



**CUORE  
DEL SUD**

# Fine Food Selection

Where tradition meets quality.  
Authentic Italian brands, one trusted distributor.

# TUNA AND ANCHOVIES

**Di Lucia** is a family-run seafood company founded in 1981 in Capaccio-Paestum, specializing in high-quality artisanal fish products. Their range includes anchovies, tuna, swordfish, and mackerel, crafted using traditional methods and sustainable fishing practices. They offer a BIO line, featuring organic extra virgin olive oil for premium preservation. Their specialties, such as anchovy sauce and pâtés, are widely appreciated in gourmet cuisine. Discover the authentic flavors of the Mediterranean with Di Lucia!



# TUNA AND ANCHOVIES

## TUNA FILLETS IN OLIVE OIL

Carefully selected and hand-packed, Di Lucia tuna fillets offer a tender texture and a delicate, yet rich flavor that reflects the excellence of Mediterranean seafood tradition. Preserved in high-quality oil to maintain their natural taste and softness, these fillets are incredibly versatile in the kitchen.

- 200 g jar: 1 CT x 12 pcs
- 370 g jar: 1 CT x 12 pcs
- 500 g jar: 1 CT x 12 pcs
- 720 g jar: 1 CT x 12 pcs
- 1700 g jar: 1 CT x 2 pcs
- 3000 g jar: 1 CT x 1 pc



## NATURAL TUNA FILLETS

Preserved simply in water and salt, these natural tuna fillets maintain all the nutritional qualities of the fish while offering a clean, genuine taste.

Ideal for light and balanced meals, it pairs beautifully with fresh vegetables, legumes, or whole grains. Excellent in salads, sandwiches, rice bowls, or as a base for protein-rich appetizers.

200 g jar: 1 CT x 12 pcs



## SALTED ANCHOVIES

Di Lucia salted anchovies are aged in barrels with sea salt to enhance their flavor and maintain a firm, meaty texture. This traditional process preserves all the richness of the fish, resulting in a bold, umami-packed ingredient. Rinse and fillet before use to enjoy their full potential in pasta dishes, sauces, pizzas, or as the centerpiece of gourmet antipasti.

- 425 g jar: 1 CT x 12 pcs
- 800 g jar: 1 CT x 8 pcs
- 1500 g jar: 1 CT x 3 pcs



# TUNA AND ANCHOVIES

## ANCHOVY FILLETS IN OLIVE OIL

Carefully cleaned and filleted by hand, Di Lucia anchovies in oil are preserved in high-quality olive oil to maintain their softness and aromatic intensity. Their balanced, savory taste makes them perfect for enriching salads, bruschetta, pasta sauces, and dressings—or simply enjoyed on toasted bread with butter or burrata.

- 150 g jar: 1 CT x 12 pcs
- 425 g jar: 1 CT x 12 pcs
- 800 g jar: 1 CT x 8 pcs
- 1500 g jar: 1 CT x 3 pcs



## ANCHOVY FILLETS LEMON MARINADES IN OLIVE OIL

Di Lucia lemon-marinated anchovy fillets offer a refined twist on a Southern Italian classic.

Perfect as a light appetizer or gourmet topping, they pair beautifully with toasted bread, salads, citrus-based dishes, or fresh cheeses. Their bright flavor and tender texture make them an elegant addition to any Mediterranean-inspired menu.

- 150 g jar: 1 CT x 12 pcs
- 425 g jar: 1 CT x 12 pcs
- 1500 g jar: 1 CT x 3 pcs



## ANCHOVIES PATÈ

Di Lucia anchovy paté is a rich, creamy spread made from ground anchovies blended with olive oil to achieve a smooth texture and bold, umami-packed flavor. Ideal for spreading on crostini, enriching pasta dishes, or adding depth to meat and vegetable preparations, this paté is a pantry essential for anyone who loves authentic Mediterranean taste with a touch of refinement.

130 g jar: 1 CT x 12 pcs



# TUNA AND ANCHOVIES

## TUNA PATÈ

Di Lucia tuna paté is a smooth and flavorful spread made from high-quality tuna, blended to create a light, creamy texture and a well-balanced taste.

This paté is both versatile and delicious: an elegant way to enjoy the taste of the sea in every bite.

Also available in a spicy version, for those who love a bold, piquant twist.

130 g jar: 1 CT x 12 pcs



## AMBERJACK PATÈ

Crafted from premium amberjack fillets, Di Lucia amberjack paté offers a delicate yet distinctive taste, with a creamy texture that melts in the mouth. Blended with high-quality olive oil and subtle seasonings, this gourmet spread captures the essence of the sea in a refined, ready-to-use format.

Ideal for elegant appetizers, crostini, or as a surprising ingredient in sauces and pasta fillings, it brings a touch of sophistication to any dish.

130 g jar: 1 CT x 12 pcs



## ANCHOVY SAUCE

Di Lucia anchovy sauce is crafted using ancient methods from the Amalfi Coast. Made by slowly aging anchovies in salt and allowing their natural juices to drip and concentrate, this amber-colored liquid is packed with savory depth and marine intensity.

Just a few drops are enough to elevate a dish.

- 2 cl bottle: 1 CT x 40 pcs
- 10 cl bottle: 1 CT x 12 pcs
- 20 cl bottle: 1 CT x 12 pcs
- 1 l bottle: 1 CT x 1 pc



DI LUCIA PRODUCTS ARE ALSO  
AVAILABLE IN **ORGANIC EXTRA  
VIRGIN OLIVE OIL.**



# FRESH PASTA

**Pastificio Carlo Tortora** is a family-run pasta company based in Montecorvino Rovella, Campania, specializing in high-quality artisanal pasta. Using the finest durum wheat semolina from Puglia and Molise, they craft pasta with bronze extrusion and slow drying to preserve its rich flavor and texture. Their traditional methods, combined with modern technology, ensure an authentic taste experience, making their pasta a favorite among connoisseurs.



# FRESH PASTA

Shelf life: 120 days.  
To be stored in a refrigerator at 2 - 4°C.

Pastificio Carlo Tortora's **short pasta** combines traditional shapes with artisanal precision. They are bronze-extruded to ensure a coarse texture that holds sauces beautifully. Ideal for everyday recipes or gourmet creations, they offer perfect bite and consistency thanks to slow drying and high-quality semolina.



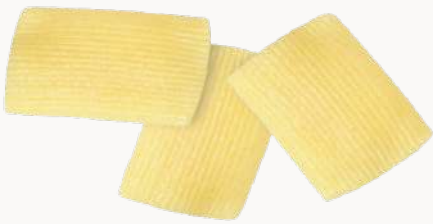
Paccheri



Calamarata



Penne rigate



Paccheri rigati



Calamarata rigata



Pennette rigate



Fusilli caserecci



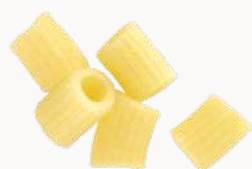
Rigatoni



Sedani rigati

# FRESH PASTA

Shelf life: 120 days.  
To be stored in a refrigerator at 2 - 4°C.



Tubetti rigati



Cannolicchi rigati



Eliche



Gnocchetti sardi



Strozzapreti



Maccheroncino



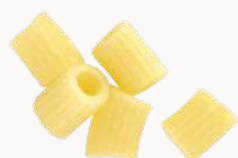
Cortecce



Strascinati



Foglie di ulivo



Trofie



Orecchiette



Cavatelli

# FRESH PASTA

Shelf life: 120 days.  
To be stored in a refrigerator at 2 - 4°C.

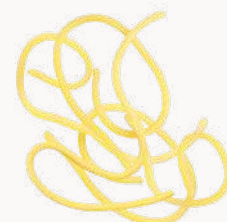
Crafted from 100% Italian durum wheat semolina, Tortora's **long pasta** is bronze-drawn and slow-dried for optimal texture and taste. These elegant, elongated shapes are perfect for elevating classic Italian dishes, from rich meat ragù to delicate seafood sauces.



Pappardelle



Tagliatelle



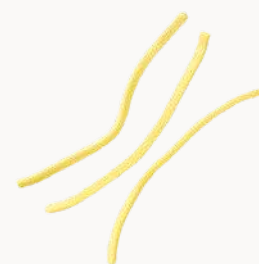
Troccoli



Fettuccine



Spaghettoni



Sciallatielli amalfitani



Linguine



Fusillo salernitano



Fusillo calabro

# DRY PASTA

**Pastificio Riscossa, founded in 1902 in Corato (Apulia), is one of the historic brands of Italian pasta. For over 120 years, it has been producing durum wheat semolina pasta, combining family tradition with industrial innovation. The company uses carefully selected raw materials and controlled production processes to ensure consistent quality, excellent cooking performance, and reliability. Today, Riscossa is present in major international markets with a complete range for retail and foodservice.**

**PASTA  
RISCOSSA**

**CORATO** *F.lli* **BARI**  
*Mastromauvo*

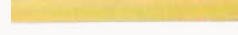
# LONG PASTA



CAPELLINI



SPAGHETTINI



SPAGHETTI



VERMICELLINI



VERMICELLI



VERMICELLONI



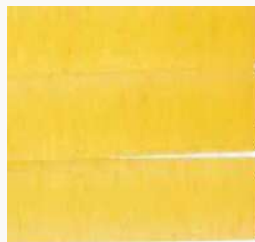
BUCATINI



LINGUINE



LINGUINE CHEF



FETTUCCINE

**DURUM WHEAT  
SEMOLINA PASTA**

# SHORT PASTA



RIGATONI



ELICOIDALI



ELICOIDALI  
PICCOLI



CANNERONI  
RIGATI



MEZZI  
CANNERONI



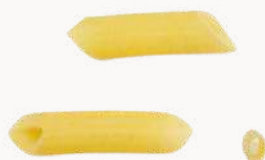
CANNERONI  
RIGATI  
PICCOLI



PENNE ZITONI  
RIGATE



MEZZE PENNE  
RIGATE



PENNE ZITE  
RIGATE



GOMITI



MEZZI GOMITI



LUMACONI

# SHORT PASTA



CANNERONI  
LISCI

PENNE ZITONI

PENNE ZITE PENNE MEZZANE



PENNE REGINE

PENNINE

ZITONI TAGLIATI ZITI TAGLIATI



MEZZANI TAGLIATI

LUMACHE

ELICHE

SPIRALI

# SPECIAL CHEESE

**Caseificio Pessolani** is a family-run dairy in Basilicata, Italy, dedicated to preserving the rich tradition of Podolica cattle farming. Their cheeses are crafted using milk from free-range Podolica cows, ensuring exceptional flavor and nutritional value. With a commitment to quality and authenticity, they produce artisanal cheeses that reflect the essence of the region.



# SPECIAL CHEESE

## SCAMORZA PODOLICA

A semi-hard cheese with a delicate smoky aroma, made from Podolica cow's milk. Its smooth texture and rich taste make it perfect for grilling or enjoying fresh.

500 g



## CACIOCAVALLO PODOLICO

A prestigious aged cheese, known for its complex flavors and aromatic depth. Slowly matured, it develops a firm texture and a unique balance of buttery and nutty notes.

Fresh: 2200 g

Semi-mature (5-8 months): 2000g

Mature (9-30 months): 1800 g



# READY-MADE SAUCES

**Italia Inpasta's** ready-made sauces celebrate the richness of Italian culinary tradition with convenience and authenticity. Prepared with carefully selected ingredients—like sun-ripened tomatoes, extra virgin olive oil, and aromatic herbs—each sauce is crafted to deliver the genuine taste of homemade cooking. From classic ragù and basilico to regional specialties, these sauces are ideal for quick, flavorful meals without compromising on quality. Perfect for both home kitchens and professional use, they bring the heart of Italy to every plate.



ITALIA  
**in** PASTA

[www.italia-inpasta.it](http://www.italia-inpasta.it)

# READY-MADE SAUCES

## TONNO ALLA MEDITERRANEA SAUCE

Italia Inpasta's Mediterranean Tuna Sauce combines tuna, olives, tomatoes, and capers for a fresh, flavorful experience.

Made with just a few genuine ingredients, it turns any pasta dish into a celebration of Italian taste.

Best enjoyed gently warmed and served over freshly drained pasta.

220 g jar.



## SHRIMP AND ZUCCHINI SAUCE

This Shrimp and Zucchini Sauce blends the sweetness of shrimp with the freshness of zucchini for a light, flavorful Mediterranean harmony.

Perfect with spaghetti, it's ideal for elegant dinners or casual meals.

Warm gently and toss with freshly drained pasta to enhance its delicate aroma and taste.

220 g jar.



## OCTOPUS SAUCE

This Octopus Sauce blends rich tomato passata and extra virgin olive oil with a high content of tender octopus, for a truly Mediterranean experience.

Slow-cooked and full of flavor, it pairs beautifully with both long and short pasta cuts.

Heat gently and toss with drained pasta for a delicious, traditional Southern Italian seafood dish.

220 g jar.



# READY-MADE SAUCES

## SWORDFISH AND EGGPLANT SAUCE

A rich and flavorful ready sauce where sea and land meet: swordfish and tender eggplant cubes come together in a fragrant tomato base with a touch of mint.

Naturally protein-rich and low in fat, swordfish shines in this balanced and aromatic recipe.

Best when gently warmed and served over fresh pasta for an elegant Southern Italian dish.

220 g jar.



## IRPINIAN BROCCOLI PATÉ

This bold and flavorful paté is made with organic Irpinian broccoli and traditional ingredients. Its rich, slightly bitter taste and creamy texture make it perfect as a pasta sauce, pizza base, or gourmet bruschetta spread.

Excellent also paired with smoked cheeses for unique appetizers or savory dishes.

220 g jar.



## GENOVESE SAUCE

A beloved Neapolitan classic, this slow-cooked onion and beef ragù melts into a sweet, rich sauce full of depth. Ready to use, it brings all the flavor of tradition to your pasta in just minutes.

300 g jar.



# READY-MADE SAUCES

## BOLOGNESE SAUCE

A timeless Italian classic, Bolognese ragù is a rich meat sauce slow-cooked to perfection. Its deep, comforting flavor comes from hours of gentle simmering, filling the kitchen with the aroma of tradition. Ideal with fresh egg pasta like tagliatelle or layered in lasagna, it brings the essence of Sunday lunches to every dish.

300 g jar.



## EGGPLANT SAUCE

A true taste of the Mediterranean, our Eggplant Sauce combines ripe Italian tomatoes with tender, carefully selected eggplants and traditional ingredients. Rich and fragrant, this sauce offers a full-bodied flavor and deep red color, perfect for elevating any pasta dish. A simple yet unforgettable condiment that brings summer to your table, all year round.

300 g jar.



# CONTACTS



+39 0828 1818150



info@cuoredelsud.it  
sales@cuoredelsud.it



www.cuoredelsud.it



Viale Europa snc, zona Asi, Battipaglia,  
84091, Salerno, Italy

