



**Fattoria**  
*Artisanal Italian food*

**Catalogue March 2020**



## Formaggi a pasta filata - kneaded-curd cheeses

### **Boiano** **Mozzarella** (1 piece ≈ 75g)

Fresh kneaded-curd cow's milk cheese, white snow coloured, soft, lightly fibrous and elastic, releases a milky liquid when cut. Brings freshness to all your dishes, from Caprese salad to pizza.



<b>Business</b> for restaurants only	<b>Bulk</b> 1 kg or more	<b>Retail</b> less than 1 kg
<b>450 ₪/Kg</b>	<b>480 ₪/Kg</b>	<b>560 ₪/Kg</b>

### **Capua** **Smoked provola** (1 piece ≈ 70g)

Small, slightly smoked kneaded-curd cow's milk cheese aged 7-15 days. Compact, elastic, with almost no eyes, pale yellow to golden coloured. Has a delicate taste, of cream and butter, with a smoky touch. Shares the same process of mozzarella, being its shortly aged evolution. Perfect on pizza, or wherever a melting cheese is needed.



<b>Business</b> for restaurants only	<b>Bulk</b> 1 kg or more	<b>Retail</b> less than 1 kg
<b>600 ₪/Kg</b>	<b>650 ₪/Kg</b>	<b>750 ₪/Kg</b>



## Caciotte - cheese wheels

### **Vettore**

#### *Hard cheese*

(1 wheel ≈ 1000g)

Hard pressed and semi-cooked cow's milk cheese, aged at least 4 months, compact and with almost no eyes.

Intense taste, tending to spicier notes as time passes.

Perfect eaten alone, preferably paired with a glass of bold red wine.

When aged enough can be used also grated in the kitchen as a substitute of Parmigiano Reggiano or Grana Padano of which recalls the taste.



<b>Business</b> for restaurants only	<b>Bulk</b> 1 wheel or more	<b>Retail</b> less than 1 wheel
<b>750 ₺/Kg</b>	<b>830 ₺/Kg</b>	<b>960 ₺/Kg</b>

### **Pian perduto**

#### *Soft cheese*

(1 wheel ≈ 500g)

Soft cow's milk cheese, aged 7-15 days, elastic and with few and very small eyes.

Taste of milk and cream, sweet and slightly acidic.

Its refreshing notes make it a perfect pairing for salads, honey or fruit jams and Italian mostardas.



<b>Business</b> for restaurants only	<b>Bulk</b> 1 wheel or more	<b>Retail</b> less than 1 wheel
<b>750 ₺/Kg</b>	<b>830 ₺/Kg</b>	<b>960 ₺/Kg</b>



## In cucina – in the kitchen

### **Amatrice**

#### *Guanciale*

(1 piece ≈ 250g)

Cured pork cheek/neck meat, compact but easily sliceable.

Salty, with a characteristic flavour given by its exquisite high-quality fat part.

It's a fundamental ingredient for many typical Central Italian recipes like carbonara, amatriciana or gricia.



<b>Business</b> for restaurants only	<b>Bulk</b> 1 kg or more	<b>Retail</b> less than 1 kg
<b>470฿/Kg</b>	<b>530฿/Kg</b>	<b>610฿/Kg</b>



# Salami – salami

## Romano

### Corallina

(1 piece ≈ 250g)

Hard salami, with a fine grain lean mix and the addition of small fat cubes.

Flavoured with pepper, garlic and wine as in the classic tradition of central Italian regions (Lazio, Umbria, Marche, Abruzzo).

It is the king of Easter's banquets, but enriches the Italian tables all year long.



Business for restaurants only	Bulk 1 piece or more	Retail less than 1 piece
<b>750₱/Kg</b>	<b>830₱/Kg</b>	<b>990₱/Kg</b>

## Toscana

### Finocchiona

(1 piece ≈ 250g)

Medium grain salami flavoured with fennel seeds. Its medium-hard texture, tends to hard with the ageing.

Though its humble origins, it's characteristic flavour of fennel seeds makes it a table winner in every occasion.



Business for restaurants only	Bulk 1 piece or more	Retail less than 1 piece
<b>750₱/Kg</b>	<b>830₱/Kg</b>	<b>990₱/Kg</b>

## Calabrese

### N'duja

(1 piece ≈ 250g)

Soft and crumbly, spreadable when young, but above all spicy, and when we say spicy we mean "really, really spicy".

Typical of a small town in the southern region Calabria, its fame is conquering Italy and the world.



Business for restaurants only	Bulk 1 piece or more	Retail less than 1 piece
<b>750₱/Kg</b>	<b>830₱/Kg</b>	<b>990₱/Kg</b>



**c/o Casa Restaurant and Pizzeria**

224 Ratchapakinai rd. - Sri Phum - Muang Chiang Mai - 50200 Chiang Mai  
tel. +66 (0)94 634 2110

**Facebook page:** <https://www.facebook.com/fattoriachiangmai>

**Website:** <https://www.fattoriachiangmai.com>

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