

JUNE 2026

FOOD SERVICE
DiCarlo





SCHUMAN CHEESE

SINCE 1945



Pecorino Toscano DOP

#17253 2/5.5 lb.

It is a medium-aged pecorino cheese with a semi-hard and slightly chalky paste. It is a must for your table and it is produced following an ancient artisanal manufacturing method.



Pecorino with Pistachio DOP

#17255 3/2.2 lb.

Pecorino Toscano is produced with milk that conforms to the Consortium of Tuscan PDO Pecorino Cheese. The paste has an opaque white color, it is slightly chalky and most invitingly tasty. During the maturation process, the



Pecorino Tartufo

#17257 3/2.2 lb.

This pecorino cheese strikes because of the scent of the valuable added ingredient truffle which combines perfectly with the flavours and smell of sheep milk. The texture is soft, compact and enriched with black truffle.



Gruyere Cheese Loaf

#18303 2/4.4 lb.

This Gruyere is produced according to a 12th century recipe from the best cow's milk from the Swiss Alps and aged for 6 months. It has a flavor of hazelnut, slightly sweet with hints of caramel. While its bold flavor makes it perfect for cheese platters, it melts well for fondues and gratins.



Gruyere Cheese Feather Shred

#18306 4/2.5 lb.

Made with Swiss milk produced by cows fed exclusively on grass and hay. Gruyère DPO is a protected designation of origin (AOP). It is a mark of quality guaranteeing that the cheese has been produced, processed and enhanced in its region of origin.



Copper Kettle Parmesan

#18748 1/20 lb. aged 36 months **NEW**

#18750 1/20 lb. aged 16 months

#18752 1/20 lb. aged 12 months

#19847 4/5 lb. shaved

Our award-winning Parmesan, expertly crafted in traditional copper kettles by master cheesemakers. It offers a nutty flavor with subtle hints of caramel. Each wheel develops a deep flavor profile.



Parmigiano Reggiano

#18781 2/10 lb.

Naturally aged to perfection for a minimum of 24 months, the Parmigiano Reggiano is in compliance with the rigorous standards imposed by the Consortium of Parmigiano Reggiano. A delicate and savory taste with a rich, full flavor and a distinctive aroma are the signature features of this cheese.



Grana Padano

#19830 2/10 lb. Aged 14-16 months

Naturally aged to perfection for a minimum of 24 months, the Parmigiano Reggiano is in compliance with the rigorous standards imposed by the Consortium of Parmigiano Reggiano. A delicate and savory taste with a rich, full flavor and a distinctive aroma are the signature features of this cheese.



Traditional Romano Cheese

#19906 1/18 lb.

Traditional Pecorino Romano is made from sheep's milk, but our Cello version hails from the cow. Romano cheese has similarities to Parmesan, but the former has a bit of a sharper bite. This hard, crumbly cheese is aged no less than six months for that signature piquant flavor.



Oysters on the Half Shell

#246265 12/1 doz. IQF

NEW



Octopus Tentacles 1.4 - 2.8 oz. Cooked

#261981 10/1 lb.



Baby Clam Meat

#261846 10/1 lb. 300-500 ct.



Cape Hake Taco Portions 1.75 - 2 oz. IQF

#269062 5/2 lb.



Sliced Octopus Cooked

#261983 10/1 lb.



Bay Scallops 60-80 ct. IQF

#260200 2/5 lb.

Fresh Wild Caught Sea Scallops Dry

U-12 ct. #242203 1/8 lb. fresh
10-20 ct. #242205 1/8 lb. fresh
20-30 ct. #242207 1/8 lb. fresh

Sea Scallops Dry USA IQF

10-20 ct. #260257 2/5 lb.
20-30 ct. #260262 2/5 lb.



Breaded Calamari Rings USA IQF

#261905 5/2 lb.

Calamari Rings Only 5/8"

#262882 4/2.5 lb.

Calamari Rings & Tents 1"

#262884 4/2.5 lb.

Calamari Rings Only USA

#262865 4/2.5 lb. Loligo

Calamari Tubes Only USA

#262855 4/2.5 lb. Loligo



Calamari Rings & Tents USA

1" #262875 10/2.5 lb. Loligo

Calamari Tubes & Tents Large

#262885 4/2.5 lb. Imported

Calamari Tubes & Tents XL USA

#262890 4/2.5 lb.

Calamari Whole 6-8" USA Dirty

#262880 1/11 lb. Approx 50% waste

FEATURED PRODUCE ITEMS



CubicAcres

Arcadian Spring Mix #3100 1/3 lb.

Red Oak #3104 1/3 lb.

Baby Romaine #3106 1/3 lb.

Sandwich Lettuce #3108 1/3 lb.

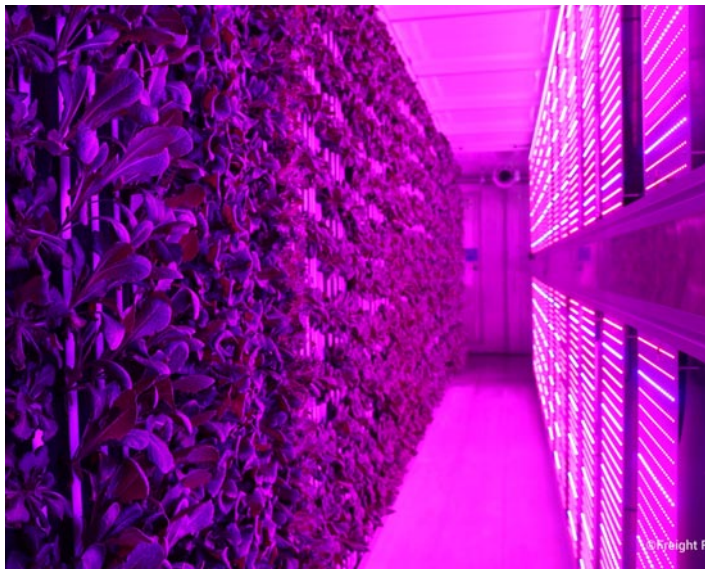
Butterhead Lettuce #3110 1/3 lb.

Dark Green Romaine #3112 1/3 lb.

Living Lettuce #3114 1/3 lb.

CubicAcres is an indoor agriculture company growing high quality crops all year long, focused on sustainably powered growing technology.

CubicAcres runs on a world's first "HydroVoltaic" system that merges time-tested Dutch hydroponic systems, state-of-the-art "hands-free" automation, and efficient AgriVoltaic on-site power generation and storage for a fully-integrated system. Inside our vertical towers, every leaf thrives in its own tailored microclimate—sunlight calibrated, nutrients dialed, and growing conditions tuned to the exact needs of each variety to each variety, 365 days of the year.



NEW

GOLFERA®



Spicy Italian Salami

#108104 2/6 lb.

Golfero Spicy Salami are meticulously prepared from selected cuts of heavyweight pigs in the traditional style of Southern Italy. The harmonious blend of paprika and chili peppers creates a distinctive flavor profile, balancing warmth and spice for a moderately hot and aromatic experience.



Italian Salami with Fennel Seed

#108102 2/6 lb.

Golfero Fennel Salami is crafted exclusively from premium heavyweight pig cuts, infused with aromatic wild fennel seeds and expertly cured, following an ancient traditional recipe from Tuscany. A unique flavor profile and a captivating fragrance that captures the essence of Italian culinary tradition.



Golfetta Mild Italian Salami

#108100 1/7 lb.

Exclusively produced by Golfero, Golfetta embodies the essence of Italian salumi, offering unparalleled taste and timeless appeal. Crafted with care from selected cuts of pork, it's a light and tasty delight that captivates palates, combining the essence of salami with the excellence of prosciutto.



Italian Mortadella Uncured with Truffle

#108108 2/11 lb.

A gourmet twist on uncured Italian Mortadella infused with luxurious black truffle flakes. Each ingredient, from the uncured Italian mortadella to the luxurious truffles, is of the highest quality, ensuring a rich flavor and intoxicating aroma.



Italian Porchetta

#108106 1/15 lb.

Porchetta made with pork loin and pancetta, seasoned with natural aromas, rolled, and roasted.



Baked Beef Meatballs Cooked

.5 oz. #144127 1/10 lb.
1 oz. #144138 1/10 lb.
2 oz. #144153 1/10 lb.

Our original, signature meatball recipe is packed with USDA beef, imported Pecorino Romano cheese and our traditional Italian blend of seasonings and spices. Then it's oven broiled and lightly flash fried for a crispy texture.

Baked Beef & Pork Meatballs Cooked

2 oz. #144154 2/5 lb. **NEW!**
3 oz. #144158 1/10 lb.

Our traditional oven-roasted meatballs would make grandma proud. With a mix of all-natural beef and pork, we roll in three cheeses — ricotta, shredded fontina and imported Pecorino Romano — with a blend of salt, pepper,



Lobster Sensations

#267000 6/2 lb.

Lobster is the first ingredient of this rich, delicious, versatile, and affordable blend of North Atlantic lobster meat and premium seafood. Use it in both hot and cold applications anywhere on the menu.

Earn \$10 per case on this item from 5/1 - 8/31/26!
Ask your DiCarlo Sales Consultant about this rebate.



Bratwurst 5.5" Natural Casing 4-1

#111570 6/40 oz. raw



Bratwurst 6" Stadium Style 4-1

#111572 2/5 lb. cooked



Clear Plastic Cups & Lids

9 oz. Squat #543698 20/50 ct.

12 oz. #543700 20/50 ct.

16 oz. #543702 20/50 ct.

24 oz. #543706 24/25 ct.

32 oz. #543708 12/25 ct.

Lid for 9 & 12 oz. #543714 20/50 ct.

Sip Lid for 12 oz. #543722 10/100 ct.

Lid for 16-24 oz. #543716 20/50 ct.

Lid for 32 oz. #543720 6/50 ct.

Dome Lid for 16-24 oz. #543718 20/50 ct.





Patriotic Layer Cake #359720 14 slice cut, 2/10" cakes

Glorious! Vanilla-forward red, white and blue cake layers are surrounded by our sweet buttercream. A decorative blend of red, white and blue jimmies and tiny stars anchor the base of the cake.

Perfect for Memorial Day, Flag Day, America's 250th Birthday & 4th of July.



S'Mores Pie

#340176 100/1.6 oz.

This unique chocolate and marshmallow filled hand held pie with graham flavored crust, is a great twist on a camping tradition but much easier to prepare.



Apple Turnover w/ Sleeves

#340178 60/3 oz.

Delicious handheld pie with bubbly crust, filled with fresh fruit and premium quality ingredients.



Blend & Serve Shakes

Vanilla #371550 12/12 oz.
Chocolate #371552 12/12 oz.
Oreo #371554 12/10 oz.



Smoothies. Milkshakes. Blended Bowls. Frozen Cocktails.

Blended drinks bring comfort and nostalgia, as well as the flavor flexibility to stay on top of the trends. With the B7 Back-of-House Foodservice Blender, you can create custom, creative, freshly blended frozen beverages with premium ingredients and fan-favorite flavors – without labor or mess concerns. With the B7 Blender, crafting made-to-order frozen beverages is easier than ever.



7" Beef Franks Skinless 8-1
#140230 6/5 lb. Fresh

7" Beef Franks Skinless 10-1
#140236 12/2 lb. Frozen

6-3/8" Beef Franks Skinless 6-1
#140246 6/5 lb. Frozen

6" Beef Franks Natural Casing 8-1
#140284 6/5 lb. Fresh

Cocktail Franks in Blanket
#500734 6/48 ct.

Prepared Onions in Sauce
#35150 6/#10

Fresh Sauerkraut
#303550 12/2 lb.



NEW



Marizpan Rainbow Cookie
#480030 1/5 lb.

Continental Cookies



Florentine Lace Cookie
#480036 1/5 lb.



Assorted Cookie Tray
#480034 1/5 lb.



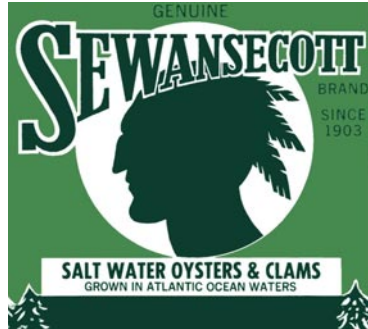
Fudge M&M Cookie
#480042 1/5 lb.



Almond Biscotti Cookie
#480038 1/5 lb.



Mid Neck Clams
1"- up at hinge (7-9 per pound)
#242608 1/100 ct.



Sewansecott Oysters
#242588 1/100 ct.





**Scouring Pad
Heavy Duty 6x9"**
#548812 6/10 pk.



**Brillo Steel Wool
& Soap Pad**
#548200 12/10 pads



**Melamine Sponge
Magic Eraser**
#548817 24 pads



**Medium Duty Sponge
with Scrubber**
#548825 40 ct.



Griddle Screen 4x5.5"
#548810 1/200 ct.



**Stainless Steel
Scrubber**
#548250 6/12 pc.



**Blue Microfiber Towel
16x16"**
#800135 24 towels



Handi Wipe Towels 12x24"
Pink & White #549587 1/200 ct.
Blue & White #549588 1/200 ct.



**Lobby Dust Pan
with Broom**
#548815 1 ea.



**Large Angle
Broom w/
Black Bristles**
#548820 24 brooms



**Warehouse
Corn Broom**
#548828 12 brooms



**18" Straight
Floor Squeegee**
#548830 3 ea.



**Chenille Duster
with 60" Extension**
#548835 12 ct.



**Large Angle
Broom
w/Metal Handle**
#548818 24 brooms



**Mop Stick
60" Quick Release
Yellow**
#548832 6 handles



**Bucket & Side Press
Ringer Combo**
#548814 1 ea.



**Blue Looped Cotton
Mop Head**
#548826 6 mops



**Cut End
Mop Head #32**
#32 #548824 4 mops
#24 #548822 4 mops



To create WinterFrost American Wagyu Beef, we cross Tajima Black Wagyu bulls with select American cows. Our cattle - born and raised in the United States - are fed premium, vegetarian, whole grains and are not given growth promotants or hormones of any kind.

WinterFrost's breeding program harnesses the superior qualities of our 100% Tajima Black Wagyu bloodlines, creating a luxurious American Wagyu beef that is buttery, beefy, and tender.

Beef Flat Iron Steak 8 oz.
#135603 20/8 oz. Frozen

Beef Strip Steak 10 oz. Center Cut
#135605 12/10 oz. Fresh

Beef Ribeye Steak 12 oz. Lipon
#135610 10/12 oz. Fresh

Wagyu Beef Burger 8 oz.
#141357 24/8 oz. Fresh

Wagyu Beef Burger 6 oz.
#141367 30/6 oz. Frozen



FRESH BREWED ICED TEA

At Red Diamond, we are driven by an obsession to provide a world-class coffee and tea experience. Since 1906, the cornerstone of our company has been our commitment to unparalleled quality, innovation and customer service.

Expect Perfection.

Iced Tea Bags

1 Gallon Yield #362692 96/1 oz.
3 Gallon Yield #362674 24/3 oz.





French Dinner Rolls

#330474 180/1.18 oz.

Traditional French roll with thin crisp crust and delicate flavor, the perfect table centerpiece.

ARTISANAL BAKERS TRIBECA OVEN®



Ciabatta Loaf

#330472 15/15 oz. 14"x5"

An Italian classic from the Piedmont region, with an open crumb that delivers a soft porous texture. Use this loaf to make Italian-style sandwiches or slice to dip into olive oil and balsamic vinegar.



Classic Stirato Bread

#330478 60/3.4 oz. 4"x4"

A blend of durum and wheat flours plus extra virgin olive oil give this stirato a thinner crust and a light, tender texture. Great for sandwiches and paninis.



French Baguette 21" w/ Bags

#347102 22/10.9oz.

A classic on its own with a thin crust and delicate flavor. It's a perfect complement to pâté and cheese, or to make light sandwiches.



French Demi Baguette Sliced

#330476 60/3.3 oz. 3"x7"

A classic on its own with a thin crust and delicate flavor, this smaller version of our French Baguette makes for the perfect sandwich carrier.



Petite Olive Pull Apart

#330364 38/8.1 oz. w/ bags

These artisan pull apart, available in a 10-segment format, feature a blend of green, black, and blonde olives from Greece. Simply pull apart and share!



Petite Garlic Pull Apart

#330362 38/8.2 oz. w/ bags

These artisan pull apart, available in a 10-segment format, featuring roasted garlic throughout the dough. Add these to your bread basket as a flavor-filled option or create a new twist on an appetizer.



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 NEWARK, NJ MILLBURY, MA

VISIT OUR NEW ONLINE MARKETPLACE STORE AT
DICARLOFOOD.COM. YOU HAVE ACCESS TO OUR ENTIRE CATALOG
OF ITEMS. PLACE YOUR ORDER ONLINE AND COME PICK IT UP.



@dicarlofood

DiCarlo Distributors is not responsible for any typographical errors.