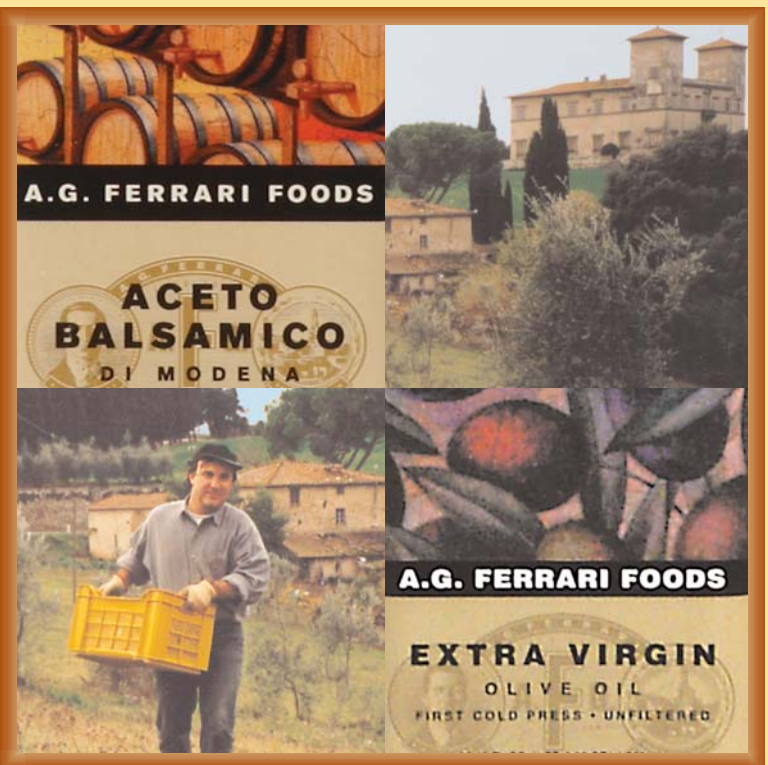




## A. G. FERRARI FOODS



Fine Foods & Artisans of Italy

## Join the club!

Guide your tastebuds on a monthly tour of Italy by joining our exclusive Cucina Ferrari culinary club. Every month Paul Ferrari personally selects a festive collection of the best Italian specialty foods - creating unique recipes, heralding seasonal themes or celebrating particular ingredients. A Cucina Ferrari membership also makes a gift of truly superb taste! Sign up online at [www.agferrari.com](http://www.agferrari.com)

### ligurian pesto collection selezione di pesto ligure

A handsome gift pairing two of Paul Ferrari's favorite all-natural pestos from Liguria with our thin Italian snack crackers from southern Italy.



14234 Catalina Street  
San Leandro, CA 94577  
[www.agferrari.com](http://www.agferrari.com)





## ravioli

Authentic fresh ravioli still made using the same recipe created by Annibale Ferrari nearly a century ago.

To view our full selection of fresh seasonal ravioli, visit [www.agferrari.com](http://www.agferrari.com).

## lasagne

### Lasagne alla Bolognese

Inspired by recipes of Bologna, a classic meat lasagna layered with fresh pasta ribbons and a creamy besciamella sauce.

### Lasagne al Pomodoro e Basilico

Soft and creamy tomato-and-basil lasagna baked with mozzarella and ricotta cheeses.

### Farfalle al Forno

Butterfly pasta casserole baked with spinach and parmesan cheeses.



## desserts

### Torta al Cioccolato

Decadent flourless chocolate cake flavored with a hint of rum.

### Torta di Mandorle

Soft, rich almond torte topped with a layer of apricot jam.

### Torta di Ricotta

Light ricotta cheesecake with lemon peel and vanilla in a delicate pastry crust.

### Cannoli alla Siciliana

Authentic Sicilian-style cannoli filled with ricotta, sugar, chocolate and orange zest.



## A. G. Ferrari's finest selezione della casa

Paul's selections from our private collection of Italian specialty foods. We have chosen only the highest quality artisan products to bear the A. G. Ferrari Foods name. Each of these products is made in Italy in small batches with the freshest ingredients.



## culinary treasures of Italy viaggio in Italia

Indulge in a culinary tour of Italy, featuring specialty foods from the Veneto, Liguria, Campania, Emilia-Romagna, Lombardia, Tuscany and Puglia. *Buon Viaggio!*



## jams

**1 Azienda Agricola San Giuliano Sicilia**  
From ancient groves in southern Sicily, lip-tingling marmalades made with organic fruit picked at the peak of freshness. Produced in small batches using an old family recipe.

**2 Monastero Trappiste Lazio**  
Thick, sweet and vibrant *confetture* (jams) joyously handmade by Cistercian nuns at a monastery just north of Rome with fresh, organic fruit. Produced in small batches using an old family recipe.

**3 L'Antica Drogheria Toscana**  
In the mountains between Florence and Bologna, Maria Grazia LaPorta crafts lush, flavorful jams using only locally picked fruit cooked in small batches.

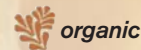


## honey

**1 De Col Piras Sardegna**  
These exotic honeys are crafted with the nectar of wild lavender and *corbezzolo*.

**2 Daniele DeValle Piemonte**  
A husband-wife team in Piedmont produces and sells most of their limited-yield honeys locally. We're fortunate to have secured a small allocation of this extraordinary honey.

**3 Giuseppe Coniglio Sicilia**  
On the northern coast of Sicily, Giuseppe Coniglio unleashes his bees on the island's fabled orange and lemon trees to produce three uniquely Sicilian gems.



organic

## A. G. Ferrari tomato sauces Toscana

Paul Ferrari works directly with a small family farm in Tuscany to create organic sauces from sweet hand-picked Tuscan tomatoes. Our sauces are jarred at the peak of freshness with no preservatives or additives.



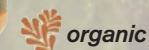
*The most flavorful and fresh-tasting tomato sauces your mouth will ever savor. These out-of-this-world sauces (from a jar!) are perfect for a quick-and-fabulous pasta dinner any time."*

David Rosengarten,  
editor-in-chief *The Rosengarten Report*

## A. G. Ferrari pesto & spreads Liguria

Full-flavored, all-natural savories from the Ligurian Riviera.

Enjoy tossed with pasta, used as a base for marinades or as a zesty spread for antipasti.



organic

## truffles

**Tartuflanghe Piemonte**  
Deep in the lush hills of Piedmont, Domenica Bertolusso's small family shop has become one of the region's most influential and reputable producers and sellers. We proudly import a fine selection of her decadent specialties, including jarred black truffles, truffle-flavored oils, pasta and butter.



## olives

**A. G. Ferrari Olives All Italy**  
Our authentic Italian olive blends have been created by our Executive Chef Gianluca Guglielmi to add a fresh taste of Italy to your antipasti, picnics and recipes.



## anchovies

**Rizzoli Emilia-Romagna**  
The Rizzoli family has been packing the highest quality anchovies without preservatives or additives for nearly a century. Prized as recipe accompaniments for their pungent flavors and tender fillets.

## aged balsamics

**A. G. Ferrari Aceto Balsamico di Modena Emilia-Romagna**  
Our sweet-tart balsamic is traditionally barrel-aged and custom-blended with eight-year aged vinegar.

**Pedroni Aceto Balsamico di Modena Emilia-Romagna**  
Magnificent - sweet, rich and luscious - balsamic vinegars from the family of vinegar virtuoso Giuseppe Pedroni.

**Giusti Aceto Balsamico di Modena Emilia-Romagna**  
Artisanally produced for over 400 years, the vinegars from the "first family" of balsamic are universally recognized as some of Italy's best.



## wine vinegars

**Aceto Cesare Piemonte**  
Artisan Cesare Giaccone handcrafts superb wine vinegars in the basement of his restaurant, Ristorante dei Cacciatori, using select grapes from neighboring vineyards. The result: "The best all-around vinegar," according to esteemed food writer David Rosengarten.



# benvenuto!

## welcome to A. G. Ferrari Foods!

Dear Italian Food Lovers,

In Italy, eating is a deeply ingrained way of life - a thoroughly social, spiritual and sensual experience. We share this passion for food and we suspect you do too.

Our mission at A. G. Ferrari Foods is to bring a bit of Italian culture and culinary tradition to your table. To that end, I comb the Italian countryside in search of Italy's *artigiani*, small, artisan producers who are passionate about what they do. Most of these producers have generations of experience and are committed to making the best authentic products possible.

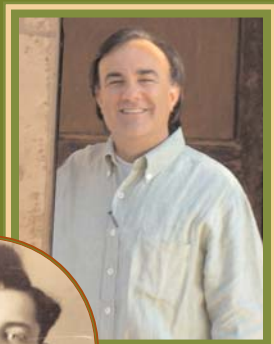
As you browse through our catalog, you'll find an exclusive selection of foods and artisans that collectively represent the finest traditions of Italian gastronomy. For a complete list of our imported and fresh products of Italy, please visit our website at [www.agferrari.com](http://www.agferrari.com) or the product guide inserted in the back of the catalog. If you have any questions, please call us toll-free at 1-877-878-2783.

As representative of the fourth generation of Ferraris to guide the family business, I am committed to the same standards of excellence that have been the Company's hallmark since the early 1900s. As my grandfather Annibale Giovanni Ferrari used to say,

*"La Qualità Non Ha Tempo."*  
Quality is Timeless.

*Fare Ferrari*

Annibale Giovanni  
Ferrari, 1919



Paul Ferrari

## how to order A. G. Ferrari Foods

Order Online  
Today!

[www.agferrari.com](http://www.agferrari.com)

### 1. go online

Visit [www.agferrari.com](http://www.agferrari.com) to view our entire selection of products and place your order online.



### 2. call toll-free

Dial 1-877-878-2783 to speak to a customer service representative. (M-F 8am-5pm PT)

### 3. visit our markets

Stop by one of our thirteen Italian marketplaces in the San Francisco Bay Area.

Visit [www.agferrari.com](http://www.agferrari.com) to view our store locations.



# pasta

regional gems alight a national treasure

# coffee, cookies & chocolate

timeless culinary & cultural traditions

## A. G. Ferrari artisan pasta Campania

A small *pastificio* outside Naples - the heart of Italy's "pastabelt" - artisanally produces our collection of exceptional bronze die pastas: rough-textured, sauce-clinging, flavorful and nutritious.



## authentic regional pasta

### Pastificio Latini *Le Marche*

On their farm in the Marche, Carlo and Carla Latini harvest exceptional and rare wheat varieties to produce pasta of unrivaled taste and texture.

### Pasta di Gragnano *Campania*

A small co-op of top producers in Gragnano - the birthplace of dried pasta - uses the highest quality local durum wheat semolina to produce lively cuts typical to Campania.

### Tanda & Spada *Sardegna*

A family-owned *pastificio* in Sardinia traditionally produces exotic pasta cuts unique to the island.



## coffee

### Giamaica Caffé *Veneto*

Artisan Gianni Frasi follows in the footsteps of his uncle by using his antique red roaster to roast select beans from around the world in his small studio in Verona. One sip will convert you.

### Illy Caffé *Friuli-Venezia Giulia*

The world's favorite Italian coffee from Ernesto Illy, an international pioneer in Italian coffeemaking.



## chocolates

### Baratti & Milano *Piemonte*

Italy's master chocolatier since 1858 exports exquisite chocolates and confections.



## cookies

### Antonio Mattei Biscotti di Prato *Toscana*

Colorfully-packaged artisan almond cookies from Prato, the capital of Tuscan biscotti.

### Offelle di Parona *Lombardia*

Traditional, crumbly butter cookies of Parona, a tiny hillside hamlet north of Milan.

### Giovanni Cogno *Piemonte*

Artisan Giovanni Cogno handshapes and bakes small batches of sublime, delicate-textured crumbly cookies.

### A. G. Ferrari Biscotti di Prato *Toscana*

Crisp Tuscan-inspired biscotti. Perfect for dipping in morning espresso or sweet dessert wine.



# extra virgin olive oil

at the heart of artisan kitchens

# beans & polenta

traditional staples of Italian cuisine



## A. G. Ferrari extra virgin olive oil Toscana, Basilicata, Calabria

A special blend of Tuscan and southern Italian olives custom-crushed in Vinci, Tuscany. Lightly fruity with a throat-tickling, peppery Tuscan finish. An excellent versatile oil for your Italian kitchen.

### mild oils elegant & versatile

#### 1 Caricato Puglia

Fragrant, smooth green-gold oil with excellent fruit.

#### 2 Roi 'Affiorato' Liguria

The ancient 'Affiorato' skimming method renders a refined, delicately sweet oil.

#### 3 Roi Liguria

Prized taggiasca olives infuse depth into an amazingly sweet, buttery oil.

#### 4 Giacomo Santoleri Abruzzi

Fruity (almost lemony) aromas precede balanced and mild peppery notes.

#### 5 Orcio Sannita Campania

Hints of fresh apricots lend a distinctive palate to a golden-green buttery oil.

#### 6 Tenuta Rocchetta Sicilia

Lush, fruity and herbaceous oil from ancient olive groves in Sicily.

#### 7 L'Olio dei Sassi Basilicata

Artisan oil with balanced fruity, grassy notes.



### assertive oils powerfully grassy & peppery

#### 1 Tenuta di Valgiano Toscana

Round, refined and peppery estate-grown oil from the hills near Lucca.

#### 2 Le Corti Toscana

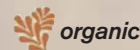
Exquisite Tuscan oil pressed in a stone mill on Le Corti's 400-year old estate south of Florence.

#### 3 Giorgio Zampa Sardegna

Golden-hued, grassy oil - a full, peppery finish.

#### 4 Vanini Osvaldo Lombardia

Robust peppery oil from Lake Como's shores.



organic

### beans

#### Fratelli Andolfo Campania

Since 1946, the Andolfo brothers have been harvesting popular Italian bean varieties at a small family farm outside Naples. All are packaged fresh without preservatives or additives.



### polenta

#### Sala Cereali Lombardia

Two brothers - Giancarlo and Paolo Sala - faithfully run this small 100-year old family-owned mill, using traditional machinery, without heat or extraction, to stone-grind spectacular artisan flours.



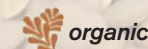
### rice

#### Riseria di Lenta Piemonte

A highly-respected rice grower in the upper reaches of the Po Valley committed to crafting top-quality rice. An excellent source for the popular Arborio and Carnaroli varieties.

#### Antica Riseria Ferron Veneto

Gabriele Ferron - Italy's widely acclaimed "King of Rice" - mills select organic rice using both ancient and modern techniques. Optimal for delicate, creamy risotto.



organic

# salame & crackers

the moveable Italian feast

## salame

### Molinari

A San Francisco Bay Area legend for nearly a century. We are proud to serve and ship a rich selection of Molinari's highly regarded salame.



## Italian crackers

### Crostini Basilicata

We work directly with two brothers in Basilicata to import attractive thin Italian snack crackers. Available in olive oil and rosemary.



### Taralli Puglia

Distinctive ring-shaped crackers. Available in three Puglian flavors: hot pepper, fennel and olive oil.

# wine & cheese

our Italian cellar & cheese board

## wine

**A. G. Ferrari Rosso di Annibale** *Toscana*  
Our beloved, medium-bodied Tuscan Sangiovese, blooming with bright berry fruit.

**A. G. Ferrari Bianco di Annibale** *Toscana*  
Our crisp, lively blend of Tuscan Chardonnay and Trebbiano, from a small winery outside Florence.

**A. G. Ferrari Prosecco di Conegliano-Valdobbiadene** *Veneto*  
Italy's favorite sparkling wine - bright notes of apple and an exceptional dry finish. Perfect for a Venetian *Bellini*.

Due to federal and state laws, wine can only be shipped to certain locations. Call 1-877-878-2783 for details.



## cheese

### Grana Padano

*Po Valley*

Celebrated for its sweet savory palate and protein-rich texture, Grana is alluring as a table and grating cheese.

### Parmigiano Reggiano

*Emilia-Romagna*

From a small co-op in the rolling hills outside Parma, this 28-month aged Parmigiano is divinely robust.

### Gorgonzola, Dolce & Piccante

*Lombardia*

Young and old, sweet and bold Italian blue-veined cheeses.

### Pecorini

*Sardegna, Toscana*

A complete selection of revered Italian sheep's milk cheeses.

**Mozzarella** The best locally-made fresh mozzarella.



Because we want our cheese to arrive in optimal condition, we require overnight shipping.