Grillo di



SICILY · ITALY

A journey through the three historic valleys of the most beautiful island in the Mediterranean

2026

WHO WE ARE

More than a catalogue.
A Sicilian experience.

Grillo di Sicilia was born from a deep conviction: that Sicily's finest food products deserve to be told, tasted and understood — not just sold. We are both producers and distributors, working directly with a carefully selected network of small artisan makers across the three historic valleys of Sicily.

Every product in this catalogue has a name, a place and a story. From the volcanic pastures of the Nebrodi mountains to the baroque landscapes of Val di Noto, from the salt pans of Marsala to the pistachio groves of Bronte — we bring you Sicily's most authentic flavours, as they have been made for centuries.

But we don't stop at delivery. We are your partner. We help you understand each product, build tasting experiences, train your team and propose recipes — so that your customers don't just eat, they discover. Products they can't find in any supermarket. Stories they'll want to bring home.

> *"We don't sell products. We sell an experience that your customers will taste, remember and come back for."*

⛰️
Artisan & Small Producers
Every supplierishand-selected. Small family operations, ancient recipes, no industrial shortcuts. Quality you can taste in every bite.

🤝
Full Commercial Support
Recipes, tasting guides, pairing advice, menu consulting. We support you from first order to final sale — so you sell more and sell better.

🌍
100% Sicilian Origin
Every product originates from Sicily — its valleys, mountains, coasts and volcanic soils. Authentic provenance, fully traceable.

📦
Producer & Distributor
We carry our own branded line of premium Sicilian charcuterie alongside a curated portfolio of the island's finest artisan producers.

How to Use This Catalogue

FIND THE RIGHT PRODUCTS FOR YOUR BUSINESS



Restaurants

Professional formats and cooking ingredients. Ideal for pizza, pasta, meat dishes and antipasto platters.

Prosciutto · Nduja · Salami · Ragù · Pesto · Olive 5kg+



Wine Bar

Premium products for aperitivo, wine pairing and tasting menus. All cheeses, charcuterie, olives and conserves.

All Cheeses · Olive · Funghi · Conserves · Premium Charcuterie



Board & Aperitivo

Products that shine on a board — elegant flavours, unique pairings, premium presentation.

Guanciale Marsala · Gran Carrè · Jams · Spreads · Patè



Cheese Pairing

Condiments chosen to enhance cheese — sweet, acidic and aromatic counterpoints that elevate every bite.

Jams · Fruit Spreads · Olive Patè · Capuliatu



Kitchen & Cooking

Ready-to-use sauces, pestos and condiments. From a quick pasta to a refined gourmet first course.

Sughi · Pesti · Ragù · Finocchietto e Sarde · Nduja



Retail & Deli

Consumer-size formats for deli counters and retail shelves. Products customers love to take home.

100–300g formats · Jams · Pestos · Nut Creams · Dried Tomatoes

ORIGIN & TERRITORY

Sicily and *its Valleys*

Anenduringlegacy of centuries of dominations — from Arab refinement to Bourbon splendour — shaping an island of contrasts, culture, and irresistible beauty.

Val di Noto, Val di Mazara, and Val Demone are the historic divisions at the heart of the Stops of Ulysses — a journey where land and identity meet. Art, architecture, agriculture and craftsmanship: a continent within the Mediterranean.

Val di Noto | Val Demone | Val di Mazara

> *A Sicily to be experienced slowly, deeply, and with all the senses.*



Val di Noto

!e baroque soul of southeastern Sicily — golden stone, sunlit landscapes and slow traditions shaped by sea air and time. Here, flavour is crafted with patience.



WINE BAR & ENOTECA

BOARD & APERITIVO

CHEESE PAIRING

Ragusano D.O.P. | COW

Limited to seasons when the Iblean plateau pastures are lush — about 6 months per year. Sweet and delicate when young, becoming spicy and complex as it matures.

AGING 180 days WEIGHT 6-13 kg

🍯 *Classic pairings*

- *Orange blossom or chestnut honey*
- *Fig or sun-dried jam*
- *Bitter orange marmalade (perfect with the aged version)*
- *Fresh fava beans — a traditional Sicilian pairing*

🍷 *Wines*

- *Young → Grillo, Carricante, Etna Bianco*
- *Aged → Nero d'Avola, Cerasuolo di Vittoria, Frappato*
- *Bubbles: Franciacorta brut or Metodo Classico to contrast the saltiness.*

🍽️ *In the kitchen*

- *Grated over pasta with fresh tomato or alla Norma*
- *Melted over grilled vegetables or meat.*
- *Charcuterie board with Sicilian cured meats: Sant'Angelo salami, Capocollo/Coppa.*



RAGUSANO DOP

WINE BAR & ENOTECA

BOARD & APERITIVO

CHEESE PAIRING

Pecorino Red-Mountain | SHEEP

A fresh Sicilian pecorino — young, milky and delicate — wrapped in a coat of finely ground chilli peppers.

AGING 10 days WEIGHT 2,5 Kg

PERFECT FOR

🍷 *Wines: Grillo, Catarratto, Etna Bianco*

Fresh cherry tomatoes • olives • Bresaola • Crudo



Pecorino Chives | SHEEP

A fresh Sicilian pecorino — young, milky and delicate — wrapped in a coat of finely ground chives.

AGING 10 days WEIGHT 1 kg

WINE BAR
BOARD & APERITIVO

PERFECT FOR

Wines: Grillo, Catarratto, Etna Bianco
Fresh cherry tomatoes • olives • Bresaola • Crudo



Pecorino "Gemma Verde" | SHEEP

The richness of sheep's milk meets the aromatic depth of Bronte pistachio — bold yet elegant, with a stunning vivid green crust.

PISTACCHIO DI BRONTE D.O.P.
WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

AGING 15 days WEIGHT 2 Kg

PERFECT FOR

Wines: Etna Biancao, Grillo, Passito di Pantelleria , Franciacorta Brut
In the kitchen: Gnocchi with Pistachios Pesto and Pecorino Gemma Verde.



Canestrato in Paglia | COW

The cow's caciotella from the Iblei Mountains sent to mature in Veneto. Herbs and hay from the Venetian hills create an authentic gem. Cheese with strong personalit.

WINE BAR
BOARD & APERITIVO

AGING 120 days WEIGHT 2.5 kg

PERFECT FOR

Wines: Nero D'avola, Cerasuolo Vittoria, Etna Rosso
Sun Dry tomatoes • Fig Jam • Dark Olive
In the kitchen: Grated over Pasta Norma or Ragù



Boschetto d'Oriente | COW

Cow'sMilk · RedBerries&Tea Leaves

Refined with dried red berries and tea leaves — a distinctive aromatic profile. Compact yet creamy with irregular eyes.

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

AGING 30 days WEIGHT 1,8 Kg

PERFECT FOR

Wines: Pinot Nero . Lambrusco
Berry and Coco Jam • Pecan Nuts
In the kitchen: Fondue on Duck's Breast

Val Demone

From the peaks of Etna to the Strait of Messina — land of ancient traditions, Slow Food Presidia, and cheeses with the untamed soul of the Nebrodi mountains.



SLOW FOOD
WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

Presidio Slow Food

Piacentinu Ennese D.O.P | SHEEP

Unique cheese in the world. Raw milk pecorino with saffron stigmas from the province of Enna. The golden threads give this ancient cheese its unmistakable colour and refine aroma. Infuse with saffron and black pepper grains gives that unique complexity.

AGING 150 days WEIGHT 4 kg

🍯 *Classic pairings*
- *Chestnut honey (enhances the sweetness)*
- *Sun-dried tomatoes*
- *Almond or Bronte Pistachios*

🍷 *Wines*
- *Etna Rosso, Nero d'Avola, Cerasuolo Vittoria DOCG, Marsala*

🍽 *In the kitchen*
- *Melted in the Risotto Milanese to enhance Saffron*
- *Grate over pasta lamb ragù.*
- *Charcuterie board with Sicilian cured meats: Mortadella Black pig nebrodi, capocollo black nebrodi pig, Salame Sant'angelo IGP, Coppa Marsala wine.*



SLOW FOOD
WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

Presidio Slow Food

Maiorchino | SHEEP

The oldest in the Sicilian cheese landscape, produced by PSF. Historic Maiorchino of Novara di Sicilia. It is distinguished by a long aging process

AGING 400 days WEIGHT 3 kg

🍯 *Classic pairings*
- *Chestnut honey (enhances the sweetness)*
- *Fig Jam*
- *Almond or Pecan Nuts*

🍷 *Wines*
- *Etna Rosso, Nero d'Avola, Marsala*

🍽 *In the kitchen*
- *Melted in the Risotto*
- *Grate over pasta pig ragù or Carpaccio beef.*
- *Charcuterie board with Sicilian cured meats: Capocollo black nebrodi pig, Salame Sant'angelo IGP, Coppa Marsala wine, Guanciale.*

RAGUSANO DOP



WINE BAR & ENOTECA

BOARD & APERITIVO

RESTAURANT

Provola dei Nebrodi D.O.P. | Cow

Raw cow's milk provola. Thanks to months of aging with the Sicilian breeze, it transforms into a delight for the eyes and palate — golden, firm and deeply flavourful.

AGING **10** days WEIGHT **1 Kg** 4

Cheese fondue · Melted on pizza or focaccia · hamburger antipasto · Paired with Etna Rosso or Grillo aged.







WINE BAR & ENOTECA

BOARD & APERITIVO

2 | Cow

Provola Casale Pistacchio

Traditional mountain milk provola enriched with pistachio crumbs for a touch of originality.

AGING **10** days WEIGHT **1.5 kg**

PERFECT FOR

Premium board · Restaurant antipasto · Paired with Barolo or aged reds

WINE BAR & ENOTECA

BOARD & APERITIVO

2 | Cow

Provola Casale Tartufo

Traditional mountain milk provola enriched with summer truffle for a touch of originality.

AGING **10** days WEIGHT **1.5 kg**

PERFECT FOR

Premium board · Restaurant antipasto · Paired with Barolo or aged reds

WINE BAR & ENOTECA

BOARD & APERITIVO

2 | Cow

Provola Barricata Vino Rosso

Aged Provola barrique into Red wine.

AGING **120** days WEIGHT **1.5 kg**

PERFECT FOR

Premium board · Restaurant antipasto · Paired with Barolo or aged reds

CHAPTER I · CHEESES

Val di Mazara

The western heart of Sicily — land of centuries- old olive trees, legendary wines like Marsala and Zibibbo, and a rich cheesemaking tradition full of Mediterranean influences.



RETAIL & DELI
WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

Pecorino Siciliano D.O.P. | SHEEP

The king of Sicilian cheeses — produced from raw milk of grazing sheep, without the addition of black pepper. The long aging process develops a bold, pungent and deeply complex character that has made this cheese a symbol of Sicilian gastronomy for centuries.

AGING 180 days WEIGHT 4 Kg

🍯 *Classic pairings:*
🫙 *Jam — Prickly Pear & Cocoa Bean Jam · Blackberry & Cocoa Jam*
🌰 *Nuts — Walnuts, toasted almonds*
🪵 *Charcuterie — Prosciutto Crudo di Suino Nebrodi · Capocollo*
🍷 *Wine — Nero d'Avola, Marsala Superiore Secco, Cerasuolo*

🍽️ *In the kitchen*
🍕 *Pizza Bianca con Pecorino e Nduja*
🍝 *Carbonara alla Siciliana with Guanciale Black Nebrodi Pig*



Pecorino with Pomegranate juice MIXED

A distinctive Sicilian pecorino enriched with the delicate sweetness of pomegranate juice, one of Sicily's most iconic fruits.

AGING 30 days WEIGHT 2 Kg

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

RAGUSANO DOP



Pecorino Avolino with Almomd | SHEEP

Sicilian pecorino enriched with Avola D.O.P almond.

AVOLA ALMOND D.O.P
WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

AGING 10 days WEIGHT 1 Kg



WINE BAR & ENOTECA
BOARD & APERITIVO
RESTAURANT

Narangi | Cow

hard cheese with orange zest, handcrafted. Val di Mazara. The name itself is Arabic — naranj, orange. Rooted in the Islamic domination of Sicily.

AGING 10 days WEIGHT 2,5 Kg

Wines
- *Grillo, Zibbibo (dry), Etna Bianco, Passito Pantelleria.*

Acacia Honey, Jam Chocolate and Berry, Fig Jam

Board
- *Gran Carre' Citrus, Artisian Mortadella, Prosciutto Crudo*
- *Pecorino, Boschetto Oriente*

Grated over Shrimps pasta or Saffron Risotto



Caciottella al Tartufo Estivo | MIXED

First skimming milk means this is lighter, more delicate than a standard caciotta — almost cloud-like in texture, with a gentle lactic freshness. The summer black truffle (Tuber aestivum) is milder than the prized winter black truffle — more earthy and mushroomy than pungent.

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

AGING 20 days WEIGHT 3 Kg

PERFECT FOR

Wines: Etna Bianco Superiore, Chardonnay Barrique, Pinot Noir

Pairs: Acacia Honey, Walnut, Pear or Green Apple.

charcuterie: Prosciutto Crudo, Gran carre' Citrus, Artisian Mortadella, Capocollo Nostrano, Pecorino, Boschetto Oriente



Pecorino in Grape Pomace | SHEEP

An excellent Sicilian pecorino is aged beneath grape pomace — the pressed grape skins left over from the production of fine local wines.

The pomace used may vary depending on the season or the cheesemaker's desire to experiment with new flavour combinations.

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING

AGING 30 days WEIGHT 2,2 Kg

PERFECT FOR

Wines: Etna Bianco Superiore, Chardonnay Barrique, Pinot Noir

Pairs: Acacia Honey, Walnut, Pear or Green Apple.

charcuterie: Prosciutto Crudo, Gran carre' Citrus, Artisian Mortadella, Capocollo Nostrano, Pecorino, Boschetto Oriente



WINE BAR & ENOTECA
BOARD & APERITIVO
RESTAURANT

Erborinato Sicilian Pomegranate puree | Cow

A blue cheese sharp, pungent, with those characteristic green-blue veins that bring intense fermented notes. Adding Sicilian pomegranate purée during ageing transforms the exterior completely. The result is one of the most visually striking and aromatically complex cheeses in the entire catalogue.

AGING 60 days WEIGHT 3 Kg

Wines: Cerasuolo Vittoria, Marsala (dry), Nero D'avola, Passito Pantelleria.

chestnut Honey, Jam Chocolate and Berry, Fig Jam

Board: Artisian Mortadella, Prosciutto Crudo, Narangi, Pecorino, Boschetto Oriente

Burger melted on top with caramelised onions, the pomegranate acidity cuts the fat



Erborinato Pistacchioso | Cow

Blue cheese soaked in almond-flavoured wine for 30 days, then stuffed and coated with pistachio cream.

AGING 60 days WEIGHT 2,5 Kg

PERFECT FOR

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING
Restaurant

Wines: Malvasia Lipari, Passito Pantelleria, Marsala (dry), Zibbibo (dry), Cerasuolo Vittoria Risotto — melted in at the end with a knob of butter, pistachio cream finishes the dish

• Dessert board — with honey, dark chocolate and dried fruit, it works as a bridge between savoury and sweet

• Crostini — spread on warm bread with a drizzle of honey, instant aperitivo

charcuterie: Prosciutto Crudo, Artisian Mortadella, Pecorino, Pecorino Gemma verde.



Erborinato Cocholate & Pear | Cow

Blue cheese wheels immersed in Marsala wine for 30 days, then coated with cocoa powder and enriched with chocolate chips and Ribera pears.

AGING 60 days WEIGHT 2,5 Kg

PERFECT FOR

WINE BAR & ENOTECA
BOARD & APERITIVO
CHEESE PAIRING
Restaurant

Wines: Malvasia Lipari, Passito Pantelleria, Marsala (dry), Zibbibo (dry), Cerasuolo Vittoria

• Beef tenderloin — melted on top as a finishing sauce, chocolate and blue against red meat

• Pear tart — crumbled over the top before serving.

• Risotto with walnuts and pear

• Crostini with pear jam — spread and served warm, instant conversation starter

charcuterie: Prosciutto Crudo, Artisian Mortadella, Capocollo Nostrano, Pecorino, Boschetto Oriente, Narang.

The Goat
Girgentana

- WINE BAR & ENOTECA
- BOARD & APERITIVO
- CHEESE PAIRING
- RESTAURANT



One of the rarest goat breeds in the world!

the Girgentana is native to the Agrigento area of Sicily andis currently classified as an endangered species. With its distinctive spiral horns and long silky coat, this ancient breed has been kept alive by a single dedicated producer in all of Sicily.

Its milk is richer, more aromatic and more digestible than standard goat milk. From it comes a small, exceptional family of cheeses that you simply cannot find anywhere else. They are a commitment to biodiversity, to Sicilian heritage, and to the art of cheesemaking at its most sincere.

- 🌍 *Endangered species — only one producer in all of Sicily*
- 🐐 *Richer, more aromatic milk than standard goat*
- ⏱️ *45-day shelf life — fresh and all-natural*
- ⛰️ *Origin: Agrigento, Sicily*



4

Presidio Slow Food

Tale'

The Girgentana goat's milk is unique — low in cholesterol, light and highly digestible. The Talè has a raw, soft paste with a slight irregular eye. Its flavour is sweet but intensifies with ageing.

AGING **20** days WEIGHT **0,3 kg**

PERFECT FOR

🍷 *Wines: Etna Bianco, Grillo, Frappato*
🍯 *Pairs: Acacia or wildflower honey, Fig Jam, toasted Nuts, Pear.*
🍽️ *Dishes: bruschetta, Ravioli Filling, Risotto.*



5

Serve it wrapped — unwrap at the table 🌿

Caprino Ficu

Fresh Goat's Cheese wrapped in Fig Leaves. Where most fresh cheeses are made with standard animal rennet, the Ficu is coagulated with the natural latex of fig branches.Then the cheese is wrapped in fig leaves immediately after production and left to rest for 10 days.

AGING **10** days WEIGHT **0.3 Kg**

PERFECT FOR

🍷 *Wines: Etna Bianco, Grillo*
🍯 *Pairs: Acacia honey, Fig Jam, Dry Tomatoes, Coco/berry Jam.*
🪵 *Board: Always before stronger or aged cheeses.*



5

6

Robiola white

flavors: Pistachio • Orange • Carob

Robiola is of Italy's oldest fresh cheese traditions — soft, spreadable, and made to be eaten young

AGING **10** days WEIGHT **0.2 Kg**

PERFECT FOR

🍷 *Wines: Etna Bianco, Grillo, Zibbibo*
🍯 *Pairs: Acacia honey, Fig Jam, Dry Tomatoes, Coco/berry Jam.*
🪵 *Board: Prosciutto Crudo, Mortadella, Coppa, Gemma Verde, Pecorino Red Mountain.*

CHAPTER IV · EXCLUSIVE

Suino Nero dei Nebrodi

The Black Nebrodi Pig is raised in freedom across the Nebrodi mountains, feeding on wild acorns, roots and herbs. Its meat is darker, richer and more complex than standard pork — a product of a pristine ecosystem that cannot be replicated anywhere else.



Prosciutto Crudo Black Pig

Italy's answer to Pata Negra — and we mean it. The Nebrodi Black Pig shares the same ancient genetics, the same untamed character. A Slow Food Presidium. A rare, protected breed admired by King Charles III himself, patron of the Rare Breeds Survival Trust. Aged 20 to 24 months in naturally ventilated curing rooms, every slice delivers an intense yet balanced flavour — sweet, aromatic, never too salty. The prince of every table.

RESTAURANT · BOARD

Pizza · Focaccia · Boards · Antipasto · Pasta with cream

WEIGHT 5–6 kg

Presidio Slow Food



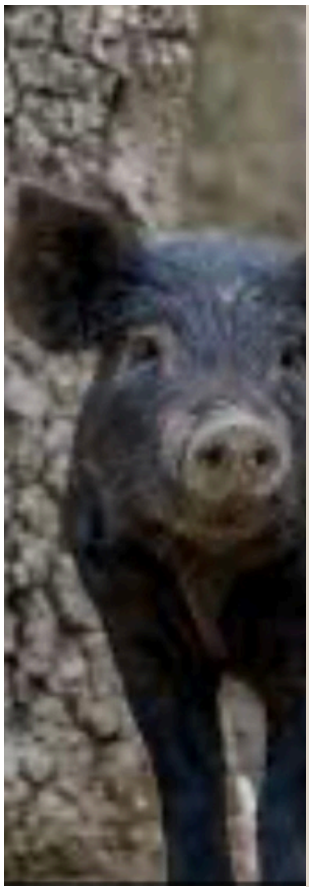
Capocollo di Suino Nero dei Nebrodi

Neck cut of Black Nebrodi Pig, artisanally hand-tied and aged among the Nebrodi mountains.

RESTAURANT · BOARD · WINE BAR

Charcuterie board · Wine bar aperitivo · Restaurant antipasto

WEIGHT 0.7–0.8 kg





Pancetta di Suino Nero dei Nebrodi

Lean bacon from the Nebrodi. Slightly browned and rolled with black pepper — intense aroma, perfect for appetizers and gourmet dishes.

RESTAURANT · KITCHEN · BOARD

Board · Pizza · Pasta · Restaurant kitchen

WEIGHT 1.5–1.7 kg

EXCLUSIVE LINE

BLACK NEBRODI PIG



'Nduja Siciliana

Traditional spreadable salami with Nebrodi black pig fat and local chilli peppers — versatile in the kitchen and bold on the board.

RESTAURANT · KITCHEN · BOARD · BLACK NEBRODI PIG

Spread on warm bread · Pizza · Stir into pasta · Bruschetta

WEIGHT 0.3–0.5 kg



Mortadella

Known as the "queen of the Nebrodi." Leaner, tastier and easily digestible — the naturally raised black pig imparts an authentic flavour.

RESTAURANT · BOARD · RETAIL · BLACK NEBRODI PIG

Antipasto platter · Board · Sandwich · Deli counter

WEIGHT 4–5 kg



Salame

Selected meats and prized lard from Nebrodi Black Pig in natural casing — one of the most refined salamis of the Sicilian tradition.

BLACK NEBRODI PIG · RESTAURANT · BOARD · WINE BAR · RETAIL

Charcuterie board · Pizza · Aperitivo · Retail wedge

WEIGHT 0.2–0.3 kg



Sausage Dry-Cured

Coarsely ground, seasoned with natural spices, then slowly air-dried. Balanced savoury flavour with gentle spice notes.

RESTAURANT · KITCHEN · BOARD · BLACK NEBRODI PIG

Board · Cooked on grill · Pasta with sausage

WEIGHT 0.2–0.3 kg

EXCLUSIVE LINE

BLACK NEBRODI PIG



Guanciale

A Sicilian delicacy from pigs raised in the Nebrodi pastures. Flavoured with black pepper and aged for several months — complex flavours and a soft texture. Perfect for carbonara and amatriciana.

RESTAURANT · KITCHEN · BOARD · BLACK NEBRODI PIG

Pasta amatriciana · Carbonara Siciliana · Board · Restaurant kitchen staple

WEIGHT 0.5–0.6 kg



Lardo (Alto) di Suino Nero dei Nebrodi

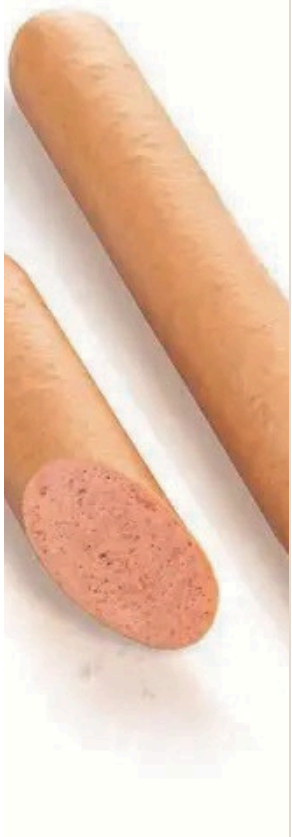
Nero dei Nebrodi pig lard with coarse salt and black pepper — pure, clean and deeply aromatic.

BLACK NEBRODI PIG

RESTAURANT · KITCHEN · BOARD

Board with warm bread · Bruschetta topping · Pasta enrichment

WEIGHT 0.3–0.4 kg



3Kg

Wurstel di Suino Nero dei Nebrodi

The meat of fine Black Nebrodi pigs processed in a rustic way inside a natural casing — a crunchy, unique würstel experience unlike any other.

BLACK NEBRODI PIG

RESTAURANT · RETAIL

Grilled as street food · Restaurant snack · Retail takeaway

WEIGHT 100 g x 5

EXCLUSIVE LINE

BLACK NEBRODI PIG



Prosciutto Cotto (HAM)

Commonly known as lean lard,accompanied by a portion of loin. Artisanal tying and salting complete the work of Mother Nature — unique in its kind. The care taken in every step of the process results in a cooked ham unlike anything produced industrially.

RESTAURANT BOARD RETAIL

Sandwich · Pizza · Antipasto platter · Deli counter · Retail

WEIGHT 6–6.5 kg



Oven-roasted Porchetta - Black Nebrodi Pig

A traditional Italian specialty made from premium Nebrodi Black Pork, slowly oven-roasted with aromatic herbs and spices. Renowned for its crispy golden skin and tender, juicy meat, it is ideal for delicatessens, restaurants, and gourmet counters.
Available in:

- 5 kg portions
- Whole porchetta (approx. 10–16 kg), with or without the head.

Whole porchetta with the head is available upon request.

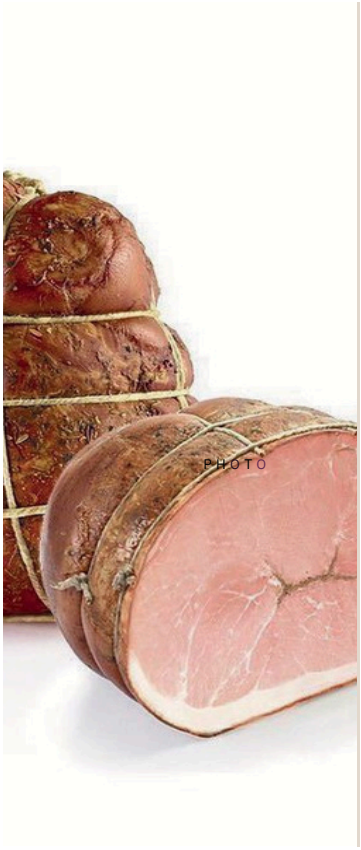
RESTAURANT BOARD RETAIL

Hamburger • Board · Deli counter · restaurant dishes

WEIGHT 5–16 kg

ARTISAN TRADITION

Sicilian Artisan Charcuterie



Prosciutto Cotto "Paesano Legato a Mano"

Legs of local pigs. Slow cooking and hand tying give the ham a balanced saltiness — old-world Sicilian craftsmanship at its finest.

RESTAURANT · BOARD · RETAIL

Pizza topping · Sandwich · Antipasto · Deli counter

WEIGHT 8 kg



Tacchino Nostrano di Filiera al Forno

Deboned and flavoured local turkey ham. All-natural for a great artisanal product.

RESTAURANT · RETAIL

Sandwich · Light antipasto · Deli counter · Retail

WEIGHT 2.5–3 kg



Prosciutto Crudo Siciliano Suino Bianco S/Osso Addobbo

Local thighs, hand-salted with minimum 16 months aging. Deboned using the "addobbo" method — keeping the ham tender.

RESTAURANT · WINE BAR · BOARD

Board · Pizza · Restaurant antipasto · Wine bar

WEIGHT 7–8 kg



Culatello Cotto al Pistacchio

Sicilian Culatta's prized thighs internally and externally flavoured with pistachio, then cooked in a traditional manner.

RESTAURANT · BOARD · WINE BAR

Premium board · Fine dining antipasto · Wine bar

WEIGHT 7–8 kg

ARTISAN TRADITION

Sicilian Artisan Charcuterie



Mortadella Artigianale Legata a Mano

Ancient processing, water cooking, and hand binding. Only local pigs and pistachios for ancient and delicate aromas.

RESTAURANT · BOARD · RETAIL

Board · Sandwich · Deli counter · Restaurant antipasto

WEIGHT 3–4 kg



Gran Speck

Speck created thanks to the skill of natural smoking masters.

RESTAURANT · BOARD · WINE BAR · RETAIL

Board · Wine bar · Sliced for aperitivo · Deli counter

WEIGHT 2–2.5 kg



Guanciale al Marsala, Cannella e Pepe Bianco

Local guanciale aged in Marsala, coated with cinnamon and white pepper. A board showpiece — not a cooking ingredient.

BOARD ONLY · WINE BAR

Charcuterie board only · Wine bar aperitivo · Paired with Marsala

WEIGHT 0.7–1 kg



Guanciale Pepe Nero

The cheek, enriched with generous lard and ground black pepper — releases surprisingly bold flavours in kitchen and on the board.

RESTAURANT · KITCHEN · BOARD

Pasta amatriciana · Carbonara · Board · Restaurant kitchen

WEIGHT 0.7–1 kg

ARTISAN TRADITION

Sicilian Artisan Charcuterie



Mortadella Siciliana al Tartufo

Mortadella made with Sicilian pigs with added summer black truffle — for truffle lovers who want something extraordinary.

RESTAURANT · BOARD · WINE BAR · LOCAL PIG

Premium board · Fine dining antipasto · Wine bar special

WEIGHT 3–4 kg



Salame Sant'Angelo IGP "Cularino"

Typical Sicilian coarse-grained salami, recognized as a local IGP product. In its noblest version, stuffed into the "cularino" casing.

RESTAURANT · BOARD · WINE BAR · RETAIL · I.G.P

Board · Wine bar · Restaurant antipasto · Retail

WEIGHT 0.7–1 kg



Sausage aged with Pistacchio Bronte

The "sasizza" — typical Sicilian sausage, entirely handcrafted, knife-cut and manually tied into small pieces.

BOARD · WINE BAR · RETAIL · LOCAL PIG

Board · Aperitivo snack · Retail take- home

WEIGHT 0.2–0.3 kg



Salame Trufle or Nero D'Avola

Sicilian meats in natural casings with the ancient "knife-cut" method, paired with Sicilian Nero d'Avola red wine.
• We have also the truffle version.

RESTAURANT · BOARD · WINE BAR · LOCAL PIG

Board · Wine pairing with Nero d'Avola · Restaurant antipasto

WEIGHT 0.2–0.3 kg

ARTISAN TRADITION

Sicilian Artisan Charcuterie



Carpaccio di Manzo Siciliano

Prepared with the heart of Sicilian beef topside and natural aromas. Ideal for salads and gourmet pizzas.

RESTAURANT · BOARD

Restaurant antipasto · Gourmet pizza topping · Board

WEIGHT 1 kg



Gran Carrè Nostrano agli Agrumi

Aged carré refined with Sicilian citrus — sweet and aromatic. A board showpiece for delicate palates. Not for cooking.

LOCAL PIG

BOARD ONLY · WINE BAR

Cheese and citrus board only · White wine pairing · Aperitivo

WEIGHT 1–1.2 kg



Prosciutto Cotto alle Erbe e Bacche di Ginepro

Pork thigh seasoned with Sicilian herbs and spices, with a hint of strength from juniper berries.

RESTAURANT · BOARD · RETAIL · LOCAL PIG

Board · Pizza · Sandwich · Deli counter

WEIGHT 8 kg



Capocollo Nostrano di Sant'Angelo

Neck muscle cut, hand-tied and salted for seasoning.

RESTAURANT · BOARD · WINE BAR · LOCAL PIG

Board · Wine bar aperitivo · Restaurant antipasto

WEIGHT 0.8–0.9 kg

ARTISAN TRADITION

Sicilian Artisan Charcuterie



Salame Crespone Siciliano · Pistacchio

Knife-edge processing

A bladder crespone using traditional Sicilian dough, diameter 80/100. Perfect for charcuterie boards and the most delicious sandwiches.

RESTAURANT · BOARD · WINE BAR · RETAIL · LOCAL PIG

Board · Wine bar · Restaurant antipasto · Retail

WEIGHT 1–1.2 kg



Coppa al Vino Marsala

Produced from carefully selected pork neck, traditionally cured and delicately flavoured with Marsala wine — one of Sicily's most iconic fortified wines.

RESTAURANT · BOARD · WINE BAR · RETAIL · LOCAL PIG

Board · Wine bar aperitivo · Restaurant antipasto · Retail

WEIGHT 0.8–0.9 kg

SICILIAN DONKEY



Salame d'Asina Siciliano

Sicilian "young" donkey meat prepared according to the ancient technique of "knife-point" meat processing — a rare and distinctive speciality of the Sicilian tradition. Lean, flavourful and surprising.

BOARD · WINE BAR · RESTAURANT

Premium tasting board · Wine bar talking piece · Fine dining antipasto

WEIGHT 0.25–0.3 kg



Mortadella Artigianale d'Asino Siciliana

Fine meats of Sicilian "puledrina" donkey, cooked using the traditional water method for an extraordinary result. Fragrant, slightly crunchy, and very digestible.

BOARD · WINE BAR · RESTAURANT

Tasting board · Wine bar · Fine dining antipasto

WEIGHT 3–3.5 kg

Sicilian Preserves

From sun-ripened tomatoesto hand-crushed olives —artisan Sicilian preserves, sauces, pestos and sweet spreads born from ancient recipes and the finest Sicilian ingredients.



Extra Blackberry Jam with Cocoa

Confettura extra di more e cacao

Wild blackberries with cocoa (2%) — a bold, dark jam with fruity depth and a subtle bitter finish.

CHEESE PAIRING · BOARD · RETAIL

Aged cheese pairing · Board · Retail gift

SIZE 100g x 20 pz



Prickly Pear Jam with Roasted Cocoa Beans

Confettura di Fichi d'India e Fave di Cacao Tostate

A uniquely Sicilian combination — the sweet prickly pear meets roasted cocoa beans (3%). Extraordinary alongside aged Pecorino or fresh ricotta.

CHEESE PAIRING · BOARD · RETAIL

Aged Pecorino · Fresh ricotta · Board centrepiece · Retail gift

SIZE 100g x 20 pz



Extra Strawberry Jam with Rosemary

Confettura Extra di Fragole al Rosmarino

Sun-ripened strawberries with fresh rosemary (0.3%) — a sophisticated jam balancing floral sweetness with aromatic herb.

CHEESE PAIRING · BOARD · RETAIL

Fresh & semi-aged cheese pairing · Board · Retail gift

SIZE 100g x 20 pz



Extra Mixed Berry Jam with Almonds

Confettura Extra di Frutti di Bosco alle Mandorle

Redcurrants, blackberries, raspberries and blueberries with almonds (4%) and cinnamon — complex and layered.

CHEESE PAIRING · BOARD · RETAIL

Cheese board · Retail gift · Breakfast spread

SIZE 100g x 20 pz



Spalmabile Arance e Pistacchio

Orange & Pistachio Spread

Sicilian orange pulp with pistachio (4%) and a hint of cinnamon — bridges sweet and savoury perfectly. A refined, aromatic spread that works on bruschetta and alongside semi-hard cheeses.

CHEESE PAIRING · BOARD · WINE BAR · RETAIL

Semi-hard cheese pairing · Board condiment · Bruschetta · Retail gift

SIZE 100g / 200g



Spalmabile Arance e Cipolle

Orange & Onion Spread

Orange pulp (28%) with sweet onions (27%) and aromatic herbs — a sophisticated sweet-savoury spread that pairs beautifully with aged cheeses and cured meats.

CHEESE PAIRING · BOARD · WINE BAR

Aged cheese pairing · Board · Wine bar condiment

SIZE 100g



Spalmabile Arance e Peperoni

Orange & Pepper Spread

Orange pulp (28%) with sweet peppers (27%) and natural spices — vibrant and tangy with Sicilian sunshine in every jar.

CHEESE PAIRING · BOARD · WINE BAR

Fresh ricotta pairing · Board condiment · Wine bar aperitivo

SIZE 100g

Olives & Conserved Vegetables

Hand-crushed olives, sun-dried tomatoes, roasted vegetables and artisan conserves — the Sicilian pantry at its finest. Available in retail jars, professional tubs and catering vaschette.

18:00

18:00



DRY CHERRY TOMATOES - DRY

Sun-Dry cherry tomatoes without oil. This is ready to be seasoning accordingly your own recipes. Suggestion: Seasoning with EVO Aura, garlic, black pepper and our Oregano from Modica.

WINE BAR · BOARD · RETAIL

Aperitivo bowl · Board · Restaurant antipasto · Retail

SIZE 500g



SUN-DRY CHERRY TOMATOES

Seasoned dehydrated cherry tomato with garlic, salt, basil and oil.

WINE BAR · BOARD · RESTAURANT · RETAIL

Board · Restaurant antipasto · Wine bar snack · Retail

SIZE 180g – 3.2kg

VASI VETRO · 300G



SWEET OR SPICY GARLIC

pickled garlic with or without chilli peppers, oregano in sunflower oil. A rich, earthy addition to any board.

WINE BAR · BOARD · RESTAURANT · RETAIL

Board · Restaurant antipasto · Wine bar · Retail

SIZE 300g



Patè - Black Olives

Patè of black olives ground with white vinegar, garlic, minth and wild fennel. Perfect for boards and bruschetta.

WINE BAR · BOARD · RESTAURANT

Board · Bruschetta · Restaurant antipasto · Wine bar

SIZE 200g



Patè - Green Olives

Patè of green olives ground with white vinegar, garlic, minth and wild fennel. Perfect for boards and bruschetta.

WINE BAR · BOARD · RESTAURANT

Board · Bruschetta · Restaurant antipasto · Wine bar

SIZE 200g

Buckets



MESSINA WHITE OLIVES

Green olives in salamoia with oregano and chilli. The most loved Sicilian olive in professional format. Can be used for aperitivo or to add flavor on your warm dishes or recipes.

RESTAURANT · WINE BAR · BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 900g



SAVORY CRUSHED GREEN OLIVE

Whole crushed green olives with fresh garlic, fresh chilli peppers and oregano — same great recipe, left whole for a different texture experience.

RESTAURANT · WINE BAR · BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 5.4 kg



SUN-DRY CHERRY TOMATOES

Sicilian tomatoes sun-dried and seasoned with garlic, salt and basil.

RESTAURANT · WINE BAR · BOARD

Aperitivo · Board · Restaurant antipasto · Wine bar

SIZE 3.2Kg



SPICY BLACK OLIVES

Seasoned pitted black olives with vinegar, dehydrated garlic, chilli peppers and oregano.

RESTAURANT · WINE BAR · BOARD

Aperitivo · Bar · Restaurant

SIZE 4 kg

Buckets



CRUSHED OLIVES – OLD RECIPE

Crushed Pitted Green olives with oregano and garlic. Can be used for aperitivo or to add flavor on your warm dishes or recipes.

RESTAURANT WINE BAR BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 250g



MESSINA CRUSHED GREEN OLIVE

Whole crushed green olives with fresh garlic, fresh chilli , fresh carrots, fresh celery and oregano — same great recipe, left whole for a different texture experience.

RESTAURANT WINE BAR BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 4 kg



CRUSHED PITTED SEASONED GREEN OLIVES

Crushed pitted green olives seasoned with chilli, carrots.

RESTAURANT WINE BAR BOARD

Aperitivo · Board · Restaurant antipasto · Wine bar

SIZE 350g



DRY SEASONED BLACK OLIVES

Seasoned pitted black olives with vinegar, dehydrated garlic, chilli peppers and oregano.

RESTAURANT WINE BAR BOARD

Aperitivo · Bar · Restaurant

SIZE 250g

Buckets



Artichokes in Oil

RESTAURANT · WINE BAR · BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 350g – 3,100Kg



EGGPLANTS IN OIL

Slice eggplant treated with salamoia and seasoned with garlic, in oil.

RESTAURANT · WINE BAR · BOARD

Aperitivo · Restaurant · Wine bar · Pub

SIZE 350g – 3.100kg



SALTED CAPPERS

RESTAURANT • RETAIL

CHEF & RESTURANT OR RETAIL

SIZE 200g



DRY SICILIAN CHERRY TOMATOES

RESTAURANT · WINE BAR · BOARD

Aperitivo · Bar · Restaurant

SIZE 350G – 3100KG



Anchovies in oil
100% Sicilian's fidh

Anchovies in sunflower oil — the Sicilian secret ingredient. Spread on bread, stir into pasta, use as a pizza base condiment or as a board accompaniment.

KITCHEN | RESTAURANT | BOARD | RETAIL

Pasta · Bruschetta · Board condiment · Pizza base · Retail jar · Restaurant

SIZE 500g

Catalogo_Nonnatina_Ho....



SALTED CAPERS

Intense smell and flavor, you never try an oregano like this one from Modica city, Sicily

WINE BAR | BOARD | RESTAURANT | RETAIL

Bruschetta · Restaurant · Wine bar

SIZE 15g – 40g



PESTO SICILIAN PISTACCHIO 60%

Pesto made with sicilian oistacchio at 60% intensity. Can be use to make pasta recipes, bruschetta pairing or sauce to accompany steak or pork rolls.

WINE BAR | BOARD | RESTAURANT

Board · Restaurant · Wine bar

SIZE 1kg

VASI VETRO · 300G

Tub · Roasted Vegetables



ROASTED EGGPLANT

Seasoned roasted aubergines with mint, dehydrated garlic and white wine vinegar in sunflower oil — smoky and tender.

WINE BAR
RESTAURANT
BOARD

Board · Bruschetta · Restaurant antipasto

SIZE 1 kg



ROASTED ARTICHOKES

Roasted artichoke hearts with mint and dehydrated garlic in sunflower oil — tender, aromatic and beautifully versatile.

WINE BAR
RESTAURANT
BOARD

Board · Bruschetta · Restaurant antipasto

SIZE 1 kg



ROASTED COURGETTES

Seasoned roasted courgettes with mint and dehydrated garlic in sunflower oil — light and fresh, a delicate addition to any board.

WINE BAR
RESTAURANT
BOARD

Board · Bruschetta · Restaurant antipasto

SIZE 1 kg



ROASTED OYSTER MUSHROOMS

Roasted oyster mushrooms with mint and garlic in sunflower oil — delicate, meaty in texture and beautifully fragrant.

WINE BAR
RESTAURANT
BOARD

Board · Restaurant antipasto · Retail take-home

SIZE 1 kg

TRUFFLE SPECIALTIES

A refined selection of Sicilian truffle specialties designed to bring depth, aroma and elegance to gourmet creations — from boards to pasta, pizza to Steak and curated tasting experiences.

18:00



Black Truffle Sauce 6%

Salsa Tartufata Nera

Made with champignon mushrooms, olive oil and summer black truffle.
Intense, versatile and created for quick gourmet service.

WINE BAR · BOARD · RETAIL

Aperitivo bowl · Board · Restaurant antipasto · Retail

SIZE 80g/300g

18:00



Bianchetto Truffle Sauce 5%

Salsa Tartufata Bianca

A creamy bianchetto truffle sauce with pleurotus mushrooms and butter.
Delicate and elegant for fresh pasta and refined starters.

WINE BAR · Gourmet Kitchen · RETAIL

Aperitivo bowl · Board · Restaurant antipasto · Retail

SIZE 80g



Black Truffle Bruschetta Sauce

Salsa Bruschetta al Tartufo Nero

A tomato-based bruschetta sauce enriched with black truffle. Ready to serve on toasted bread, aperitivo boards and antipasti.

WINE BAR · BOARD · RESTAURANT · RETAIL

Board · Restaurant antipasto · Wine bar snack · Retail

SIZE 80g



Sicilian Truffle Pesto

Pesto siciliano tartufato

A Sicilian-style pesto with aubergine, tomato, almonds, extra virgin olive oil and black truffle.
Mediterranean and aromatic.

WINE BAR · BOARD · RESTAURANT

Board · Wine bar · Restaurant antipasto

SIZE 70g/300g

Pure Truffle Specialties

Premium truffle formats for finishing dishes, professional kitchens and gourmet retail corners.





Sliced Black Truffle in Oil

Affettato di Tartufo Nero

Thin slices of black truffle preserved in oil, designed to finish dishes with visual impact and aromatic depth. Ideal for elegant plating and premium recipes.

KITCHEN | RESTAURANT | BOARD | RETAIL

Pasta · Bruschetta · Board condiment · Pizza base · Retail jar · Restaurant kitchen

SIZE 40g/250g

Catalogo_Nonnatina_Ho....





Black Truffle Pesto in EVO Oil

Black truffle pesto preserved in extra virgin olive oil. Concentrated and elegant as a premium finishing ingredient.

WINE BAR | BOARD | RESTAURANT

Pasta · Risotto · Crostini · Gourmet menus

SIZE 40g/250g



Sicilian Sea Salt with Black Truffle

Sicilian sea salt enriched with dried black summer truffle. A simple finishing touch for eggs, potatoes, focaccia, butter and roasted vegetables.

RESTAURANT | BOARD

Steak Finishing salt · Eggs · Potatoes · Focaccia · Butter

SIZE 60g/200g

Wine Gelée Truffle Pearls

Refined pearls combining the aroma of wine with Sicilian truffle – a creative finishing touch for pairings and tasting menus.

Elegant and original, truffle pearls are designed for chefs, wine bars and gourmet retail. They preserve the aromatic character of wine and add a refined truffle note to cheeses, desserts, canapés and tasting plates.

18:00



Malvasia & Truffle Pearls

Perle di Malvasia e Tartufo

Small wine gelée pearls combining the aromatic sweetness of Malvasia with the elegant note of truffle.
Designed for refined pairings.

WINE BAR · BOARD · RETAIL

Cheese boards · Canapés · Desserts · Gourmet Tasting menus

SIZE 40g

18:00



Prosecco Rosé & Truffle Pearls

Delicate truffle pearls with Prosecco Rosé, adding colour, aroma and a premium finish to boards, aperitivo and gourmet dishes.

WINE BAR · Gourmet Kitchen · RETAIL

Aperitivo · Cheese pairing · Canapés · Garnish

SIZE 40g



Sulla Honey with Truffle

Miele di Sulla e Tartufo

Delicate Sicilian sulla honey enriched with truffle, created for elegant sweet-savoury pairings with cheese and charcuterie.

WINE BAR · BOARD · RETAIL

Aged cheese · Ricotta · Charcuterie · Gourmet Tasting boards

SIZE 60g



Sulla Honey with Truffle & Pistachio

Sicilian honey pairing truffle with pistachio. Sweet, nutty and aromatic - a distinctive addition to premium boards.

WINE BAR · BOARD · RESTAURANT

Pecorino · Soft cheeses · Retail gift · Board centrepiece

SIZE 60g



250 ml 500 ml

Olio Extra Vergine di Oliva Fruttato
Fruity Extra Virgin Olive Oil

100% Italian · Cold Extracted

Authentic Sicilian blend.

Carefully selected native Sicilian olives create its distinctive character:

- Nocellara brings vibrant aromas and a pleasant peppery finish.
- Verdello adds richness and structure.
- A delicate touch of Biancolilla provides elegance and balance.

The result is an exceptionally versatile extra virgin olive oil.
Its full-bodied personality enhances meat dishes and legumes, while its refined elegance perfectly complements fresh vegetables, grilled vegetables.

On the palate, it reveals elegant notes of almond, artichoke and freshly cut grass, leaving a harmonious and long-lasting finish.

Table finishing oil · Pasta · Salads · Pizza · Bruschetta · Cheese boards · Retail gift



5 lt

Olio Extra Vergine di Oliva Fruttato
Fruity Extra Virgin Olive Oil

RESTAURANT KITCHEN COLD EXTRACTED ·

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