



con passione dal
1989

CATALOGO



Finger Food
EXPERIENCE



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AMORE AL PRIMO MORSO

È interpretando le nuove tendenze e le esigenze di un mercato in continua evoluzione, che nascono i nostri appetizer. Un sapore unico, originale che ti conquista al primo morso!

LOVE AT FIRST BITE

When we resolve to make a new appetizer we are determined to make sure it is not just another appetizer.

We study the latest trends of the ever evolving market and make it our mission to satisfy the cravings of all the foodies out there!



ELENCO PRODOTTI

n° pezzi per kg

legenda

I PANATI

| | |
|--|-------|
| ●● OLIVE ASCOLANE | 55 |
| ● OLIVE DI MARE | 55 |
| ● OLIVE RIPIENE VEGANE 100% | 62 |
| ● OLIVE RIPIENE DI FORMAGGIO | 55 |
| ●● MOZZARELLINE PANATE | 52 |
| ● MOZZARELLINE AL TARTUFO | 52 |
| ● MOZZARELLA STICK | 40 |
| ● PROVOLINE | 82 |
| ● BLUE CHEESE STICK | 50 |
| ● MAC & CHEESE (nugget di pasta e formaggi, piccante) | 33 |
| ● BOCCONCINI DI MELANZANE | 40 |
| ● CRISPY CHEESE BALL (asiago e porcini) | 36 |
| ● CACIO E PEPE NUGGETS | 33 |
| ● PASTA CACIO E PEPE | 29 |
| ● CAPRESE NUGGETS | 29 |
| ● MOZZARELLA IN CARROZZA (mozzarella e prosciutto cotto) | 30 |
| ● PARMIGIANA NUGGETS (tortino di melanzane) | 40 |
| ● VEGGIE NUGGETS (mini burger verdure e legumi) 100% | 35 |
| ● FALAFEL (mini burger di ceci) 100% | 39 |
| ● POLENTA STICK (stick di polenta al rosmarino) 100% | 58 |
| ● ORZOTTO CON PEPPERONI (tortino di orzo e peperoni) 100% | 40 |
| ● SCHIACCIATINA DI LENTICCHIE (mini burger di lenticchie) 100% | 37 |
| ●● SUPPLI DI RISO (pomodoro e mozzarella) | 13 |
| ●● SUPPLI DI RISO MIGNON | 35 |
| ●● ARANCINI DI RISO (pomodoro, funghi e piselli) | 13 |
| ●● ARANCINI DI RISO MIGNON (pomodoro, piselli, funghi) | 35 |
| ●● ARANCINI DI RISO AL RAGÙ - 200g | 5 |
| ● GOLOSETTI (mini würstel panati) | 62 |
| ●● PANZEROTTI MIGNON | 40 |
| ● INSALATA RUSSA CRISPY | 34 |
| ● CHICKEN POP | 110 |
| ● CHICKEN STICK | 100 |
| ● ARROSTICINO DI OVINO | 35 |
| ● CACIOTTELLE | 28 |
| ● ALICI PANATE | 30/35 |
| ● ARROSTICINO DI PESCE | 33/35 |

I PASTELLATI

| | |
|--|-------|
| ● FIORI DI ZUCCA (mozzarella e alici) | 20 |
| ● FIORI DI ZUCCA (mozzarella e prosciutto cotto) | 20 |
| ●● FIORI DI ZUCCA VUOTI 100% | 30/35 |
| ● FILETTI DI BACCALÀ PASTELLATI | 20 |
| ● MISTO VERDURE DELL'ORTO 100% | 38 |
| ● ANELLI DI CIPOLLA 100% | 80 |

SWEET FINGER FOOD

| | |
|--|----|
| ● BONET (crema con cacao, rhum, amaretto, caffè) | 46 |
| ●● CREMINI PANATI (crema pasticciera) | 50 |
| ● PASTIERA NUGGETS (crema alla ricotta) | 46 |
| ● SEMOLINO PIEMONTESE | 40 |

100% VEGETALE
VEGANFRIENDLY

VEGGIEFINGERFOOD

ITALIANFINGERFOOD

A BASE DI CARNE

SWEETFINGERFOOD

ELENCO PRODOTTI

PALLETTIZZAZIONE RETAIL

| I PANATI PRONTOFORNO | | | | Peso in Gr. | Tipo Conf. | Unità per cartone | Peso Tot. Kg | Num. cart. plt. | Num. strati | Cart. strato | Peso plt. |
|---|-----|----------|----|-------------|------------|-------------------|--------------|-----------------|-------------|--------------|-----------|
| Olive ascolane | 250 | Astuccio | 20 | 5,0 | 90 | 9 | 10 | 450 | | | |
| Mozzarelline Panate | 250 | Astuccio | 20 | 5,0 | 90 | 9 | 10 | 450 | | | |
| Mozzarelline Panate al Tartufo | 250 | Astuccio | 20 | 5,0 | 90 | 9 | 10 | 450 | | | |
| Cremini Panati (crema pasticciera) | 250 | Astuccio | 20 | 5,0 | 90 | 9 | 10 | 450 | | | |
| Veggie Nuggets (mini burger verdure e legumi) | 200 | Astuccio | 20 | 4,0 | 90 | 9 | 10 | 360 | | | |
| Falafel (Mini burger di Ceci) | 190 | Astuccio | 20 | 3,8 | 90 | 9 | 10 | 342 | | | |
| Schiacciata di Lenticchie (Mini burger di Lenticchie) | 200 | Astuccio | 20 | 4,0 | 90 | 9 | 10 | 360 | | | |
| Panzerottini Pomodoro e Mozzarella | 400 | Busta | 12 | 4,8 | 63 | 7 | 9 | 302 | | | |

I PANATI DA FRIGGERE

| | | | | | | | | | | | |
|---------------------|-----|-------|----|-----|-----|----|---|-----|--|--|--|
| Olive ascolane | 500 | Busta | 10 | 5,0 | 126 | 14 | 9 | 630 | | | |
| Mozzarelline Panate | 500 | Busta | 10 | 5,0 | 126 | 14 | 9 | 630 | | | |

I FUNGHI

| | | | | | | | | | | | |
|---|-------|-------|----|-----|----|---|----|-----|--|--|--|
| Funghi Misti con Porcini 10% | 1.000 | Busta | 6 | 6,0 | 72 | 8 | 9 | 432 | | | |
| Funghi Misti con Porcini 10% (Plt Intero) | 200 | Busta | 20 | 4,0 | 90 | 9 | 10 | 360 | | | |
| Funghi Porcini Cubo Extra (Plt Intero) | 300 | Busta | 12 | 3,6 | 90 | 9 | 10 | 324 | | | |
| Funghi Champignon (Plt Intero) | 450 | Busta | 12 | 5,4 | 90 | 9 | 10 | 486 | | | |

PALLETTIZZAZIONE HORECA

| I PANATI | | | | Peso in Gr. | Tipo Conf. | Cart. strato | UVE CT | CT Kg | Num. pz Kg(Δ) | Num. cart. plt. | Num. strati | Cart. strato | Peso plt. |
|---|-------|-------|---|-------------|------------|--------------|--------|-------|---------------|-----------------|-------------|--------------|-----------|
| Olive ascolane | 2.500 | Busta | 9 | 4 | 10 | 55 | 72 | 8 | 9 | 720 | | | |
| Olive ascolane | 1.000 | Busta | 9 | 5 | 5 | 55 | 126 | 14 | 9 | 630 | | | |
| Olive ascolane al Tartufo | 1.000 | Busta | 9 | 3 | 3 | 55 | 162 | 18 | 9 | 486 | | | |
| Olive Ricetta Tradizionale | 1.000 | Busta | 9 | 5 | 5 | 66 | 126 | 14 | 9 | 630 | | | |
| Olive di Mare | 1.000 | Busta | 9 | 5 | 5 | 55 | 126 | 14 | 9 | 630 | | | |
| Olive ripiene al Formaggio | 1.000 | Busta | 9 | 5 | 5 | 55 | 126 | 14 | 9 | 630 | | | |
| Olive ripiene Vegane (ripieno con legumi) | 1.000 | Busta | 9 | 5 | 5 | 62 | 126 | 14 | 9 | 630 | | | |
| Mozzarelline Panate | 2.500 | Busta | 9 | 4 | 10 | 52 | 72 | 8 | 9 | 720 | | | |
| Mozzarelline Panate | 1.000 | Busta | 9 | 5 | 5 | 52 | 126 | 14 | 9 | 630 | | | |
| Mozzarelline Stick | 1.000 | Busta | 9 | 5 | 5 | 52 | 126 | 14 | 9 | 630 | | | |
| Mozzarelline al Tartufo | 1.000 | Busta | 9 | 3 | 3 | 52 | 162 | 18 | 9 | 486 | | | |
| Provoline Panate | 1.000 | Busta | 9 | 5 | 5 | 82 | 126 | 14 | 9 | 630 | | | |
| Blue Cheese Stick (con Gorgonzola) | 1.000 | Busta | 9 | 5 | 5 | 50 | 126 | 14 | 9 | 630 | | | |
| Mac & Cheese (nugget di pasta e formaggi, piccante) | 1.000 | Busta | 9 | 5 | 5 | 33 | 126 | 14 | 9 | 630 | | | |
| Crispy Cheese Ball (asiago e porcini) | 1.000 | Busta | 9 | 5 | 5 | 36 | 126 | 14 | 9 | 630 | | | |
| Cacio e Pepe Nuggets | 1.000 | Busta | 9 | 5 | 5 | 33 | 126 | 14 | 9 | 630 | | | |
| NEW Pasta Cacio e Pepe | 1000 | Busta | 9 | 5 | 5 | 33 | 126 | 14 | 9 | 630 | | | |
| NEW Caprese Nuggets | 1000 | Busta | 9 | 5 | 5 | 29 | 126 | 14 | 9 | 630 | | | |
| NEW Mozzarella in carrozza (mozz. e prosciutto cotto) | 1000 | Busta | 9 | 5 | 5 | 30 | 126 | 14 | 9 | 630 | | | |
| Parmigiana Nuggets (tortino di melanzane) | 1.000 | Busta | 9 | 5 | 5 | 40 | 126 | 14 | 9 | 630 | | | |
| Bocconcini di melanzane con cuore di mozzarella | 1.000 | Busta | 9 | 5 | 5 | 40 | 135 | 15 | 9 | 675 | | | |
| Bocconcini di melanzane con cuore di mozzarella P.F. | 1.000 | Busta | 9 | 5 | 5 | 40 | 126 | 14 | 9 | 630 | | | |
| Insalata Russa Crispy | 1.000 | Busta | 9 | 5 | 5 | 34 | 126 | 14 | 9 | 630 | | | |
| Chicken Pop (pollo, speck, provola) | 1.000 | Busta | 9 | 3 | 3 | 110 | 162 | 18 | 9 | 486 | | | |
| Chicken Stick | 800 | Busta | 9 | 3 | 2,4 | 100 | 162 | 18 | 9 | 388,8 | | | |
| Veggie Nuggets (mini burger verdure e legumi) | 1.000 | Busta | 9 | 5 | 5 | 35 | 126 | 14 | 9 | 630 | | | |
| Falafel (Mini burger di Ceci) | 1.000 | Busta | 9 | 5 | 5 | 39 | 126 | 14 | 9 | 630 | | | |
| Polenta Stick (stick di polenta al rosmarino) | 1.000 | Busta | 9 | 5 | 5 | 58 | 126 | 14 | 9 | 630 | | | |
| Orzotto con peperoni (Tortino di orzo e peperoni) | 1.000 | Busta | 9 | 5 | 5 | 40 | 126 | 14 | 9 | 630 | | | |
| Schiacciata di Lenticchie (Mini burger di Lenticchie) | 1.000 | Busta | 9 | 5 | 5 | 37 | 126 | 14 | 9 | 630 | | | |
| Happy Mix (olive asc., suppli, arancini, crocchette patate) | 2.500 | Busta | 9 | 2 | 5 | 38 | 126 | 14 | 9 | 630 | | | |
| Golosetti (mini wurstel panati) | 1.000 | Busta | 9 | 5 | 5 | 62 | 126 | 14 | 9 | 630 | | | |
| Suppli di Riso (pomodoro e mozzarella) | 2.500 | Busta | 9 | 2 | 5 | 13 | 126 | 14 | 9 | 630 | | | |
| Suppli di Riso Mignon | 2.500 | Busta | 9 | 2 | 5 | 35 | 126 | 14 | 9 | 630 | | | |
| Arancini di Riso (pomodoro, funghi e piselli) | 2.500 | Busta | 9 | 2 | 5 | 13 | 126 | 14 | 9 | 630 | | | |
| Arancini di Riso Mignon | 1.000 | Busta | 9 | 5 | 5 | 35 | 126 | 14 | 9 | 630 | | | |
| Panzerotti mignon | 1.000 | Busta | 9 | 6 | 6 | 40 | 90 | 10 | 9 | 540 | | | |
| Panzerotti mignon (PF) | 900 | Busta | 9 | 4 | 3,6 | 40 | 90 | 10 | 9 | 324 | | | |
| Sweet Finger Food (Dolcetti Panati) | | | | | | | | | | | | | |
| Bonet (crema con cacao, rhum, amaretto, caffè) | 1.000 | Busta | 9 | 5 | 5 | 46 | 126 | 14 | 9 | 630 | | | |
| Cremini Panati (crema pasticciera) | 1.000 | Busta | 9 | 5 | 5 | 50 | 126 | 14 | 9 | 630 | | | |
| Pastiera Nuggets (crema alla ricotta) | 1.000 | Busta | 9 | 5 | 5 | 46 | 126 | 14 | 9 | 630 | | | |
| NEW Semolino Piemontese (PF) | 1000 | Busta | 9 | 5 | 5 | 40 | 126 | 14 | 9 | 630 | | | |

I PASTELLATI

| | | | | | | | | | | | | | |
|--|-------|-------|----|---|-----|----|----|----|----|-----|--|--|--|
| Fiori di Zucca (mozzarella e alici) | 2.500 | Busta | 8 | 2 | 5 | 20 | 88 | 11 | 8 | 440 | | | |
| Fiori di Zucca (mozzarella e alici) | 1.500 | Busta | 8 | 3 | 4,5 | 20 | 88 | 11 | 8 | 396 | | | |
| Fiori di Zucca (mozzarella e prosciutto cotto) | 2.500 | Busta | 8 | 2 | 5 | 20 | 88 | 11 | 8 | 440 | | | |
| Fiori di Zucca Vuoti | 1.500 | Busta | 8 | 2 | 3 | 65 | 88 | 11 | 8 | 264 | | | |
| Filetti al baccalà Pastellati | 2.500 | Busta | 16 | 2 | 5 | 13 | 96 | 6 | 16 | 480 | | | |
| Misto Verdure dell'Orto | 1.000 | Busta | 9 | 6 | 6 | 38 | 81 | 9 | 9 | 486 | | | |
| Anelli di cipolla | 1.000 | Busta | 9 | 6 | 6 | 80 | 54 | 7 | 9 | 324 | | | |

I FUNGHI

| | | | | | | | | | | | | | |
|------------------------------|-------|-------|---|---|---|----|----|---|---|-----|--|--|--|
| Misto funghi con porcini 10% | 1.000 | Busta | 9 | 6 | 6 | 80 | 72 | 8 | 9 | 432 | | | |
|------------------------------|-------|-------|---|---|---|----|----|---|---|-----|--|--|--|

GLI SPIEDINI / ARROSTICINI

| | | | | | | | | | | | | | |
|--------------------------|-------|-------|---|---|---|----|-----|----|---|-----|--|--|--|
| Arrosticini di Totano | 1.000 | Busta | 9 | 3 | 3 | 40 | 180 | 20 | 9 | 540 | | | |
| Alici Panate Butterfly * | 1.000 | Busta | 9 | 3 | 3 | 40 | 180 | 20 | 9 | 540 | | | |
| Arrosticini di Ovino * | 1.000 | Busta | 9 | 4 | 4 | 33 | 96 | 16 | 9 | 384 | | | |

POLENTA STICK

Stick di polenta al rosmarino in croccante panatura.

Polenta stick with rosemary in crunchy breading.

Stick de polenta au romarin en panure croustillante.

Knusprige Stick aus Polenta mit Rosmarin.

cottura
friggere 2 minuti in olio bollente (190°C)
in forno (210°C) 8/10 minuti
in microonde (800 watt) 3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2 minutes.
in pre-heated oven (210°C) for 8/10 minutes.
microwave (800 watt) for about 3 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.
dans un four bien chaud (210°C) pendant 8/10 minutes environ.
Cuire au **micro-ondes** (800w) pendant 3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.
im Ofen (210°C) circa 8/10 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 3 Minuten.

veganfriendly



SCHIACCIATINA DI LENTICCHIE

Mini burger di lenticchie con carote e pomodori semi-dry racchiuso in una croccante panatura.

LENTIL BURGER

Lentil mini-burger with carrots, semi-dry tomatoes, and crispy breading on the outside.

MINI HAMBURGER DE LENTILLES

Mini hamburger de lentilles avec carottes et tomates demi-sèches dans une panure croustillante.

LINSENFLÄDCHEN

Miniburger aus Linsen mit Möhren und halbgedörrten Tomaten in knuspriger Panierung.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10-12 minuti
in microonde (800 watt) 3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 3 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 3 Minuten.

veganfriendly

ORZOTTO CON PEPERONI

Bocconcino croccante di orzo e peperoni.

ORZOTTO WITH PEPPERS

Crispy barley & peppers bites.

"ORZOTTO" AVEC POIVRONS

Bouchées croustillantes farcies d'avoine et de poivrons.

"ORZOTTO" MIT PAPRIKA

Knusprige Gerstenhäppchen mit Paprika.



cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufthauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.



FALAFEL

Croccanti pepite a base di ceci delicatamente speziate.

Crispy, delicately spiced chick-pea nuggets.

Boulettes croustillantes farcies de pois chiches et épices délicates.

Knusprige, delikät gewürzte Kichererbsenbällchen

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufthauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.

veganfriendly



ANELLI DI CIPOLLA

Anelli di cipolla in fragrante pastella.

ONION RINGS

Crispy battered onion rings.

RONDELLES D'OIGNONS

Rondelles d'oignons en pâte à frire croustillante.

ZWIEBELRINGE

Zwiebelringe in duftend knusprigem Teig.



cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 8 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 8 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 8 minutes environ.

vorbereitung Ohne voraufthauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 8 minuten backen.

OLIVE RIPIENE VEGANE

Olive verdi, con farcitura di legumi e croccante panatura.

VEGAN FRIENDLY STUFFED OLIVES

Green olives, stuffed with legumes and coated with crunchy breading.

OLIVES VÉGÉTALENS

Olives vertes farcies aux légumes et recouvertes de panure croustillante.

VEGANISCHE OLIVEN

Grüne Oliven, gefüllt mit Hülsenfrüchtecreme, in knuspriger Panierung.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.

veganfriendly

MISTO DELL'ORTO

Mix di verdure dell'orto con pastella croccante.

VEGGIES MIX

Crispy battered veggies mix.

MÉLANGE DE LÉGUMES DU POTAGE

Mélange de légumes du potage en pâte à frire croustillante.

VERSCHIEDENE - GARTENGEMÜSE

Verschiedene Gartengemüse in knusprigem Teig.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 3 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 3 Minuten.





VEGGIE NUGGETS

Polpettine di verdure e legumi in croccante panatura.

Vegetable and legume balls coated with crispy breading.

Boulettes de légumes frais et de légumes recouvertes de panure croustillante.

Gemüse-Hülsenfrüchtklößchen in knuspriger Panierung.



cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frir dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauern
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.



BOCCONCINI DI MELANZANE

Deliziose polpette di melanzane, con cuore di mozzarella e leggera panatura.

EGGPLANT'S BITES

Delicious eggplant balls, with mozzarella and light breading.

BOUCHÉE DE AUBERGINE

Délicieuses boulettes d'aubergines, avec un cœur de mozzarella et une panure légère.

AUBERGINEN LECKERBISEN

Leckere Auberginen-Frikadellen, mit Mozzarella-Herz und leichter Panade.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 12 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 12 minutes.

préparation sans décongeler
frir dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.

vorbereitung Ohne vorauftauern
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.

CRISPY CHEESE BALL

Pepite croccanti con Asiago e funghi porcini.

Crunchy breaded nugget with Asiago cheese and porcini mushrooms.

Bouchée avec fromage Asiago et cèpes enveloppée dans une panure croustillante.

Knuspriges Häppchen mit Asiagokäse und Steinpilzen.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frir dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauern
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.





BLUE CHEESE STICK

Bastoncini al gorgonzola, avvolti da fragrante panatura.

Crispy breaded Gorgonzola cheese sticks.

Bâtonnets de Gorgonzola recouverts de panure croustillante.

Gorgonzolastäbchen in duftender Panierung.

cottura
friggere 2 minuti in olio bollente (190°C)
in forno (210°C) 9 minuti
in microonde (800 watt) 1 minuto e 30 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2 minutes.
in pre-heated oven (210°C) for 9 minutes.
microwave (800 watt) for about 1 minutes/30".

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.
dans un four bien chaud (210°C) pendant 9 minutes environ.
Cuire au micro-ondes (800w) pendant 1 minutes/30".

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.
im Ofen (210°C) circa 9 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 1 Minuten/30".



veggiefingerfood



PARMIGIANA NUGGETS

Croccanti bocconcini di melanzane, pomodoro, basilico e parmigiano.

Crispy aubergine bites, with tomato, basil and Parmigiano cheese.

Bâtonnets croustillants farcis avec aubergines, tomates, basilic et Parmigiano.

Knusprige Auberginenstückchen mit Tomate, Basilikum und Parmesan.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) circa 12 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 12 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.



prodotti alimentari FIORAVANTI



MAC AND CHEESE

Pepita di maccheroni e formaggio, leggermente piccante.

Spicy macaroni and cheese nugget.

Croquette de macaroni et fromage, légèrement piquante.

Maccheroni-Käsebällchen, leicht pikant.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.



CACIO E PEPE

Pepite croccanti con formaggio pecorino e pepe.

Crunchy nugget with Pecorino cheese and black pepper.

Bouchée avec fromage Pecorino et poivre enveloppe dans une panure croustillante.

Knuspriges Håppochen mit PecorinoKase und Pfeffer.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.



prodotti alimentari FIORAVANTI



PASTA CACIO E PEPE

Pepita di pasta, pecorino e pepe, in croccante panatura.

Nugget of pasta, Pecorino cheese and pepper, in crunchy breading.

Pépîte de pâtes, pecorino et poivre, en panure croustillante.

Nudel-Nugget, Pecorino und Paprika, in knuspriger Panade.

cottura
friggere 3 minuti in olio bollente
(190°C)
in forno (210°C) 10/12 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 3 minutes.
in pre-heated oven (210°C) for
10/12 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante
abondante (190°C) pendant
environ 3 minutes.
dans un four bien chaud (210°C)
pendant 10/12 minutes environ.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C)
circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12
minuten backen.



CAPRESE NUGGETS

Pomodoro, mozzarella e basilico in croccante panatura

Tomato, Mozzarella and basil, in crunchy breading.

Tomate, Mozzarella et basilic en panure croustillante.

Tomaten, Mozzarella und Basilikum in Knuspriger Panade.

cottura
friggere 3 minuti in olio bollente
(190°C)
in forno (210°C) 10/12 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 3 minutes.
in pre-heated oven (210°C) for
10/12 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante
abondante (190°C) pendant
environ 3 minutes.
dans un four bien chaud (210°C)
pendant 10/12 minutes environ.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C)
circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12
minuten backen.

MOZZARELLA STICK

Bastoncini di mozzarella con panatura saporita.

Tasty breaded mozzarella sticks.

Bâtonnets de Mozzarella recouverts de panure savoureuse.

Mozzarellastäbchen in herzhafter Panierung.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 8 minuti
in microonde (800 watt) 1/2 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 8 minutes.
microwave (800 watt) for about 1/2 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 8 minutes environ.
Cuire au **micro-ondes** (800w) pendant 1/2 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 8 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 1/2 Minuten.

SUPPLÌ DI RISO

Crocchetta di riso pomodoro e mozzarella.

RICE SUPPLÌ

Rice croquettes with tomato and mozzarella.

CROQUETTES DE RIZ

Croquettes de riz, tomate et Mozzarella.

REISSUPPLÌ

Reiskrokette mit Tomate und Mozzarella.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 3 minuti e 30 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 3 minutes/30".

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 3 minutes/30".

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 3 Minuten/30".

ARANCINI DI RISO

Crocchette di riso, pomodoro, piselli e funghi.

RICE CROQUETTES

Rice croquettes with tomato, peas and mushrooms.

"ARANCINI" DE RIZ

Croquettes de riz, tomate, petits-pois et champignons.

REISKROKKETEN "ARANCINI"

Reiskrokette, Tomate, Erbsen und Pilze.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.

prodotti alimentari floravanti





OLIVE RIPIENE DI FORMAGGIO

Olive verdi farcite con formaggi in leggera panatura.

OLIVES STUFFED WITH CHEESE

Lightly breaded green olives stuffed with cheese.

OLIVES FARCIES AU FROMAGE

Olives vertes farcies aux fromages et légèrement panées.

OLIVEN MIT KÄSE GEFÜLLT

Grüne Oliven mit Käse gefüllt, in leichter Panierung.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauf-tauen in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 Minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.

PANZEROTTI

Fagottini di pasta lievitata farciti con pomodoro e mozzarella.

Dough ravioli stuffed with tomato and mozzarella.

Boulettes de pâte levée farcies avec tomate et Mozzarella.

Hefeteigtaschen mit Tomate und Mozzarella.

cottura
friggere 3/4 minuti in olio bollente (160°C)
in forno (180°C) 5/6 minuti
in microonde (700 watt) 2/3 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (160°C) for 3/4 minutes.
in pre-heated oven (180°C) for 5/6 minutes.
microwave (700 watt) for about 2/3 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (160°C) pendant environ 3/4 minutes.
dans un four bien chaud (180°C) pendant 5/6 minutes environ.
Cuire au micro-ondes (700w) pendant 2/3 minutes.

vorbereitung Ohne vorauf-tauen in reichlich heißem Öl (160°C) circa 3/4 Minuten frittieren.
im Ofen (180°C) circa 5/6 Minuten backen. Ohne Auftauen in der Mikrowelle (700W) ca. 2/3 Minuten.

PROVOLINE

Bocconcini di provola affumicata, con leggera panatura.

Lightly breaded, smoked Provolone cheese bites.

Bouchées farcies au fromage fumé et panées.

Häppchen mit geräuchertem Provolakäsen leichter Panierung.

cottura
friggere 2 minuti in olio bollente (190°C)
in forno (210°C) 8 minuti
in microonde (800 watt) 1 minuto e 30 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2 minutes.
in pre-heated oven (210°C) for 8 minutes.
microwave (800 watt) for about 1/2 minutes.

préparation sans décongeler
frïre dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.
dans un four bien chaud (210°C) pendant 8 minutes environ.
Cuire au micro-ondes (800w) pendant 1/2 minutes.

vorbereitung Ohne vorauf-tauen in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.
im Ofen (210°C) circa 8 Minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 1/2 Minuten.



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OLIVE ALL'ASCOLANA

Olive verdi, con ripieno di carni miste e panatura croccante.

GREEN OLIVES STUFFED

Green olives stuffed with different kinds of meat and coated with crispy breading.

OLIVES FARCIES À LA FAÇON D'ASCOLI PICENO

Olives vertes farcies aux viandes mixtes et recouvertes de panure croustillante.

OLIVEN AUF ASCOLANISCHE ART

Grüne Oliven, gefüllt mit verschiedenen Fleischsorten, in knuspriger Panierung.



cottura
friggere 2/3 minuti in olio bollente (190°C)
in forno (210°C) 12 minuti
in microonde (800 watt) per circa 2/3 minuti.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2/3 minutes.
in pre-heated oven (210°C) for 12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 2/3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 2/3 Minuten frittieren.
im Ofen (210°C) circa 12 Minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.

MOZZARELLINE PANATE

Ciliegine di mozzarella con croccante panatura.

BREADED MINI MOZZARELLA BITES

Crispy breaded mozzarella bites.

PETITES BOUCHÉES DE MOZZARELLA PANÉES

Cerises de Mozzarella panées de chapelure croustillante.

KLEINE MOZZARELLA IN PANIERUNG

Kleine Mozzarella in knuspriger Panierung.



cottura
friggere 2 minuti in olio bollente (190°C)
in forno (210°C) 8 minuti
in microonde (800 watt) 1 minuto e 45 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2 minutes.
in pre-heated oven (210°C) for 8 minutes.
microwave (800 watt) for about 1/2 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.
dans un four bien chaud (210°C) pendant 8 minutes environ.
Cuire au micro-ondes (800w) pendant 1/2 minutes.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.
im Ofen (210°C) circa 8 Minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 1/2 Minuten.

OLIVE AL TARTUFO

Olive verdi, con ripieno di carni miste e tartufo in panatura croccante.

GREEN OLIVES STUFFED WITH TRUFFLE

Green olives stuffed with mixed meats and summer black truffle in a crunchy breading.

OLIVES VERTES AUX TRUFFES

Olives vertes farcies aux viandes mixtes et truffe noire en panure croquant.

GRÜNE OLIVEN GEFÜLLT MIT TRÜFFELN

Grüne Oliven gefüllt mit verschiedenen Fleischsorten und sommerlichen schwarzen Trüffeln, in knuspriger Panierung.

cottura

friggere 2/3 minuti in olio bollente (190°C)

in forno (210°C) 12 minuti

in microonde (800 watt) per circa 2/3 minuti.

cooking instruction do not thaw

deep fry in very hot vegetable oil (190°C) for 2/3 minutes.

in pre-heated oven (210°C) for 12 minutes.

microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler

frîre dans de l'huile bouillante abondante (190°C) pendant environ 2/3 minutes.

dans un four bien chaud (210°C)

pendant 12 minutes environ. Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauen

in reichlich heißem Öl (190°C) circa 2/3 Minuten frittieren.

im Ofen (210°C) circa 12 minuten backen.

Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.



MOZZARELLINE AL TARTUFO

Ciliegine di mozzarella con croccante panatura al tartufo.

BREADED MINI MOZZARELLA BITES WITH TRUFFLE

Crispy truffle breaded mozzarella bites.

PETITES BOUCHÉES DE MOZZARELLA PANÉES AVEC TRUFFE

Cerises de Mozzarella panées de chapelure croustillante avec truffe.

KLEINE MOZZARELLA IN PANIERUNG MIT TRÜFFEL

Kleine Mozzarella in knuspriger panierung mit trüffel.

cottura

friggere 2 minuti in olio bollente (190°C)

in forno (210°C) 8 minuti

in microonde (800 watt) 1 minuto e 45 secondi

cooking instruction do not thaw

deep fry in very hot vegetable oil (190°C) for 2 minutes.

in pre-heated oven (210°C) for 8 minutes.

microwave (800 watt) for about 1/2 minutes.

préparation sans décongeler

frîre dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.

dans un four bien chaud (210°C)

pendant 8 minutes environ. Cuire au **micro-ondes** (800w) pendant 1/2 minutes.

vorbereitung Ohne vorauftauen

in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.

im Ofen (210°C) circa 8 minuten backen.

Ohne Auftauen in der **Mikrowelle** (800W) ca. 1/2 Minuten.



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MOZZARELLA IN CARROZZA

Una fetta di mozzarella e una fetta di prosciutto cotto, racchiuse tra due fette di pane in cassetta, panate

A slice of Mozzarella and a slice of cooked ham, sandwiched between two slices of sandwich bread, breaded.

Une tranche de Mozzarella et une tranche de jambon cuit, enfermée entre deux tranches de paine de mie, panées

Eine Scheibe Mozzarella und eine Scheibe Kochschinken zwischen zwei Scheiben Sandwichbrot, leicht paniert

cottura
friggere 3/5 minuti in olio bollente (190°C)
in forno (210°C) 6 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3/5 minutes.
in pre-heated oven (210°C) for 6 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3/5 minutes.
dans un four bien chaud (210°C) pendant 6 minutes environ.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3/5 Minuten frittieren.
im Ofen (210°C) circa 6 minuten backen.



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INSALATA RUSSA CRISPY

Nuggets di insalata russa, avvolte in fragrante panatura.

CRISPY RUSSIAN SALAD

Russian Salad Nuggets wrapped in crispy breaded.

PÉPITES DE SALADE RUSSE

enveloppés dans une panure croustillante.

RUSSISCHE SALAT NUGGETS

in knuspringer Panade gewickelt.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) per circa 12 minuti
in microonde (800 watt) per circa 2/3 minuti.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for about 12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frîre dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 12 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.

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GOLOSETTI

Mini würstel di suino in leggera panatura.

Pork mini würstel lightly breaded.

Mini saucisse de porc en panure légère.

Mini-Schweinewürstchen in leichter Panade.

cottura
friggere 2 minuti in olio bollente (190°C)
in forno (210°C) 6 minuti
in microonde (800 watt) per circa 2 minuti.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2 minutes.
in pre-heated oven (210°C) for 6 minutes.
microwave (800 watt) for about 2 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 2 minutes.
dans un four bien chaud (210°C) pendant 6 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2 minutes.

vorbereitung Ohne vorauftauen in reichlich heißem Öl (190°C) circa 2 Minuten frittieren.
im Ofen (210°C) circa 6 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2 Minuten.

HAPPY MIX

Busta assortita: olive ascolane, crocchette di patate, arancini e suppli mignon.

Finger food mix: stuffed green olives, potato croquettes, rice croquettes, mini suppli.

Enveloppe assortie: Olive Ascolane, croquettes de pommes de terre, Arancini et croquettes de riz mignon.

Gemischter Beutel: ascolanische Oliven, Kartoffelkroketten, Reiskroketten "arancini" und Reiskroketten "suppli" mignon

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 10-12 minuti
in microonde (800 watt) per circa 2/3 minuti.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au **micro-ondes** (800w) pendant 2/3 minutes.

vorbereitung Ohne vorauftauen in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 minuten backen.
Ohne Auftauen in der **Mikrowelle** (800W) ca. 2/3 Minuten.





FIORI DI ZUCCA IN PASTELLA

Con mozzarella e alici. Con cotto e mozzarella. Anche vuoti.

ZUCCHINI FLOWERS

With mozzarella and anchovies. With cooked Ham and mozzarella. Empty.

FLEURS DE COURGETTES

Mozzarella et anchois. jambon cuit et Mozzarella. Vides.

KÜRBISBLÜTEN

mit Mozzarella und Sardellen. Gekochter Schinken und Mozzarella. Ungefüllt.

cottura
friggere 5 minuti in olio bollente
(190°C)
in forno (210°C) 15 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 5 minutes.
in pre-heated oven (210°C) for 15
minutes.

préparation sans décongeler
frire dans de l'huile bouillante
abondante (190°C) pendant
environ 5 minutes.
dans un four bien chaud (210°C)
pendant 15 minutes environ.

vorbereitung Ohne vorauf-tauen
in reichlich heißem Öl (190°C)
circa 5 Minuten frittieren.
im Ofen (210°C) circa 15 minuten
backen.

OLIVE DI MARE

Olive verdi, con delicato ripieno di pesce e fragrante panatura.

OLIVES STUFFED WITH FISH

Green olives stuffed with a delicate fish filling and coated with crispy breading.

OLIVES DE MER

Olives vertes farcies au poisson et recouvertes de panure parfumée.

MEERESOLIVEN

Grüne Oliven, gefüllt mit einer delikaten Fischcreme, in knuspriger Panierung.

cottura
friggere 3 minuti in olio bollente
(190°C)
in forno (210°C) 10/12 minuti
in microonde (800 watt) 2 minuti
e 30 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 3 minutes.
in pre-heated oven (210°C) for
10/12 minutes.
microwave (800 watt) for about
2/3 minutes.

préparation sans décongeler
frire dans de l'huile bouillante
abondante (190°C) pendant
environ 3 minutes.
dans un four bien chaud (210°C)
pendant 10/12 minutes environ.
Cuire au micro-ondes (800w)
pendant 2/3 minutes.

vorbereitung Ohne vorauf-tauen
in reichlich heißem Öl (190°C)
circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12
minuten backen.
Ohne Auftauen in der Mikrowelle
(800W) ca. 2/3 Minuten.

BACCALÀ PASTELLATO

Filetto di baccalà in fragrante pastella.

BATTERED SALTED CODFISH

Crispy batter coated fillet of salted codfish.

MORUE EN PÂTE À FRIRE

Filet de morue en pâte à frire croustillante.

KABELJAU IM TEIG

Kabeljaufilets in knusprig duftendem Teig.

cottura
friggere 5 minuti in olio bollente
(190°C)
in forno (210°C) 15 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 5 minutes.
in pre-heated oven (210°C) for 15
minutes.

préparation sans décongeler
frire dans de l'huile bouillante
abondante (190°C) pendant
environ 5 minutes.
dans un four bien chaud (210°C)
pendant 15 minutes environ.

vorbereitung Ohne vorauf-tauen
in reichlich heißem Öl (190°C)
circa 3 Minuten frittieren.
im Ofen (210°C) circa 5 minuten
backen.

CHICKEN POP

Pepite di pollo con speck e provolone in croccante panatura.

Small chicken nuggets with speck and provolone cheese in crispy breadcrumbs.

Petites pépites de poulet avec speck et fromage provolone dans une chapelure croustillante.

Kleine Hühnernuggets mit Speck und Provolone in knusprigen Semmelbröseln.

cottura

friggere per circa 2 minuti in olio bollente (180°C).

in forno (200°C) circa 6/7 minuti, girando a metà cottura.

in padella con poco condimento per circa 3/4 minuti a fuoco medio girando 2/3 volte.

cooking instruction do not thaw

deep fry in very hot vegetable oil (180°C) for 2 minutes.

in pre-heated oven (200°C) for 6/7 minutes, turning half cooking.

in a **pot** with little oil for about 3/4 minutes over medium heat, turning 2/3 times.

préparation sans décongeler

frïre dans de l'huile bouillante abondante (180°C) pendant environ 2 minutes.

dans un four bien chaud (200°C) pendant 6/7 minutes environ, tourner la moitié de la cuisson.

dans une **casserole** avec peu de huile pendant environ 3/4 minutes à feu moyen, en tournant 2/3 fois.

vorbereitung Ohne voraufauen

in reichlich heißem Öl (180°C) circa 2 Minuten frittieren.

im Ofen (200°C) circa 6/7 Minuten backen und halbgaren drehen.

in einem **Topf** mit wenig Öl (circa 3/4 Minuten bei mittlerer Hitze, 2/3 mal wenden.



CHICKEN STICK

Deliziosi stick di petto di pollo in croccante panatura.

Delicious chicken breast sticks in crisp breadcrumbs.

Leckere Hähnchenbruststicks in knusprigen Semmelbröseln.

Knuspriges Hähnchen mit PecorinoKase und Pfeffer.

cottura

friggere per circa 3 minuti in olio bollente (180°C).

in forno (200°C) circa 8 minuti, girando a metà cottura.

in padella con poco condimento per circa 5 minuti a fuoco medio girando 2/3 volte.

cooking instruction do not thaw

deep fry in very hot vegetable oil (180°C) for 3 minutes.

in pre-heated oven (200°C) for 8 minutes, turning half cooking.

in a **pot** with little oil for about 5 minutes over medium heat, turning 2/3 times.

préparation sans décongeler

frïre dans de l'huile bouillante abondante (180°C) pendant environ 3 minutes.

dans un four bien chaud (200°C) pendant 8 minutes environ, tourner la moitié de la cuisson.

dans une **casserole** avec peu de huile pendant environ 5 minutes à feu moyen, en tournant 2/3 fois.

vorbereitung Ohne voraufauen

in reichlich heißem Öl (180°C) circa 3 Minuten frittieren.

im Ofen (200°C) circa 8 Minuten backen und halbgaren drehen.

in einem **Topf** mit wenig Öl (circa 5 Minuten bei mittlerer Hitze, 2/3 mal wenden.



prodotti alimentari FIORAVANTI



ARROSTICINI DI OVINO

spiedini di mini cubetti di carne ovina.

SHEEP MEAT ARROSTICINI

skewers of mini cubes of sheep meat, ready to be cooked on the plate, grilled or in the oven.

RÔTISSOIRES DE MOUTON

brochettes de mini-cubes de viande ovine.

OVINO BRATLINGE

mini würfel schaffleisch.

cottura
in forno (180°C) circa 12/15 minuti



cooking instruction
in pre-heated oven (180°C) for 12/15 minutes.



préparation
dans un four bien chaud (180°C) pendant 12/15 minutes environ.



vorbereitung
im Ofen (180°C) circa 12/15 minuten backen.



CACIOTTELLE

pepate di formaggio fresco con latte di pecora, in croccante panatura.

Fresh cheese nuggets with sheep's milk, in crispy breading.

pepate de fromage frais avec du lait de brebis, en panatur croustillant.

pfeffer aus frischkäse mit schafsmilch, knusprig paniert.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) per circa 10/12 minuti
in microonde (800 watt) per circa 2/3 minuti.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for about 10/12 minutes.
microwave (800 watt) for about 2/3 minutes.

préparation sans décongeler
frère dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 10/12 minutes environ.
Cuire au micro-ondes (800w) pendant 2/3 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 10/12 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2/3 Minuten.

prodotti alimentari floravanti



ALICI PANATE BUTTERFLY

filetti di alici del Mediterraneo, panate pronte da friggere.

BATTERED BUTTERFLY ANCHOVIES

Mediterranean anchovy fillets, breaded and ready to fry.

PAPILLON ANCHOIS PANÉ

filets d'anchois de la Méditerranée, panates prêtes à frire.

PANIERTE SARDELLEN SCHMETTERLING

mittelmeereralices filets, frittiert.

cottura
friggere 5/8 minuti in olio bollente (190°C)
in forno (210°C) circa 10/15 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 5/8 minutes.
in pre-heated oven (210°C) for 10/15 minutes.

préparation sans décongeler
frère dans de l'huile bouillante abondante (190°C) pendant environ 5/8 minutes.
dans un four bien chaud (210°C) pendant 10/15 minutes environ.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 5/8 Minuten frittieren.
im Ofen (210°C) circa 10/15 minuten backen.

ARROSTICINI DI PESCE

spiedini di mini cubetti di totano con leggera panatura.

FISH ARROSTICINI

skewers of mini squid cubes with light breading, ready to fry or bake.

POISSONS RÔTIS

brochettes de mini-cubes de totano avec panatura léger.

FISCHBRATLINGE

mini totano spießli mit leichter panade.

cottura
in forno (180°C) circa 12/15 minuti



cooking instruction
in pre-heated oven (180°C) for 12/15 minutes.



préparation
dans un four bien chaud (180°C) pendant 12/15 minutes environ.



vorbereitung
im Ofen (180°C) circa 12/15 minuten backen.



prodotti alimentari FIORAVANTI



Le nostre proposte Dolci



Sweet ending



PASTIERA NUGGETS

Croccanti bocconcini di crema alla ricotta, con grano, canditi ed essenza di fiori d'arancio.

Crispy "Ricotta" cheese nuggets with wheat, candied fruit and orange blossom extract.

Croustillantes bouchées de crème au fromage frais, avec froment, fruits confits et essence aux fleurs d'oranger.

Knusprige Ricottacremehäppchen mit Weizen sowie mit kandierten Orangen und Orangenblütenessenz.

cottura senza scongelare
friggere 3 minuti in olio bollente
(190°C).
in forno (210°C) 9 minuti.
in microonde (800 watt) 1 minuto
e 30 secondi.

cooking instruction do not thaw
deep fry in very hot vegetable oil
(190°C) for 3 minutes.
in pre-heated oven (210°C) for 9
minutes.
microwave (800 watt) for about 1
minute/30".

préparation sans décongeler
frir dans de l'huile bouillante
abondante (190°C) pendant
environ 3 minutes.
dans un four bien chaud (210°C)
pendant 9 minutes environ.
Cuire au micro-ondes (800w)
pendant 1 minutes/30".

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C)
circa 3 Minuten frittieren.
im Ofen (210°C) circa 9 minuten
backen.
Ohne Auftauen in der
Mikrowelle (800W) ca. 1 Minuten
aufbereiten/30".



BONET

Cubetto di crema al cacao, amaretti e rum, con croccante panatura.

Crispy, lightly breaded cocoa cream cube, with crunchy amaretti crumble and rum.

Cube de crème au cacao, biscuits aux amandes et rhum, enveloppé dans une légère panure.

Würfel aus Kacaocreme, Amarettiplätzchen und Rum, in krokanter Panierung.

cottura
friggere 3 minuti in olio bollente (190°C)
in forno (210°C) 9 minuti
in microonde (800 watt) 1 minuto e 30 secondi

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 3 minutes.
in pre-heated oven (210°C) for 9 minutes.
microwave (800 watt) for about 1 minute/30".

préparation sans décongeler
frirer dans de l'huile bouillante abondante (190°C) pendant environ 3 minutes.
dans un four bien chaud (210°C) pendant 9 minutes environ.
Cuire au micro-ondes (800w) pendant 1 minutes/30".

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 9 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 1 Minuten aufbereiten/30".



CREMINI

Croccanti cubetti di crema pasticciera, con leggera panatura.

BREADED CUSTARD CREAM NUGGETS

Lightly breaded, crispy custard cream cubes.

"CREMINI" PANÉS

Petits cubes farcis de crème douce recouverts d'une légère panure.

PANIERTE CREMEWÜRFEL

Knusprige Cremewürfel in leichter Panierung.

cottura senza scongelare
friggere 2/3 minuti in olio bollente (190°C).
in forno (210°C) 9/10 minuti.
in microonde (800 watt) 2 minuti circa.

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2/3 minutes.
in pre-heated oven (210°C) for 9/10 minutes.
microwave (800 watt) for about 2 minutes.

préparation sans décongeler
frirer dans de l'huile bouillante abondante (190°C) pendant environ 2/3 minutes.
dans un four bien chaud (210°C) pendant 9/10 minutes environ.
Cuire au micro-ondes (800w) pendant 2 minutes.

vorbereitung Ohne voraufauen
in reichlich heißem Öl (190°C) circa 3 Minuten frittieren.
im Ofen (210°C) circa 9/10 minuten backen.
Ohne Auftauen in der Mikrowelle (800W) ca. 2 Minuten.





SEMOLINO PIEMONTESE

Quadrotti di semolino dolce, leggermente panato.

Squares of sweet semolina, lightly breaded

Carrées de semoule sucrée, légèrement panés

Quadrate aus süßem Grieß, leicht paniert

cottura
friggere 2/3 minuti in olio bollente (190°C)
in forno (210°C) 9/10 minuti

cooking instruction do not thaw
deep fry in very hot vegetable oil (190°C) for 2/3 minutes.
in pre-heated oven (210°C) for 9/10 minutes.

préparation sans décongeler
frire dans de l'huile bouillante abondante (190°C) pendant environ 2/3 minutes.
dans un four bien chaud (210°C) pendant 9/10 minutes environ.

vorbereitung Ohne vorauftauen
in reichlich heißem Öl (190°C) circa 2/3 Minuten frittieren.
im Ofen (210°C) circa 9/10 Minuten backen.



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