



DiCarlo FOOD SERVICE

January 2020

Cheese of the Month

ARNEO



Grated Imported Pecorino Romano Cheese Blend #15180 4/5 lb.

Piquant aged cheese for an added dimension of flavor. This blend is finely grated for ideal texture in many dishes.

Grated Imported Parmesan Cheese Blend #19950 4/5 lb.

Grated Parmesan Cheese is a salty, nutty Italian-style cheese and an essential ingredient in a number of recipes. The perfect blend for both your dishes and on the table top.



Pasta of the Month

Ricotta Cavatelli

#25720 12/1 lb.

Jumbo Round Butternut Squash Ravioli

#187278 72/1.16 oz.

Jumbo Round Cheese Ravioli

#187321 72/1.16 oz.

Jumbo Round Spinach Ravioli

#187331 72/1.16 oz.

Jumbo Round Mushroom Ravioli

#187256 6/12 ct.

Jumbo Round Lobster Ravioli

#187266 72/1.16 oz.

Cheese Tortellini

#187117 4/3 lb.

Cheese Stuffed Shells

#187276 80/2 oz.

Cheese Manicotti

#187251 40/3.2 oz.

Manicotti Skins

#187271 3/5 lb.

DiCarlo
BRAND



What's new at DiCarlo...

Les Chateaux

Maker of Quality Hand Crafted Hors D'Oeuvres



Kobe Beef Franks in a Blanket

A real Kobe Beef frank wrapped in an all butter puff pastry. Experience this rare and flavorful indulgence.

Item# 500805 packed 1/50 ct.



Stuffed Artichoke Hearts

Artichoke hearts, cream cheese, Romano cheese, garlic, egg and spices finished in bread crumbs.

Item# 500807 packed 1/100 ct.



Cubano Sandwich

Slices of swiss cheese with fresh pork, sliced ham, fresh garlic mayonnaise and sweet pickles make up this authentic Cuban sandwich.

Item# 500809 packed 1/90 ct.

Wenzel Sauce

#401855 4/1 gal.

This locally branded product is a spicy and tangy hot sauce with a savory butter undertone making it unique from the rest. Aged red peppers, creamy butter flavoring and the perfect mix of spices creates a special sauce for many applications. It's great on pizza, wings, burgers, ribs, sandwiches and much more!

- Gluten Free, Kosher and Vegetarian
- Local brand created by a native Long Islander
- Great on Pizza
- Perfect for wings, ribs, sandwiches, burgers



When you purchase Wenzel Sauce, you are supporting the Bulldogs Care Foundation. Visit www.bulldogscare.org for more information.

Duefagiani



Italian Tomato Pulp

Polpa di Pomodoro

#20810 2/11 lb. Bag-in-Box



What is Polpa di Pomodoro?

Polpa di Pomodoro is a tomato derivative obtained from fresh Italian tomatoes which have been selected and crushed in to small pieces. Perfect to use on pizza, pasta and as a seasoning for other dishes like lasagna, meats and fish.

Why Polpa di Pomodoro?

- Polpa di Pomodoro is the **highest quality tomato derivative** utilized in Industrial channels, the one that better replicates the sauce made at home from Italian mothers.
- Polpa di Pomodoro is made with **fine and soft pieces** of fresh tomatoes that are not passing through the concentrator to better preserve their **original taste**.
- Consumers recognize Polpa di Pomodoro as a more **natural product** compare to paste and juice also because of "rustic" texture.
- Polpa di Pomodoro is the tomato derivative the **most used from Italian restaurant chefs**.
- 2 cases = 1 case of 6/#10 cans before cooking





Fresh Center Cut Choice Beef Striploin

#135700 15/12 oz.

#135710 12/14 oz.



Fresh Center Cut Chain-off Beef Filet Mignon 8 oz.

#135701 24/8 oz.



Fresh Choice Beef Metro Filet Mignon 6 oz.

#135703 32/6 oz.



Fresh Choice Beef Cowboy Ribeye Split Bone

#135702 12/14-16 oz.



Fresh Beef Top Round Inside Split, Trim & Tied

#135704 2/15 lb. avg.



Fresh Beef PSMO Tenderloin

Choice #135705 2/6.5 lb.

Select #135706 2/6.5 lb.



Fresh Outside Peeled Skirt Steak

#141201 4/5 lb.



Frozen Ground Beef 81/19 Fine

#135045 8/10 lb.



Fresh Choice Beef Striploin 0x1 Hereford Upper 2/3

#140507 5/14 lb. avg.

#135712 12/14 oz.



Frozen Choice Beef Filet Tips

#146756 6/4 lb.

FEATURED PRODUCE ITEM



northshire farms

Heritage Tuscan Blend

#681 4/3 lb.



This ready to serve blend is an upscale and sophisticated combination of colorful lettuces that can withstand hearty toppings like meats, nuts, and seafood. The multi-dimensional nature of leaves provides unmatched lift on the plate. This blend consists of 40% red components that may contain Lolla Rosa, Red Oak, Red Leaf and 60% green components may contain Green Oak, Tango and Green Leaf lettuces.

Winterizing Your Salads

While salads can be the heart of an operation promoting a plant-forward mission, they come with a responsibility. “Keeping that area seasonal is really important, because it’s the expectation,” says Matthew Cervay, system executive chef for Geisinger Health System in Danville, Pa. “Nobody wants to see the same carrots year-round, [or] the same tomatoes.” But, he adds, those changes can be simple and gratifying at the same time.

Dice up Squash: In the summer, Cervay and his staff focus on fresh vegetables lightly roasted or sautéed and then chilled for salads. When the weather turns cooler, zucchini and yellow squash can be diced and roasted, then chilled and tossed with olive oil, citrus or fresh herbs. “Now you have a nice roasted vegetable ... that fits in that salad category, but is a different way to build a salad,” Cervay says.

Get to the Root: “We include roasted vegetables in our salad rotation,” says Jim Meinecke, residential dining coordinator for Penn State Campus Dining in State College, Penn. “Oftentimes, our cooks prepare extra [from our cycle menu], and those leftovers are utilized in salads.” Roasted and chilled seasonal options might include cruciferous vegetables such as cauliflower, broccoli and cauliflower, as well as root veggies like beets, carrots and parsnips.

When presenting less mainstream root veggies such as parsnips or rutabagas, it can help to incorporate them in a medley with something more accessible. At Penn State, one rotating option is a mix of carrots and parsnips glazed with spicy honey, Meinecke says.

Add Grains and Herbs: Cervay likes to dress up chilled roasted vegetables with whole grains such as wheat berries or barley. Fresh herbs such as rosemary, thyme and sage add a seasonal slant. “Depending on your ethnic flair, getting out of cumin and coriander and going to cardamom for a heavier, more robust flavor really goes a long way,” he says. “You can change your vinegars up in the fall to do an apple cider vinegar or a champagne vinegar.”

Present with Panache: Though the DIY nature of salad bars makes them informal, presentation is still incredibly important, Cervay says. “Use garnishes with what you’re putting out there—toss [the vegetables] with fresh parsley and olive oil so it has a nice sheen to it,” he says. “When you do it properly, your whole salad bar really sings.”

MONGIBELLO

100% Juice
From Blood Oranges
Made in Sicily

100%
JUICE



Natural Blood Orange Juice from Sicily

#75000 8/33.8 oz. frozen



BLOOD ORANGE COSMO

1 part Vodka
1 part Cointreau
1 part Mongibello Blood Orange juice
1/2 part fresh squeezed lime juice

Combine all the ingredients in a cocktail shaker filled with crushed ice; shake and then strain into a chilled Martini glass. Garnish with a blood orange slice or lime.

Mongibello is obtained by squeezing 3 different blood orange varieties:

Tarocco, Moro, and Sanguinello, all originally grown in Sicily.

Mongibello is an 100% NFC fresh juice. We never add or remove anything from the juice obtained, giving you pure fruit juice.

A wooden table set with various appetizers including cheese, bread, olives, and meats. The table is set with a variety of appetizers including cheese, bread, olives, and meats. The text "Save the Date!" is written in red cursive. Below it, "DiCarlo" is written in large blue letters with "FOOD SERVICE" in smaller blue letters above it. Underneath, "Our Buying Show" is written in white, followed by "April 21, 2020" and "The Inn & Spa at East Wind Wading River, NY" in white.

Save the Date!

DiCarlo FOOD SERVICE

Our Buying Show

April 21, 2020

The Inn & Spa at East Wind
Wading River, NY

Black Cattle Ranch



Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.



This month's featured item...

Choice Beef Short Ribs 3" Boneless

#142029 2/6 lb. fresh

Cut from fresh hanging cattle, these choice grade short ribs yield a hearty beef taste that is perfect for braising or slow cooking. Beefy and tender, short ribs are the cold weather comfort food everyone is craving!



Be prepared for the first snow storm!

Safe-T-Salt Ice Melt

#560001 1/50 lb.



**** REMINDER ****

During inclement weather, please help keep our drivers safe while they are making deliveries. Be sure to have your walkways and delivery areas cleared of all snow and ice and easily accessible so that deliveries can be made quickly and safely. Thank you!



Meatballs

- Beef .5 oz. #144127 1/10 lb.
- Beef 1 oz. #144138 1/10 lb.
- Beef 2 oz. #144153 1/10 lb.
- Beef & Pork 3 oz. #144158 1/10 lb.

These meatballs are made with 100% USDA beef, imported Pecorino Romano cheese and a special blend of seasonings and spices combine to create the finest traditional Italian meatball. They are precooked to save time and labor costs. Try them as a pizza topping, in sandwiches or with pasta.



25 Person First Aid Kit in Plastic Box

#549735 1 ct.



CONTENTS

- (20X) Alcohol Antiseptic Wipes
- (6X) Antiseptic Towelettes
- (3X) Sting Relief Wipes
- (1X) Bandage Scissors
- (1X) Forceps
- (6X) Burn Cream Packets
- (6X) Triple Antibiotic Packets
- (1X) Instant Cold Pack
- (1X) Triangular Bandage
- (32X) Plastic Adhesive Strips
- (2X) Fabric Fingertip Bandages
- (2X) Fabric Knuckle Bandages
- (5X) 3" X 3" Gauze pads
- (1X) 4" Gauze Pad
- (1X) Large Wound Pad
- (1X) 1/2" Adhesive Tape
- (4X) Latex Exam Gloves
- (1X) 1 Fl Oz Eye Wash Solution
- (1X) First Aid Guide

It's Soup Season!



**Frozen Soups,
just heat and serve!**



Chicken Noodle Soup

#230175 4/4 lb.

This soup is prepared the old fashioned way, chunks of hearty vegetables and diced chicken slow simmered in a seasoned chicken broth with ribbons of egg pasta.

Creamed Kale & Spinach Soyp

#230578 4/4 lb.

Tender spinach and kale simmered in a delicious cream sauce.

Maine Lobster Bisque

#230891 4/4 lb.

A perfect blend of minced sweet lobster meat simmered in rich cream and sherry.

Shrimp & Roasted Corn Chowder

#230993 4/4 lb.

A delightful creamy combination of sweet roasted corn, tender shrimp, zesty red peppers and potatoes, finished with a touch of spice.

Chicken & Poblano Pepper Soup

#230996 4/4 lb.

A creamy blend of diced chicken and spicy peppers accented with corn and black beans and finished with a hint of lime.

New England Clam Chowder

#230999 4/4 lb.

Authentic New England Clam Chowder, thick and rich, made with sweet cream and flavorful clam broth, loaded with chunks of clams, potatoes and spices.





Timberline Chili with Beans

#230100 4/4 lb.

Tender beef is simmered in a zesty tomato sauce seasoned with chili and ground pepper. We then combine green bell peppers and diced tomatoes in this classic, hearty variety.

Roasted Portabello Mushroom Tomato Bisque

#230560 4/8 lb.

Sliced portobello mushrooms are simmered with shredded potato, shallot, roasted garlic and sun dried tomato in a hearty vegetarian veloute embellished with Brie and snipped chives.

Italian Wedding Soup

#230570 4/4 lb.

A unique specialty soup containing pasta, miniature meatballs, onions, spinach and carrots in a tasty chicken broth.

Cream of Broccoli Soup

#230811 4/4 lb.

A light soup flavoured with sharp American cheese and other mild seasonings, then topped off with broccoli florets.

Chicken Noodle Soup

#230813 4/4 lb.

This is a classic soup featuring a rich chicken broth with thick, dumpling style egg noodles, tender pieces of chicken and carrots and celery.



French Onion Soup

#230838 4/4 lb.

This soup features sweet, tender onions in a savoury brown stock.

Cream of Potato Soup

#230841 4/4 lb.

This soup features chunks of tender potatoes, carrots, celery, bacon bits and green bell peppers in a hearty cream-style broth.

Minestrone Soup

#230851 4/4 lb.

This Italian classic blends shell pasta, kidney beans, carrots, celery, peas, zucchini, green beans, garbanzo beans, spinach and potatoes in a red wine and Parmesan cheese flavoured broth.

Boston Style New England Clam Chowder

#230861 4/4 lb.

This milk-reconstituted chowder contains potatoes, clams, mild white fish and celery. The thick cream style broth is accented with parsley.

Soup Crackers

Old Fashion Oyster Crackers

#480205 150/.5 oz.

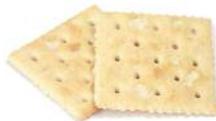
Created to proudly float on soups and chowders, Westminster Old Fashioned Oyster Crackers will make your customers say "These are the best crackers I've ever eaten!"



Saltine Crackers

Salted #480302 500/2 pk.

Unsalted #480218 300/2 pk.



Soup Serving Solutions



#544110	Soup Spoon Heavy Black	1/1000 ct.
#546050	Soup Spoon Medium White	1/1000 ct.
#546074	Soup Spoon Heavy White	1/1000 ct.
#545220	Soup Bowl Plastic 12oz.	1/1000 ct.
#542147	Soup Bowl Foam 8oz.	1/1000 ct.
#542149	Soup Bowl Foam 12oz.	1/1000 ct.
#546515	Paper Soup Container w/ Lid 12 oz.	10/25 ct.
#546520	Paper Soup Container w/ Lid 16 oz.	10/25 ct.
#553535	Deli Container w/Lid 8 oz. Translucent	1/240 ct.
#553545	Deli Container w/Lid 16 oz. Translucent	1/240 ct.
#553540	Deli Container w/Lid 32 oz. Translucent	1/240 ct.

SANTA MAURO

Qualità Garantita Dal 1953

Imported from Italy, Santa Mauro pasta brings old world tradition to your dishes. Our pasta is made the old fashioned way using only the finest ingredients and bronze dies. Bronze die-cut pasta yields a perfect texture for sauces to adhere to.



Ziti

#183410 2/10 lb.

Fusilli Rotini

#183420 2/10 lb.

Spaghetti

#183430 2/10 lb.

#183360 20/1 lb.

Linguine

#183435 2/10 lb.

Penne Rigate

#183445 2/10 lb.

#183355 20/1 lb.

Rigatoni

#183450 2/10 lb.

Shells Conchiglie

#183455 2/10 lb.

Elbows

#183462 2/10 lb.

Tri Color Fusilli

#183470 2/10 lb.

Orzo

#183475 2/10 lb.

Fettuccine

#183480 2/10 lb.

Farfalle

#183485 2/10 lb.

DiCarlo FOOD SERVICE

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National Distribution with Personal Service



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