

FOOD SERVICE
DiCarlo



November 2019

Cheese of the Month

Italian Pecorino Truffle Cheese Loaf

#17110 2/2.2 lb.



This fresh sheep's milk cheese has a strong but delightfully sharp flavor that is complemented by the earthy, garlicky, savory taste of the coveted truffles that are studded throughout. Its intense and lingering flavor is offset by its wonderfully soft, springy texture. This cheese lends itself well to both slicing and shaving.

- 100% Sheep's milk
- Product of Italy
- Zero waste, perfect for slicing or shaving
- Good flavor profile
- Great melting attributes

Perfect for:

- Panini and Sandwiches
- Burgers
- Serve with cured meats



Pasta of the Month



Parmigiano Reggiano Ravioli

#188020 2/3 lb.

Parmigiano Reggiano DOP, ricotta, mascarpone & mozzarella wrapped in our signature thin egg pasta.



Mushroom Truffle Ravioli

#188016 2/3 lb.

Portobello mushroom, black truffle, Parmigiano Reggiano, mozzarella & ricotta wrapped in our signature thin egg pasta.



Short Rib Ravioli

#188014 2/3 lb.

Slow cooked beef short ribs, roasted onions, carrots, red wine & rosemary wrapped in our signature thin egg pasta.



Pappardelle

#188026 4/2.2 lb.

Wide, flat ribbons made with our exclusive process that delivers the taste and texture of hand rolled pasta.



Maine Lobster Ravioli

#188012 2/3 lb.

Supreme North American lobster blended with smooth, delicate ricotta and a touch of lemon, wrapped in our thin egg pasta.

What's new at DiCarlo...



Fresh Center Cut Choice Beef Striploin

#135700 15/12 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 Choice Beef PSMO Tenderloin

#135705 2/5.5 lb. avg.



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.



Frozen Choice Beef Filet Tips

#146756 6/4 lb.

Thanksgiving & All the Trimmings



Turkey

Turkey Breast Skin-on Foil RTC
#123200 2/9 lb.



Turkey Breast Skin-on Netted RTC
#123215 2/10 lb. avg.

Turkey Breast Cook-in-Bag Raw
#123217 2/9 lb. avg.

Pan Roasted Turkey Breast Skin-on
#123210 2/7 lb. avg.

Turkey Breast Skinless Ckd
#123225 2/10 lb. avg.

Smoked Skinless Turkey Breast
#123205 2/10 lb. avg.



All-Natural Fresh NAE Oven Roasted Turkey Breast
#124102 2/5-8 lb. avg.



Whole Turkey
10-12 lb. #121511 4 ct.
14-16 lb. #121515 4 ct.
18-20 lb. #121513 2 ct.



Turkey Breast Skin-on Cook-in-Bag Raw
#123600 2/10 lb.

Oven Roasted Turkey Breast Skin-on
#123608 2/10 lb.



Potatoes & Vegetables



Instant Mashed Potatoes:

Real Mashed Idaho Potatoes
#37400 6/3.24 lb.

Real Mashed Idaho Potato Pearls
#37404 12/26 oz.

Potato Au Gratin Dried
#37416 12/20.35 oz. pouch

Frozen Mashed Potatoes:
Mashed Potatoes
#42797 6/4 lb. Frozen



Simplot

Frozen Vegetables:

Pearl Onions
#41024 12/2.5 lb.



Green Beans
Whole #40091 12/2 lb.
Regular Cut #40202 12/2 lb.
French Cut #40101 12/2 lb.



Sliced Carrots
#40652 12/2 lb.

Monaco Blend
whole green beans, wax beans, baby carrots
#41080 8/3 lb.



Sonoma Blend
broccoli, snap peas, carrots, yellow carrots
#41088 8/3 lb.



Tuscan Blend
whole green beans, sliced carrots, squash, red pepper
#41082 8/3 lb.



Fresh Produce:
Idaho Potatoes #2
#691 1/50 lb.

Fresh Mushrooms
#523 1box



Fresh Green Beans
#154 1 bushel
#159 2/5 lb. cleaned & clipped

Peeled Mini Carrots with Tops
#211 1/5 lb.



Fresh Sweet Potatoes #1
#680 1/40 lb.

Sweet Potatoes Cut Yams
#36102 6/#10 cans

Stuffing, Gravy & Rolls



Stove Top Chicken Stuffing
#189300 6/48.5 oz.



Cornbread Stuffing
#189310 6/56 oz.



Turkey Gravy
#401071 12/50 oz.

Pull-A-Part Rolls
#330918 240/1.5 oz.



Classic Dinner Rolls
#330912 180/1.3 oz.

Cranberry



Whole Cranberries IQF
#54310 2/5 lb.



Cranberry Sauce Jellied
#50250 6/117 oz.

Cranberry Sauce Whole
#50282 6/117 oz.



Craisins Sweetened Dried Cranberries

#52101 2/3 lb.
#52102 1/10 lb.

*DiCarlo wishes its customers,
friends & family a
Happy Thanksgiving!*

We will be closed on Thanksgiving Day

Ingredients

Mini Marshmallows
#95306 12/1 lb.



Premium Turkey Base
#226043 6/2.5 lb.



Cream of Mushroom Soup
#220500 12/50 oz.

French's Fried Onions
#520602 6/24 oz.



Pumpkin Maple Praline Cake

#340676 1/12 slice 10" Cake
Pumpkin spice cake, maple glaze and chopped pecans.

DiCarlo



Pumpkin Ravioli
#187005 72/1.16 oz.
Filled with sweet pumpkin;
a delicious fall-favorite.

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.



Spiced Cranberry Walnut Tart

#340678 1/12 slice 10" Cake
Chopped walnuts, whole cranberries, brown sugar, molasses, fall spices in a sweetened cookie crust.



Pumpkin Cheesecake 10"

#340632 1/5 lb. 14 cut
New York style cheesecake swirled with the perfect blend of pumpkin puree, cinnamon, ginger and clove, nestled into a graham cracker crust.

FEATURED PRODUCE ITEM

Brussel Sprouts

#186 1/12 lb.

#187 1/25 lb.



northshire farms

Brussels sprouts are compact rounded leaves tightly bound into individual spherical-shaped heads ranging in diameter of one to two inches when mature. Their leaves range from sea green to fern green, some varieties featuring blushed violet red tips. They offer the flavors of the earth and the bitter sweetness of cabbage. The younger the Brussels sprouts carry a sweeter more palatable flavor. Brussels sprouts are available year-round.

Classic cooking methods for Brussels sprouts include roasting, braising or pan frying them in butter with savory accompaniments such as garlic, shallots, thyme, rosemary and sage. Brussels sprouts take on the accompanying flavors which gives them more depth and appeal while also bringing sweetness to the Brussels sprouts. Slow roasting the sprouts in oil or butter is a great way to remove the sprout's natural bitterness.

Store Brussels sprouts cold and moist, 32°-40°F and 95 percent relative humidity. Cold and moist storage is a challenge. Refrigerators provide the cold, but they also dry the air. Store sprouts unwashed wrapped in a moist towel in a perforated plastic bag in the vegetable crisper section of the refrigerator. Refrigerated sprouts will keep for 3 to 5 weeks.

Crispy Roasted Brussel Sprouts

Ingredients

1 lb Brussels Sprouts trimmed and halved
1/2 tsp Kosher Salt
freshly ground pepper
1 tsp sugar
1/8 cup Olive Oil

Instructions

Place a sheet pan that will fit the brussels sprouts in the oven and preheat oven on broil.

In a bowl, combine the brussels sprouts with salt, pepper and sugar. Then mix in the olive oil.

Transfer brussels to a piece of parchment paper that has been pre-cut to fit on the sheet pan.

Very carefully place parchment and brussels onto the sheet pan in the oven.

Broil for 6 minutes then stir and rotate the sheet pan to promote even cooking.

Broil for another 6 minutes or until brussels are crispy but not burned.

Serve immediately.



NEW!

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

DiCarlo

Produced in Umbria, Italy



Extra Virgin Olive Oil

321511 4/1 gal.

Extra-virgin olive oil is the first pressing of whole unblemished olives done within a day of harvest.



Olive Oil Pomace

321510 4/1 gal.

Olive oil pomace is the oil comprising the blend of refined olive pomace oil and virgin olive oil.



100% Pure Olive Oil

321420 4/1 gal.

Pure Olive oil is the oil consisting of a blend of refined olive oil and virgin olive oil fit for consumption as they are.



Fall Flavors

10" Pumpkin Cheesecake
#340632 1/14 cut



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FOOD SERVICE

**Jumbo Round
Pumpkin Ravioli**
#187005 72/1.17 oz.



**Jumbo Round
Butternut Squash Ravioli**
#187278 72/1.16 oz.



**10" Spiced Cranberry
Walnut Tart**
#340678 1/12 slice



Pumpkin Blondies
#485116 2/24 ct.

NEW!



**Pumpkin Cheesecake
Yogurt Muffins**
#333354 12/6 oz.



**10" Pumpkin Maple
Praline Cake**
#340676 1/12 cut



ChefPierre

Prebaked Pumpkin Pie 10"
#340753 6/10"



Unbaked Pumpkin Pie 10"
#340412 6/46 oz.



100% Solid Pumpkin
#55445 6/#10



We also carry assorted Pumpkins & Gourds



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!



ChefPierre

It's Pie Season!

Offering fresh baked pies has never been easier



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

*Packed 6 count unless otherwise noted

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.

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



Our Crabmeat is Superior!

We only use blue swimming crab (*Portunus Pelagicus*) from Indonesia, the sweetest crab available. Not be confused with red swimming crab from China, which has little to no flavor.



Jumbo Lump #242081 6/1 lb.

Jumbo Lump, consisting of the two large muscles connected to the swimming fins of the crab, is prized for its impressive size, bright white color and exquisite taste.

Application: It is best used in dishes where the size of the lumps can really shine.



Super Lump #242086 6/1 lb.

Super Lump is Crab Meat is made of broken pieces of jumbo lump with larger flakes of white body meat.

Application: Perfect for use in crab cakes, dips, salads, casseroles and more.



Special #242094 6/1 lb.

Often considered the most versatile grade for the widest range of recipes, special crab meat consists of the smaller pieces of white meat from the body of the crab.

Application: Perfect for crab cakes, salads, quesadillas, wraps, soups, and crab balls.



Claw #242095 6/1 lb.

Picked from the swimming fins of the crab, claw meat is a brown meat with a stronger flavor profile.

Application: Claw meat is ideal for dishes with heavy sauces or in dips and soups, as the flavor of the crab still comes through.

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

DiCarlo

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