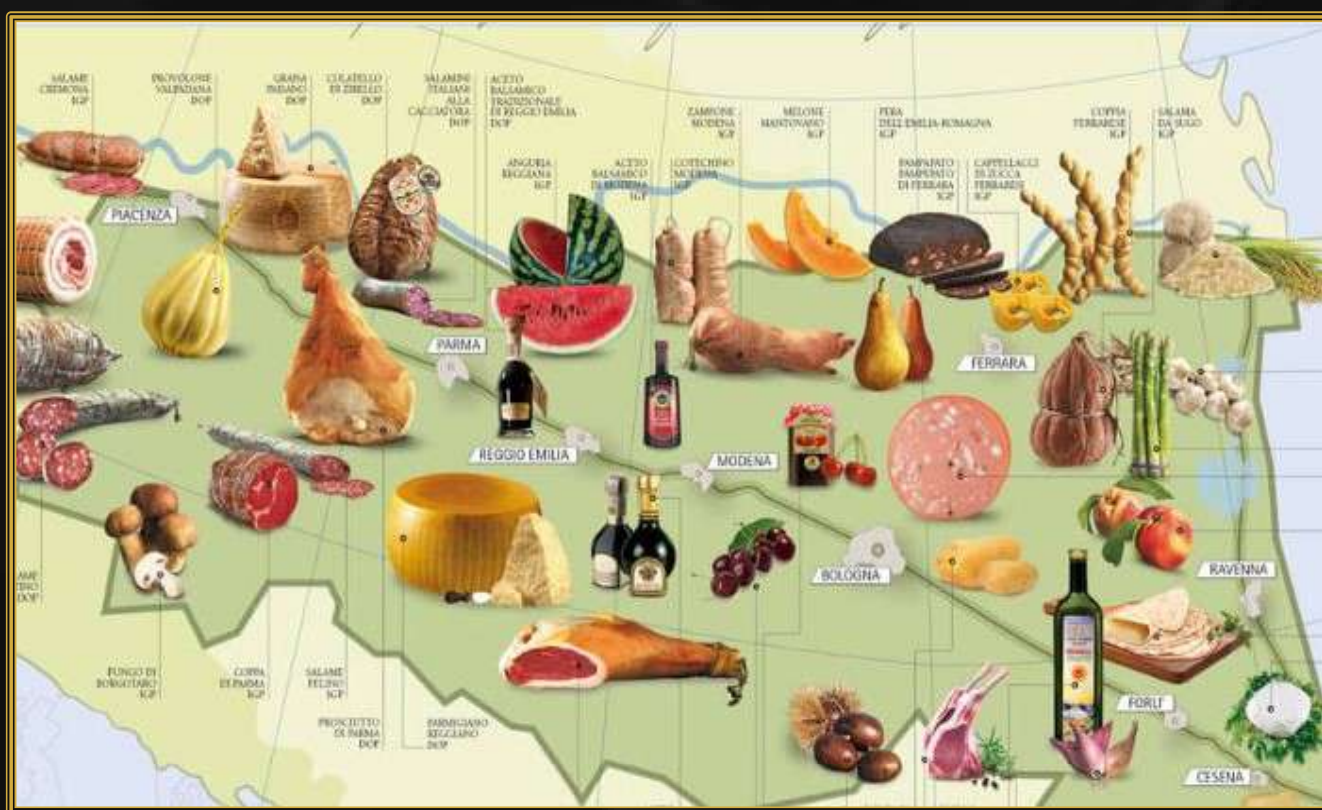
EMILIAN SPECIALTIES



“ 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.



EMILIAN SPECIALTIES

CODE	REFERENCE
L01	TORTELLINI "MUTINO-BONONIENSI"
F01	TORTELLINI
G01	TORTELLINI
L04	TORTELLI "DUCHESSA LUCREZIA"
F05	TORTELLI GIALLI "RICOTTA E SPINACI"
G06	TORTELLI GIALLI "RICOTTA E SPINACI"
L07	TORTELLI "MATILDE DI CANOSSA"
F08	TORTELLI VERDI "RICOTTA E SPINACI"
G09	TORTELLI VERDI "RICOTTA E SPINACI"
L10	TORTELLI "RAIMONDO MONTECUCCOLI"
F11	TORTELLI "PATATE FUNGHI PORCINI"
G12	TORTELLI "PATATE FUNGHI PORCINI"
L13	BALANZONI "DEL PODESTÀ"
F14	BALANZONI
G15	BALANZONI
L16	RAVIOLI "FRANCESCO I DUCA D'ESTE"
F17	RAVIOLI "RADICCHIO ROSSO IN ACETO BALSAMICO IGP"
G18	RAVIOLI "RADICCHIO ROSSO IN ACETO BALSAMICO"
L19	TORTELLI "FRANCESCO I DUCA D'ESTE"
F20	TORTELLI "RADICCHIO ROSSO IN ACETO BALSAMICO IGP"
G21	TORTELLI "RADICCHIO ROSSO IN ACETO BALSAMICO"



TORTELLINI

“MUTINO-BONONIENSI”



LUXURY LINE

(REF. L01)

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

(REF. F01)

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

(REF. G01)

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

(REF. L04)

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.



GOURMET LINE

(REF. G04)

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

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

FOODIE LINE

(REF. F04)

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.



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

(REF. L07)

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

(REF. F07)

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

(REF. G07)

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

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



3-4 min

COOKING TIME



+15%

YIELD



8/9 1Kg

PORTIONS



8Kg

PACKAGING



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TORTELLI AI FUNGHI "RAIMONDO MONTECUCCOLI"



LUXURY LINE

(REF. L10)

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

(REF. F10)

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

(REF. G10)

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

(REF. L13)

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

(REF. G013)

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

(REF. F13)

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



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RAVIOLI & TORTELLI "FRANCESCO I DUCA D'ESTE"



LUXURY LINE

(REF. L16)

(REF. L19)

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

(REF. F16 - F19)

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

(REF. F16 - F19)

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



 **100%**
GRANO
ITALIANO



PARMIGIANO REGGIANO
OVER
20
MONTHS
~ BALANCED ~

PARMIGIANO REGGIANO
OVER
26
MONTHS
~ BALANCED ~





PARMIGIANO REGGIANO

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



**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







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
BÖ**LOGNA**



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.



“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.



ITALIAN SPECIALTIES



“ON DEMAND”

RECIPES BY ITALIAN ACADEMY OF CUISINE

CODE	REFERENCE
OL10 OF 10	ROSETTE DI MODENA Emilia Romagna
OL13 OF13	ZUPPA IMPERIALE Emilia Romagna
OL16 OF16	PASSATELLI DELL'EMILIA Emilia Romagna
OL19 OF19	LASAGNE ALLA BOLOGNESE Emilia Romagna
OL22 OF22	CANNELLONI DI MAGRO o DI CARNE Emilia Romagna
OL25 OF25	RAVIOLI CACIO E PEPE Lazio
OL28 OF28	TORTELLI MANTOVANI Lombardia
OL31 OF31	AGNOLOTTI DEL PLIN Piemonte
OL34 OF34	PANSOTTI TOCU DE NUXE (PESTO DI PRÀ) Liguria
OL36 OF36	RAVIOLI PLANCTON ROSSO DI MAZARA® Sicilia
OL37 OF37	RAVIOLI COCKTAIL DI MAZARA® Sicilia
OL40 OF40	RAVIOLI CAPRESI Campania
OL43 OF43	GNOCCHETTI DE GRIES Friuli Venezia Giulia
OL46 OF46	CASUNZIEI ALL'AMPEZZANA Veneto
OL49 OF49	CANEDERLI KNÖDEL ALLA TIROLESE Trentino - Alto Adige

ITALIAN SPECIALTIES

“ON DEMAND”

CODE	REFERENCE
OL55 OF55	CRESPOLINE DI VENAFRO Molise
OL58 OF58	RAVIOLI ALLA PERUGINA (LUMACHE BIO) Umbria
OL61 OF61	SCRIPPELLE 'MBUSSE TERAMANE Abruzzo
OL64 OF64	VINCISGRASSI Marche
OL67 OF67	LASAGNE SALENTINE Puglia
OL70 OF70	RAVIOLI SCHIAFFETTUNE Calabria
OL73 OF73	RAVIOLI CULURGIONIS Sardegna
OL76 OF76	GNOCCHI CHNÉFFLÉNE Valle d'Aosta
OL79 OF79	TORTELLI ALLA RATÈDDESE Basilicata
OL82 OF82	TORTELLI ALLA MAREMMANA Toscana
OL85 OF85	TORTELLI SCHLUTZRAPPEN Trentino Alto Adige
OL88 OF88	TORTELLI TORRONE E ZAFFERANO Lombardia
OL90 OF90	RAVIOLI DEL CONTADINO “The farmer did not let people know how good the cheese with pears”
OL94 OF94	“PRECIUS ITALY WINE” RAVIOLI & TORTELLI - STUFFED ON REQUEST
OL100 OF100	RAVIOLI & TORTELLI - STUFFED ON REQUEST -



Ravioli

Origin: Emilia Romagna with Italian variants



Rosette

Origin: Modena with variants Emilia Romagna



Zuppa Imperiale

Origin: Emilia Romagna



Passatelli

Origin: Emilia Romagna with Italian variants



Lasagne

Origin: Bologna with Italian variants



Cannelloni

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



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

“LA PASTA RIPIENA”

PRECIUS FILLING “ON DEMAND”



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

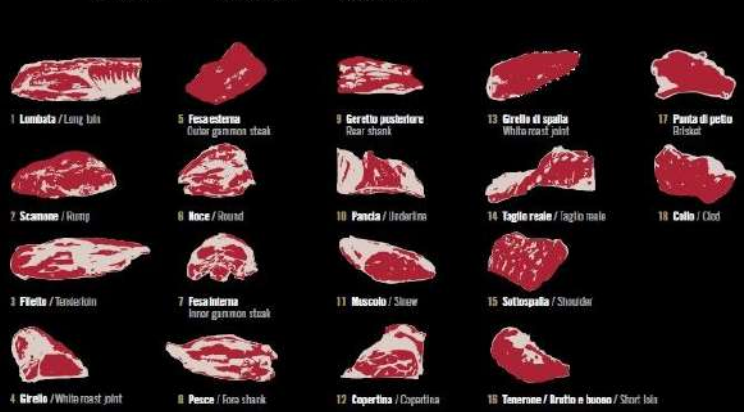
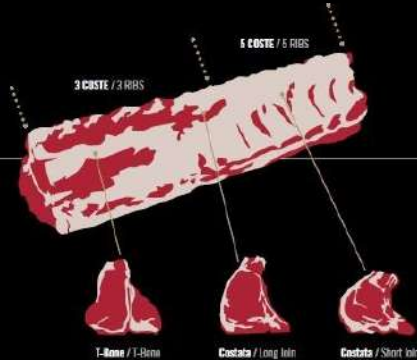
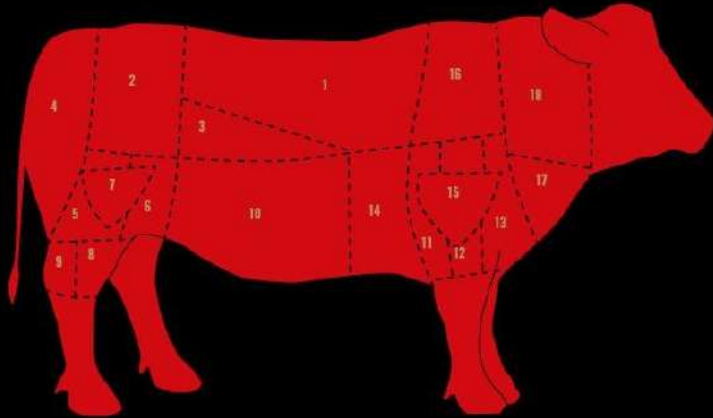
Chef Gabriella Costi

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

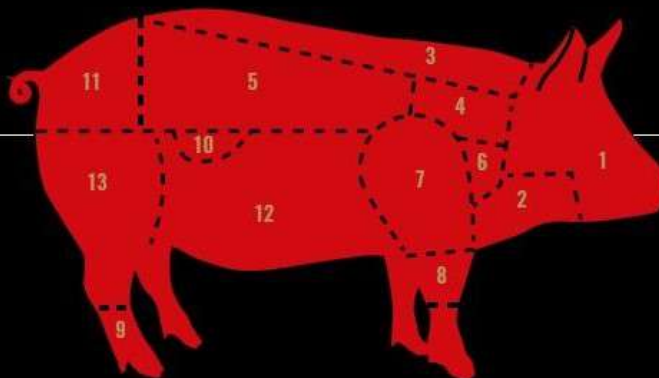
Chicken milk & honey



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



MEAT SPECIALTIES

“ON DEMAND”

CODICE	REFERENCE
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



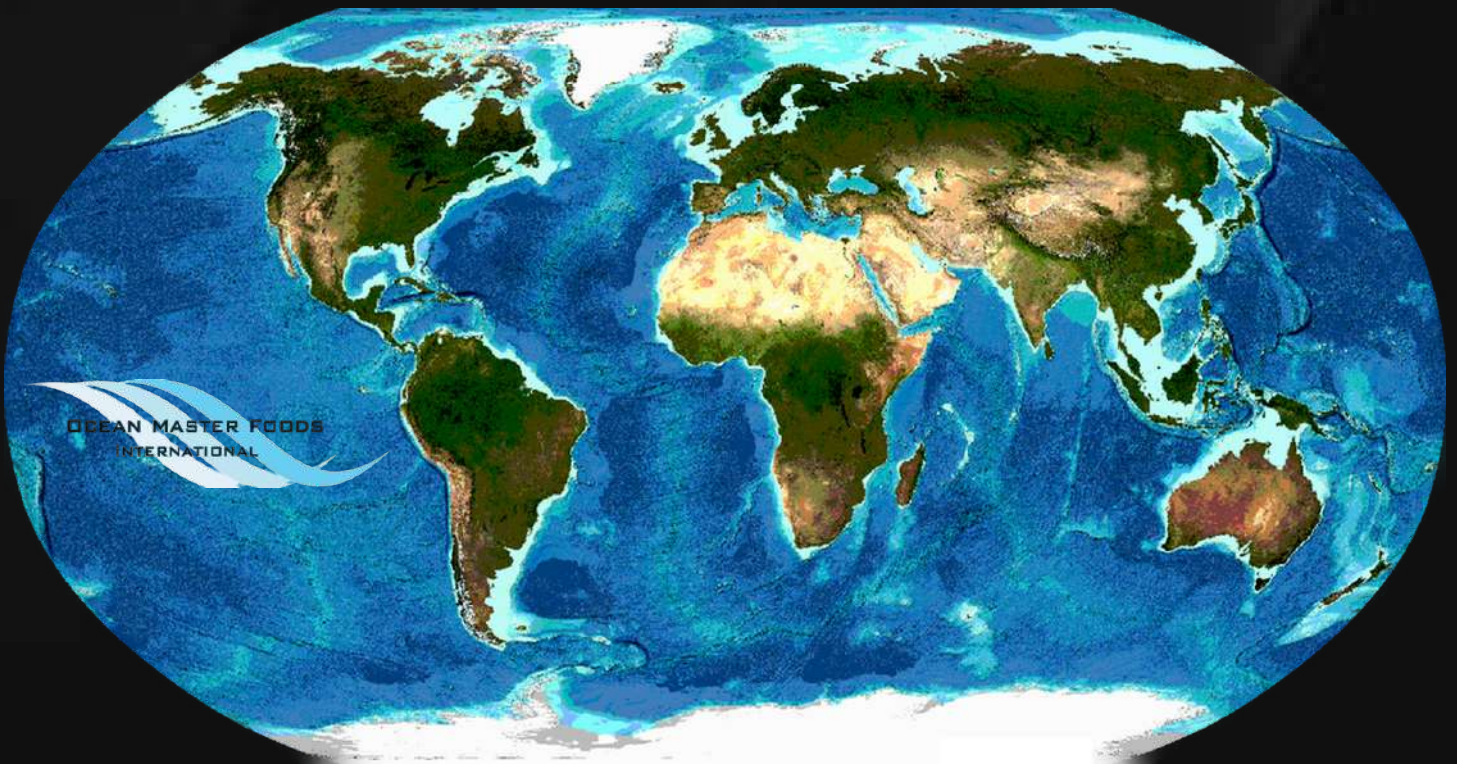
PRECIOUS SEAFOOD

FROM AROUND THE WORLD



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[®] to deliver it anywhere in the World



...AND MORE...

SEAFOOD SPECIALTIES

“ON DEMAND”

CODICE	REFERENCE
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	CARAMOTE 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 CODFISH RAW LINE
O315	DESALTED PORTUGHESE BACALHAU
O320	SEAFOOD SPECIALTIES to preference



“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

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

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



LUXELLE



RARE & PRECIOUS FOODS



Sourcing quality raw materials is essential to producing fined dishes. Every rare and precious food in this section is high quality product and you can find the products from all around the world prepared by our laboratories. The result is an extraordinarily pure and totally natural product, not only on account of its formulation, but also due to the processing and conservation methods Tortellinice-System®

LUXELLENCÉ



RARE & PRECIOUS FOODS

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 Manciuaria
XL91 XL92 XL93 XL94 XL96 XL97	CAVIAR "KALUGA AMUR" from Manciuaria
XL81 XL82 XL83 XL84 XL86 XL87	CAVIAR "ASETRA" from Manciuaria
XL11 XL12 XL14 XL15 XL16 XL17	CAVIAR "PURE" from Manciuaria
XL51 XL52 XL53 XL54 XL55 XL56	CAVIAR "KARABURUN " from Manciuaria
XL36 XL37 XL38 XL39 XL43 XL48	CAVIAR "BELUGA" from Manciuaria
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

X340	LOBSTER "BROLOS" Wild Australian Lobster
X341	LOBSTER "TRISTAN" Island da Cunha
X342	LOBSTER "MEDITERRANEAN"
X355	"ROSE" SHRIMP from Mazara del Vallo Sicily Italy
X360	"RED" MEDITERRANEAN SHRIMP
X361	"VIOLET" SHRIMP
X362	"RAINBOW" SHRIMP
X365	"CARABINEROS" PRAWS from Spain & Mozambique
X370	"PINK" PRAWN
X375	"LANGOUSTINE" PREMIUM TARTARE
X378	BOTTARGA "GRAY MULLET" from Greece
X379	GADUS MORHUA line-fished in the Iceland and Faroes
X380	"HIRAMASA" YELLOWTAIL from Spencer Gulf Australia
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 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	ADRIATIC BLUFIN TUNA "IKEJIME"
X430	BLUEFIN TUNA MEDITERRANEAN
X435	"WHITE TUNA" from New Caledonia

If you have other needs we recommend you browse the complete "LuxEllaence" catalog and you will surely find the finest foods to fulfill your deepest desires...

LUXELLECE

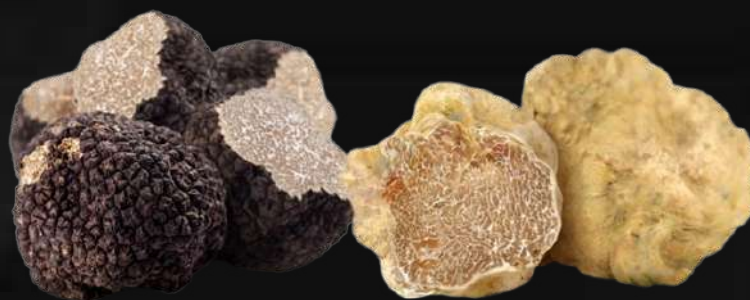


TARTUFO
VALLI DOLO
E DRAGONE



TRUFFLENICE

(Trademark Reserved)



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

The Valli Dolo & Dragone truffles trademark includes exclusively the species referable to *Tuber magnatum* Pico, *Tuber uncinatum* Chatin, *Tuber macrosporum* Vittad., *Tuber borchii* Vittad, *Tuber aestivum* 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.



OFFICIAL PARTNER OF
TORTELLINICE[®]



LUXELLENC



LUXELLENCÉ



UNI-CO
CAVIAR GIANT SEA URCHINS



GREEK BOTTARGA
TRICALINOS



MARINE PLANKTON
VETA LA PALMA



SAFFRON
CASTILLA LA MANCHA



LUXELLENC



HIRAMASA
OCEAN AMBERJACK SPENCER GULF



JC MACKINTOSH
WILD-CAUGHT BLUEFIN TUNA



LUXELLE



QUALITY AND EXCELLENCE IN THE RAW MATERIALS MAKE THE DIFFERENCE IN EVERYTHING, ESPECIALLY AT THE TABLE



Thank you for your attention

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

IN COOPERATION WITH



University of Gastronomic Sciences of Pollenzo



TORTELLINICE® S.r.l.

HEADQUARTER – Via Guelfa n.5 – 40138 Bologna

PRODUCTION SITE – Via Verica n.67 Pavullo nel Frignano - 41026 Modena
Emilia-Romagna – ITALY