

Here some of selected products we would suggest you, we think you would love it!!

Limoncello from Sorrento



Lemons are one of the most important staples in the food of Sorrento, Italy. They have long been a staple in the region along the Italian Amalfi Coast in Capri and Sorrento. Because of this, the city's most famous product is their famous Italian Limoncello. Families in Italy have passed down recipes for generations, as every Italian family has their own Limoncello recipe. In fact, this lemon drink is now considered the national drink of Italy

Sfogliatella from Naples – Italy



Sfogliatella is a shell-shaped filled Italian pastry native to Campania. Sfogliatella means "small, thin leaf/layer", as the pastry's texture resembles stacked leaves.

The sfogliatella *Santa Rosa* was created in the monastery of Santa Rosa in [Conca dei Marini](#) in the [province of Salerno, Italy](#), in the 17th century.

Wine Cantine Marisa Cuomo – Amalfi – Italy



The vineyards in Furore produce red and white wines that have been acknowledged by critics and are appreciated the world over.

Cantine Marisa Cuomo produces about 50 thousand bottles a year, 60% of which are made up of white wine. The grape varieties are the classics of the Furore DOC zone: Falanghina and Biancolella are used to make Furore Bianco, while a composition of Per 'e Palummo and Aglianico gives life to Furore Rosso.

Krug Grande Cuvée



Behind every precious drop of Krug stands the dream of a visionary. One man who, long before others, understood that the essence of Champagne is pleasure. So, over 170 years ago, Joseph Krug broke with convention to follow his vision. To create the most generous expression of Champagne every year, regardless of climatic unpredictability.

Vù Vulture – Vulture PDO Olive Italian Oil



The protected designation-of-origin (PDO) naming "Vulture" identifies products originated in the administrative territory including the municipalities of Melfi, Rapolla, Barile, Rionero in Vulture, Atella, Ripacandida, Maschito, Ginestra and Venosa; it recognizes the quality and special characteristics of the territory and its rigorous on-site olive oil production.

We are focused to satisfy all your needs. From everyday provisions to special requests, you just need to let us know. According to availability and quality we will provide and deliver to you!

Locally grown and seasonal fruit, vegetables and herbs, Asian vegetables, micro herbs and cress, as well as rare and exotic varieties, Italian products.

Following some selected and locally products we suggest you.

These are real typical fresh Italian products, we can deliver you directly from our Italians provisioners!

Burrata



Typical from Southern Italy.
Burrata is a fresh Italian cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains stracciatella and cream, giving it an unusual, soft texture.

It is usually served fresh and at room temperature

Tomatoes from Campania



Southern Italy, particularly the Campania region is synonymous with tomatoes. The Mediterranean climate and rich volcanic soils are ideal growing conditions. Not only are there many varieties to choose from but they all have their proper place, some are to be eaten fresh and in salads, others for cooking into sauces.

Gorgonzola



Gorgonzola is a veined [Italian blue cheese](#), made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining.

Aubergines from Sicily



If there's one vegetable that you are bound to see a lot of whilst in Sicily it is the aubergine (eggplant). Originally introduced into Sicily by the Arabs, aubergines are to be found in numerous different forms in local specialities, most famously as an essential part of *caponata* and *pasta alla Norma*.

Italian Olive Oil



The health benefits of olive oil are unrivaled, and research reveals more benefits nearly every day. In fact, we are only just beginning to understand the countless ways olive oil can improve our health, and our lives. Olive oil is the cornerstone of the Mediterranean diet — an essential nutritional mainstay for the world’s longest-living cultures.

Italian cured meat – “Salumi”



The umbrella term “salumi” includes all Italian cured meat and can be broken into 3 sub-categories – salumi, salami, and salsiccia. True salumi (as opposed to the more general use of the term) are cured meats made from a whole cut of an animal, usually a shoulder or thigh. The most famous of these Italian cold cuts is prosciutto. Salami (singular: salame) are a specific type of salumi that are air dried, smoked or salted and left to age. These are usually what we think of when we see the word “salami” in the states, but can also include soppressata and American “pepperoni” (more on that below). Finally, there is salsiccia, or sausage, which is ground and encased. It is either raw or cooked slightly before serving. This can almost always be considered a subgroup of salami.