



Italian Food Specialties

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Never forget
the origins

About Menù

Who we are

Menù is a unique, specialty food company located in Modena, Italy. Since 1932, three generations of the Barbieri family have produced traditional Italian foods that are minimally processed, preserving the integrity of the ingredients taste, texture and color. They are best known for their “Pomodorina Sauce” and all tomato products, artichokes, mushrooms, vegetables and other products. Their craftsmanship comes from the tradition and philosophy to source out the best Italian ingredients at the peak of harvest, and working with the harvest within hours to create and preserve the crop at its best.



About Menù

What makes us different

Menù sources only the highest quality FRESH vegetables, mushrooms and herbs only during each annual harvest. The special process used allows to preserve our products in the most natural way. Vinegar is only used as an ingredient in a recipe, not as a preservative. You'll find all natural, traceable ingredients throughout our portfolio.



Why the Can?

A lot of our items are small batch cooked in kettles by our Menu family of employees. However, Menù tins are lined on the inside to prevent any contact and tinny flavor. The tins do not let in any harmful light and are thermal treated in a way that maintains the products perfectly so that you do not need to add any additional preservatives to combat the damaging effects that a plastic tray gives (oxidation and light). Consequently you receive a packaging of absolute high quality in term of preservation of the products.

Chef to Chef Support

Created by Chefs, for Chefs; Menù has a team of Executive Chefs that craft our products to the high standards only a chef would accept. Maurizio Ferrari, Executive Chef for Menù North America is available by phone, email or customer visits for ideation. Please see the back of the catalog for Maurizio's information.



About Menù

Our Tomato Story



To make our tomato sauce and our Pomodorina we accurately select and use only the best quality tomatoes. Our tomatoes are guaranteed 100% Italian. The tomatoes mainly come from the Emilia countryside, and most of them from the sun-drenched fields a few miles from the Menù plant; they are harvested from the field when they are fully ripe and sweet. They are processed no later than a few hours after the harvest. The main tomato variety farmed in Emilia Romagna is called round tomato and with its firm pulp is typical of northern Italy. Its scent is unique and its taste intense and sweet. Soil composition, abundance of water and a favorable climate contribute to a thriving production.

Menù runs an accurate control over all tomato life stages, from farming to finished product.

Tradition, memory, local produce but also innovation, creativity, know-how and taste expertise are some of the key words that guide Menù in every step along the production process of its specialties. The Menù production division is like a big kitchen, and most products are made following the seasonal pace of nature. The common denominator of all departments is the pursuit of quality, from the raw material to

the finished product, through state-of-the-art technology and handicraft. These principles translate first in the use of only Italian tomatoes and a relentless commitment to keep quality standards high, through the selection of optimal raw materials and the accurate control of the entire production process.

The promise of quality is possible thanks to a number of factors: a well-established collaboration with producers and farmers' associations, a strict tomato control system before being processed in our plant, a very short stay in the main yard, the presence of state-of-the-art systems,

and Menù's know-how with over 80 years of professionalism and expertise.

Many farmers, generation after generation have worked in the countryside surrounding the Menù plant and have farmed top quality tomatoes for our company. Before tomatoes find their way into the plant, a strict quality control is run by means of an accurate analysis on product samples taken from the load. The parameters considered to guarantee uncompromising quality are: sugar content, acidity, color, presence of stains, unripe or crushed fruits, dirt, stones or other foreign bodies. If the load is approved, the tomatoes are unloaded in washing tanks for an initial cleaning by means of water jets that gently clean the tomatoes without crushing them. During the transit, the tomatoes that are deemed unfit for processing are eliminated thanks to the synergy of qualified operators and the help of automatic optical selectors. Tomatoes are then collected in the storage tanks that constantly feed the processing lines. Finally, selected and washed tomatoes arrive to the plant for a further check run by the sorting conveyor operators. Only the best selected tomatoes turn into Pomodorina.



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91027



91003



91033

Pomodorina

Pomodorina Sauce



Pomodorina Sauce has been Menù's top-selling product for over 40 years. This famous sauce is produced in Italy only once a year during the peak of the tomato season in August. This fresh-harvest Pomodorina is unique from American style "Marinara's", which use common processing methods.

Pomodorina is hand crafted by our staff and cooked in small batch kettles, with only the highest quality fresh vegetables and fresh herbs, added at just the right time, by hand. Menù's Pomodorina is a true, Italian Salsa Pomodorina, made with celery, carrots and onions, fresh basil and only non-GMO tomatoes. Its rich color and ripe tomato aroma looks and tastes like it is fresh from your garden.

This best selling sauce is versatile for any cuisine and yields an uncommonly fresh upscale appearance and flavor. Menù Pomodorina is as fresh as the day it was picked.

Culinary Application

Used "as is" for the freshest tomato sauce, and: Cioppinos, fra diavolo, and truffled. Pomodorina makes a beautiful bisque, and is used across all menu categories and cuisines; adding a beautiful fresh color and flavor to all of your dishes.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91027 - Pomodorina	6/29.2 oz	Tomato pulp, tomato paste, sunflower seed oil, mixed vegetables (onion, carrot and celery), salt, sugar, herbs	33.1 oz	29.2 oz	29.2 oz
91003 - Pomodorina	6/2.5 K		98.7 oz	89.9 oz	89.9 oz
91033 - Pomodorina	1/10 K		356 oz	352.7 oz	352.7 oz



91035

Arrabbiata

Spicy Neapolitan Sauce



Crafted in small batches during Italy's tomato harvest within hours of picking, Arrabbiata is a slightly spicy tomato sauce. Blended with fresh vegetables, sunflower and olive oil, herbs and red chili peppers to create a rich and complex sauce with a fresh tomato look and taste.

Culinary Application

Add some heat to gnocchi, or slowly simmered sausage and peppers. Simmer it with clams or mussels in wine, served with crusty Italian bread. This old world favorite is a perfect addition or ingredient to any pasta dish, seafood stew, polenta, meat, seafood or vegetarian dish.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91035 - Arrabbiata	6/29.2 oz	Tomato pulp, tomato paste, vegetables (carrot, onion, celery), sunflower oil, salt, herbs, white wine, extra virgin olive oil, sugar, spice	32.4 oz	29.2 oz	29.2 oz



91038



91040

Soleggiati

Semi-Sun Dried Tomatoes

Our "Sun kissed" Soleggiati are handpicked in the Apulia region of Italy, and only partially sun dried. Still plump and bright red with a tender bite and intense tomato flavor, we then pack our tomatoes with olive and sunflower oil, salt and fresh herbs.

Culinary Application

Preserved without vinegar or sulfites, Soleggiati are perfect for pairing with your most upscale dishes. Use in place of sun dried tomatoes across your menu categories to set your dishes apart.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91038 - Soleggiati	6/28.2 oz	Tomato, olive oil, sunflower oil, salt, herbs, acidifier, lactic acid	31.3 oz	28.2 oz	17.2 oz*	85/100
91040 - Soleggiati	6/88.1 oz		97 oz	88.1 oz	54.67 oz*	250/300

*Piece counts and weight is subject to vary from season to season due to harvesting



91018

Spaccatelli di Carciofo Freschezza

Artichokes Quarters in Oil/Herbs



Our Italian artichokes are picked at the peak of the season, gently cooked, and preserved in sunflower oil and herbs. Incredibly tender; Menù artichokes continue to be the worlds best.

Culinary Application

No vinegar allows you to use artichoke quarters in hot and cold dishes. Perfect for risotto, sautés and cold dishes.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91018 - Spaccatelli di Carciofo Freschezza	6/88.1 oz	Artichokes, sunflower seed oil, salt, sugar, herbs. Acidifier: citric acid. Antioxidant: ascorbic acid, flavors, spices	97 oz	88.1 oz	63.4 oz*	150/180



91001

Salsa di Cuori di Carciofo

Artichoke Hearts Sauce

The finest artichokes harvested at the peak of ripeness, Menù's artichoke sauce evokes the warm sun in every bite. Thinly sliced artichokes are cooked with fresh vegetables, sunflower oil, salt, and herbs for an Artichoke Heart Sauce that will lift your dishes to another level.

Culinary Application

Use as a base or a finish for any hot preparation. Celebrate the harvest with new creations such as adding it to your piccata sauce, risotto, drape over salmon, or add it to Pomodorina, and combine with meyer lemon or roasted garlic for year round menu applications.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91001 - Salsa di Cuori di Carciofo	6/26.8 oz	Artichokes, sunflower oil, salt, onion, wine vinegar, acidifier citric acid, mustard, antioxidant: ascorbic acid, herbs	40.9 oz	26.8 oz	26.8 oz

*Piece counts and weight is subject to vary from season to season due to harvesting



91002

Carciofi alla Giudìa

Whole Artichokes with Stem



Vinegar and garlic free, fresh picked in taste, color and quality; our Italian artichokes are picked at the peak of the season. Hand peeled, our artichokes are simply cooked and packed in water, sunflower and extra virgin olive oil and herbs. Still green and incredibly tender with no woody stems; Menù artichokes continue to be the worlds best.

Culinary Application

Stuff with Burrata, or bake with gorgonzola and herbs, quarter and fry, and serve with aioli. The most tender whole artichoke you will eat.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91002 - Carciofi alla Giudìa	6/89.9 oz	Whole artichokes, water, sunflower seed oil, salt, extra virgin olive oil, herbs, sugar. Acidifier: citric acid, spices	98.7 oz	89.9 oz	52.9 oz*	20/26



91013

Carciofi alla Griglia

Grilled Artichokes Halves with Stem



Vinegar free, fresh picked in taste, color and quality; our Italian artichokes are picked at the peak of the season. Traditionally grilled after the annual harvest, our artichokes are preserved in Sunflower and Olive oil. Still green and incredibly tender with no woody stems; Menù artichokes continue to be the worlds best.

Culinary Application

Simply heated and basted with fresh lemon, or used in any hot or cold dish.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91013 - Carciofi alla Griglia	6/27.5 oz	Artichokes, sunflower seed oil, extra virgin olive oil, herbs, salt, sugar, spices. Acidifier: citric acid, lactic acid	30.6 oz	27.5 oz	17.6 oz*	10/14

*Piece counts and weight is subject to vary from season to season due to harvesting





91028



Antipasto gitano



The most unique combination of vegetables and mushrooms available, Menù's Gitano, or "Gypsy" Antipasto is preserved without vinegar. Highlighting the craftsmanship of Menù, each mushroom and vegetable has the integrity of fresh. Crunchy, full color and fresh-picked flavor, our Gitano is not to be confused with a commercial acidic antipasto. We take special care of each ingredient to ensure you are able to taste each ingredient separately.

Culinary Application

Toss with garlic, anchovies and red pepper flakes creating a beautiful bed for Sea Bass. Combine with shrimp or any seafood for a cold entrée salad. Combine with a light herbed vinaigrette and chicken for a Mediterranean salad.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91028 - Antipasto Gitano	6/86.4 oz	Mushrooms: nameko mushrooms (pholiota mutabilis), cultivated field mushrooms (agaricus bisporus), sunflower seed oil, peppers, artichokes, green and black olives, salt, sugar. Acidity corrector: citric acid, lactic acid, aromatic plants. Antioxidant: ascorbic acid. Additive: ferrous gluconate (as residue)	96.2 oz	86.4 oz	66 oz*



91014



Armonia di Verdure Harmony of Vegetables

Menù show's off their craftsmanship retaining delicate vegetable color, crispness and just picked flavors. Perfect Julienne of celeriac, peppers, carrot, cucumber, combined with mushrooms, artichokes and olives. Fully packed without vinegar, this beautiful bright and crisp combination of vegetables can be used across all recipe applications.

Culinary Application

Because of the absence of vinegar, Harmony of Vegetables is perfect to toss with seafood for a delicious chilled salad. Add herbs and garlic, serve with chicken for a beautiful Mediterranean entrée.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91014 - Armonia di Verdure	6/28.5 oz	Peppers, celeriac, carrots, artichokes, cucumber, sunflower seed oil, white mushrooms, green and black olives, salt, sugar. Acidifier: citric acid, lactic acid, ferrous gluconate (as Residue), ascorbic acid.	29 oz	28.5 oz	23 oz*

*Piece counts and weight is subject to vary from season to season due to harvesting





91015

Mix Grill

One of Menù's most unique and remarkable vegetable combinations. Fresh from the harvest zucchini, eggplant, red and yellow peppers are grilled to perfection, retaining the color and crunch of each vegetable. Keeping the integrity of the fire roast, we only preserve in a scant amount of sunflower oil and mild herbs, which means there is no drained weight factor and full flavor and color retention.

Culinary Application

Use with entrees because of the absence of vinegar; combine with capers and olives and pair with grilled swordfish or tuna. Combine with Pomodorina for a grilled vegetable sauce. Delicious as a caponata, ready for your own vinaigrette or unique additions.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91015 - Mix Grill	6/29.2 oz	Peppers, zucchini and eggplant (in variable proportions), water, sunflower seed oil, salt, sugar, herbs, rice starch, spices. Acidifier: lactic acid	32 oz	29.2 oz	29.2 oz



91012

Melanzane alla Griglia Grilled Eggplant



Italian eggplant, picked at the peak of the harvest is sliced, artisanal grilled and lightly seasoned with oil, garlic and parsley. Absent of vinegar, the flavor and texture of the fresh picked eggplant allows you to use this in any hot or cold preparation.

Culinary Application

Use as you would with any recipe calling for eggplant. Naturally grilled, Menù's eggplant has the typical fire roasted flavor perfect for all of your eggplant dishes.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91012 - Melanzane alla Griglia	6/27.8 oz	Eggplants, sunflower seed oil, extra virgin olive oil, herbs, salt, spices. Acidifier: citric acid, lactic acid. Antioxidant: ascorbic acid	31 oz	27.8 oz	19.4 oz*	Avg 20

*Piece counts and weight is subject to vary from season to season due to harvesting





91011

Peperoni alla Griglia

Grilled Peppers



Italian Red and Yellow peppers, picked and seasoned with olive and sunflower oils, garlic and parsley are artisanal grilled, retaining their fresh flavor and plump texture. The flavor and texture is fresh and bright.

Culinary Application

Absent of any vinegar, with a fresh picked color and taste, grilled peppers can be used with any of your hot or cold entrees. Our artisanal grilling is something you would want to show off in any of your entrees.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91011 - Peperoni alla Griglia	6/28.2 oz	Grilled pepper, sunflower seed oil, extra virgin olive oil, herbs (parsley, garlic), salt. Acidifier: citric acid, lactic acid, sugar. Antioxidant: ascorbic acid	31.3 oz	28.2 oz	19.75 oz*	13/18



91037

Peperonata della Casa

Peperonata



A traditional Sicilian dish; sweet, plump and just picked Italian peppers are simmered in a light tomato and onion sauce. Capturing the flavor of the Mediterranean, Menù's Peperonata is truly a work of art. Retaining the bright colors and flavors of the harvest, you'll find there is no drained weight, and the bounty of the harvest lightly sauced.

Culinary Application

Peperonata is perfect paired with potatoes and simmered until tender. Delicious with grilled fish, steak or chicken dishes. Combine with Italian sausage. A rich base for cacciatore. Delicious with Cod or Bass, and in any pasta dish. Versatile enough to use on pizza and crostini.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91037 - Peperonata della Casa	6/91.7 oz	Peppers, onion, sunflower seed oil, sugar, wine vinegar, tomato paste, salt, rice starch, dehydrated potato flakes. Acidifier: citric acid	100.5 oz	91.7 oz	91.7 oz

*Piece counts and weight is subject to vary from season to season due to harvesting





91009

Cipolline all'Aceto Balsamico Baby Onions in Balsamic Vinegar



91026



Borretane's famous Cipolline Onions, marinated in our own GPI balsamic vinegar of Modena, show the true craftsmanship of Menù and the GMO free vegetables of Italy. Varying in size from 1 to 2 inches, drenched in authentic certified Balsamic Vinegar from Modena.

Culinary Application

This delicacy when reduced is an ideal accompaniment for poultry, beef or veal dishes. Delicious cold or as an addition to any dish, especially good paired with salty cured meats.



Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.	Pieces Count
91009 - Cipolline all'Aceto Balsamico	6/28.9 oz	Small onions, sunflower seed oil, sugar, wine vinegar, balsamic vinegar of Modena, natural flavours, salt	32 oz	28.9 oz	15.8 - 18.6 oz*	30/40
91026 - Cipolline all'Aceto Balsamico	6/91.7 oz		100.5 oz	91.7 oz	54.6 - 58.2 oz*	90/130

*Piece counts and weight is subject to vary from season to season due to harvesting



91010

Pizzicosa Spicy Sauce



A traditional Italian sauce that can be used across all platforms of your menu, Pizzicosa is prepared with minced vegetables blended with tomato puree, Italian herbs and spices. The zesty sauce enhances and gives depth to all of your recipes. Use "as is" or as a finisher.

Culinary Application

Pizzicosa is delicious with cured meats such as pastrami, prosciutto di Parma or calamari and grilled polpo dishes. Its bold flavor is ideal for white fish such as sea bass, red meats, sandwich spreads, or bruschetta. A perfect addition to your tomato or pizza sauce to add a delicious kick and burst of flavor.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91010 - Pizzicosa	6/28.2 oz	Peppers, onion, carrots, turnips, fennels, celery, cauliflower, cucumbers, sunflower seed oil, wine vinegar, salt, double tomato puree, spices, sugar, aromatic herbs, mustard, citric acid, lactic acid, acetic acid. Preservative: sulfur dioxide (as residual)	42.3 oz	28.2 oz	28.2 oz





91017

Boletus Boschetto Trifolati Boletus in Oil and Herbs



Menù, renowned for their mushrooms, picks only the highest quality boletus. Menù boletus are cleaned, sliced and sautéed until perfect in small batch kettles. Our boletus retain the beautiful color, bite and flavor of fresh.

Culinary Application

Absent of vinegar or wine, Menù boletus are to be used in any hot preparation such as risottos or ragus. Replace dried boletus for Menù's. You'll discover the rich color, flavor and texture unlike any of our contemporaries.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91017 - Boletus Boschetto Trifolati	6/28.2 oz	Boletus mushrooms (Boletus Edulis group), sunflower seed oil, salt, herbs, flavors. Antioxidant: ascorbic acid, lactic acid	31.3 oz	28.2 oz	20.8 oz / 22.5 oz



91008

Crema di Funghi Prataioli al Profumo di Tartufo Mushrooms Cream with Truffle Essence



Fresh button mushrooms, finely chopped and blended with the essence of truffle into a rich, ivory colored paste with bold truffle flavor. With its aromatic characteristics and elegant flavor, this truly unique and special paste is one of the most elegant and versatile additions to your kitchen.

Culinary Application

Blend Mushroom Cream with Truffle Essence into melted butter and fold into whipped potatoes. Excellent compound butter for steak, chicken or seafood. Finish sauces for any dish to add the rich truffle flavor. Perfect for pasta or risotto. Diluted with cream, or pan juices, it makes a delicious sauce for meat or fish.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91008 - Crema di Funghi Prataioli al Tartufo	6/26.8 oz	Cultivated field mushrooms (Agaricus Bisporus), sunflower seed oil, salt, rice starch, flavors, herbs	40.9 oz	26.8 oz	26.8 oz





91004

Salsarancia

Onion and Orange Sauce



Onion & Orange Sauce by Menù is prepared with orange pulp pieces and minced onions blended for a truly unique sauce. Also called Salsa Arancia, the balance of sweet and sour flavors will enhance anything it's added to. Menù cooks their sauce down to a confit-like consistency with a citrus tang and bold aroma.

Culinary Application

Complex in flavor yet each component stands on it's own, use for finishing sauces paired with chicken, delicious with salmon, scallops and shrimp. Onion and Orange Sauce is perfect to pair with both aged and fresh cheeses.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91004 - Salsarancia	6/15.1 oz	Sugar, onion, orange pulp, wine vinegar, rice starch, salt. Antioxidant: ascorbic acid, mustard, spices, lemon juice	23.6 oz	15.1 oz	15.1 oz



91005

Salsafragola

Strawberry Balsamic Sauce



Strawberry & Balsamic Sauce by Menù is prepared with whole wild strawberries and GPI balsamic vinegar of Modena. Also called Salsa Fragola, the balance of sweet and sour flavors is truly unique. Confit-like in consistency, Italy's sweet wild strawberries remain whole, draped in a rich balsamic sauce.

Culinary Application

Sauce desserts, ice creams, gelato's or panna cotta. Compliments fresh and aged cheese, grilled white fish and sautéed scallops.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91005 - Salsafragola	6/15.8 oz	Strawberry, balsamic vinegar Modena, cooked grape must, sugar, fructose, rice starch, caramel, flavors, citric acid, sulphur dioxide (as residue)	24.3 oz	15.8 oz	15.8 oz





91007



Salsafichi

Fig and Marsala Sauce

Fig & Marsala Sauce by Menù is prepared with deep, smoky marsala wine and sweet figs. Also called Salsa Fichi, the balance of sweet and sour flavors will enhance anything it's added to. Menù simmers their sauce down to a confit-like consistency with a mellow sweet flavor and a succulent aroma.

Culinary Application

Instead of marinara, add a layer of Fig & Marsala Sauce to a pizza crust and top with cipolline onions and prosciutto. Use as a glaze for meat dishes. Pair with mature cheese like Grana Padano or Asiago and fresh types like Ricotta and Mascarpone as well as any Italian charcuterie.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
91007 - Salsafichi	6/15.8 oz	Figs, sugar, lemon juice, marsala, apple vinegar, modified corn starch. Antioxidant: ascorbic acid, spices and flavors	24.3 oz	15.8 oz	15.8 oz



90047

Panna Cotta



An Italian cooked cream with a remarkably fresh cream flavor. Menù's Panna Cotta is so silky and smooth without the typical aftertaste of a commercially prepared mix. Very simple to prepare, you can be assured it will set and have the perfect creamy texture each time you prepare.

Culinary Application

Infuse with lemon verbena, fresh vanilla beans, fresh mint or pumpkin; panna cotta is a dessert for all seasons. Serve with fresh mascerated berries, drizzled with honey or chianti. Substitute milk for coffee and serve with dark chocolate sauce.

Item#/Description	Pack Size	Ingredients	Gross Weight U.S.	Net Weight U.S.	Net Drained Weight U.S.
90047 - Panna Cotta	6/35.2 oz	Sugar, dextrose, glucose syrup, non-hydrogenated vegetable fats (palm), emulsifiers: Mono- and diglycerides of fatty acids, Lactic esters of mono- and diglycerides of fatty acids, mono- and diacetyl tartaric esters of mono and diglycerides of fatty acids, milk protein, thickening agent: carrageen, corn starch, aromas, stabilizer: dipotassium phosphate, salt	38.6 oz	35.2 oz	35.2 oz



Sharing
the
knowledge



Italian Food Specialties

Created by Chefs, for Chefs

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