



**Import and Distribution Company  
of Authentic Italian Specialty Products**



*Sapori di Mare*



*Rice*



*Balsamic Vinegar*



*Olive Oil*



*Garden*



*Truffles*



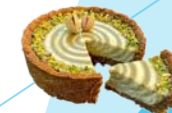
*Specialties*



*Pasta*



*Cheese & Meat*



*Bakery & Sweets*

# About Beca Imports

Beca Imports is an Italian family owned and operated Company. We were born and raised in Italian country side with the values of fresh and organic ingredients at their table. Beca Imports specializes in the importation of fine Italian organic products and is focused in finding the best of Italian foods from all regions of the country. Our goal is to bring Italy's finest regional artisan products to United States that satisfy any demanding palate.

We search every region of Italy to provide only authentic Italian food products characterized by freshness and natural flavors. We stand true to our values and are committed to our relationship with our suppliers to deliver premium quality products that everyone will enjoy.

Since coming to work and live in America, I saw that the people here love to experience the Italian food culture. But I saw that the food that is provided for them is not what I feel to be "authentic Italian food". Through the help of my cousin, who stills lives and works in Italy in contact with farms and local producers, we want to share with the American people the "real" Italian food experience without leaving their homes.



***Luca Bellavia***  
***Co-Founder & President***

***Mattia Carelli***  
***Co-Founder & C.E.O.***

# Mission Statement

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Our hope is to bring our exceptional blend of products from Italy, including private label brands, so they can be found in the best restaurants, supermarkets, gourmet stores and deli shops across the United States.

We want to bring the natural flavors of the Italian garden and create a bridge through the food and culture to every American table.

Because we believe that everyone should experience the freshness and beauty of the Italian food, our mission is to bring these exceptional products from our garden to your table.



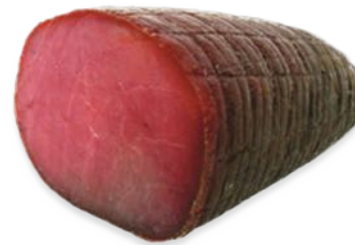


We have been able to transform our passion for the Mediterranean tradition of fish processing into an entrepreneurial reality, capable of dealing with the most demanding demands of international markets. Protection of health and respect for the environment are our core values. In order to guarantee the highest quality we are particularly strict in the choice of our products and production techniques. As a matter of fact, all the raw materials used in the process are of natural origin.

To obtain products with a unique and a delicate taste, we only use the best food qualities, carefully selecting the raw materials and scrupulously checking the origin of each element. In every phase of the process, we cook every product, from smoked salmon to bottarga, scrupulously following our company's strict quality procedures.



**SMOKED SWORDFISH**  
Size: 2.2 lb (1 kg) approx.



**SMOKED TUNA**  
Size: 2.2 lb (1 kg) approx.





# Sapori di Mare

The Fish Industry Conserviera Benedetto Scalia was born in Sciacca (Ag) Italy in 1973. Its sea, particularly rich in fish, is mainly suited to bluefish fishing, especially anchovies and sardines. The great abundance of this type of fish has led to the proliferation of many small farms for the production of salted sardines, salted anchovies and anchovy fillets.

Our anchovies are processed just fished and by hand as per tradition. In this way the fish remains soft and tasty, with exceptional nutritional qualities. The real gold of the Sicilian sea, we have been working on it since 1973 in the same way, the only product we use for its processing is salt.



## ANCHOVY SAUCE

Size: 16.91 fl oz (500 ml)  
Unit per case: 6



## ANCHOVY PASTE

Size: 2.12 oz (60 g)  
Unit per case: 15



## ANCHOVY FILLETS EVOO

Size: 24.69 oz (700 g)  
Unit per case: 6



## ANCHOVY MARINATED

Size: 2.2 lb (1 kg)





In addition to its organoleptic and nutritional qualities, the rice produced in Casalbeltrame by Azienda Agricola La Mondina, owned by the family of Luigi and Carlo Guidobono Cavalchini, makes the most of its long-standing tradition. A tradition that goes back in time, to the late 17th century, when the Gautieri noble family, after leaving the county of Nice, settled in these areas around Novara, introducing over the years significant improvements, especially regarding irrigation methods and cultivation techniques. A tradition that has continued with time, following several hereditary successions, with the marquises Cuttica di Cassine and, currently, with the barons Guidobono Cavalchini.



**CARNAROLI  
GRAN RISERVA**  
Size: 2.2 lb (1 kg)  
Unit per case: 10



**ARTEMIDE  
GRAN RISERVA**  
Size: 2.2 lb (1 kg)  
Unit per case: 12



**CARNAROLI  
FLOUR**  
Size: 1.1 lb (500 g)  
Unit per case: 16



**ARTEMIDE  
FLOUR**  
Size: 1.1 lb (500 g)  
Unit per case: 16





# Rice

Respect for the environment, for people, for healthy food and for a high quality of life are the basis of our work. A passion passed on with enthusiasm from father to son and enhanced by the fertility and the allure of the plains placed in the South of Verona, where nature has given generously clean water and many precious substances for growing rice. The special care and attention paid to the cultivation and the processing make Melotti Rice an excellent product, in particular the fine Riso Vialone Nano Veronese.



**ARBORIO**  
Size: 2.2 lb (1 kg)  
Unit per case: 12



**VIALONE NANO**  
Size: 2.2 lb (1 kg)  
Unit per case: 12





# Balsamic Vinegar

Since the seventeenth century, the Giusti family has been producing Balsamic Vinegar, passing down a recipe that created a complex harmony of flavors and a product of excellence, appreciated all over the world. Creating an exceptional balsamic vinegar depends on the competence, experience and attention to detail and the lengthy period of aging. Proud of a know-how which has been refined over its 400 years of family history, Giusti combines both its respect for tradition with a sense of local corporate responsibility and a modern and sustainable production philosophy.



**BALSAMIC VINEGAR OF MODENA PGI**  
Size: 8.45 fl oz (250 ml)  
Unit per case: 6



**BALSAMIC PEARLS**  
Size: 1.76 oz (50 g)  
Unit per case: 6







Giusti sweet and sour fruit condiments are fresh, mild, rich in flavor and with a perfect balance between the sourness of wine vinegar and the sweetness of fresh fruit juice and grape must used in the blend. Created to offer a versatile, original and unusual condiment that can be used to enhance the taste of the dishes to which it is added. A collection characterized by a wide aromatic bouquet: from the lively taste of ginger to the mildness of fig, from the delicacy of pomegranate to the sweetness of raspberry, and the intense fruity hints of apple. Ideal paired with salads, cooked and raw vegetables, used in sauces and marinades and as an ingredient in cocktail.



### SWEET & SOUR FRUIT CONDIMENTS

Apple – Figs – Pomegranate – Raspberry - Ginger

Size: 8.45 fl oz (250 ml)

Unit per case: 6



### SWEET & SOUR WHITE CONDIMENT

Size: 1.32 gal (5 l)

Unit per case: 2





The “Riserve” are the most exclusive of the Giusti collection. Each year the production is extremely limited, as the liquid is extracted from the most precious Giusti series of casks, in production since 1700. One of these barrels, coded as A3, was brought by Giuseppe Giusti to the Italian Fair of Florence in 1861, where a “product of 90 years” was awarded a gold medal, awarded again at the Expo in Paris in 1889.



**EXTRAVECCHIO**  
Size: 3.3 fl oz (100 ml)



**GIUSTI 50 RESERVE**  
Size: 3.3 fl oz (100 ml)



**GIUSTI 100 RESERVE**  
Size: 3.3 fl oz (100 ml)





# Balsamic Vinegar

As often happens in and around Modena, Casa Mussini also has a story rooted in the past. The love for balsamic vinegar, a flavor linked to local tradition made of grapes and cooked must, has been passed down from generation to generation, from our grandparents and fathers to the whole family.

Over all this time, Casa Mussini has gained know-how, expertise and skills but also passion, love and foresight. The same that, today, allows us to be a traditional company but also forward looking, able, that is, to follow the footprints of the past but applying at the same time modern technology and the most contemporary tools, besides in-depth knowledge of the current food & beverage trends for a constantly changing product.



**SABA**  
Size: 6.76 fl oz (200 ml)  
Unit per case: 6



**BALSAMIC GLAZE**  
Size: 16.91 fl oz (500 ml)  
Unit per case: 6



**BALSAMIC VINEGAR OF MODENA**  
Size: 1.32 gal (5 l)  
Unit per case: 2







Our family has dedicated itself to the olive cultivation and the oil production for three generations. Our grandparents started their adventure in the lands near Serradifalco (Sicily), realizing in that moment their vocation and the potential of the territory. At their arrival to the new farmlands, bought after the war of the 1945, they planted an olive tree as a symbol of their beginning. From this indelible link and the inherited respect, we started to write a new story that shares the same values and the same passion as our grandparents. Today the company exports to many countries where it has received different acknowledgments. Arke' manages the production of around 150 hectares of olive grove with 45000 plants and controls the entire chain from the olive tree till the bottle by doing meticulous inspections.



**ORGANIC EVOO**

Size: 25.36 fl oz (750 ml)

Unit per case: 12



**IGP EVOO**

Size: 16.91 fl oz (500 ml)

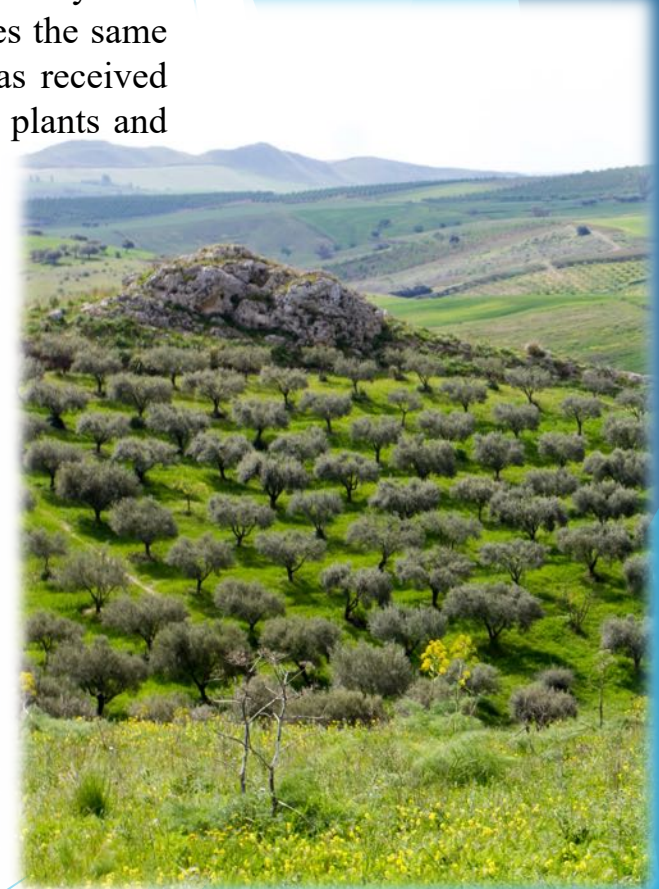
Unit per case: 12



**KORA EVOO**

Size: 1.32 gal (5 l)

Unit per case: 4







Le Ferre Apulian company produces, packages and sells extra virgin olive oils. Dynamism, productive and sensorial research, flexibility in the management of processes characterize our daily job around the product and customers. Everything originates in nature. Le Ferre is the name of a country district in the countryside of Castellanterreni Parteta (Taranto, PUGLIA) known for its particularly fertile soils. It's a valley between the sea and the hills: Jonian Sea and Murgia. Little further on, the Gravina canyon's gorges echo. The mild climate breathes the sea breeze and the smells of Mediterranean scrub. Here, in a piece of land inherited from our grandparents, we keep some centuries-old, imposing and sinuous olive trees.



**BASIL**



**LEMON**



**PORCINI  
MUSHROOMS**



**BERGAMOT**



**SMOKED**

**FLAVORED EVOO**  
Size: 16.91 fl oz (500 ml)  
Unit per case: 6





The Rizzo family has been producing preserves since 1949, jealously handing down the ancient recipes of grandfather Salvatore, founder of the company, from father to son. Love for one's work, as well as an indisputable quality of the raw material, have become over the years the main feature of this company which bases its history in a fascinating and ancient family tradition.



**NET WEIGHT**  
 6.6 lb (3 kg)



**DRAINED WEIGHT**

- **Whole Castelvetrano Olives** 4.6 lb (2.1 kg)
- **Pitted Castelvetrano Olives** 3.3 lb (1.5 kg)
- **Pitted Green Olives** 3.3 lb (1.5 kg)
- **Pitted Taggiasca Olives** 3.3 lb (1.5 kg)
- **Marinated Mixed Olives** 3.3 lb (1.5 kg)
- **Green Olives stuffed with Red Peppers** 3.3 lb (1.5 kg)



"Enhance the genuine flavors of our land" this is the company mission. Doing so is really very simple: just collect the product at the right time, when the maturation is complete, wash it, clean it and, without adding anything other than the purest extra virgin olive oil, keep it inside the jars.



**NET WEIGHT**  
 6.6 lb (3 kg)



**DRAINED WEIGHT**

- Capers in brine 4.4 lb (2 kg)
- Caper Berries 3.3 lb (1.5 kg)
- Marinated Sliced Artichokes 3.3 lb (1.5 kg)
- Artichokes with stem 3.3 lb (1.5 kg)
- Marinated Sun-Dried Tomatoes 3.3 lb (1.5 kg)
- Marinated Semi-Dried Cherry Tomatoes 3.3 lb (1.5 kg)
- Marinated Mixed Mushrooms 3.3 lb (1.5 kg)
- Porcini Mushrooms in brine 4.4 lb (2 kg)
- Calabrian Chili Peppers 3.3 lb (1.5 kg)





These amazing Rizzo's products are traditionally spread on bread, but you can use it in canapés or starters such as crostini or bruschetta, or you can stir a little into pasta dishes or sauces, use it as a marinade for meat and also for adding to casseroles and stews. Roll a spoonful into bread or pizza dough for a savory boost.



**CALABRIAN CHILI PEPPERS  
SPREAD**

Size: 2.2 lb (1 kg)  
Unit per case: 8 jars



**SICILIAN BASIL**

Size: 2.2 lb (1 kg)  
Unit per case: 8 jars



**CAPERS AND OLIVES  
TAPENADE**

Size: 2.2 lb (1 kg)  
Unit per case: 8 jars





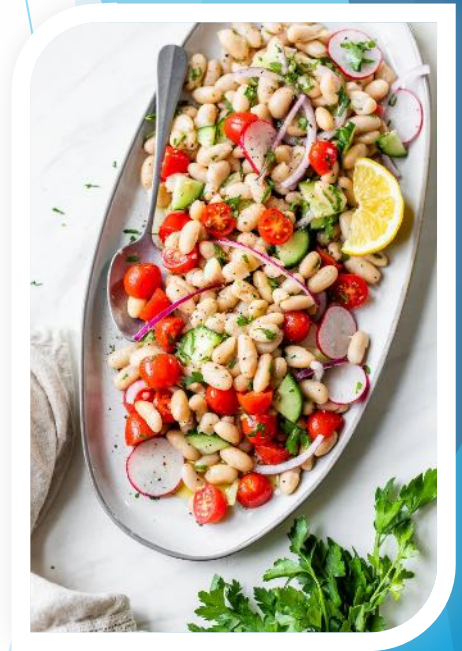


Small, white, and round bush bean historically planted and harvested by hand in the Lazio region of Italy. With delicate flavor and a thin skin, it is tasty when simply boiled with garlic, sage, and bay, then dressed with olive oil, salt, and pepper or cooked in a farmer's soup. The Purgatory Bean has been designated by Slow Food as an outstandingly tasty, culturally important, and endangered variety in Italy, and is listed in their Ark of Taste as a way to invite everyone to take action to help protect them.



**CANNELLINI BEANS**  
Size: 11 lb (5 Kg)

**PURGATORY BEANS**  
Size: 11 lb (5 Kg)





Since 1975 we have been contributing to the development of gastronomic creativity. We proudly hail from Alba, and this has led us to envision Truffle in unconventional forms, styles and use. An ingredient that was placed “on” tagliatelle pasta, but that we have put “inside” it. A product that could only last for a few days, and that we have freeze-dried. Something savored by few, so we provided it for everyone to enjoy in all occasions: from refined gourmet dishes to simple moments of pleasure.



### POWDERS

White Truffle – Pesto DOP – Porcini Mushrooms  
 Size: 2.12 oz (60 g) – 1.06 oz (30 g) - 1.76 oz (50 g)  
 Unit per case: 6

### HOT & SPICY WHITE TRUFFLE HONEY

Size: 8.11 oz (230 g)  
 Unit per case: 6

### WHITE TRUFFLE HONEY MUSTARD

Size: 13.04 oz (380 g)  
 Unit per case: 9





# Truffles

Rethinking truffle takes courage, determination, and a bit of madness. But also, constant commitment to product innovation, yet fully respecting the raw material. This is how Tartuflanghe's most visionary recipes came to be: capable of completely changing the use of truffles in cooking. Truffle can be envisioned in forms and ways that used to be considered unimaginable, enjoyed in every part of the globe, without yielding to the whims of seasonality. Truffle Perlage is the spherified truffle made by extracting truffle juice and transforming it into spheres similar to caviar. A product awarded at the Grand Prix Tendances et Innovation in Paris as the best innovative product in the world.



## PEARLS

Salmon – Anchovy – Truffle Soy – Pesto – Black Truffle

Size: 7.05 oz (200 g)

Unit per case: 4





Tartuflanghe experiments and creates its recipes in artisan laboratories using certified DOP and PGI raw materials, selected by trusted producers. For us, innovating means looking carefully at the final result, grasping the essence of its perfection from the basic element, challenging the limits of shape, texture, and even tradition, unraveling the flavor of a new idea from our imagination: practical, functional, suitable for everyone, capable of suggesting and stimulating new ways for consumption.



**FREEZE-DRIED  
CAPERS**  
Size: 0.7 oz (20 g)



**FREEZE-DRIED  
BLUE CHEESE 61**  
Size: 7.05 oz (200 g)



**FREEZE-DRIED  
RED SHRIMPS**  
Size: 0.88 oz (25 g)







# Specialties

Lalaina s.r.l. deals with the research and development of new manufacturing processes and food products. The company's mission is to make production cycles circular, analyzing the processing methods of the manufacturing companies and analyzing the critical issues of the supply chain to obtain new food products. Lalaina aims to convey ethical business values and give new life to what is too often considered just a "waste".

The Sicilian company, founded by Maria Chiara Valdemone and Giuseppe Gaudio, has patented the production process of the Colatura di Gambero Rosso® from Mazara del Vallo. The idea was born from the large amount of unused red prawn carapace by fish companies, which is regularly thrown and disposed of as special waste, this implies considerable economic and environmental costs. The process is a valid alternative to disposal, as it manages to transform the shrimp carapace into a resource through its use and reintegration into the production cycle.



## **COLATURA DI GAMBERO ROSSO RED SHRIMP SAUCE**

Size: 3.4 fl oz (100 ml)

Unit per case: 12





A young and dynamic company that was born from tradition, experience and love for Sicily and its riches, but projects itself towards the future with a continuous search for new solutions. Using the wealth of products to develop new ideas for a modern kitchen, always offering new perspectives and uses. The goal of our company is the research, transformation, production, packaging and marketing of the main products of the Sicilian territory and in particular of the south-eastern part of Sicily. Starting with tomatoes and more. Our passion for research is fundamental and has remained unchanged. PachinEat and all its innovative products are proof of this.



**TOMATO POWDER**



**LEMON POWDER**



**BET POWDER**



**GROUNDING BLACK OLIVES**

**POWDERS SELECTION**

Size: 1 lb (454 g)





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**CANDIED DATTERINO TOMATO**  
Size: 24.34 fl oz (720 ml)  
Unit per case: 8



**CANDIED PANTELLERIA CAPERS**  
Size: 24.34 fl oz (720 ml)  
Unit per case: 8



**DATTERINO TOMATO WATER**  
Size: 24.34 fl oz (720 ml)  
Unit per case: 8





Umami is a young company located between Langhe and Roero, Piedmont. The company is specialized in the production of black garlic, made with traditional methods and Italian quality raw materials. Research and study have led Umami to specialize in the natural transformation of food, exploring new tastes and nuances of flavor capable of enhancing every dish. The Umami's excellences, with their unique taste, are offered both whole and in creams. In our laboratory we transform only the highest quality raw materials to guarantee our customers only the best on the market.



**BLACK GARLIC SPREAD**  
Size: 6.7 oz (190 g)



**BLACK GARLIC CLOVES**  
Size: 1 lb (454 g)







The wild foraged fennel pollen adds an incomparable flavor to food. Sprinkle a fairy dusting of this organic dried wild fennel pollen onto poached salmon or chicken for an elusively sweet garnish, or add a bright flash of intoxicating flavor to seafood, poultry, pork and stews. Long used in Italian cooking, fennel pollen is golden yellow with rustic green specks of magical flavor. Hand harvested from Sicily, organic fennel has hollow stems that bloom small yellow flowers. Pollen is collected from the flowers and tediously dried with a deft touch. Tiny and amber, a gingerly pinch of this fennel pollen spice is all you need to transform an average dish into supreme cuisine.



### **WILD FORAGED FENNEL POLLEN**

Size: 1.06 oz (30 g)

Size: 3.53 oz (100 g)





The Felicetti family has perfected artisanal pasta making. Since the company's inception in 1908, the Felicetti name has become synonymous with the highest quality pastas trusted by chefs and home cooks around the world. Based in the heart of the Italian Alps in an area known as the Dolomites, our sustainable factory uses the purest alpine water and the clean air of the mountains to perfect its pasta.



## ORIGINALE FELICETTI

- Rigato Romano 1.1 lb (500 g)
- Farfalle 1.1 lb (500 g)
- Fusilli 1.1 lb (500 g)
- Squid Ink Spaghetti 1.1 lb (500 g)

## BULK

- Spaghetti 10 lb (4.54 kg)
- Spaghettoni 10 lb (4.54 kg)
- Bucatini 10 lb (4.54 kg)
- Cavatappi 10 lb (4.54 kg)
- Lumache 10 lb (4.54 kg)
- Mezze Maniche 10 lb (4.54 kg)

## GLUTEN FREE

- Penne Rigate 10 lb (4.54 kg)
- Spaghetti 12 oz (340 g)



The Monograno line represents the quintessence of our production and is obtained from single-origin organic semolina grown on specific soils: we are thus able to convey with our pasta the strong character and truth of these simple but fragile ingredients. Our Matt is produced in Puglia and retains the heat and primordial lash of its land of origin.



## MONOGRANO FELICETTI

- Penne Ritorte 1.1 lb (500 g)
- Spaghetti 1.1 lb (500 g)
- Fusilloni 1.1 lb (500 g)
- Conchiglioni 1.1 lb (500 g)
- Tagliatelle Egg Nests 1.1 lb (500 g)







**DOK**  
**DALL'AVA**  
prosciutti-dal-1955



## *Cheese & Meat*

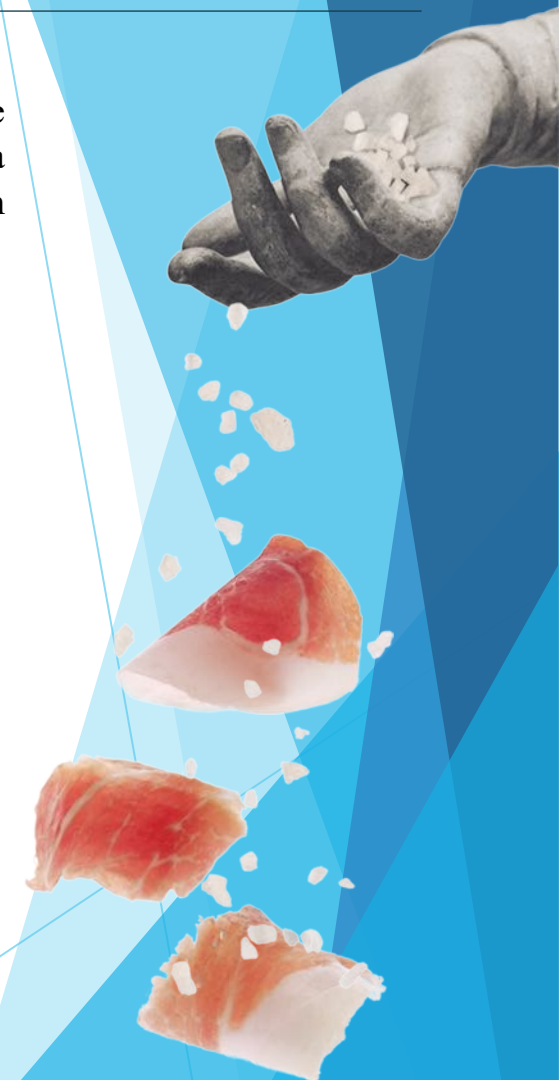
The Dall'Ava Family has been producing **San Daniele DOP** prosciutto since 1955.

DOK Dall'Ava only chooses the best legs from certified Italian pigs that are fed with cereal and milk serum. The legs are brought to the factory direct from the slaughter house fresh within two days. They are checked and registered with a button seal on the hock that states the month and year the ham entered the processing establishment, as well as the date in which salting began. It is then covered with only Sea Salt, which comes from the natural park of Santa Margherita (Puglia).



**PROSCIUTTO SAN DANIELE DOP**  
**18 AND 24 MONTHS**

Size: 16 lb (7.2 kg) approx.







**Prosciutto di Parma DOP** is made with hand-selected legs and aged for a minimum of 14 months. The producer's expertise and care in the selection of legs and the slow curing process are what make this ham so special. They choose high-quality legs that will stand up to over a year of aging. **Guanciale**, also known as cured pig cheek or jowl, is a staple in Italian cooking. Fattier and less meaty than its cousins pancetta and bacon, its velvety texture and robust flavor make it distinct from those other better-known cuts. **Speck Alto Adige IGP** is a cured ham that is lightly smoked. Its appearance, fragrance, and flavor make it instantly recognizable as authentic Speck manufactured with a traditional processing method, passed down through generations and protected by the European Union.



**PROSCIUTTO DI PARMA DOP**  
**14 MONTHS**  
Size: 16 lb (7.2 kg) approx.



**GUANCIALE**  
Size: 4 lb (1.8 kg) approx.



**SPECK ALTO ADIGE IGP**  
Size: 10 lb (4.5 kg) approx.



Made from 100% raw cow's milk in the regions of Reggio-Emilia, Modena and Parma, **Parmigiano Reggiano DOP** is quite possibly Italy's most famous cheese. With years of expertise, we select farms based on quality, artistry, location, and flavor profile. We cultivate relationships with the cheesemakers, who are devoted to making great cheese, and support them fully. For our **Pecorino Romano DOP** we choose to work with one of the most important cooperatives in Sardegna. Our sourcing is meticulous; the coop uses only whole sheep's milk from mountain pastures. Aged a minimum of 5-6 months, Pecorino Romano is full-flavored, aromatic and sharp. **Umbriacone**, a cheese created by Sergio Moro, is an affectionate term in Italian for the "great big drunk." A delicious cow's milk cheese bathed in a mixture of local Clinton and Raboso wine, it is then pierced like a gorgonzola to let the aroma and flavor of the wine permeate the cheese to a new degree. It is sharp and fruity on the nose.



**PARMIGIANO REGGIANO DOP**  
**24 MONTHS**  
Size: 10 lb (4.5 kg) approx.



**PECORINO ROMANO DOP**  
Size: 10 lb (4.5 kg) approx.



**UMBRIACONE**  
Size: 10 lb (4.5 kg) approx.



Sicilian Pistachio, with its unique yet delicate flavor, is an excellent base for all kinds of preparations, both sweet and savory, from the simplest for a family meal to the most elaborate for an important banquet and restaurants. In its most loved and sought-after form; source of energy, with multiple nourishing and beneficial properties. The perfect snack for lovers of wellness and the ingredient of excellence for lovers of haute cuisine.



### **SHELLED SICILIAN PISTACHIO**

Size: 2.2 lb (1 kg)







Brontese company began between the 20s and 30s in Sicily, in Naso, a little town in the province of Messina, as a small family business operating in the marketing and sale of olive oil and Nebrodi hazelnut. In 2017, came to the third generation, our business became the Naxida by Brontese. Throughout the years, we have expanded our business activity and our product references, while preserving our original family soul as well as the quality of the products that has always set us apart.



**ALMOND  
PASTE**  
Size: 6.6 lb (3 kg)



**HAZELNUT  
PASTE**  
Size: 6.6 lb (3 kg)



**PISTACHIO  
PASTE**  
Size: 6.6 lb (3 kg)



**PISTACHIO  
SPREAD**  
Size: 2.2 lb (1 kg)







Tentazioni e Sapori was born from the passion and experience in the confectionery sector developed over the years. Our goal is to offer unique and handcrafted products using the best raw materials of our land: Sicily. These Sicilian almonds are heralded for their soft, delicately floral tones. Touches of bitterness come through just enough to provide a deeper complexity to the sweet nut. Mix these organic raw almonds into your favorite biscotti, an almond tart, top a trout almondine, or simply eat them by the handful. These Italian almonds are sure to please.



**RAW NATURAL  
ALMONDS**  
Size: 2.2 lb (1 kg)



**WHOLE BLANCHED  
ALMONDS**  
Size: 2.2 lb (1 kg)



**SLICED BLANCHED  
ALMONDS**  
Size: 2.2 lb (1 kg)



Our almond dried fruit pastes are made only with the best local ground almonds, without the addition of flour, fats and essences, just to create a natural product to be enjoyed at any time of day. Our pistachio pastries, with a delicate taste and intense aroma, are produced with the best Sicilian pistachio, to achieve an unmistakable quality that only this raw material can give. We produce them to offer you a moment of pleasure and flavor. Honey, almond and pistachio are the ingredients that characterize our "Traditional Nougat", a Sicilian specialty.



### **SEMI-FINISHED DRIED FRUIT PASTRIES**

Pistachio – Almond – Hazelnut

Size: 2.2 lb (1 kg)



### **TRADITIONAL SICILIAN NOUGATS**

Medley of Sicilian Nougats

Size: 1.1 lb (500 g)





The history of the Cagliari company is the one of a family from Modena and represents the typical history of the last 150 years of Italy. A story of men who became pioneers. Driven by noble ideals and great courage, they crossed the ocean in search of a better future.

So it was for Ambrogio, who travelled to Brazil where he found a job in a coffee growing fazenda. Thanks to his determination and seriousness, he soon got to deal with the selection and commercialization of green coffee. From Sao Paulo he went to Bordeaux to spread Brazilian coffee in Europe, in a slow journey back home. Where he returned in 1909, he inaugurated his roasting and tasting store in the center of Modena.



INTENSITY	●●●●○
BODY	●●●●○
ACIDITY	●●○○○○
SWEETNESS	●●○○○○

**HQ - High Quality  
ESPRESSO BAR**  
Size: 2.75 lb (1.25 kg)



INTENSITY	●●●●○
BODY	●●●●○
ACIDITY	●●○○○○
SWEETNESS	●●●●○

**Gran Caffè  
NESPRESSO**  
Size: 50 pods (Single Serving)





# Our Partners





**Co-Founder & President**

**Luca Bellavia**

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