



October 2020

FOOD SERVICE
DiCarlo

Our Virtual Buying Show October 13 - 16, 2020

Attend the virtual event
from your device...
at your convenience!

Ask your
DiCarlo Sales Consultant
for more info



Cheese of the Month

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.

Brown Butter Sage Sauce

Ingredients:

4 tablespoons unsalted butter

10 small sage leaves

1/4 cup Walnuts chopped

Arneo Grated Cheese Blend

Freshly ground pepper

*Great sauce for
fall ravioli dishes!*



In a non-stick skillet add butter, walnuts and sage. Allow to cook on medium heat until the butter turns a dark brown color. As soon as it darkens, add in your cooked ravioli and toss gently to coat. Plate the ravioli and sauce and top with Arneo Grated Cheese Blend.

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.

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What you need to know...

- Visit foodshow.mealticket.com to gain access the show or look for your email invite from “Meal Ticket”
- Attend the event from your device, at your convenience
- Save on over 1,800 items!
- Savings are for the 8 week delivery period 10/26 - 12/19/20
- Click into each vendor booth to see what allowances are offered
- In each booth, you can request samples and more info on products




**We'll credit
your first show
order \$25!***





Select an Event
2020 Demo Food Show



Hormel Foods

Select a location
2 BROTHERS DELI

✓ Check In

Ping Sales Rep For Assistance

Booths

Bookings

Events

Notes

Reports

Notes

Products

Sort By
Name, SKU or Brand

Booked Items First

and then

Secondary Sort Criteria

New Items Only

#53312 - BACON CANADIAN SLCD 16 SL PND

Pack/Size	Brand	Allowance	Bookings	Potential Earnings
1/10 LB	HORMEL	\$0.50	10	\$5.00

Bookings Liked Sample Requested Notes

Sample Virtual Booth

**(one \$25 credit per account, must check-in at a minimum of 20 booths, account must be in credit terms to qualify)*



**Midwest Corn-Fed 100 Days • No Meat & Bone Meal Fed
Humane Harvest Facility • Product of USA • No Continental
No Brahman • No Dairy • High Quality British Genetics**

Fresh Beef Chuck Flap Meat Short Rib Boneless

#140508 12/2 pc.

Rich in flavor and well-marbled. Braise for classic short ribs. True cold weather comfort food!



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.



**Upscale your
Brunch Menu!**

Bloody Mary Mix

#530250 6/33.8 oz.

Spicy Bloody Mary Mix

#530255 6/33.8 oz.





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 Autumn 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

Butternut Squash Risotto

INGREDIENTS

7 c. low-sodium chicken broth
1 tbsp. extra-virgin olive oil
1 small onion, chopped
2 tbsp. butter, divided
4 c. cubed butternut squash (from a 2 1/2-lb. squash)
3 cloves garlic, minced
2 c. arborio rice
1/2 c. white wine
1 c. freshly grated Parmesan
2 tbsp. freshly chopped sage



DIRECTIONS

In a medium saucepan over medium heat, bring chicken broth to a simmer. Reduce heat to low.
In a large pot or Dutch oven, heat oil. Add onion and cook, stirring often, until beginning to soften, about 5 minutes. Stir in squash, 1 tablespoon butter and garlic. Cook until the squash is beginning to color around edges and then soft, about 6 minutes. Season with salt and pepper.
Stir in remaining tablespoon butter, arborio rice, stirring quickly. Cook until the grains are well-coated and smell slightly toasty, about 2 minutes. Add the wine and cook until the wine has mostly absorbed.
With a ladle, add about 1 cup hot broth. Stirring often, cook until the rice has mostly absorbed liquid. Add remaining broth about 1 cup at a time, continuing to allow the rice to absorb each addition of broth before adding more.
Stir often and cook until squash is tender and risotto is al dente and creamy, not mushy, about 25 minutes. Stir in Parmesan and sage, then season with salt and pepper before serving.

Recipe courtesy of www.delish.com

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"
340320	Boston Creme Pie Thaw & Serve
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



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.



Fresh Sauerkraut

#303550 12/2 lb.

Spicy Brown Mustard

#284250 4/1 gal.

P/C #460410 1/500 pk.

Squeeze #284283 12/12 oz.



Yellow Mustard

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



Pumpkin Blondies

#485116 2/24 ct.



Chef Pierre

Prebaked Pumpkin Pie 10"

#340753 610"



Libby's



100% Solid Pumpkin

#55445 6/#10

Unbaked Pumpkin Pie 10"

#340412 6/46 oz.

DiCarlo

Jumbo Round Pumpkin Ravioli

#187005 72/1.17 oz.



Acorn Squash #770



Spaghetti Squash #771



Butternut Squash #772

Jumbo Round Butternut Squash Ravioli

#187278 72/1.16 oz.



We also carry assorted Pumpkins & Gourds



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





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



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



Bacon Half Slices Cooked 18/22 ct.
#110662 1/576 slices

Delivers the flavor, texture, and appearance of bacon cooked from raw. Half slices provide more cost control and portion flexibility. Fits perfectly on sandwiches and burgers.



A GROWING PROTEIN OPPORTUNITY

We're proud to offer HAPPY LITTLE PLANTS® products. These innovative plant-based proteins give you the opportunity to take advantage of the trending demand and add a totally unique topping to your pizza menu.



**HAPPY LITTLE PLANTS®
Pepperoni-Style Topping**



**HAPPY LITTLE PLANTS®
Italian Crumble Topping**



**HAPPY LITTLE PLANTS®
Chorizo-Style Crumble Topping**

Plant Based Pepperoni
#111187 4/2.5 lb. Sliced

A perfect blend of garlic, paprika, red and black pepper for genuine pie appeal.

Plant Based Italian Crumble Topping
#111189 4/2.5 lb.

Classic Italian flavor profile highlighted by garlic, fennel and pepper.

Plant Based Chorizo Crumble
#111191 4/2.5 lb.

Bold pepper and spice work perfectly as a topping, appetizers, breakfast, tacos and burritos



RUMMO

MAESTRI PASTAI
IN BENEVENTO DAL 1846

Long Cuts:

Angel Hair

#179001 20/1 lb.

#179502 3/6.7 lb.

Spaghetti

#179003 20/1 lb.

#179504 3/6.7 lb.

Bucatini

#179006 20/1 lb.

Linguine

#179013 20/1 lb.

#179514 3/6.7 lb.

Fettuccine

#179015 20/1 lb.

Fettuccine

Egg Nest

#179694 12/250 gr.

Pappardelle

#179667 12/250 gr.

Short Cuts:

Fusilli

#179047 12/1 lb.

Rigatoni

#179050 12/1 lb.

Mezzi Rigatoni

#179052 12/1 lb.

#179552 3/6.7 lb.

Penne Rigate

#179067 12/1 lb.

#179567 6/3.7 lb.

Tubetti Rigate

#179073 12/1 lb.

Farfalle

#179086 12/1 lb.

Orecchiette

#179088 12/1 lb.

Tubetti Rigate

#179073 12/1 lb.



Gluten-Free:

Gluten-Free Spaghetti

#179866 18/12 oz.

Gluten-Free Penne Rigate

#179868 16/12 oz.

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:

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WE ARE OPEN TO THE PUBLIC!
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1630 N. OCEAN AVE, HOLTSVILLE NY

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

Saturday 8:30am - 3:30pm

Sunday Closed

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