Alice Marinated in Oil 500ml (Only sold in 6x500ml pack)

Product code	1619
Category	Cetaresi
	specialities Sea
	line
Notes	Description Anchovy fillets marinated in sunflower oil: the simple taste for preparing the most classic of seafood appetisers.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml

Alice Marinate Jar 2500ml

Product code	2643	
FIGULE COUE	2045	1 months
Category	Cetaresi	1 Cov
	specialities Sea	-
	line	6
Notes	Description Anchovy fillets marinated in sunflower oil: the simple taste for preparing the most classic of seafood appetisers.	14 (T-CE)
	CAPACITIES 80 ml 140 ml 212 ml 314 ml	e alici m
	446 ml	

Tasty Alicette Jar 212m (Only sold in 12x212ml pack)

Product code	1423	
Category	Cetaresi	an management
	specialities Sea	
	line	Polino
Notes	Tasty Alicette with chilli and parsley: the spicy taste of chilli marries the aroma of parsley, giving the Tasty Alicette an unmistakable flavour. Try them and you'll love them.	dal 1950 Cetara
	CAPACITIES 212 ml 314 ml	e alicette gustose
	580 ml	

NET WEIGHT

Spicy Anchovy in Oil 500ml (6x500ml pack only)

Product code Category	1624 Cetaresi specialities Sea line
Notes	Spicy Alicette in sunflower oil ideal for your tasty appetisers, for appetising bruschettas or to make your pasta dishes even tastier. CAPACITIES 212 ml 314 ml 580 ml NET WEIGHT 180 g









Marinated anchovies -1500 ml

Product code	8887
Category	Cetaresi
	specialities Sea
	line
Notes	Description Anchovy fillets marinated in sunflower oil: the simple taste for preparing the most classic of seafood appetisers.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml

Marinated Anchovies in Jar 212ml (Sold by the Package 6x212ml)

Product code	1422
Category	Cetaresi
	specialities Sea
	line
Notes	Description Anchovy fillets marinated in sunflower oil: the simple taste for preparing the most classic of seafood appetisers.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml

Salted Anchovies in a Crete Jar 1800ml

Product code Category	3082 Cetaresi specialities Sea line
Notes	Salted anchovies in clay jar 1800 ml: thanks to careful manual selection in search of the best quality, our salted anchovies, packaged in the special clay jar, arrive on your table preserving the authentic taste of the Cetara tradition. CAPACITIES 1800 ml
	NET WEIGHT 2200 g

Salted Anchovies 446ml (8x446ml package only)

Product code Category	1609 Cetaresi specialities Sea line
Notes	Only careful selection of freshly caught fish can we guarantee the quality of our salted anchovies. An ancient flavour that has been handed down since Roman times, a traditional method that, even today, gives us a product suitable for various uses: try them to enrich your starters or fish-based first courses or simply add them to pizza at the end of cooking. CAPACITIES 446 ml 1062 ml









Amalfi Pasta Mix in Sachets 50gr (Only 12x50gr packets for sale)

Product code	DEL92168
Category	Cetaresi Earth Line
	Specialities
Notes	Amalfi pasta mix: a practical and tasty way of cooking wher

Amalfi pasta mix: a practical and tasty way of cooking when you are short on time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Flavourings for fish in 50g sachets (Sold in 12x50g packs only)

Product code Category	3493 Cetaresi Earth Line Specialities
Notes	Ready-to-use seasoning and flavouring for fish dishes: a practical and versatile ingredient with a Mediterranean aroma. To enjoy it at its best, we recommend adding it almost at the end of cooking. All products in our flavours and seasonings line are naturally dried immediately after harvest to maintain nutritional and aromatic values.
	CAPACITIES 50 g

Arrabbiata pre-prepared for pasta in 50g sachets (Sales only per 12x50g packet)

Product code	DEL92076
Category	Cetaresi Earth Line
	Specialities

Notes Preparato per pasta all'arrabbiata: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Boscaiola Pasta preparation Sachets 50gr (For sale only in boxes 12x50gr)

Product code	DEL92106
Category	Cetaresi specialities
	Earth Line

Notes

Cetaresi specialities Earth Line

Preparato per pasta alla boscaiola : a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.









Mullet roe

Product code	3040
Category	Cetaresi
	specialities Sea
	line

Notes

Grated Mullet Bottarga 40gr (Only sold per carton 12x40gr)

Product code	2720
Category	Cetaresi
	specialities Sea
	line
Notes	Grated mullet roe: a traditional ingredient, always ready use, to add flavour to fish first courses and add a gourmet touch to your special dishes.
	CAPACITIES 106 ml
	NET WEIGHT 40 g
	PZ. X NECK

Tuna botargo 50gr (Sale only per 12x50gr package)

Product code	1638
Category	Cetaresi
	specialities Sea
	line
Notes	Grated tuna botargo: from the skilful maturing of tuna roe comes Grated tuna botargo, a speciality with an ancient flavour that still meets the taste buds of many.

Grated botargo can be used on fish starters or to add flavour to your dishes. CAPACITIES

Tuna roe by total weight

Product code	3039
Category	Cetaresi specialities Sea
	line

Notes







Caponata with Anchovies 212ml (12x212ml pack only)

Product code	2996
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Caponata with anchovies: a tasty mix of olives, peppers, aubergines and anchovies for a spreadable cream with a rich and intense flavour, ideal for topping crostini or bruschetta to serve as an apertif.
	CAPACITIES
	212 ml
	NET WEIGHT 180 g

Capri Pasta Preparation Sachets 50gr (Sales only per packet 12x50gr)

Product code	DEL92236
Category	Cetaresi Earth Line
	Specialities
Notes	Capri pasta mix: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.
	Indications for preparation
	Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Griglati artichokes in oil 3100ml

Product code	3041
Category	Cetaresi Earth Line
	Specialities
Notes	Char-grilled artichokes in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition.
	CAPACITIES
	314 ml 580 ml
	3100 ml
	PZ. X NECK 12

Griglati artichokes in oil 314ml (Sale only per 12x314ml package)

Product code Category	3482 Cetaresi specialities Earth Line
Notes	Charcoal-grilled artichokes in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition. CAPACITIES 314 ml 580 ml 3100 ml PZ. X NECK 12









Griglati artichokes in oil 580ml (8x580ml pack only)

Product code	3483
Category	Cetaresi Earth Line
	Specialities
Notes	Charcoal-grilled artichokes in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition.
	CAPACITIES 314 ml 580 ml 3100 ml
	PZ. X NECK 12

Colatura di Alici 500ml

Product code	1134
Category	Cetaresi
	specialities Sea
	line
Notes	Dorica format: for over fifty years Delfino Battista has been exporting to the world the authentic taste of traditional Colatura di Alici from Cetara, enchanting seaside village on the Amalfi Coast.
	CAPACITIES 100 ml 250 ml 500 ml 1000 ml
	PZ. X NECK

Colatura di Alici Giulia 250ml

Product code	1942
Category	Cetaresi
	specialities Sea
	line
Notes	Giulia format: for over fifty years, Delfino Battista has been exporting to the world the authentic taste of traditional Colatura di Alici from Cetara, enchanting seaside village on the Amalfi Coast.
	CAPACITIES 100 ml 250 ml
	PZ. X NECK 12 12

Costiera Preparato Bustine 50gr (Sales only 12x50gr packet)

Product code	DEL92120
Category	Cetaresi specialities
	Earth Line
Notes	Preparato per pasta alla Costiera: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.









Artichoke and Anchovy Cream 212ml (12x212ml pack only)

Product code	2997
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Artichoke cream with anchovies: an even tastier variant of the classic artichoke pate in which the addition of anchovies gives an extra touch, making it perfect as a dressing for pasta dishes or to spread on bruschetta and crispy croutons.
	CAPACITIES 212 ml
	NET WEIGHT 180 g

Artichoke Cream in a Jar 212ml (12x212ml pack only)

Product code	1486
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Artichoke Cream Spread: a soft, pate, perfect for preparing tasty crostini serve as an aperitif or as a special ingredient to add to your pasta dishes.
	CAPACITIES
	212 ml
	NET WEIGHT 180 g

Turnip Top Cream with Anchovy Colatura 212ml (sold by the package only

Product code	2998
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Turnip greens cream with anchovy colatura: just a few ingredients, but really special, to transform a practical and always ready-to-use product into an authentic delicacy, ideal for garnishing bruschetta, crostini or adding a touch of flavour to your favourite recipes.
	CAPACITIES 212 ml
	NET WEIGHT 180 g

Porcini Mushroom Cream 212ml (12x212ml pack only)

Product code Category	3023 Cetaresi specialities Creams and Sauces
Notes	Porcini mushroom cream spread: a practical and always ready-to-use product, ideal for garnishing bruschetta, crostini or adding a touch of flavour to your favourite recipes. CAPACITIES 212 ml NET WEIGHT 180 g PZ. X NECK









Aubergine and Anchovy Cream 212ml (12x212ml pack only)

Product code	2999
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Aubergine and anchovy cream spreadideal for quickly preparing bruschetta and tasty canapés.
	CAPACITIES 212 ml
	NET WEIGHT 180 g

PZ. X NECK

Walnut Cream 212ml (Sales only 12x212ml pack)

Product code	3037
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Cream of Walnut Spread: one of the most classic pâtés, perfect for topping crunchy bruschetta and crostini or adding as a condiment to your pasta dishes.
	CAPACITIES 212 ml
	NET WEIGHT 180 9
	PZ. X NECK

Black Olive Cream Orange 212ml (12x212ml pack only)

3012
Cetaresi
specialities Creams
and Sauces
Black olive cream with orange: a tasty pate, ideal for preparing tasty canapés, crostini and bruschettas.
CAPACITIES 212 ml
NET WEIGHT 180
9

PZ. X NECK

Green Olive Cream with Lemon 212ml (12x212ml pack only)

Product code Category	3022 Cetaresi specialities Creams and Sauces
Notes	Lemon-flavoured green olive spread: a tasty pâté, ideal for preparing tasty canapés and bruschetta to serve as an appetiser. CAPACITIES 212 ml NET WEIGHT 180 g PZ. X NECK









Pumpkin Walnut Cream 212ml (12x212ml pack only)

Product code	3000
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Pumpkin walnut cream spread: a practical and always ready-to-use product, ideal for topping bruschetta, crostini or adding a touch of flavour to your favourite recipes.
	CAPACITIES 212 ml
	NET WEIGHT 180 9
	PZ. X NECK

Fillets of Anchovies in Oil 212ml (Only 12x212ml package)

Product code	1661
Category	Cetaresi
	specialities Sea
	line
Notes	Anchovy fillets in sunflower oil: a healthy and versatile ingredient for your special dishes, always appreciated for their authentic and genuine flavour.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml 580 ml

Fillets of Anchovies in oil 80gr (24x80gr pack only)

Product code	1601
Category	Cetaresi
	specialities Sea
	line
Notes	Anchovy fillets in sunflower oil: a healthy and versatile ingredient for your special dishes, always appreciated for their authentic and genuine flavour.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml 580 ml

Swordfish fillets 212ml (12x212ml pack only)

Product code Category	3486 Cetaresi specialities Sea line
Notes	Swordfish fillets in oil: freshly processed, the tasty, firm meat is steamed, cut into fillets and preserved in olive oil.
	A fine product, ideal in the preparation of appetisers and tasty aperitif snacks or as an ingredient to enrich fresh dishes and salads. CAPACITIES 212 ml









Natural Tuna Fillets 212ml (Sale only per 12x212ml package)

Product code	1640
Category	Cetaresi
	specialities Sea
	line
Notes	Natural tuna fillets: caught and selected by our experts to give you all the goodness of tuna and a limited fat content!
	Ideal for the , natural tuna is perfect for preparing light but equally healthy and nutritious dishes.

CAPACITIES 212 ml

Tuna Fillets Natural 312ml (6x312ml package only)

Product code	3485
Category	Cetaresi
	specialities Sea
	line
Notes	Natural tuna fillets: caught and selected by our experts to give you all the goodness of tuna and a limited fat content!
	Ideal for the , natural tuna is perfect for preparing light but equally healthy and nutritious dishes.
	CAPACITIES 212 ml

Tuna Fillets Uncooked 540ml (6x540ml package only)

Product code Category	88016 Cetaresi specialities Sea
Notes	line Natural tuna fillets: caught and selected by our experts to give you all the goodness of tuna and a limited fat content!
	ounene
	Ideal for the , natural tuna is perfect for preparing light but equally healthy and nutritious dishes.
	CAPACITIES 212 ml

Tuna fillets in olive oil - 212 ml (12x212ml package only)

Product code Category	1632 Cetaresi specialities Sea line
Notes	Tuna fillets in olive oil: the tuna is cut into fillets and packed with just olive oil. Our tuna fillets in olive oil are ideal for your quick dishes or to try your hand at creative recipes.
	CAPACITIES 212 ml 314 ml 460 ml 580 ml 965 ml









Tuna Fillets in Olive Oil Jar 870ml (6x870ml package only)

Product code	2835
Category	Cetaresi
	specialities Sea
	line
Notes	Tuna fillets in olive oil: the tuna is cut into fillets and packed with just olive oil. Our tuna fillets in olive oil are ideal for your quick dishes or to try your hand at creative recipes.
	CAPACITIES 212 ml 314 ml 460 ml 580 ml 965 ml

Tuna Fillets Oin Olive Oil in a Tin 1700ml

Product code	2864	
Category	Cetaresi specialities Sea	
	line	
Notes	Tuna fillets in olive oil: the tuna is cut into fillets and packed with just olive oil. Our tuna fillets in olive oil are ideal for your quick dishes or to try your hand at creative recipes.	utita s
	CAPACITIES	-
	212 ml	
	314 ml	-1
	460 ml	
	580 ml	
	965 ml	

Tuna Fillets Olive Oil Jar 314ml (12x314ml package only)

Product code	2288
Category	Cetaresi
	specialities Sea
	line
Notes	Tuna fillets in olive oil: the tuna is cut into fillets and packed with just olive oil. Our tuna fillets in olive oil are ideal for your quick dishes or to try your hand at creative recipes.
	CAPACITIES 212 ml 314 ml 460 ml 580 ml 965 ml

Tuna Fillets in Olive Oil 540ml (Sold per package 6x540ml)

Product code Category	1634 Cetaresi specialities Sea line
Notes	Tuna fillets in olive oil: the tuna is cut into fillets and packed with just olive oil. Our tuna fillets in olive oil are ideal for your quick dishes or to try your hand at creative recipes. CAPACITIES 212 ml 314 ml 460 ml 580 ml 965 ml









Friarielli Salt in Jar 1062ml (Sold per pack 6x1062ml)

Product code	DELF16225	
Category	Cetaresi Earth Line	000
	Specialities	SA
		67 6,8 4742
Notes	Friarielli: Turnip greens in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition.	4e
	CAPACITIES	
	314 ml 580 ml	18 73
	1062 ml	1.24
	NET WEIGHT 290 g	all'
	200 9	

Friarielli Salt in 314ml jar (Sold per package 12x314ml)

Product code	3479	
Category	Cetaresi Earth Line	
	Specialities	
Notes	Friarielli: Turnip greens in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition. CAPACITIES 314 ml 580 ml 1062 ml NET WEIGHT 290 g	Restance of the second of grands of the second of grands of the second of grands of the second of th

Friarielli Sauteed in 580ml Jar (Sold per package 12x580ml)

Product code	3480
Category	Cetaresi Earth Line
	Specialities
Notes	Friarielli: Turnip greens in sunflower oil: we select the best products of the earth to prepare delicious canned food following, skilfully, the peasant tradition.
	CAPACITIES
	314 ml 580 ml

Ischia preparation for Pasta Sachets 50gr (Sales only 12x50gr packet)

1062 ml NET WEIGHT 290 g

Product code	DEL92250
Category	Cetaresi specialities
	Earth Line

Notes

Ischia pasta preparation: a practical and tasty way of cooking when you are short on time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.



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Friarielli

Jeltino'

Friarielli

Red Line - Colatura di Alici 50ml

Product code	1102
Category	Cetaresi
	specialities Sea
	line
Notes	Dorica format: for over fifty years Delfino Battista has been exporting to the world the authentic taste of traditional Colatura di Alici from Cetara, enchanting seaside village on the Amalfi Coast.



LINEA ROSSA Capriccio di Mare in Extra Virgin Olive Oil 110ml (6x110ml pack only)

Product code	1662
Category	Cetaresi Specialities
	Premium Line
Notes	Capriccio di Mare: from an exclusive Delfino Battista recipe comes an authentic sin of gluttony. The best anchovy fillets are selected, wrapped around a caper and packaged one by one, with just the addition of extra virgin olive oil.
	CAPACITIES



106 ml

Marinara Preparato per Pasta Bustine 50gr. (Sale only per 12x50gr. package)

Product code	DEL92083
Category	Cetaresi Earth Line
	Specialities

Preparato per pasta alla marinara: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Lemon Flavoured Oil 250 ml

Product code	2994
Category	Cetaresi specialities
	Earth Line
Notes	Lemon-flavoured oil: the Delfino Battista Terra

Lemon-flavoured oil: the Delfino Battista Terra Line is even richer with a tasty selection of flavoured olive oils in three different variants.

Genuine products that come from nature to the table: the special taste of the oil comes from ideal exposure to the Mediterranean climate of our land in the heart of one of Italy's most beautiful National Parks.

The aroma and flavour of the seasoning will enhance the taste of your recipes.



Notes



Ortolana Preparato per Pasta Bustine 50g (Sales only 12x50gr packet)

Product code	DEL92137
Category	Cetaresi Earth Line
	Specialities

Notes

Preparato per pasta all'ortolana: a practical and tasty way of cooking when you are short on time but do not want to compromise on taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Tuna Pate 212ml (12x212ml package only)

Product code	1637
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Tuna spreadable pâté: all the authenticity of tuna in a creamy spreadable delicacy. Try it for bruschetta with a fresh, summery flavour.
	CAPACITIES 212 ml
	NET WEIGHT 200 9
	PZ. X NECK

Peperonata with Anchovies 212ml (12x212ml package only)

Product code	2995
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Peperonata spreadable cream with anchovies: a tasty pate, ideal for preparing tasty canapés and bruschetta to serve as an appetiser.
	CAPACITIES 212 ml
	NET WEIGHT 180 9
	PZ. X NECK

Hot pepper flakes in

Product code	3497
Category	Cetaresi specialities
	Earth Line
Notes	Dried and crushed hot pepper flakes is a product that, thanks to the drying process, can be stored for a long time without the addition of chemical preservatives

Taste: aromatic and spicy flavour. The spiciness is in line with the Scoville degrees of the classic chilli pepper, it is NOT a SUPER SPICY product.









Pieces of Tuna in Olive Oil 580ml (6x580ml package only)

Product code	2836
Category	Cetaresi
	specialities Sea
	line
Notes	Pieces of tuna in olive oil
	CAPACITIES 580ml
	DURABILITY 48 months
	INGREDIENTS Tuna (Thunnus albacares), olive oil, salt.

Pieces of Tuna in Olive Oil 900gr in a tin

Product code	3390
Category	Cetaresi specialities Sea
	line

Notes

Pieces of Tuna in Olive Oil Jar 212ml (sale only 12x212ml)

Product code	DELFPETO200AT
Category	Cetaresi
	specialities Sea
	line
Notes	Pieces of tuna in olive oil
	CAPACITIES 212 ml
	NET WEIGHT 200 g
	WEIGHT SG. 140 g

Dried Tomatoes Sachets 200gr

Product code Category	2700 Cetaresi specialities Earth Line
Notes	Dried dehydrated tomatoes: a line of seasonings produced using only natural ingredients and no preservatives.
	Instructions for use: desalt the tomatoes for about 15 minutes in a solution of water and vinegar (65% water - 35% vinegar) and then leave them to drain.
	Then sprinkle them with a drizzle of oil, parsley, garlic, capers and, for those who wish, a pinch of hot chilli pepper. Cook everything for a few 4 to 5 minutes and serve.







Positano Preparato per Pasta Bustine 50gr (Sales only 12x50gr packet)

Product code	DEL92175
Category	Cetaresi Earth Line
	Specialities

Positano pasta preparation: a practical and tasty way of cooking when you are short of time but do not want to Notes give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.

Garlic and oil preparation for pasta in 50g sachets (Sales only 12x50 packets

Product code	2219
Category	Cetaresi Earth Line
	Specialities
Notes	Garlic, oil and chilli pasta preparation: a praction

Garlic, oil and chilli pasta preparation: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat spaghetti, in plenty of salted water and drain when al dente.

Preparation for Bruschetta Sachets 50gr (Sales only 12x50gr packet)

Product code	DEL92113
Category	Cetaresi Earth Line
	Specialities

Ready-to-use bruschetta preparation: a practical and versatile ingredient, it can be used to season bruschetta and crostini. Also excellent for preparing sauces and aromatic mixtures, it is recommended to add it almost at the end of cooking

All products in our flavours and seasonings line are naturally dried immediately after harvest to maintain nutritional and aromatic values.

CAPACITIES 50 g

Puttanesca pasta preparation in 50g sachets (Only 12x50g pack for sale)

Product code	DEL92151
Category	Cetaresi specialities
	Earth Line

Notes

Notes

Preparato per pasta alla puttanesca: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente.









Ravello Preparato per Pasta Bustine 50gr (Sales only 12x50gr packet)

Product code Category	DEL92243 Cetaresi Earth Line Specialities
Notes	Ravello pasta preparation: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

Indications for preparation

Cook the pasta, preferably durum wheat, in plenty of salted water and drain when al dente

Risotto at 200gr (Sale only per 12x200gr packet)

Product code	3492
Category	Cetaresi Earth Line
	Specialities

Ready-to-cook olive and tomato risotto preparation: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.

Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura.

Risotto with porcini mushrooms 200gr (Only sold in a 12x200gr pack)

Product code	3490
Category	Cetaresi Earth Line
	Specialities

Notes

Notes

Ready-to-cook porcini mushroom risotto preparation: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.

Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura. A knob of butter should be added before serving.

Risotto ailla zucca 200gr (Sales only 12x200gr packet)

Product code Category	3491 Cetaresi specialities Earth Line
Notes	Ready-to-cook pumpkin risotto preparation: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.
	Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura. A knob of butter should be added before serving.









Lemon risotto 200gr (Only sold in a 12x200gr pack)

Product code	3487
Category	Cetaresi Earth Line
	Specialities

Notes Ready-to-cook lemon risotto preparation: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.

Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura. A knob of butter should be added before serving.

Risotto all'ortolana 200gr (Sales only 12x200gr packet)

Product code	3488
Category	Cetaresi Earth Line
	Specialities
Notes	Ready-to-cook risotto all'ortolana: a practical and tasty way to cook when you are short on time but do not want to give up taste and quality ingredients.
	Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents

Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura. A knob of butter should be added before serving.

Risotto alla diavola 200gr (Sale only per 12x200gr packet)

Product code	3489
Category	Cetaresi Earth Line
	Specialities

Ready-to-cook deviled risotto preparation: a practical and tasty way of cooking when you are short of time but do not want to give up taste and quality ingredients.

> Cooking tips: Pour some oil, or melt some butter, into a frying pan and immediately add the entire contents of the bag. Stir-fry for a few moments while continuing to stir the rice and add 75 cl water (or vegetable stock if you prefer) and simmer, pouring in more water to obtain the desired mantecatura. A knob of butter should be added before serving.

Campisi Tuna Ventresca 314ml (6x314ml pack only)

Product code Category	1345b Cetaresi specialities Sea line
Notes	Tuna ventresca in olive oil: from the most delicious part of the tuna, processed by hand and with only the addition of olive oil and salt, the ventresca preserves intact softness and fragrance, indispensable qualities for those who wish to appreciate the authentic flavour of tuna. CAPACITIES 314 ml NET WEIGHT 300 g









Notes

Spicy Anchovy in Oil 212ml (Only 12x212ml pack)

Product code	1622
Category	Cetaresi
	specialities Sea
	line
Notes	Spicy Alicette in sunflower oil ideal for your tasty appetisers, for appetising bruschettas or to make your pasta dishes even tastier.
	CAPACITIES 212 ml 314 ml 580 ml
	NET WEIGHT 180 g

Colatura di Alici - Giulia 100ml

Product code	1208
Category	Cetaresi
	specialities Sea
	line
Notes	Giulia format: for over fifty years, Delfino Battista has been exporting to the world the authentic taste of traditional Colatura di Alici from Cetara, enchanting seaside village on the Amalfi Coast.
	CAPACITIES 100 ml 250 ml
	PZ. X NECK 12 12

Anchovy Colatura - 1000 ml

Product code	1212
Category	Cetaresi
	specialities Sea
	line
Notes	Dorica format: for over fifty years Delfino Battista has been exporting to the world the authentic taste of traditional Colatura di Alici from Cetara, enchanting seaside village on the Amalfi Coast.
	CAPACITIES 100 ml 250 ml 500 ml 1000 ml
	PZ. X NECK

Fillets of Anchovies in Oil 314ml (8x314ml package only)

Product code Category	1604 Cetaresi specialities Sea line
Notes	Anchovy fillets in sunflower oil: a healthy and versatile ingredient for your special dishes, always appreciated for their authentic and genuine flavour. CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml 580 ml









Fillets of Anchovies in Oil 500ml (6x500ml pack only)

Product code	1606
Category	Cetaresi
	specialities Sea
	line
Notes	Anchovy fillets in sunflower oil: a healthy and versatile ingredient for your special dishes, always appreciated for their authentic and genuine flavour.
	CAPACITIES 80 ml 140 ml 212 ml 314 ml 446 ml 580 ml

Cuttlefish ink 212ml (12x212ml pack only)

Product code	1648
Category	Cetaresi
	specialities Creams
	and Sauces
Notes	Ready-to-use cuttlefish ink: discover the quality of Delfino Battista's ready-made sauces, perfect when you don't have too much time to spend in the kitchen but don't want to give up taste.
	CAPACITIES 212 ml
	NET WEIGHT 200 g
	PZ. X NECK

Mackerel Fillets in Olive Oil Jar 212ml (Only 12x212 packets for sale

Product code	1420
Category	Cetaresi
	specialities Sea
	line
Notes	Mackerel fillets in extra virgin olive oil: health and taste for a product rich in Omega 3.
	Mackerel fillets are perfect for preparing delicious seafood starters or tasty fish dishes.
	CAPACITIES
	212 ml
	314 ml

NET WEIGHT

White Tuna Fillets 212ml (Sold by the package only 12x212ml)

Product code	1654
Category	Cetaresi specialities Sea
	line
Notes	White tuna fillets in olive oil: also known as Alalunga, the white tuna lives in large shoals in the open sea.

Its meat is rich in vitamins and protein, and eating it in fillets allows its taste to be fully appreciated while maintaining a low fat content.







