

October 2019

FOOD SERVICE
DiCarlo



Cheese of the Month



Whole Milk Ricotta #11365 6/3 lb.

Made the old fashioned way using only the finest ingredients. Our Ricotta will give consistent performance across your menu

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



DiCarlo

Butternut Squash Ravioli

#187278 72/1.16 oz.

Roasted butternut squash, ricotta, brown sugar, walnuts, cinnamon, and nutmeg are infused together to create these scrumptious ravioli. Serve with a simple sage and browned butter sauce. Perfect on a crisp Fall night.



DiCarlo

Pumpkin Ravioli

#187005 72/1.16 oz.

Filled with sweet pumpkin; a delicious fall-favorite.

Quick & Easy Sauce Recipe Recommendation:

Melt a stick of butter and drizzle a small amount on to each individual serving of ravioli. Next, sprinkle a pinch of ground cinnamon on top of the ravioli. Lastly, freshly grate a thick piece of Imported Parmigiano Reggiano Cheese over each plate and serve immediately.



Butternut Squash Ravioli

#187094 2/3 lb. 27-28 per lb.

Roasted butternut squash blended with Parmesan, amaretti cookies and brown sugar; wrapped in par cooked sage pasta.

What's new at DiCarlo...



Granola Bar Core Variety Pack

#521195 70 bars

Variety pack includes:

- 36 Crunchy Granola Bar Oats & Honey
- 18 Crunchy Granola Bar Peanut Butter
- 16 Sweet & Salty Nut Granola Bar Peanut

Granola Bar High Taste Variety Pack

#521197 55 bars

Variety pack includes:

- 15 Three-Layer Bar Almond Butter Chocolate
- 12 Granola Cups Peanut Butter Chocolate
- 12 Wafer Bar Peanut Butter Chocolate
- 16 Almond Butter Biscuits

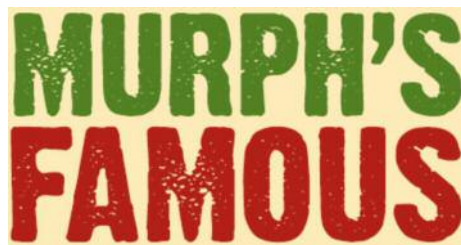
A great solution to help capture on the go breakfast & snacking.



MayoChup Sauce Packets

#278090 200/.44 oz.

Enjoy the best of both worlds with Heinz MayoChup! Heinz MayoChup combines the delicious taste of ketchup, mayonnaise, and a special blend of spices.



Bloody Mary Mix

#530250 6/33.8 oz.

Spicy Bloody Mary Mix

#530255 6/33.8 oz.



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...

Fresh Pork Belly Boneless Rind off

#143270 2/6 lb. avg.

- No Antibiotics or Growth Promotants/hormones
- No Added Water or Artificial Ingredients
- No Animal By-Products
- Vegetarian Grain Fed
- 100% gluten free
- Source is American Humane Certified for above industry standard practices.



**Cultivated Mussels
Vac-Pac**
#246266 10/1 lb.



Calamari Todarodes 5-8"
Tubes & Tents #261921 4/2.5 lb.
Tubes Only #261926 4/2.5 lb.

Peel. Sip. Savor.



AN ITALIAN TRADITION SINCE 1932

Limonata
#365215 4/6 pk.

Aranciata
#365217 4/6 pk.

Aranciata Rossa
#365229 4/6 pk.



New at DiCarlo!



BELLEI

Imported from Italy

**Fine Producers of
Balsamic Vinegar of Modena
since the nineteenth century**

- ∞ Our Balsamic Vinegar is matured and aged in the historical acetaia where the Bellei family has been living since approximately the 16th century.
- ∞ We use cooked grape must and not concentrated.
- ∞ Made in approximately 3,000 oak barrels with a decreasing capacity going from 220 to 15 liters.
- ∞ The small dimension of barrels ensures an extended contact of the vinegar with the wood, improving the taste profile of our products.
- ∞ Balsamic Vinegar is aged in a totally natural way through evaporation.
- ∞ We carefully select Italian raw materials only.
- ∞ Over 500 quality controls per year, carried out by a certified external laboratory.



Balsamic Vinegar of Modena

#305412 12/500 ml.

#305420 2/5 ltr.

This Balsamic Vinegar of Modena has a characteristic and penetrating aroma, with harmonious acidity, well-balanced sweet-and-sour taste, savory with velvety nuances. Suitable for dressing salads and vegetables.



Glaze with Balsamic Vinegar of Modena

#401349 12/17.6 oz.

No Caramel Color Added. Made from high quality Balsamic Vinegar of Modena IGP, reduced to a thick, smooth glaze that is balanced in flavor and color. Perfect way to finish any dish. Use as a garnish or create plate designs with it's thick, consistent texture. Gluten Free, Non-GMO.



White Condiment Balsamic Vinegar

#304530 2/5 ltr.

Bellei White Condiment was created to satisfy the most sensitive palates of those who prefer a less pungent product and who wish to make recipes with particular attention to colors.

FEATURED PRODUCE ITEM



Autumn Squash



northshire farms

The cooler months are prime time for winter squash. Pumpkins may get all the glory at Halloween, but there are many other versatile, vividly colored, flavorful, and nutrient-packed varieties to brighten up fall and winter meals. Sweeter, denser, and more firm in texture than summer squash or zucchini, winter squash take well to a wide spectrum of seasonings and can be true crowd-pleasers in warming soups, casseroles, risotto, lasagna, and even desserts.



Acorn Squash #770



Spaghetti Squash #771



Butternut Squash #772

Acorn Squash with Kale and Sausage

Ingredients:

- 2 medium acorn squash, halved down the middle, seeds removed
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Olive oil cooking spray
- 3 teaspoons olive oil, divided
- 8 ounces hot Italian turkey sausage, casings removed
- 1 large leek, white and light green parts only, halved and sliced
- 2 cloves garlic, finely chopped
- 4 cups tightly packed torn kale
- 1/3 cup reduced-sodium chicken broth
- 1/4 cup chopped walnuts
- 2 tablespoons grated fresh Parmesan
- 2 tablespoons panko breadcrumbs



Heat oven to 375°. Cut a thin slice off round side of each squash half to create a stable base. Sprinkle with salt and pepper; coat with cooking spray. Place squash flesh side down on a baking sheet lined with aluminum foil; bake until golden and tender, 30 minutes. Remove from oven; flip squash and set aside. Heat broiler. In a large nonstick skillet over medium heat, heat 1 teaspoon oil. Add sausage; cook, breaking into coarse pieces, until brown, 6 minutes; transfer to a bowl. To same skillet, add remaining 2 teaspoons oil and leek; cook until leek is soft, 3 minutes. Add garlic; cook, 30 seconds. Add kale and toss; add broth. Cover and cook until kale is tender, 5 minutes; stir in sausage. Divide kale-sausage filling among squash. In a bowl, combine walnuts, Parmesan and panko; sprinkle evenly over squash bowls and coat with cooking spray. Broil until panko is golden, 2 minutes.

It's Pie Season!

Offering fresh baked pies has never been easier.

Chef Pierre

Where pie comes from:



Item#	Description
340052	Unbaked Apple Pie 10"
340152	Unbaked Blueberry Pie 10"
340202	Unbaked Cherry Pie 10"
340352	Unbaked Peach Pie 10"
340412	Unbaked Pumpkin Pie 10"
340452	Unbaked Strawberry Rhubarb Pie 10"
340502	Baked Pecan Pie 10"
340552	Unbaked Pie Shells 10"
340600	Baked Apple Hi Pie, Packed 4/10"
340601	Unbaked Apple Pie No Sugar Added 10"
340602	Unbaked Blueberry Pie No Sugar Added 10"
340615	Unbaked Peachberry Pie 10"
340618	Unbaked Strawberry Rhubarb Hi Pie 10"
340712	Unbaked Apple Grande Pie 10"
340722	Unbaked Dutch Apple Pie 10"
340725	Unbaked Fruits of the Forest Pie 10"
340734	Unbaked Blueberry Hi Pie 10"
340735	Baked Sweet Potato Pie 10"
340753	Baked Pumpkin Pie 10"
340764	Unbaked Peach Hi Pie 10"
346015	Chocolate Cream Pie 10"
346020	Banana Cream Pie 10"
350354	Unbaked Caramel Applenut Pie 10"
358070	Baked Lemon Meringue Pie 10"
358072	Unbaked Coconut Custard 10"
358076	Baked Gourmet Lemon Meringue Pie 10"

*Packed 6 count unless otherwise noted



Center Cut Pork Loin Bnls

#141980 6/8 lb. avg.



Kielbasa Rope Natural Casing

#110720 2/5 lb.

Beef Knockwurst

#140255 2/5 lb. 3-1



Bratwurst

#140256 2/5 lb. 4-1



Pounded Veal Leg Cutlets

2 oz. #141752 80/2 oz.

4 oz. #141800 40/4 oz.

5 oz. #141790 32/5 oz.

**Perfect for
Wiener Schnitzel!**



Potato & Cheddar Pierogies

#205350 288/1.4 oz.

Sauerkraut

#36402 6/#10



Red Cabbage

#31354 6/#10



Applesauce

Sweetened #50052 6/#10

Unsweetened #55407 6/#10



Fresh Sauerkraut

#303550 12/2 lb.



Brauhaus Soft Pretzels

#357185 12/10 oz.



Soft Pretzels

Bites #523179 1/350 ct.

#357180 50/6 oz.

#357160 50/5 oz.

#357170 100/3.5 oz.

#357166 100/2.5 oz.



Bavarian Pretzel Stick

#519932 72/2.4 oz.

Bavarian Pretzel Braid

#357164 50/7 oz.



Spicy Brown Mustard

#284250 4/1 gal.

P/C #460410 1/500 pk.

Squeeze #284283 12/12 oz.



Yellow Mustard

#284056 4/1 gal.

P/C #460390 1/500 pk.

Squeeze #520603 12/12 oz.



Dijon Mustard

#436120 6/48 oz.



Fall Flavors

10" Pumpkin Maple Praline Cake

#340676 1/12 cut



10" Pumpkin Cheesecake

#340632 1/14 cut



10" Spiced Cranberry Walnut Tart

#340678 1/12 slice



Prebaked Pumpkin Pie 10"

#340753 6/10"



Unbaked Pumpkin Pie 10"

#340412 6/46 oz.



Jumbo Round Pumpkin Ravioli

#187005 72/1.17 oz.



Pumpkin Blondies

#485116 2/24 ct.

NEW!



Pumpkin Cheesecake Yogurt Muffins

#333354 12/6 oz.



100% Solid Pumpkin

#55445 6/#10



Jumbo Round Butternut Squash Ravioli

#187278 72/1.16 oz.

We also carry assorted Pumpkins & Gourds



New at DiCarlo!

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



Don't Settle. Eat Delicious. Eat **UNCUT.**



Before the Butcher UNCUT is where PLANT meets PROTEIN. Our 100% gluten and GMO free plant meat products are perfect for vegetarian and vegan recipes. Perfect for salads, stir fry, sliders, pizza, pasta and more!



Plant Meat Burger Raw
#20700 40/4 oz.



Plant Meat Chicken Chunk Cooked
#20714 2/5 lb.



**Plant Meat Bulk
Burger Meat Raw**
#20706 4/2.5 lb. *S/O



**Plant Meat Ground Italian
Sausage Raw**
#20710 4/2.5 lb.



Plant Meat Ground Chorizo Raw
#20712 4/2.5 lb.



Plant Meat Beef Tips
#20718 2/5 lb.



Plant Meat Ground Beef Raw
#20720 4/2.5 lb.



Plant Meat Pulled Pork Cooked
#20722 4/2.5 lb.

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.

Linguine

#183435 2/10 lb.

Penne Rigate

#183445 2/10 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.

PLEASE VISIT OUR
CASH AND CARRY STORE

1630 N. OCEAN AVE, HOLTSVILLE NY

Hours: Mon. thru Fri. 8:00am-5:30pm

Saturday 8:30am-2:00pm

Phone: 631-758-6000 ext. 350

FOOD SERVICE
DiCarlo

DICARLO FOOD SERVICE • P.O. BOX 2365 • 1630 N. OCEAN AVENUE • HOLTSVILLE • NY 11742
631-758-6000 • FOR SALES 1-800-DICARLO • dicarlofood.com

DEPOT CENTERS:

BELLMAWR, NJ SOUTH KEARNY, NJ WESTBOROUGH, MA

DiCarlo Distributors is not responsible for any typographical errors.



@dicarlofood