



TRADITIONAL LINE BEST SELLERS



- Whole or sliced truffles
- Pure truffle creams
- Truffle sauces (dairy products)
- Truffle sauces (mushrooms)
- Typical truffle products
- Pasta with truffles
- Truffle condiments
- Specialties and accessories



Best Sellers with Pure Truffle

Black summer truffle (Tuber Aestivum Vitt.) immersed in water and salt. It is recommended as a final garnish on various dishes (pasta, meat, crostini, pizza, eggs) after cooking with our sauce or cream. Use the product in its entirety, including the truffle juice.



Whole or sliced truffles

- Whole white truffle
- Sliced white truffle
- Whole bianchetto truffle
- Sliced bianchetto truffle
- Whole black summer truffle**
- Sliced black summer truffle**
- Dried black summer truffle
- Frozen black summer truffle



Black summer truffle (Tuber Aestivum Vitt.) Cut it into slices and immerse it in oil and salt. It is especially recommended for seasoning first courses and meat (ideal for scallops and sliced steak), also using the oil to further enhance the flavor of the dish. For an omelet, beat the eggs and the product together, then cook it in a pan.

This product is made with white truffle (Tuber Magnatum Pico), extra virgin olive oil, and salt. It is a pure product, with no added aromas or preservatives; the truffle is finely ground. Its perfect match is pasta: heat the cream with oil or butter in a pan, then add the cooked pasta. For an omelet, beat the eggs and cream together, then cook it in a pan.



Pure truffle cream

- White truffle cream**
- Bianchetto truffle cream
- Black superior truffle cream
- Black summer truffle cream**
- Ground black summer truffle



Product made up of black summer truffle (Tuber Aestivum Vitt.), Extra virgin olive oil, and salt. The cream is prepared by grinding the truffle granularly. It is recommended for bruschetta with extra virgin olive oil, minced garlic, and anchovy paste. For the first courses, it is advisable to heat the cream in a pan, then add it to the cooked product; for an omelet, beat the eggs and cream together, then cook it in a pan.



This product is made with white truffle, cream, butter, milk, parmesan cheese, flour, and aromas. It is recommended as a condiment for various types of dishes. For pasta (ideal for gnocchi, ravioli, risotto, or tagliatelle) and meat (ideal for scallops), it is advisable to heat up the sauce in a pan and add it to the cooked product; it's best to dilute it with the cooking water. The sauce can also be spread cold on bruschetta and hot crostini.



Best Sellers with Dairy Products

Truffle sauces (dairy products)

"Reale" truffle sauce

"Bianca" truffle sauce from Acqualagna

Truffle cream cheese

Truffle fondue

"Gustosa" truffle sauce

Speciality of butter and truffle

Fresh butter and truffle dressing

"Condifacile"



This is a creamy product made with black summer truffle, sweet gorgonzola, sheep's milk, melting salts, salt and aromas. It is especially recommended as a base for bruschetta or first courses such as risotto or gnocchi; it is advisable to heat the sauce in a pan, then add it to the cooked product; it's best to dilute it with the cooking water.

This is a creamy product made with summer truffles, milk, cow's cheese, emulsifying salts, salt and aromas. For pasta (ideal for risotto and gnocchi) and meat (ideal for escalopes), it is advisable to heat the cream in a pan, then add it to the cooked product; the cream can also be spread cold on bruschetta, crostini, and hot pizzas.



This product is made with fresh butter, white truffle, and aromas. For pasta (ideal for gnocchi, ravioli, risotto or tagliatelle) and meat (ideal for scallops), it is advisable to heat the butter in a pan and then toss the cooked product in it; it's best to dilute it with cooking water. The butter can also be spread cold on bruschetta and hot crostini.



Best-selling truffle sauce in the world

Best Sellers with Mushrooms

- Truffle sauce
- Porcini mushroom cream with truffle
- White truffle sauce
- Mushroom sauce with truffle



The first truffle sauce produced and the oldest and most traditional recipe of our entire line of **sauc**es. It consists of black summer truffles, champignon mushrooms, black olives, extra virgin olive oil, aromatic herbs, salt, and aromas. It is recommended as a condiment for various types of dishes. For pasta and meat (ideal for escalopes and roast beef), it is advisable to heat the sauce in a pan and then add it to the cooked product; the sauce can also be spread cold on bruschetta, crostini, and hot pizzas; for an omelet, beat the eggs and the sauce together, then cook it in a pan.



This product is made with white truffle, bianchetto truffle, champignon mushrooms, walnuts, butter, cream, extra virgin olive oil, Parmigiano Reggiano, vegetable broth, salt, and aromas. It is recommended as a condiment for various types of dishes. For pasta and meat (ideal for escalopes), it is advisable to heat the sauce in a pan, then add it to the cooked product; the sauce can also be spread cold on bruschetta, crostini, and hot pizzas.

The product consists of porcini mushrooms, black summer truffle, extra virgin olive oil, and aromas. It is recommended as a condiment for various types of dishes. For pasta (ideal for tagliatelle and risotto) and meat (ideal for fillets and escalopes), it is advisable to heat the cream in a pan, then add it to the cooked product; the cream can also be spread cold on bruschetta, crostini, and hot pizzas.



Best Sellers of Typical Products

This is an ancient and traditional recipe, typical of the Marche region, with black summer truffles, pork, chicken livers, extra virgin olive oil, aromatic herbs, white wine, and salt. It is ideal for the preparation of bruschetta or delicious appetizers. It can also be used to make excellent risotto.



This product consists of pork fat, black summer truffle, spices, and aromas and is excellent for making bruschetta, polenta, or as a condiment on a roast.



Typical truffle products

"Crostino" sauce from Marche with truffle

"Rustica" sauce with truffle

"Sfiziosa" sauce with truffle

Olive sauce with truffle

Red sauce with truffle

"Carbonara" with truffle

Green pesto with truffle

Red pesto with truffle

Truffle lard

Truffle cheese

Truffle salami

Truffle sausages

Truffle popcorn

Truffle honey

Truffle chocolates

Truffle grappa

Bitter with truffle



This product consists of summer truffle, green olives, artichokes, extra virgin olive oil, and aromas. It is especially recommended as a base for sandwiches and bruschetta or first courses.



We have added our truffle to the typical and traditional Sicilian pesto. Pesto with dried tomatoes, cashews, parmesan, and summer truffle. This product is perfect for pasta; just heat the sauce and toss the pasta in the pan once cooked. It is also excellent on crostini.





Best Sellers of Pasta & Condiments

Egg pasta with black truffle, tagliatelle is the queen of truffle pasta. The product is ready to be cooked, and we recommend using light sauces or extra virgin olive oil. Truffle tagliatelle can also be seasoned with our truffle sauces or fresh truffle butter.



Durum wheat semolina pasta, black summer truffle, and aromas. This product is ready to be cooked, and we recommend using light sauces or, better still, extra virgin olive oil; it can also be seasoned with our truffle sauces or fresh butter.



Forest gold (oro del bosco) is a perfect mix of flavors to give a touch of refinement and aroma to your dishes. A mixture of porcini mushrooms, champignon mushrooms, truffles, and salt, it is ideal for appetizers, first and second courses, and pizza. You can use it directly on the dish or melt it in a pan with a little broth to create a delicate cream.

Truffle pasta	
<ul style="list-style-type: none"> "Taglietelle" pasta with truffles "Strangozzi" pasta with truffles Rice with truffles Cornmeal with truffles 	
Truffle dressing	
<ul style="list-style-type: none"> Extra virgin olive oil with white truffle Extra virgin olive oil with black truffle Balsamic vinegar of Modena with truffle Balsamic vinegar cream of Modena with truffle "Oro del bosco" Salt with truffles Flour with truffle 	
Specialities and Accessories	
<ul style="list-style-type: none"> "Crostino" sauce from Marche "La gustosa" Porcini mushroom cream Fossa sheep's cheese Dried porcini mushrooms Steel/wooden truffle slicer 	

Black summer truffles and aromas are added to the carnaroli rice. The product is ready to be cooked, and we recommend using light sauces or, better still, extra virgin olive oil or butter. Rice with truffles can also be seasoned with our truffle sauces or fresh truffle butter.

Corn flour polenta, black summer truffle, and aromas. This product is ready to be cooked, and we recommend using light sauces or, better still, extra virgin olive oil or butter.



Extra virgin olive oil with the addition of white truffle aromas. It is suitable for enhancing the flavor of truffles on eggs, crostini, first courses, or pizzas.