

November 2021

FOOD SERVICE  
**DiCarlo**



# Cheese of the Month



## Copper Kettle Parmesan Cheese Wheel

#18750 1/20 lb. avg.

This one-of-a-kind cheese uses an exclusive recipe that's cooked in copper vats and aged for 16 months. This artisanal method of cooking and aging imparts an award-winning combination of fruity, cooked caramel flavors.



## Traditional Romano Cheese

#19906 1/18 lb. avg.

Sharper, more piquant, but with a cleaner finish than typical U.S. varieties. A truer cow's milk version of the famous sheep's milk Pecorino Romano that delivers a classic Italian taste. Aged 6 months.



*Latteria Soresina*



## Grana Padano 1/8's

#19830 2/17 lb. avg.

Produced in Northern Italy around the Po Valley, this cheese adheres to strict tradition and is regulated by the Consortium Grana Padano. Aging 18 months results in a complex, nutty flavor with a crunchy consistency, which is perfect for topping pasta, soups and salads, or eating alone as a snack.



## Pecorino Romano White Wax

#19900 1/55 lb. avg.

This Pecorino Romano cheese is a delight. It is well known for its hard and salty Italian flavor that is derived from sheep's milk.

# Pasta of the Month



## Butternut Squash Square Ravioli Cooked

#187094 2/3 lb.

Roasted butternut squash blended with Parmesan, amaretti cookies and brown sugar; wrapped in par cooked sage pasta. Serve with a simple sage and browned butter sauce. Perfect on a crisp Fall night.

Menu Inspirations:

- Grilled arctic char and roasted fennel brown butter sage with toasted Oregon hazelnuts
- Sage brown butter sauce with toasted pumpkin seeds and brown sugar tuile
- Rosemary and sage crusted roasted pork loin with Pinot Noir pomegranate reduction with roasted Brussels sprouts
- Slow roasted pork shoulder topped with toasted breadcrumbs and baby kale
- Bourbon glaze, baby spinach, roasted butternut squash and Parmesan cheese



# What's New at DiCarlo...



**Baby Roma Tomatoes Datterini**  
#21083 12/14 oz.

Small and delicious with an elongated shape, Mutti Baby Roma tomatoes stand out for their naturally sweet flavor and plump texture. Grown under the sunny skies of Italy, the fruit is carefully harvested and processed quickly to preserve its freshly picked taste. Perfect for quick sauces, or for enjoying with shellfish and seafood.



**Ready to Use Italian Pasta Sauce**  
#21209 3/3000 gr. pouch

Send your guests to Italy every time they taste Mutti's new ready to use Pasta Sauce. Clean, fresh ingredients deliver the rich tomato taste and an authentic Italian dining experience with every meal. Save labor costs and drive consistency with every use.



**Ground Beef  
Rib, Brisket & Chuck Blend**  
#140315 4/5 lb. fresh

A unique blend of flavorful beef cuts make this perfect for creating your own signature burgers. The combination of succulent rib and brisket with lean chuck creates a well-balanced burger with unmatched depth of flavors. Make this your signature blend!



**Head-On Wild White Shrimp**  
10/15 per kilo

#267040 10/4 lb. raw

These quick frozen wild head-on white shrimp will make a great plate presentation.

# 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.



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



### Whole Turkey

10-12 lb. #121511 4 ct.  
14-16 lb. #121515 4 ct.  
16-20 lb. #121513 2 ct.  
16-18 lb. #121518 2 ct.  
18-20 lb. #121513 2 ct.  
22-24 lb. #123189 2 ct.



## Potatoes & Vegetables

### Simplot



#### Instant Mashed Potatoes:

**Real Mashed Idaho Potatoes**  
#37400 6/3.24 lb.  
#37504 12/13.3 oz.

**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



**Redskin Mashed Potatoes**  
#42957 6/4 lb. frozen

#### Frozen Vegetables:

**Pearl Onions**  
#41024 12/2.5



**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 1 box



**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.  
#684 1/10 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.



**Assorted Dinner Rolls**  
#347115 96/2.1 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**  
#220501 12/50 oz.



**100% Solid Pumpkin**  
#55445 6/#10

**Crispy Fried Onions Lightly Salted**  
#520606 6/24 oz.

## DiCarlo



**Pumpkin Ravioli**  
#187005 72/1.16 oz.

Filled with sweet pumpkin;

**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 ravi-



**Pumpkin Maple Praline Cake**

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



**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

# 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 accoutrements 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

## 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.



# It's Pie Season!

**Chef Pierre®**

Baking delicious since 1922™



Item#	Description
340052	Unbaked Apple Pie 10"
340202	Unbaked Cherry Pie 10"
340352	Unbaked Peach Pie 10"
340412	Unbaked Pumpkin Pie 10"
340753	Baked 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 10" 4 ct.
340601	Unbaked Apple Pie <b>NSA</b> 10"
340602	Unbaked Blueberry Pie <b>NSA</b> 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"
340764	Unbaked Peach Hi Pie 10"
341320	Boston Creme Pie Thaw & Serve
346015	Chocolate Cream Pie 10"
346020	Banana Cream 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



Item#	Description
358077	Banana Cream Pie 10" 4 ct.
358079	Chocolate Cream Pie 10" 4 ct.
358080	Lemon Meringue Pie 10" 4 ct.
358089	Baked Pumpkin Pie 10"
358091	Pecan Pie 10"
358081	Unbaked Blueberry Pie 10"
358083	Unbaked Two Crust Apple Pie 10"
358085	Unbaked Cherry Pie 10"
358087	Unbaked Peach Pie 10"

\*Packed 6 count unless otherwise noted

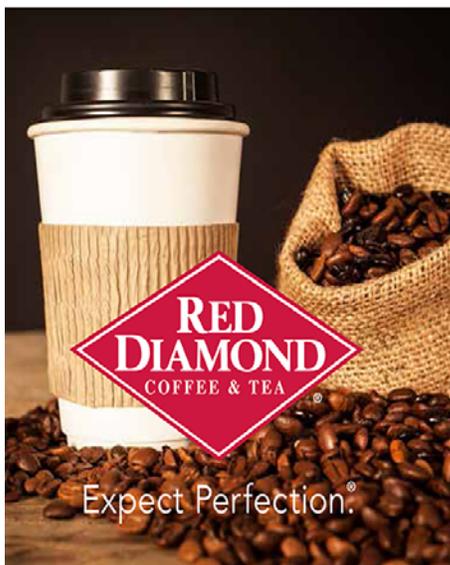


Item#	Description
340320	Granny's Deep Dish Apple Crisp 10" 2 ct.
340300	Killer Key Lime Deep Dish Pie 10" 2 ct.

## Pie Shells



Item#	Description
340551	Unbaked Pie Shell 9" 20 ct.
340552	Unbaked Pie Shell 10" 20 ct.



**HIGH ALTITUDE™**  
premium coffee

## Perfection That's Been Specially Reserved

We searched plantations around the world, collecting these extraordinary coffees that we've reserved exclusively for our High Altitude™ Premium coffee line. Each has a unique signature taste and finish to please with a rich balanced cup and aroma.



## High Altitude Coffee Papua New Guinea Blend

Regular #366550 42/3 oz.  
Decaf #366552 42/3 oz.

This medium roast coffee, grown in the mountains of Papua New Guinea, provides a smooth, slightly sweet, well-balanced cup. These exotic beans get their hint of fruit flavor from the Albizzia berry trees that



### Microwave 1 Compartment Container Combo Pack

#555582 150 ct. 36 oz. capacity 8.5"x 8.5"x 2.9" with dome lid

- Clear vented dome lid with anti-fog technology allows steam to dissipate, keeping foods food crispy.
- Can be used with cold and refrigerated foods, hot foods, heat lamps, warming units and microwaves



### Microwave 3 Compartment Container Combo Pack

#555540 150 ct. 21/6/6 oz. capacity 8"x 8"x 3"

- Can be used with cold and refrigerated foods, hot foods, heat lamps, warming units and microwaves
- Convenient case packs for retail in store packaging and storing.



### "Microraves" Container Combo Packs

#555566 126 ct. 9"x 6"x 2.5" 24 oz. capacity

- Clear vented dome lid with anti-fog technology allows steam to dissipate, keeping foods food crispy.
- Can withstand temps up to 230°F when used under heat lamps, warming units, and microwaves.
- All components are recyclable curbside.



### "Microraves" Container & Lid Combo Pack

#555542 200 ct. 6.6"x 5.8"x 2.4" 16 oz. capacity

- Clear vented dome lid with anti-fog technology allows steam to dissipate, keeping foods food crispy.
- Can withstand temps up to 230°F when used under heat lamps, warming units, and in microwaves.
- All components are recyclable curbside.



### "Microraves" Container & Lid

#555624 250 ct. 10"x 7"x 2.5" 48 oz. capacity

#555626 250 ct. Lid for 48 oz. Bowl

- Clear vented dome lid with anti-fog technology allows steam to dissipate, keeping foods food crispy.
- Can withstand temps up to 230°F when used under heat lamps, warming units, and in microwaves.
- All components are recyclable curbside.



### Microwave Container with Hinged Vented Lid

#553360 300 ct. 6"x 6"x 3" 18 oz. capacity

#555371 100 ct. 6"x 9"x 3.5" 39 oz. capacity

- Clear vented dome lid with anti-fog technology allows steam to dissipate, keeping foods food crispy.
- Can withstand temps up to 230°F when used under heat lamps, warming units, and in microwaves.
- This package is made of polypropylene and is consumer reusable and recyclable.



### Liquid Seafood Base

#224967 4/32 oz.



- High-quality concentrated seafood soup base
- Made from shrimp and lobster to provide scratch like flavor across a broad range of applications
- Gluten-free, has no MSG added and is shelf stable
- No artificial colors, flavors or preservatives



### Beef Base 095

#227160 12/1 lb.

- Natural beef flavors deliver true, rich beef taste to enhance soups or stews
- 912 average servings per case
- Makes a great rub on beef cuts before roasting
- Contains soy, sulphites



### Hellmann's Yellow Mustard P/C

#460404 500/7 gm.



- Delicious high quality mustard made from real, simple ingredients.
- The convenient sachets allow easy spreading of the mustard, which is especially essential in the COVID-19 environment.
- Plant-based; Vegetarian.
- No artificial flavors or preservatives; gluten-free.

### 3 Smart Moves to Make in the Ongoing Labor Chess Match

The most successful foodservice operations think strategically when it comes to labor, attacking the challenge on fronts outside the most obvious and direct. Merging accrued wisdom with the latest ideas in recruiting, training and benefits to find and retain good employees is just the start.

Here are three smart tactical moves a restaurant can make—independent of solving the actual personnel puzzle—to serve its brand and bottom line in the face of a tough labor market.

#### 1. Streamline the Menu:

Already a mantra in the takeout-and-delivery revolution, streamlining the menu—going to fewer items and shorter ingredient lists—has merit for any operation trying to maximize profitability, especially without a reliable, veteran kitchen staff. At the table, when patrons are overwhelmed with choices, it can reduce turns and customer satisfaction.

In the kitchen, a simpler menu obviously supports a less experienced staff but, regardless of experience, it improves both meal prep mastery and speed. Moreover, by association, it streamlines inventory management, while also making evolutionary menu development—for the variety and fresh-idea foods consumers demand—much more efficient as well.

#### 2. Specify User-Friendly Equipment:

Just like streamlining the menu, insisting on user-friendly equipment is smart whether staffing a novice or seasoned kitchen.

Preprogramming, for example, doesn't just optimize output consistency among a team of rookies. It expands multi-tasking for even the most seasoned pros. Equipment versatility reduces training and saves kitchen space. And intentional design for safety goes a long way to mitigate insurance claims and staff shortages.

Not all manufacturers are designing to these nuances of a business-successful kitchen, which makes it incumbent upon operators to be more discerning when buying equipment. But effective labor- and other money-saving solutions are out there.

#### 3. Explore Automation (to Support, Not Necessarily Replace, Staff):

Before assuming that we're talking about robotics—though, robots continue to make inroads among tech-aggressive chains and other early adopters—automation extends into many other corners of a restaurant business to improve efficiency without eliminating the creative and service benefits of the human touch.

Advanced software programs simplify all kinds of administrative and other business functions, from scheduling to payroll to compliance.

Meanwhile, web-enabled energy management (EMS) systems can deliver tens of thousands of dollars to the bottom line, while taking all kinds of mundane tasks off employees' hands, from lighting to HVAC control, so they can focus on what matters—the food and the customer.



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& Family a Happy Thanksgiving!*

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**Gemelli**  
#185091 2/10 lb.

**Thick Spaghetti**  
#185010 20/1 lb.

**Pipette**  
#185021 12/1 lb.

**Ditalini**  
#185046 16/1 lb.

**Penne Rigate**  
#185072 12/1 lb.

**Orzo**  
#185097 16/1 lb.

**Whole Grain Spaghetti**  
#185159 2/10 lb.

**Whole Grain Penne**  
#185161 2/10 lb.

**Ziti**  
#185075 2/10 lb.

**Pennoni Rigate**  
#185076 2/10 lb.

**Penne Rigate**  
#185077 2/10 lb.

**Rigatoni**  
#185085 2/10 lb.

**Thin Spaghetti**  
#185088 2/10 lb.

**Linguine Fini**  
#185012 2/10 lb.

**Linguine**  
#185014 2/10 lb.

**Farfalle**  
#185066 2/10 lb.



**Capellini Angel Hair**  
#185002 2/10 lb.

**Fettuccine**  
#185003 2/10 lb.

**Spaghetti**  
#185004 2/10 lb.

**Thick Spaghetti**  
#185008 2/10 lb.

**Elbows**  
#185009 2/10 lb.



**Labor Saving Items!**



**Golden Crispy Breaded Chicken Fillet Ckd**  
#126155 46/4 oz.

- Versatile golden crispy breaded breast filets can be used on sandwiches or in endless center-of-plate applications.
- Fully cooked product provides quick and easy preparation while minimizing food safety concerns and lower labor costs.

**Southern Style Breaded Chicken Tender Raw**  
#126370 2/5 lb.

- Made with premium, whole-muscle cuts that are vacuum marinated for uniform flavor and moisture
- Coated with wheat flour seasoned with paprika, garlic powder and other spices
- Consistently portioned for easy preparation and lower labor costs



**Italian Breaded Chicken Breast Ckd**  
#125150 34/4.7 oz.

- Versatile golden crispy breaded breast filets can be used on sandwiches or in endless center-of-plate applications.
- Breading is seasoned with parsley, garlic and parmesan and provide scratch made taste without added labor back of house.



**Chicken Fries Ckd**  
#125610 2/5 lb.

- Stick-shaped chicken patty fritters.
- Breaded and seasoned with garlic and onion for a classic flavor profile.
- Fully cooked and ready to prepare from frozen for easy food prep.

# 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.



## **Pizza Dough Balls Fresh Frozen**

8 oz.	#160500	50/8 oz.
10 oz.	#160502	36/10 oz.
12 oz.	#160504	30/12 oz.
16 oz.	#160506	25/16 oz.

Our Bel Capri® Pizza Buns are made with New York water and will deliver the authentic taste and high gluten content of a New York City “style” pizza. With 55 years of experience, the quality and taste of our



## **Italian 00 Flour Pizza Dough Balls Fresh Frozen**

10 oz. #160510 36/10 oz.

These Fresh Frozen Pizza Buns are made exclusively with 100% Antico Molino Caputo “OO” Flour. They are ideal for preparing authentic Neapolitan and artisan Pizza, as well as homemade Calzoni,



## **Pepperoni Stick 38mm**

#111047 12 sticks

## **Sliced Pepperoni 51mm**

#111190 5/5 lb.

## **Sliced Cup Crisp Pepperoni**

#111192 5/5 lb.

## **Italian Sausage Crumble Cooked**

#111685 1/10 lb.

# Holiday Desserts!



**Pumpkin Cheesecake 10"**  
#340632 1/14 slice  
New York style cheesecake, pumpkin puree, cinnamon, ginger, clove in a graham cracker crust.



**New York Style Cheesecake 10"**  
#340652 1/12 slice  
Cream cheese, sour cream, fresh eggs, heavy cream, pure vanilla, sweetened



**Creme Brulee Cheesecake 10"**  
#340640 1/12 slice  
Vanilla flavored New York style cheesecake, graham cracker crust,



**Granny's Apple Crumb Pie 10"**  
#340638 1/12 slice  
Fresh cut Granny Smith apples, brown sugar, cinnamon streusel, sweetened cookie crust.



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



**Belgian Chocolate Tiramisu 10"**  
#340654 1/12 slice  
Espresso soaked Devil's food cake, chocolate mascarpone and zabaglione cream, Belgian cocoa



**Blueberry & Peach Cobbler 10"**  
#340626 1/10" unsliced  
Farm ripened blueberries, sliced Georgia peaches, brown sugar, cinnamon streusel, sweetened



**Flourless Chocolate Cake 10"**  
#340656 1/12 slice  
Dark chocolate flourless brownie and rich chocolate fudge frosting.



**Chocolate Decadence Cake 10"**  
#340634 1/12 slice  
Chocolate Devil's food cake, rich chocolate truffle cream, dark chocolate



**Red Velvet Cake 10"**  
#340658 1/12 slice  
Cocoa laced buttermilk sponge cake, sweetened cream cheese frosting, red velvet cake crumbs.



**Italian Cheesecake 10"**  
#340636 1/12 slice  
Ricotta cheese, honey, eggs, sugar, heavy cream, vanilla, sweetened



**Brownie Cheesecake 10"**  
#340662 1/12 slice  
Dense rich chocolate brownie, New York style cheesecake, chocolate

**DiCarlo** FOOD SERVICE

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Saturday: 9:00am - 3:00pm  
Sunday & Monday: Closed

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