

# DICARLO FOOD SERVICE

## Gourmet



### Prosciutto di Parma DOP



110140 1/15 lb. avg.  
Aged for at least 18 months in the luscious hills surrounding Parma, giving it a delicate texture and sweet taste. It demonstrates refined texture, balanced marbling and complex flavors.

### Parmigiano-Reggiano - DOP



18780 2/8 lb.  
Aged for 18 months. Its flavor is refined and bold, it offers sweetness and versatility in a compact yet velvet-like texture. Tastes great on its own, but blossoms when combined with walnuts, pears, grapes or peaches.

### Pecorino Gran Cru



19905 2/8 lb. \*S/O  
A newcomer to the Pecorino family. Combines three elements: richness of Sardinian sheep's milk, production process based on the Parmigiana method and 20 months of aging. Taste is sweet with a balanced structure, carries a bouquet of milk foam - rare in mature cheeses.



### Peeled Cherry Tomatoes

20305 12/28 oz.  
Sweet and delicate, light and appetizing and have the aroma of cooking ripe tomato with a slight hint of basil.

### Toscano I.G.P. Extra Virgin Olive Oil

321502 6/500 ml.

Made from carefully hand picked Italian Olives from Tuscany, harvested at the perfect degree of maturity. A medium strong intensity carries distinct herbal undertones of artichoke and green pepper.



### Riviera Extra Virgin Olive Oil

321503 6/750 ml.

Its taste is delicate and fruity, with a very smooth and perfumed texture and a crisp olive bouquet.



### 100% Extra Virgin Olive Oil

321500 4/3 ltr.

Combines superb flavor and exceptional versatility guaranteed by the quality of genuine Italian olives. Has delicate hints of flowers, delicate and fruity with hints of almonds.



### Monti Iblei Extra Virgin Olive Oil

321508 6/750 ml.

Surrounded by wild herbs and typical Mediterranean vegetables, the Monti Iblei olive oil adopts many of their aromas. Fresh, with hints of green tomato and other vegetables-it is slightly spicy yet has a very smooth texture - a perfect balance.



### Balsamic Vinegar from Modena

Aged 3 years: 305600 6/500 ml.

Aged 8 years: 305605 4/250 ml.

Rich in aromas, derived from the ageing process in oak barrels creating a balanced taste, with hints of fruit and wood. The texture is thicker than the similar products currently on the market.

