

Specialità della Tradizione Alimentare



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NUMERO VERDE
800 589 726



The Good Sauce Of Abruzzo



REFERENZA	EAN	CODICE	PESO	PZ/CT
TRAPPITARA'S SAUCE	8034028850509	46702	180 Gr	6

USE: "Trappitara" was a first dish prepared during olive harvest in order to feed the workers. It is special on long-shaped pasta, such as "linguine", but it is excellent with any other short-shaped pasta as well.

INGREDIENTS: Gaeta olives, extra virgin olive oil, eggplants, radicchio, capers, blue fish, sweet red pepper, parsley, garlic.

REFERENZA	EAN	CODICE	PESO	PZ/CT
AMATRICIANA'S WHITE SAUCE	8034028850516	46706	180 Gr	6

USE: ideal for all kinds of pasta, a perfect match with Specialities, such as "Paccheri" or even "Rigatoni" (big ridged tubes).

INGREDIENTS: White onion, extra virgin olive oil, first-choice seasoned pork cheek, DOP (Protected Designation of Origin) pecorino cheese, spices.



REFERENZA	EAN	CODICE	PESO	PZ/CT
ABRUZZO VENTRICINA'S SAUCE	8034028850523	46701	180 Gr	6

USE: It is a slightly spicy sauce, really loved by people from Abruzzo, excellent with any kind of pasta.

INGREDIENTS: peeled tomatoes, extra virgin olive oil, spicy ventricina salami, onion.

Scopri l'**Abruzzo**
più buono che c'è!