

Italia Regina

Luxury Food Corporate Gift
Wedding and Party Favor





Great achievements deserve to be recognized in elegance and taste commensurate with their significance. Bearing witness to memorable moments, the gifts from ItaliaRegina help to build a long-lasting business partnership or a special party memory. A testimony to the exacting quality standards, a gift from ItaliaRegina is the ultimate affirmation of excellence. Be it a small gesture or a sign of great indebtedness, show gratitude, reward performance or commemorate personal or corporate jubilees a symbol of great dedication and perfection.

Choose the quality of Italian food to leave a never lasting mark and empower your brand.

The Italian food and wine will be immediately recognized by your guests and customers as a sign of quality, health and good living: you can choose from our extensive catalog within simple products but also within luxury gifts that match taste, design, craftsmanship and quality without equal.

We will guarantee that all products are manufactured in Italy according to the tradition: we know the producers one by one, we visit regularly their factories and the fields and stables which the ingredients came from. You can order standard products or custom products with personalized labels to promote your brand or your event: the products and the prizes showed in this catalogue give you an idea for your budget purpose, but feel free to ask for a quotation for the best solutions for you in terms of products, package, shipping options.

You can choose among more than 213 Italian POD products, between

- *Pasta & rise*
- *Truffles & vegetable*
- *Italian extra virgin olive oil*
- *Balsamic vinegar*
- *Parmisan*
- *Ham and salami*
- *Sweets and cake*
- *Gluten free products*
- *Vegetarian / Veganian products*

ASK TODAY FOR A QUOTATION

Send an email to info@italiaregina.it or call +39 0289054160

PASTA SAUCES



FLAVOUR OF SICILY

Perfect products for consumers who enjoy the fresh, soft and light taste of Italian tomato, directly from the sunny Sicily Region.

The cherry tomato Pane & Pasta selection is an excellent product to use for the creation of wonderful starters but also for the preparation of first courses with drawn pasta, to enhance taste and flavour. Also an essential ingredient when combined with semi-mature fresh cheeses.

You can choose single jar or Gift box based on jars and a ready Cherry Tomato Sauce:

- Cherry Tomato (cod. Agro001, 106gr, 2.5 €)
- Cherry Tomato and Hot Pepper (cod. Agro002, 106gr, 2.5 €)
- Olives And Cherry Tomato (cod. Agro003, 106gr, 2.5 €)
- Artichokes and Cherry Tomato (cod. Agro004, 106gr, 2.5 €)
- Sicilian Artichokes (cod. Agro005, 106gr, 2.5 €)
- Asparagus (cod. Agro006, 106gr, 2.5 €)
- Green Olives (cod. Agro007, 106gr, 2.5 €)
- Black Olives (cod. Agro008, 106gr, 2.5 €)
- Peppers (cod. Agro009, 106gr, 2.5 €)
- Basil Pesto (cod. Agro010, 106gr, 2.5 €)
- Sicilian Pesto (cod. Agro011, 106gr, 2.5 €)
- Gift Box 4 tin + 1 Bottle (cod. Agro012, 106gr, 18 €)
- Gift Box 8 tin + 1 Bottle (cod. Agro013, 106gr, 30 €)



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PASTA LOVERS



ANCIENT PASTA

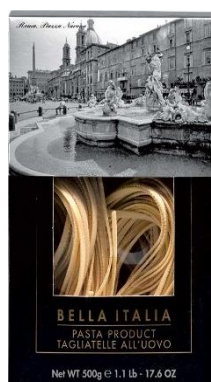
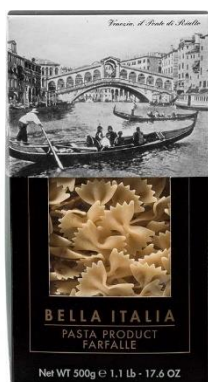
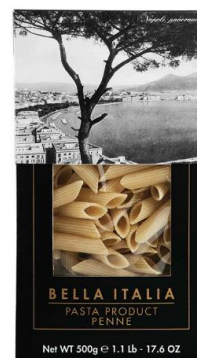
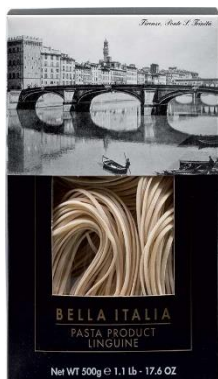
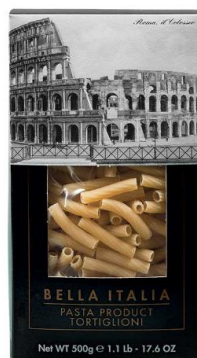
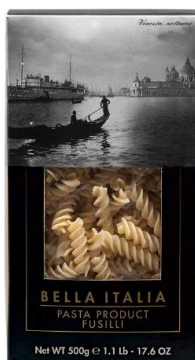
In the green valley right near Assisi, Perugia and Spoleto jewels of the green Umbria region there is the ancient producing pasta and rice in the old traditional way (a few elder workers learned the method around 1921) and use bronze extruders and cut the pasta by hand which dries slowly for long time. The pure waters from the small rivers of Monte Subasio are also not to be forgotten which gives a healthy consistency to the pasta. Special packs introduce you to discover the different shape and taste of real Italian pasta and the tradition of the Italian Carnival masks or the most wonderful Italian landscape.

- Spaghetti "PULCINELLA", (cod. PasUm001, 500gr, 4 €)
- Rigatoni "PINOCCHIO", (cod. PasUm002, 500gr, 4 €)
- Gnocchi "COLOMBINA" (cod. PasUm003, 500gr, 4 €)
- Penne "ARLECCHINO" (cod. PasUm004, 500gr, 4 €)



- Zaffron Rise (cod. PasUm005, 200gr, 2.5 €)
- Black Truffle Rise (cod. PasUm006, 200gr, 2.5 €)
- Mushroom Rise (cod. PasUm007, 200gr, 2.5 €)
- Black sauce squid Rise (cod. PasUm008, 200gr, 2.5 €)





- Spaghetti (cod. PasUm009, 500gr, 3 €)
- Linguine (cod. PasUm010, 500gr, 3 €)
- Farfalle (cod. PasUm011 500gr, 3 €)
- Penne Rigate (cod. PasUm012, 500gr, 3 €)
- Conchiglie (cod. PasUm013, 500gr, 3 €)
- Fusilli (cod. PasUm014, 500gr, 3 €)
- Tortiglioni (cod. PasUm015, 500gr, 3 €)
- Tagliatelle all'uovo (cod. PasUm016, 500gr, 3 €)

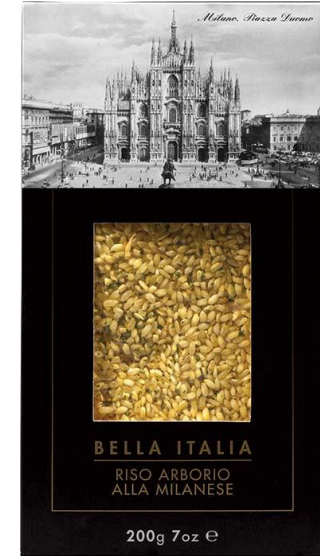
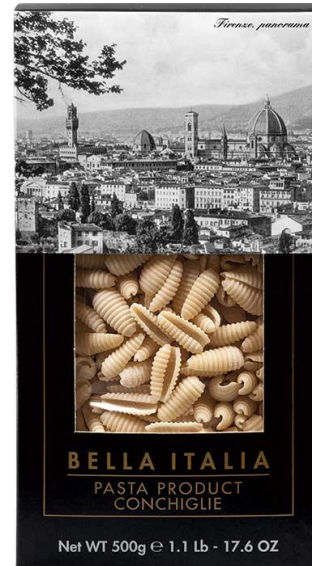


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ANCIENT PASTA

Antient pasta gift box (Cod Antpas 01 – 60€) that you can assembly with your preferred basket or box

- Conchiglie Pasta 500gr
- Tortiglioni Pasta 500gr
- Zaffron Rise 200gr
- Seasoning 200gr
- Mushroom Tomato Sauce 180gr
- Basil Tomato sauce 180gr
- Green Olive cream 180 gr
- Black Truffle cream 180 gr



HANDMADE PASTA

A special selection of handmade pasta produced with 100% Italian wheat. This special pasta is bronze extruded and dried at low temperature to offer the best cooking performance.

The shape of «Strangozzi» is offered also in flavoured edition with truffle or mushroom, so you can taste them only boiling pasta and adding butter.

The original pack in paper present a natural and green product.

- Fusilloni (cod. PasUm017, 500gr, 3 €)
- Strangozzi (cod. PasUm018, 500gr, 3 €)
- Strangozzi Porcini Mushroom (cod. PasUm019, 500gr, 4,5 €)
- Strangozzi Truffle (cod. PasUm020, 500gr, 4,5 €)



COLORED PASTA

More colored than a rainbow, more funny than game, this colored pasta comes from Carinzia, in the very north-east of Italy, on the border between Austria and Veneto, breath-taking land surrounded by the Alps, full of historical heritage and cultural traditions, where nature has always played a central role

The colors come from natural ingredients like beetroot, spinach, curcuma, squid ink, paprika.

- Heart (cod. Zan001, 500gr, 3 €)
- Conchiglioni (cod. Zan002, 500gr, 3 €)
- Fusilli (cod. Zan003, 500gr, 3 €)
- Star (cod. Zan004, 500gr, 3 €)
- Strozzapetri (cod. Zan005, 500gr, 3 €)
- Fisarmoniche (cod. Zan006, 500gr, 3 €)
- Trombette (cod. Zan007, 500gr, 3 €)
- German Farfalle (cod. Zan008, 250gr, 3 €)
- Italian Farfalle (cod. Zan009, 250gr, 3 €)
- Black & White Farfalle (cod. Zan010, 250gr, 3 €)
- Multi-color lasagne (cod. Zan011, 250gr, 2 €)
- Red Tagliolini (cod. Zan012, 250gr, 3 €)
- Green Tagliolini (cod. Zan013, 250gr, 3 €)
- Yellow Tagliolini (cod. Zan014, 250gr, 3 €)



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BIG FORMAT

Making pasta in Gragnano is an ancient form of art, that involves history, culture, patience, secrets and traditions. To born and grow in Gragnano means to be surrounded by the exalting taste and scent of the durum wheat semolina and from the pasta that comes from it! ... and like an enchantment, you just can't live without!!! Mario Moccia in 1976, owner of a very well known cheese aging factory, could not resist the sharm that the pasta making has on those who are from Gragnano. He bought a famous pasta factory and devoted all his time and efforts in the revamping of the factory and its brand, he also was the promoter of the first pasta consortium, (the copag). and gave a great contribution to the commercial success of the Gragnano's pasta all over the world.

The Special format, aslo gluten free, and the special package from "La Fabbrica della Pasta" can be a unique idea for your gifts!

- Big Pasta Caccavella (cod. Fabpasta001)
- Big Pasta Caccavella with pots (cod. Fabpasta002)
- Pasta & Been (cod. Fabpasta003)
- Teglia al forno (cod. Fabpasta004)
- Paccheri with pot (cod. Fabpasta005)
- Coloured pasta in amphora (cod. Fabpasta006)
- Coloured spaghetti in big jar (cod. Fabpasta007)
- Paccheri gluten free in amphora (cod. Fabpasta008)
- Fusilli gluten free in big jar (cod. Fabpasta009)
- Paccheri gluten free in pot (cod. Fabpasta010)





Fabpasta001



Vaso Anfora old style
contiene 800g di pasta - cod. 778



Fabpasta007



Fabpasta003



Fabpasta004



Fabpasta005

Fabpasta006



OLIVE OIL
&
BALSAMIC VINEGAR



TUSCANY OLIVE OIL

The story behind our extra virgin Italian olive oil can only be fully understood by taking a turn through that strait that, drifting inland from the sea, brings us the exceptional aromas of the Nocellara. To monitor the mechanical extraction to maintain a constant processing temperature so that the pressed olives and the must oil obtained spend just moments in contact with or are exposed to oxygen. The just-extracted Extra Virgin Olive Oil is filtered in line, and then proceeding to the careful separation of the day's batches.

- 100% Italiano Monocultivar Nocellara Extra Virgin Olive Oil (cod. Diev001, 400ml, 12€)
- DOP Chianti Classico Olio Extra Virgin di Oliva (cod. Diev002, 400ml, 17€)
- IGP Toscano Extra Virgin Olive Oil (cod. Diev003, 400ml, 14€)



TUSCANY OLIVE OIL

The organic extra virgin olive oil "Rusellae" has unique characteristics. Apart from its inherent evident qualities: very low acidity and peroxides, high level of vitamins, tocopherols and polyphenols, conveying its high dietary and healing potentials (antiheart-attack, anti-cancer, anti-aging, anti-LDL cholesterol). Organic olive oil "Rusellae" is the result of advanced research in agricultural techniques conducted with wisdom and passion in the absolute respect for environment and for the final consumer. The procedures adopted allow the plants to give the fruit all the elements required for obtaining an excellent oil that, without any exaggeration, can be classified as a pharmaceutical product as well.

- 100% Italiano Rusellae Extra Virgin Olive Oil box (cod. Crisp001, 2x200ml, 40€)
- 100% Italiano Rusellae Extra Virgin Olive Oil box (cod. Crisp001, 1x200ml, 20€)



TUSCANY OLIVE OIL

This 500ml bottle of Extra Virgin Olive Oil is sure to enhance the flavouring of any meal you choose to pair it with. With this oil you won't be disappointed. With the tradition of excellence you can taste the quality. Perfect for cooking with or over a salad this olive oil is the perfect match..

- 100% Italiano Extra Virgin Olive Oil box (cod. Raf001, 1x500ml, 12.30€)



TUSCANY OLIVE OIL

A precious Pruneti blend enclosed in a 250 ml stainless steel bottle with wooden case and golden seal. As demonstrated by recent studies, stainless steel is the perfect container for extra virgin olive oil because helps to reduce the oxidation process and also helps keeping intact for a longer time the tasty and healthy components of this product. That's why Pruneti decided to create this bottle with a special feature: once oil is finished, the bottle can be filled again and so it can be used as a precious cruet.

Or you can prefer a complete set of Pruneti monocultivar oils in elegant white/silver box, made by Leccino, Moraiolo and Frantoio, all D.O.P. Chianti Classico and Organic certified, in dark glass 100 ml bottle with the symbol of "Gallo Nero", or, agdifferent intensity blends in 100 ml dark glass bottle.ain, Elegant black and silver box made about Leggero and Intenso, two

- Extra Virgin Olive Oil gift (cod. Pru001, 1x250ml, 30€)
- 3 Chianti Extra Virgin Olive Oil Gift box (cod. Pru001, 3x100ml, 30€)
- 2 Chianti Extra Virgin Olive Oil Gift box (cod. Pru001, 2x100ml, 16 €)



BASILICATA OLIVE OIL

Thought for the most demanding gourmets. Vù Oil is available in a refined transparent glass container, with a wooden dripless lid and its indispensable protection box.

An essential design, highlighting the peculiar characteristics of the product: elegant both in its outfit and substance, showing its uniqueness.

Of the finest quality, with a strong fruity tone, dense and having a deep golden colour. For those who require on the table a particularly fine oil, with an exclusive design.

- 100% Italiano Oil Vu Extra Virgin Olive Oil (cod. Vu001, 500ml, 19€)



DRESSING PACK

These tasting kits are perfect for a gift. Included are our the most popular oils; Chili Pepper flavor oil, and of course our classic, balsamic vinegar, and our extra virgin 100% Italian olive oil! The products are the same as always promising our great taste; starting from balsamic vinegar of Modena tradition and symbol from the extra virgin olive oil, other typical seasoning of Mediterranean cuisine to the most innovative and eccentric food! We suggest these oils of 100ml each for cooking, on top of a salad, or simply a dip for bread.

- 100% Italian Extra Virgin Olive Oil + Chili Oil + Balsamic Vinegar(cod. Rin001, 3x100ml, 16€)
- 100% Italian Extra Virgin Olive Oil + Balsamic Vinegar(cod. Rin002, 2x250ml, 12€)
- 100% Italian Extra Virgin Olive Oil, Basil-scented oil, Chill pepper flavor oil, Lime aroma oil, Truffle aroma oil (Rin003, 6x18ml, 11€)



BALSAMIC VINEGAR MODENA

Balsamic Vinegar means since ages culture and history of Modena. Its existence is due to the particular land and climate characteristics of the county and moreover to the knowledge, the expertise and the competences of the human factor that in a wonderful synthesis have originated an exclusive and specific product of the actual provinces of Modena and Reggio Emilia (the ancient Estense Dukedom).

It can be used on salad, but also on cheese, fruit on meat.

- Red gift box (cod. Bor001, 250ml, 47€)
- Denso Dolce Sua Maestà (cod. SuaMae001, 250ml, 14€)*

** Special box on request*



BALSAMIC VINEGAR MODENA

The centuries-old experience and the exceptional heritage of ancient barrels make it possible to create a Balsamic Vinegar of exception, aged for at least twelve years.

The laborious method of decanting and refilling, the knowledge of which has been passed down through the 17 generations, has allowed to create an extremely complex and seductive Balsamic Vinegar.

- Balsamic Vinegar Affinato wood box (cod. Giu001, 100ml, 60€)
- Balsamic Vinegar 5 «Champagnottine» wood box (cod. Giu002, 5x100ml, 80€)
- Balsamic Vinegar 25 years old wood box (cod. Giu003, 100ml, 190€)



BALSAMIC VINEGAR MODENA

Dreaming of Rome or Milan? Maybe Tuscany: Pisa or Florence? Or Venice? Or our own town, Carpi? We have created a series of decorative bottles carrying images of those cities. They can be a great way to remember a trip to Italy, or a gift to be sent to a friend abroad. It will be the tastiest postcard someone has ever received!

Otherwise you can choose the "Be-Write", a unique bottle, where you can write on. It makes a great gift that can be personalized with your own message, and then become a functional furnishing piece. And what's inside is even better: exquisite Traditional Balsamic Vine Modena, aged in oak casks for over 10 years.

- Balsamic Vinegar Postcard (cod. AB001, 250ml, 60€)
- Balsamic Vinegar Board (cod. AB002, 250ml, 40€)



CHEESE



PARMIGIANO REGGIANO

This Parmigiano Reggiano is produced near Parma in dairy farms that still use today traditional methods and are located at an altitude of 800mt.

Cattle are fed to natural, independently grown fodder and produce milk of a superior organoleptic quality.

Parmigiano Reggiano shapes are aged in La Fattoria di Parma following very long refinement times, up to 36 months.

- Parmigiano Reggiano DOP 12 months (cod. Fat001, 1.2 KG, 20€)
- Parmigiano Reggiano DOP 24 months (cod. Fat001, 1.2 KG, 22€)
- Parmigiano Reggiano DOP 36 months (cod. Fat001, 1.2 KG, 24€)



PARMIGIANO REGGIANO

This cheese is produced in Bedonia, in the Alta Val Taro valley (Parma) using only milk from the mountain pastures of the surrounding villages, making the most of high quality, niche production, preserving the mountain economy of the area and thus safeguarding the local area and the activity of the people working there.

Patently matured is offered at 3 levels of maturation (over 24 months, over 30 months, over 36 months). A vertical tasting journey that allows you to discover the distinctive way it evolves over time, perfect with Lazzaris sweet-spicy sauces.

- Parmigiano Reggiano DOP 24-30-36 months + 2 sweet-spicy sauces (cod. Fer001, 0.6 KG, 21€)
- Parmigiano Reggiano DOP 30 months + 2 sweet-spicy sauces (cod. Fer002, 0.6 KG, 21€)



TRUFFLE & MUSHROOM



TRUFFLE

Because of their high price and their pungent aroma, truffles are used sparingly, a famous chef called truffles "the diamond of the kitchen". The truffle is found mainly in the Langhe and Montferrat areas of the Piedmont region, most famously, in the countryside around the cities of Alba and Asti; in Italy it can also be found in the hills around San Miniato, in Tuscany.

White truffles are generally served raw, and shaved over steaming buttered pasta, salads, or fried eggs. White or black paper-thin truffle slices may be inserted into meats, under the skins of roasted fowl, in pâtés, or in stuffings. Some speciality cheeses contain truffles, as well.

The flavor of black truffles is far less pungent and more refined than that of white truffles. Their strong flavor is often described as syrupy sweet. Black truffles also are used for producing truffle salt and truffle honey.

- Porcini Mushrooms and White Truffle Cream (cod. Giu001, 80gr, 10€)
- Mushrooms and Black Truffle Sauce (cod. Giu002, 80gr, 8€)
- Summer Truffle Sauce 15% (cod. Giu003, 80gr, 7€)
- Whole Black truffle (cod. Giu004, 25gr, 9€)
- Voglia di Tartufo Nero.: strangozzi 250 gr, Black Truffle sauce 50 g (cod. Giu005, 80gr, 20€)
- Voglia di Tartufo Bianco: strangozzi 250 gr, White Truffle sauce 50 g (cod. Giu006, 80gr, 22€)
- 3 Tray: Parmesan white truffle, Porcini white truffle, Artichokes summer truffle (cod. Giu007, 3x80gr, 25€)



HAM & SALAMI



PARMA HAM, PROSCIUTTO & SALAMI

Delicate, fragrant, friable: these are the features of the Felino Salami “Matusalam” is a very special gift: long more than 1 meter (like a golf iron) and offered in a transparent tube pack it's tasty and amusing. To produce it we use only the choicest cut of pork meat (pork chuck), perfectly balanced between lean and fat components and ideal for a very high quality product. No more than 5 kg can be obtained from each pig. After a traditional hand cleaning, aimed to remove all the adhesions, the meat is grinded, cased in a large intestine and hand tied. The strictly natural aging is never shorter than 60 days.

- Matusalam (cod. Fat003, 2.2 Kg, 60€ - not USA, available from november or order 60 days in advance)



PARMA HAM, PROSCIUTTO & SALAMI

In the lowland farming area near Parma the pig is a near-sacred animal. The rituals concerning the processing of its meat are transmitted through generations and are pervaded by a sense of religious which expresses itself through ancient acts and secret curing methods, handed on from father to child.

Extremely sweet, nut and vanilla perfumed, under wood scented: Culatello, “the king of fogs”, is the best product of Parma cured meat tradition. It comes from the leaner part of the upper leg of selected adult pigs, reared in the Po area. The fresh meat is sprinkled with salt and vigorously massaged before being left to cure. After 10 days the Culatello is put into the bladder of the pig which is then tightly sewn and tied onto the meat as to create an artistic weaving enclosing the precious product. The strictly natural seasoning, which is never shorter than 14 months, takes advantage from the wise exploiting of the climate of this area: only the perfect balance between the hot muggy summer and the foggy autumn will allow Culatello to acquire its unmistakable perfume.

- Culatello (cod. Fat001, 2.2 Kg, 89€ - not USA)
- Culatello + 1 bottle Lambrusco Nero (cod. Fat002, 2.2 Kg, 106€ - not USA)





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*Pasta & rise
Truffles & vegetable
Italian extra virgin olive oil
Balsamic vinegar
Parmisan
Ham and salami
Sweets and cake
Gluten free products
Vegetarian / Veganian products*

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