



AUTHENTIC ITALIAN FOOD



MUSGRAVE
MarketPlace

CONTENTS

3	OUR STORY
4	OLIVES, OIL & BREADSTICKS
6	PESTO & BASIL
7	PASTA
8	PIZZA ESSENTIALS
9	PIZZA FLOUR
12	PIZZA TOPPINGS
14	FROZEN BREAD
15	GELATO & BISCUITS



OUR STORY

ITALICATESSEN IS IRELAND'S LEADING IMPORTER OF PREMIUM ITALIAN FOOD & WINE.

Our company was founded in 2002 as a small family run business, with the mission of importing and distributing Italy's top quality food and wines to the Irish Market. Thanks to our in-depth product knowledge and rooted relationships with key players in the industry, we soon became a point of reference on the Irish market for all those independent stores, restaurant and retailers looking for quality Italian food products.

Since the very beginning of our journey, our choices have always been driven by our passion for fine foods and authentic Italian ingredients, which we source from the best producers across Italy, to bring Irish consumers only the finest and authentic flavours of the traditional Italian culinary heritage.







OLIVES

Olives hold an essential part in Italian culture. They are a versatile ingredient and come in many varieties with different textures and taste profiles. Whether ground into tapenades, tossed into salads, added to a pizza or eaten straight out of the hand, olives make a perfect antipasti option to accompany an aperitivo.



920322
**BLACK PITTED KALAMATA
OLIVES IN BRINE**
2 x 3kg
Split Code 920323



930324
**GREEN GIANT PITTED OLIVES
IN OIL**
2 x 4 Kg
Split Code 920325



920326
**GREEN CERIGNOLA OLIVES IN
BRINE**
2 x 3kg
Split Code 920327



920328
**OLIVA MIX PITTED OLIVES IN
BRINE**
2 x 3 Kg
Split Code 920329



919922
**PITTED GREEN OLIVES IN
BRINE**
3 x 4.1kg
Split Code 919923



919920
**PITTED BLACK OLIVES IN
BRINE**
3 x 4.1kg
Split Code 919921

OIL



920318
**MISTER CHEF SUNFLOWER &
EVO OIL**
2 x 5 Ltr
Split Code 920319



920320
**MISTER CHEF SUNFLOWER &
POMACE OIL**
2 x 5 Ltr
920321

BREADSTICKS

920293
**SFORNATINI ROSEMARY
BREADSTICK**
14 x 120g
Split Code 920294





PESTO & BASIL

Case Code	Description	Pack	Split Code
919960	MAGRINI VEGAN FRESH PESTO	6 x 1 kg	919961
919950	MAGRINI FRESH PESTO WITH GENOESE BASIL PDO	6 x 1 kg	919951



PASTA

La Molisana USPs:

Bronze drawn pasta, with a rough surface that easily captures the sauces High protein content, over 14%.

La Molisana is one of the largest pasta producers in Italy, located in Campobasso, in the Molise region. The outstanding quality of La Molisana pasta is the result of a careful selection of the best wheat and the unique characteristic of the land where the company is located. A natural paradise rich in pure spring water from the mountains and uncontaminated air, which offer the ideal conditions for the production of high quality pasta.

PASTA

Case Code	Description	Pack	Split Code
920305	LA MOLISANA LINGUINE	4 x 3 Kg	920306
920307	LA MOLISANA RIGATONI	4 x 3 Kg	920308
920313	LA MOLISANA SPAGHETTI	4 x 3 Kg	920314
920332	LA MOLISANA PENNE RIGATE PASTA	24 x 500g	920333
920309	LA MOLISANA SPAGHETTI	24 x 500g	920310
920311	LA MOLISANA LINGUINE	24 x 500g	920312
920315	LA MOLISANA TAGLIATELLE LE SPECIALI	12 x 500 Kg	920316
920295	LA MOLISANA DITALI RIGATI	24 x 500g	920296
920299	LA MOLISANA FUSILLI	24 x 500g	920300
920303	LA MOLISANA PENNE	4 x 3 Kg	920304
920297	LA MOLISANA EGG LASAGNE	12 x 500g	920298
920301	LA MOLISANA FUSILLI	4 x 3 Kg	920302

PASTA



920295
LA MOLISANA DITALI RIGATI
24 x 500g
Split Code 920296



920299
LA MOLISANA FUSILLI
24 x 500g
Split Code 920300



920303
LA MOLISANA PENNE
4 x 3 Kg
Split Code 920304



920297
LA MOLISANA EGG LASAGNE
12 x 500g
Split Code 920298



920301
LA MOLISANA FUSILLI
4 x 3 Kg
Split Code 920302



HIGH QUALITY INGREDIENTS: THE KEY TO SUCCESS

Using high quality ingredients is fundamental to meet the expectations of modern consumers, who are more and more aware and interested in the origin of the ingredients and the quality of the products. We provide top quality ingredients only, sourced from carefully selected Italian producers who share our values and principles. From flour to toppings, our range includes some of Italy's most loved pizza ingredient brands.



PIZZA ALLA PALA

Very popular in Rome area, Pizza alla Pala is now considered a trend throughout Italy and abroad. It takes its name from the wooden shovel ("pala" in Italian) used to place the pizza in the oven. Crunchy and light, traditionally topped with fresh and high quality ingredients, Pizza alla Pala has a long, oval shape and it is characterised by a very high hydration of the dough (80% up to 90%). The recommended way to make a perfect Pizza alla Pala is to use the biga: a pre-dough made of water, flour and yeast which is left to proof for 18/24 hours before being refreshed with flour, water and salt.

FLOUR FOR PIZZA

Flour is the main ingredient to make the pizza dough. Our extensive range includes several types of flour with different protein content and strenght (W), to offer our customers the ideal product to achieve the desired results in terms of consistency of the pizza dough. From napoletana to pinsa, we stock professional flour products to make all types of pizza.

AGUGIARO - LE 5 STAGIONI



916828
**FLOUR 'OO'
NAPOLETANA**
1 x 25 Kg
W 310



919986
**FLOUR 'OO'
NAZIONALE**
1 x 25 Kg
W 200



919987
**SEMOLA
DURUM WHEAT**
1 x 10 Kg



750073
**DRIED YEAST
LIEVITO DI BIRRA**
20 x 500g
Split Code 750074



920285
FLOUR 'OO' NAPOLETANA
10 x 1 Kg
Split Code 920286

CAPUTO



919937
**FLOUR
MANITOBA 'O'**
1 x 5Kg
W 360 - 380



919934
**FLOUR 'OO'
SUPERIORE YELLOW**
1 x 25Kg
W 240 - 260



779189
FLOUR 'OO' BLUE BAG
1 X 25KG
W 280 - 300



919720
FLOUR 'OO' RED BAG
1 X 25KG
W 300 - 320



919940
DRIED YEAST TIN
10 x 100g
Split Code 919941



920373
**FIORE - GLUTEN
FREE FLOUR**
10 x 1 Kg
Split Code 920374



920289
FLOUR 'OO' PIZZERIA
10 X 1KG
Split Code 920290

TOMATOES

TOMATOES FOR PIZZA

When it comes to tomatoes for pizza, pizza professionals are more and more interested in traceability and origin of the product, certified supply chain and organoleptic features.

Our selection of tomatoes features a wide range of **peeled tomatoes**, **tomato pulp** and passata from carefully selected Italian producers.



LA FIAMMANTE



919992
PEELED TOMATOES
6 x 2.5kg
Split Code 919993



919988
ORGANIC PEELED TOMATOES
6 x 2.5kg
Split Code 919989



919990
PIZZA SAUCE
6 x 2.5kg
Split Code 919991

LA ROSINA



920375
CHOPPED TOMATOES
6 x 2.5 Kg
Split Code 920376



920377
PLUM PEELED TOMATOES
6 x 2.5kg
Split Code 920378

LA ROSINA



920379
PASSATA TOMATO
12 x 680g
920380

STERILTOM



919919
DUE FAGIANI TOMATO PULP BIB
1 x 15kg



920001
O. SOLE MIO TOMATO PULP BIB
1 x 10kg



920245
STERILTOM IL PIZZAIOLO E/F PULP
2 X 5kg

MOZZARELLA

Among all pizza toppings, mozzarella is without a doubt the most used one all around the world. There are many types of mozzarella for pizza on the market. **Fior di latte** mozzarella, made from fresh cow milk, comes in different formats: in water, diced or julienne cut.

Choosing the right product is important to ensure the final desired result, both in terms of cooking performance and texture. **Buffalo mozzarella PDO**, with a stronger taste and milky texture, is a perfect alternative to the more traditional cow-milk mozzarella.

MOZZARELLA IN WATER

Buffalo Mozzarella PDO

With a creamy texture and stronger flavour compared to the traditional Fiordilatte, Buffalo Mozzarella PDO is one of the most loved pizza toppings. It is particularly suited for gourmet pizza recipes.



919972
TAMBURRO FIORDILATTE COW MILK MOZZARELLA
20 x 125g
Split Code 919973



919962
PARADISO BUFFALO MOZZARELLA PDO
8 x 125g
Split Code 919963

JULIENNE AND DICED MOZZARELLA



920023
MORO JULIENNE MOZZARELLA
4 x 2 Kg
Split Code 920024



919942
FILAVERDE VEGAN MOZZARELLA CUBED
6 x 500g
Split Code 919943



920011
FIORALBA JULIENNE MOZZARELLA
2 x 2.5 Kg
Split Code 920012





PIZZA BASES

Our range of pizza and focaccia bases includes Europizza high quality products, made with 100% Italian premium raw material. Europizza products are hand-made and subject to long natural leavening process to ensure a soft and fragrant pizza base.



EUROPIZZA PIZZA BASES

Case Code	Description	Pack	Split Code
920027	PIZZA BASE 30CM	5 x 220g	920074
920334	EUROPIZZA 27CM	4 x 170g	920335
920338	EUROPIZZA TOMATO 28CM	5 x 210g	920339
920008	PINSA ROMANA 30 X 15CM	10 x 175g	920130

RIVETTI - GLUTEN FREE BASES

Case Code	Description	Pack	Split Code
919974	GLUTEN FREE PIZZA BASE IN TRAY	15 x 250g	919975

PINSA ROMANA

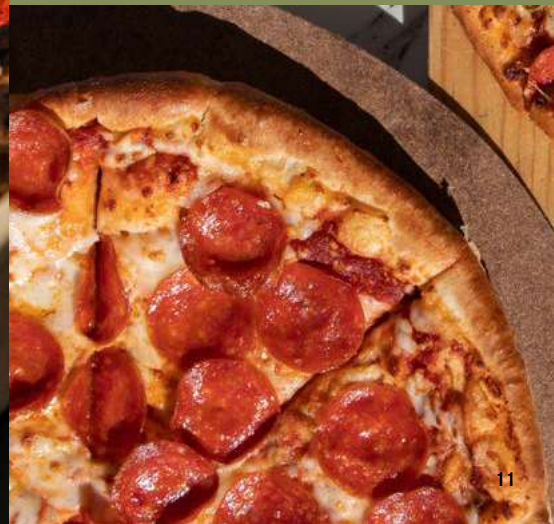
Pinsa is a trending type of hand-pressed pizza dough, characterised by an oval, elongated shape and an extremely light texture, crunchy on the outside and soft inside. Differently from pizza, pinsa is made from a mix of different flours (wheat, soy and rice). This unique combination of flour, the high hydration of the dough and the long fermentation, donate pinsa its unique texture and balanced flavour.



WAYS OF MAKING PIZZA

The most common methods of making pizza can be classified in:

- direct dough;
- indirect dough: biga and poolish, which involve the use of a predough;
- natural yeast





PIZZA TOPPINGS



Pizza is an extremely versatile product. According to everyone's personal taste, different ingredients can be combined to create unique versions of the most loved food in the world. In our food catalogue, you can find the full list of pizza toppings, including Italian salumi, cheese, tinned vegetables, olives and more. Here, we have selected some of the most popular and appreciated ones: our Guastalla sliced meats, 'nduja spicy salami, some top-selling cheeses and Ristoris tinned vegetables.



MEAT TOPPINGS

Case Code	Description	Pack	Split Code
919938	BRACIGLIANO 'NDUJA SAUSAGE	22 x 300gm	919939
920026	MADEO 'NDUJA SAUSAGE	6 x 250gm	920070
920017	MADEO 'NDUJA BUCKET	1 x 1 Kg	
920005	BRACIGLIANO SWEET PEPPERONI SLICED	9 x 1kg	920006
919948	MADEO FRESH CALABRIAN SAUSAGE	12 x 350g	919949
748803	ITALIAN PEPPERONI	4 x 500g	748804
919944	ITALIAN PROSCIUTTO CRUDO	4 x 500g	919945
748745	SALAME MILANO	4 x 500g	748750
920015	SPICY SALAME VENTRICINA	4 x 500g	920016
920347	CHIANTI PEPPERONI PREMIUM	1 x 1 Kg	
920348	CHIANTI SLICED PEPPERONI	10 x 500g	920349
920350	COATI SMOKED PANCETTA (AV 1.5Kg)	1 x 1 Kg	
920351	GUASTALLA SLICED ROASTED HAM	4 x 500g	920352
920353	CHIANTI MILANO SALAMI	15 x 100g	920354
920664	MADEO CALABRIAN NDUJA SAUSAGE	6 x 1 Kg	920665
922189	MADEO CALABRIAN NDUJA SAUSAGE	10 x 250g	922190

PIZZA WITH SPICY 'NDUJA

'Nduja is a premium product from Calabria region, in the South of Italy, now widely appreciated worldwide. It is a spreadable salami paste made with pork meat and Calabria spicy chilli peppers, which give the product its distinctive heat.

'Nduja is perfect for spreading on toasted bread as an appetiser, mixing into pasta sauces or adding some delicious heat to pizza.

To enjoy it at its best, add the 'nduja on top of the pizza before cooking it in the oven. Pair it with spicy pepperoni for some extra heat or with some vegetables to create new and tasty recipes.

CHEESES

Case Code	Description	Pack	Split Code	Case Code	Description	Pack	Split Code
920025	MURGELLA BURRATA	6 x 120g	920072	920342	SHAVINGS OF PARMIGIANOREGG DOP	12 x 500g	920343
				920344	F.LLI ROSSI GRANA PADANODOP	1 x 1 Kg	

RISTORIS TINNED VEGETABLES

Case Code	Description	Pack	Split Code	Case Code	Description	Pack	Split Code
919935	SAUTEED MUSHROOMS MIX	6 x 800g	919936	919932	GRILLED ARTICHOKE QUARTERS	6 x 750g	919933
919970	SEMI SUNDRIED TOMATOES	6 x 750g	919971	919994	ARTICHOKE HEARTS	6 x 2.4kg	919995
919964	FRIARIELLI TRADITIONAL RECIPE	6 x 760g	919965	919926	GRILLED SLICED AUBERGINES	6 x 750g	919927
919966	SEMI SUNDRIED CHERRY TOMATOES	6 x 750g	919967	920243	GRILLED SLICED COURGETTES	6 x 780g	920244
919968	SEMI SUNDRIED LONG TOMATOES	6 x 800g	919969	919928	GRILLED WHOLE PEPPERS	6 x 800g	919929
752210	ARTICHOKE QUARTERS IN BRINE	6 x 2.5kg	752211	919930	GRILLED SLICED PEPPERS	6 x 800g	919931
				920241	CAPER FRUIT IN VINEGAR - GLASS JAR	6 x 530g	920242



919966
RISTORIS
SEMI SUNDRIED
CHERRY TOMATOES
6 x 750g
Split Code 919967



919932
RISTORIS
GRILLED ARTICHOKE
QUARTERS
6 x 800gm
Split Code 919933



920026
MADEO '
NDUJA SAUSAGE
6 x 250g
Split Code 920070



920025
MURGELLA
BURRATA
6 x 120g
Split Code 920072



FROZEN BREADS

PRE-BAKED CIABATTA
& SCHIACCIATA ROMAN
PRE-CUT BREAD



922153
FORNO D'ASOLO
PRE-BAKED
CIABATTA BREAD
12 x 270g



922152
FORNO D'ASOLO
SCHIACCIATA ROMAN
PRE-CUT BREAD
32 x 100g



GELATO & BISCUITS



922145
VALBRENTA LEMON
ARTISANAL GELATO
1 x 6 Ltr



922146
VALBRENTA PISTACHIO
ARTISANAL GELATO
1 x 6 Ltr



920291
LA MOLE SAVOIAARDI BISCUITS
24 x 200g
Split Code 920292



922144
VALBRENTA COFFEE
ARTISANAL GELATO
1 x 6 Ltr



922147
VALBRENTA MINT CHOC
CHIP ARTISANAL GELATO
1 x 6 Ltr



922149
VALBRENTA SALTED
CARAMEL ARTISANAL
GELATO
1 x 6 Ltr



920369
VALBRENTA CHOCOLATE
ARTISANAL GELATO
1 x 6 Ltr



920370
VALBRENTA MANGO
ARTISANAL GELATO
1 x 6 Ltr



920371
VALBRENTA STRAWBERRY
ARTISANAL GELATO
1 x 6 Ltr



920372
VALBRENTA VANILLA
ARTISANAL GELATO
1 x 6 Ltr



