

DiCarlo FOOD SERVICE

Goccia Umbra



Gourmet

Goccia Umbra has been able to blend the most ancient traditions in the growing and handling of olives, with modern technology, to keep the true flavor and fragrance of those ancient times.



Extra Virgin Olive Oil with Black Truffle

191220 12/500 ml.



Extra Virgin Olive Oil with White Truffle

191215 12/250 ml.



Honey with White Truffle

191225 6/500 grm.



Boschetto Tartufo Truffles*

17256 6/1.5 lb. avg.

Fresh cheese from sheep's and cow's milk. There is a harmony between the pronounced taste, the pungent truffle flavor and the delicate, sweet taste of the tender paste.



Les Recoltes



Winter Black Truffle Juice

191300 6/14 oz.

Made from the water released from Black winter truffle during the steaming process. Used by chefs to prepare soups, sauces, stock and cold salad dressing and marinades.

White Truffle Cream

191302 6/14 oz.

Blend of white truffles and porcini mushrooms, ready to be used in appetizers, fillings and pasta sauces. Great for melting on grilled meats.



Black Summer Truffle Peeling

191306 6/7 oz.

Peeling from summer black truffles preserved in water, with an intense aroma and flavor. Used in vinaigrettes, plate decoration, truffle butter filling for meats and pastas.



Black Summer Truffles - Sliced

191304 6/14 oz.

Uniform slices of black truffles packed with juice and olive oil. Used for turnados, Rossini, pastas and pizza.

1-800-DICARLO

www.dicarlofood.com

Holtsville, New York