

OCTOBER 2023

FOOD SERVICE  
**DiCarlo**



# Cheese of the Month

## How do you want your Parmesan?



Shredded  
#15065 4/5 lb.



Grated  
#15177 4/5 lb.



Shaved  
#18480 4/5 lb..

### Imported Parmesan Cheese

Prima Latte sources the finest quality Parmesan Cheese from around the world. This Parmesan Cheese is aged a minimum of 10 months to ensure its sweet and nutty flavor. These products offer the high quality and taste of imported cheese and the convenience in a ready to use product.



# Pasta of the Month



### Maine Lobster Ravioli .85 oz.

#188012 2/3 lb. Ckd  
North American Maine lobster blended with smooth, delicate ricotta and a touch of lemon, wrapped in our thin egg pasta.



### Egg Pappardelle Ckd

#188026 4/2.2 lb.  
Wide, flat ribbons made with our exclusive process that delivers the taste and texture of hand rolled pasta.

**GREAT FALL ITEM!**



### Butternut Squash Ravioli

#188028 2/3 lb. Ckd  
The sweetness of amaretti cookies and the spiciness of mostarda di frutta blended with butternut squash and Parmigiano Reggiano.



### Burrata Ravioli

#188030 2/3 lb. Ckd  
Creamy, burrata filling in an egg dough. A unique menu addition.



### Sausage & Broccolini Ravioli

#188032 2/3 lb. Ckd  
Authentic sausage with broccolini with cheese in our thin egg pasta.



### Smoked Brisket Ravioli

#188034 2/3 lb. Ckd  
Hickory Smoked Brisket With Bbq Sauce and Mozzarella, wrapped in our thin mezzaluna egg pasta.



### Cheese Tortelloni

#188103 2/3 lb.  
Ricotta, fontina, mozzarella, mascarpone & romano cheese wrapped in our signature thin egg pasta.



### Cheese Tortellini

#188109 3/4 lb.  
Ricotta, fontina, mozzarella, mascarpone & romano cheese wrapped in our signature thin egg pasta.

# What's New at DiCarlo...



## *Hand-Tied* **knots**

**Garlic Knots 1.35 oz.**

#205580 1/192 ct.



- High Quality Ingredients
- Thaw at Demand with no waste
- Only 3-7 minutes in the oven
- Trendy Product
- Ideal as a side, dipping or mini sandwich bites.



## **Natural ABF Prosciutto Italiano**

#110142 2/11 lb. avg.

Imported from Italy and aged a minimum of 400 days, this prosciutto delivers a deep, delicious flavor. The animals are humanely raised with no antibiotics.



## **Deluxe Seafood Salad**

#115372 2/5 lb.

A luscious medley of imitation crabmeat and shrimp tossed in a light sauce of real mayonnaise, celery and seasonings.



## **Calamari Loligo USA**

5-8" Tubes & Tents #262850 4/2.5 lb.

Tubes only #262855 4/2.5 lb.



Wild Caught in the North Atlantic from an MSC Fishery. This premium calamari cooks up tender and delicious.



## **Lobster Bodies Raw**

#246076 1/25 lb. Frozen

Perfect for making stock.

# 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"
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 <b>No Sugar Added</b> 10"
340602	Unbaked Blueberry Pie <b>No Sugar Added</b> 10"
340618	Unbaked Strawberry Rhubarb Hi Pie 10"
340712	Unbaked Apple Grande Pie 10"
340725	Unbaked Fruits of the Forest Pie 10"
340734	Unbaked Blueberry Hi Pie 10"
340753	Baked Pumpkin 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

**Smithfield**  
CULINARY

**Fresh Center Cut  
Pork Loin Bnls**

#141996 6/9.5 lb.



**Kielbasa Rope  
Natural Casing**

#110720 2/5 lb.



**Potato & Cheddar  
Pierogies**

#205350 288/1.4 oz.



**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!**



**Applesauce**

Sweetened #50051 6/#10

Unsweetened #55408 6/#10



**Brauhaus Soft Pretzels**

#357185 12/10 oz.



**Sauerkraut**

#303550 12/2 lb. fresh

#36402 6/#10 canned



**Red Cabbage**

#31354 6/#10



**Soft Pretzels**

Bites #523179 1/350 ct.

#357162 25/10 oz.

#357160 50/5 oz.

#357166 100/2.5 oz.



**Bran Style Mustard**

#284052 4/1 gal.

**Deli Style Mustard**

#401711 4/1 gal.



**Bavarian Soft Pretzels**

Jumbo #357190 12/10 oz.

Mega #357192 8/16 oz.



**Spicy Brown Mustard**

P/C #460410 1/500 pk.

Squeeze #284283 12/12 oz.



**Yellow Mustard**

P/C #470500 1/500 pk.

Squeeze #520603 12/12 oz.



**Bavarian Pretzel Stick**

#519932 72/2.4 oz.

**Bavarian Pretzel Braid**

#357164 50/7 oz.



**Dijon Mustard**

#436120 6/48 oz.

# 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](http://www.delish.com)



**Chicken Base** #226000 6/1 lb.

**Premium Chicken Base** #226004 6/1 lb.

**Roasted Chicken Base** #226008 6/1 lb.

**Chef's Standard Chicken Base** #226019 1/30 lb.

**Premium Beef Base** #226024 6/1 lb.

**Beef Base** #226030 1/25 lb. powder

**Premium Turkey Base** #226043 6/2.5 lb.

**Lobster Base** #226046 6/1 lb.

**Clam Base** #226048 6/1 lb.

**Seafood Base** #226050 6/1 lb.

**Shrimp Base** #226052 6/1 lb.

**Premium Vegetable Base** #226056 6/1 lb.

**Demi Glace Veal Paste** #226070 6/1 lb.



**Sirloin Philly Sandwich Steak**

6 oz. #145600 1/10 lb.

8 oz. #145602 1/10 lb.

**Ribeye Philly Sandwich Steak**

4 oz. #145604 1/10 lb.

5 oz. #145606 1/10 lb.

8 oz. #145608 1/10 lb.

**Premium Sirloin Philly Sandwich Steak**

8 oz. #145610 1/10 lb.

**Chicken Philly Sandwich Steak**

4 oz. #145612 1/10 lb.



# Flavors of Fall



**10" Pumpkin Cheesecake**

#340632 1/14 cut



**ChefPierre**

**Prebaked Pumpkin Pie 10"**

#340753 6/10"



**Unbaked Pumpkin Pie 10"**

#340412 6/10"

**10" Pumpkin Maple Praline Cake**

#340676 1/12 cut



**DiCarlo**

FOOD SERVICE

**Pumpkin Ravioli**

#187005 72/1.16 oz.



**Butternut Squash Ravioli**

#187278 72/1.16 oz.

**Apple Cider**

#80132 4/1 gal. refrigerated



**100% Solid Pumpkin**

#55445 6/#10



**Tzatziki Yogurt Sauce**  
#16590 4/5 gal.



**Beef Gyro Meat Strips Raw**  
#145746 1/10 lb.



**Pita Bread**  
6" White Pocket #346423 12/6 ct.  
7" White #346420 12/10 ct.

**8" Panini Pita with Grill Marks**  
#349070 10/10 ct.



**Fresh Traditional Hummus**  
#115902 2/5 gal.



**9" Pita Bread Flatbread Round**  
#349055 10/10 ct.

**NEW ITEMS!**  
Save up to \$175 on these  
NEW mixes through 11/30  
with an Operator Coupon!



These professional mixes result in superior moisture, excellent shelf life, and tolerant to freezing. They deliver consistent quality and reduce costly baking errors.



**Baker's Plus Yellow Cake Mix**  
#94917 6/4.5 lb.



**Baker's Plus Devils Food Cake Mix**  
#94918 6/4.5 lb.

**Baker's Plus White Cake Mix**  
#94924 6/4.5 lb.



**Baker's Plus Brownie Mix**  
#94959 6/6 lb.

**Variety Muffin Mix**  
#94914 6/5 lb.



**Corn Muffin Mix**  
#94902 6/5 lb.

**AGROSUPER**

THE KEY TO AN EFFICIENT KITCHEN:

**SIZED CHICKEN BREASTS**

*Frozen consistent portions for perfect dishes!*

PRECISELY PORTIONED, THESE 5 OZ AND 6 OZ BONELESS SKINLESS CHICKEN BREASTS ARE YOUR GREATEST ALLIES FOR CONSISTENTLY SIZED, DELICIOUS MEALS. **ALWAYS!**



**WE MAKE IT PREMIUM**

**Chicken Breast IQF**  
Boneless/Skinless 4/10 lb.

5 oz. #120000

6 oz. #120001



**New at DiCarlo!**



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



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



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



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



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



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



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

The Ultra Thin Pizza Shell eliminates the hassles of scratch preparations, costly equipment, additional kitchen space, labor, and training, which have even more relevance to foodservice operations today.

Each par-baked shell bakes to a crispy bottom, holds exceptionally well and can be prepared in all types of cooking equipment.



**12" Neopolitan Fire Crust**  
#162652 7/8.5 oz.

**12"x12" Thin Crust Flatbread**  
#162560 10/13.5 oz.



**Whole Wheat Thin Pizza Crust**

- 10" #161347 50/4 oz.
- 12" #162555 50/12"
- 16" #162515 50/16"

**Ultra Thin Pizza Crust**

- 10" #161350 50/4 oz.
- 12" #162500 50/12"
- 14" #162550 50/14"
- 16" #162505 50/16"

The original thin crust was developed as an alternative to thicker pizza crusts. This par-baked crust has proven to increase sales by not only becoming a signature dish on menus, but because of its versatility. Great for breakfast, lunch, dinner, and even dessert pizzas. Designed to bake in all types of ovens for a crisp finish.

# Les Chateaux

Maker of Quality Hand Crafted Hors D'Oeuvres



## Chicken Tender Satay Skewer

#500806 100/.7 oz. Raw

Ready for your chef's special marinade or dipping sauce. Hand cut chicken strips, not marinated, are woven on a wooden skewer.



## Mini Angus Cheeseburger

#500810 60/.9 oz.

Mini Angus burger on a sesame seed brioche roll with sauteed onion, mustard, pickle, swiss cheese, then topped with our own special dressing.



## Assorted Cheesecake Pops

#500814 1/50 ct.

The assortment contains chocolate tuxedo, cherry pink cashmere and toffee top hat.



## Shrimp Wrapped in Bacon on Skewer

#500846 1/50 ct.

16-20 raw tail on shrimp wrapped spirally top to bottom in bacon, finished on a wooden skewer.



## Scallops Wrapped in Bacon

#500824 100/.6 oz.

Tender 40-60 scallops are delicately dipped in virgin olive oil, lemon juice, garlic and spices, then wrapped in the finest bacon.



## Mini Grilled Cheese & Bacon

#500828 90/.75 oz.

We've taken American cheese and delicious bacon and placed it between two pieces of brioche bread for this classic grilled delight.



## Buffalo Chicken Wonton

#500830 50/.64 oz.

Chicken with blue cheese, hot sauce, butter and mozzarella cheese, all in a spring roll wrapper. Chicken wings without the mess.



## Mini Philly Cheesesteak in Hoagie Roll

#500834 60/.95 oz.

Filled with thinly sliced sauteed beef and onions, mixed with cheese, then put in a mini hoagie roll topped with shredded mozzarella.



## Assorted Mini Quiche

#500844 1/100 ct.

35 Lorraine, 20 sun dried tomato & wild mushroom, 25 cheddar & spinach, 20 seafood all wrapped in a deliciously flaky 1" tart shell.



## Mini Reuben Sandwich

#500842 60/.69 oz.

NY rye bread, swiss cheese, sauerkraut, first cut corned beef and Russian dressing.

# It's Soup Season!



**Chicken Noodle Soup**  
#230175 4/4 lb.

**Turkey Chili with Beans**  
#230907 4/4 lb.

**Broccoli & Cheddar Cheese Soup**  
#230881 4/4 lb.



**Shrimp & Roasted Corn Chowder**  
#230993 4/4 lb.

**Maine Lobster Bisque**  
#230891 4/4 lb.

**Chicken & Poblano Pepper Soup**  
#230996 4/4 lb.

**Manhattan Clam Chowder**  
#230893 4/4 lb.

**New England Clam Chowder**  
#230999 4/4 lb.

**Tomato & Basil Bisque**  
#230111 4/4 lb. pouch



**Lobster Bisque**  
#230885 4/4 lb. pouch

**Cheddar Cauliflower Soup**  
#230112 4/4 lb. pouch



**Chicken Noodle Soup**  
#230121 3/4 lb. tub

**Cream of Broccoli Soup**  
#230113 3/4 lb. tub

**Minestrone Soup**  
#230123 3/4 lb. tub

**Italian Wedding Soup**  
#230115 3/4 lb. tub

**Chicken Tortilla Soup**  
#230119 4/4 lb. pouch

**Creamy Tomato Basil Bisque**  
#230140 3/4 lb. tub

**Oyster Crackers**  
#480205 150/.5 oz.



**Saltine Crackers**

Unsalted #480216 500/2 ct.

"Gourmet Table" #480216 500/2 ct.

"Zesta" #480216 500/2 ct.



**Assorted Dinner Rolls**

Contains rustic, French, seeded French, and whole wheat varieties  
#347115 96/2.1 oz.



**French Petite Pan Rolls**  
#343580 168/1.5 oz.



**Paper Soup Containers with Lid**

8 oz. #546526 10/25 ct.

12 oz. #546522 10/25 ct.

16 oz. #546524 10/25 ct.



**Heavy Plastic Soup Containers with Lid**

8 oz. #553535 1/240 ct.

16 oz. #553545 1/240 ct.

32 oz. #553540 1/240 ct.

**Plastic Polypro Soup Spoons**

Heavy Weight Black #544110 1/1000 ct.

Heavy Weight White #546074 1/1000 ct.





**Tiramisu** #359359 2/4 lb. #359360 12/4 oz. cups  
Imported Savoiardi ladyfingers are hand dipped in a custom espresso mixture, layered with imported mascarpone, then finished with a generous dusting of premium cocoa powder.

**Toasted Almond Creme Cake** #359361 2/4.25 lb.  
Two layers of authentic Savoiardi ladyfingers are delicately soaked in amaretto syrup, then layered with imported mas-



**Flourless Chocolate Cake** #359369 2/5.5 lb.  
Made with the finest Belgian semi sweet chocolate, butter, cocoa powder and vanilla. Unlike other flourless chocolate cakes which can be gritty, flakey or dry, this cake is delicately rich, and bursting with a smooth, moist, and creamy texture. This cake is gluten-free.



**Semifreddo Mascarpone Cake** #359572 1/8 slice  
Semifreddo al mascarpone can be served directly from the freezer. Mascarpone Bavarian cream on a sponge cake base topped with crumbled macarons and melted chocolate.



**Italian Rainbow Cake** #359492 2/4 lb.  
Three colorful sponge layers are filled with a sweet raspberry jam and almond marzipan, topped with decadent chocolate icing, chocolate sprinkles, and Italian-colored blossom curls.



**Caramel Macchiato Barista Glass Cup**  
#359580 16/2.6 oz.  
Start with elegant caramel sauce, fold in smooth coffee and caramel flavored mousse, then add clouds of whipped cream. Elegant, sustainable, tempered glass 2.6 oz. cup to re-use or give away.



**Limoncello Mascarpone Cake** #359445 2/3.5 lb.  
Our luscious 10" Limoncello Mascarpone cake is a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate



**Tres Leches Cake** #359367 2/5.5 lb.  
Our authentic Tres Leches is a rich, tender sponge cake delicately soaked in three luscious milks and covered with a white satiny cream topping.



**WE ARE OPEN TO THE PUBLIC!**  
**PLEASE VISIT OUR MARKETPLACE STORE**

1630 N. OCEAN AVE, HOLTSVILLE NY

Hours: Tuesday - Friday: 8:30am - 5:30pm



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