



Gourmet continental ingredients for chefs and connoisseur of food.

**Quality and Service!  
Exclusive Brands!**

12 Rose Crescent, Regents Park  
NSW 2143

[order@divineprovidore.com](mailto:order@divineprovidore.com)  
[www.divineprovidore.com](http://www.divineprovidore.com)

02 9568 2230

*Good Quality and Services.*



# Your gateway to the flavors of Europe!

## 'DIVINE PROVIDORE'



### ABOUT US:

Welcome to Divine Providore, your gateway to the flavors of Europe! At Divine Providore, we specialize in importing the finest culinary delights from Italy, France, and Spain, bringing a taste of the Mediterranean to your table.

With Divine Providore, you can trust that you're getting more than just food – you're getting a slice of European culinary heritage delivered right to your doorstep. Join us on a journey of gastronomic discovery and let your taste buds savor the richness of Europe's finest flavors.

**We did not forget about the local producer and local market, we selling the good quality product made in Australia style, with European style.**

# Products

Beans

Beverages

Biscuits

Products to Save our Earth

Bread Sticks

Butter

Cheese

Flour

Frozen

Pasta

Herbs

Mushrooms

Oil

Olives

Pasta

Rice

Salt

Saffron

Seafood

Smallgoods

Tomatoes

Truffles

Vegetables

Vinegar

Xtras

★ EXCLUSIVE BRAND TO DIVINE PROVIDORE

# 'Italian' BEANS

la **fiammante**  
SANI E MEDITERRANEI



## *La Fiammante's 100% Italian BEANS.*

The Savory Spanish White Beans are boiled to natural and are perfect in summer salads, with pasta or rice salads. Tasty with tuna, fresh or with oil, lightly accompany cheeses and tasty grilled meats, without covering the flavor.

The Chick Peas are tender legumes, tasty for vegetables soups, for nice meatballs (the famous falafel), for the classics main courses of the Italian cooking (Pasta with chick peas).

The Borlotti beans are also perfect with pasta, according to the typical venetian recipe. Lightly boiled and immediately packed in order to preserve their taste.

Every type of La Fiammante's Beans and peas are rich and tasty for typical ethnical cookings.



**La Fiammante Spanish White Beans**

Ctn: 24 x 400g  
Code: LBS050024



**La Fiammante Chick Peas**

Ctn: 24 x 400g  
Code: LCE050024



**La Fiammante Cannellini Beans**

Ctn: 24 x 400g  
Code: LCA050024



**La Fiammante Borlotti Beans**

Ctn: 24 x 400g  
Code: LBO050024



**La Fiammante Lentils**

Ctn: 24 x 400g



**La Fiammante Green Peas**

Ctn: 24 x 400g

# 'Italian' BEANS in BRINE

La Fiammante Beans in Brine are premium quality legumes preserved in a light, salted brine to maintain their natural flavor and texture. These beans are carefully selected, cooked, and packed in a convenient glass bottle, ensuring freshness and authenticity. Ideal for adding to salads, soups, stews, or as a side dish, they offer a delicious and healthy addition to your meals. Rich in protein and fiber, they are a great choice for vegetarians and anyone seeking a nutritious, versatile ingredient.



**Spanish White Beans in Brine**

**Ctn: 12 x 540g bottle**

**Code: LBS054012**



**Chick Peas in Brine**

**Ctn: 12 x 540g bottle**

**Code: LCE054012**



**Borlotti Beans in Brine**

**Ctn: 12 x 540g**

**Code: LBO054012**



**Cannellini Beans in Brine**

**Ctn: 12 x 540g**

**Code: LCA054012**



GALVANINA®

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DIVINE PROVIDORE  
FINE FOODS

## 'Italian' BEVERAGES / ORGANIC SODA at DIVINE PROVIDORE

### Organic soft drinks

Delicious, full of flavor and organic.

Galvanina soft drinks are created using the best ingredients, the juice and pulp of citrus and other fruits. Galvanina soft drinks and sodas are organic and created using the best fruits and ingredients from Italy and the Mediterranean.

The unique flavors and aroma of fresh fruit, ripened on the tree following natural growing cycles, ensure our products, which have all been created using original Galvanina recipes, taste truly delicious.

Our refreshing organic soft drinks are thirst-quenching, whether served as they are or with a few cubes of ice and a slice of lemon or orange. However, it is in mixology that their other soul is revealed and they become perfect ingredients for creating unique and delicious cocktails and mocktails!

# 'Italian' BEVERAGES / ORGANIC SODA

Galvanina soft drinks and sodas are organic and created using the best fruits and ingredients from Italy and the Mediterranean.



**Galvanina Aranciata Rossa/Red**

Ctn: 12 x 355 ml

Code: GAV 001



**Galvanina Aranciata**

Ctn: 12 x 355 ml

Code: GAV 002



**Galvanina Limonata**

Ctn: 12 x 355 ml

Code: GAV 004



**Galvanina Gassosa**

Ctn: 12 x 355 ml

Code: GAV 005



**Galvanina Lemon Iced**

Tea Ctn: 12 x 355 ml

Code: GAV 006



**Galvanina Peach Iced**

Tea Ctn: 12 x 355 ml

Code: GAV 021



**Galvanina Chinotto**

Ctn: 12 x 355 ml

Code: GAV 008



**Galvanina Mandarino**

Ctn: 12 x 355 ml

Code: GAV 009



**Galvanina Cola**

Ctn: 12 x 355 ml

Code: GAV 030



**Casa Italiana Triangolo / Carezze**  
Ctn: 12 x 225g - unit  
Code: 001059



**Casa Italiana Laccio / Riccioli**  
Ctn: 9 x 225g - unit  
Code: 006093



**Casa Italiana Manina / Sorrisi**  
Ctn: 12 x 225g - unit  
Code: 009096



**Mini Sorrisi cream Cinnamon**  
Ctn: 12 x 130g - unit  
Code: 008203



**Mini Sorrisi Cream Cacao**  
Ctn: 12 x 130g - unit  
Code: 008204

## Cannoli Shells



**Small / Medium / Large**

Ctn: 2.5 kg Box

Code: CANSS02 (S) - CSM06 (M) - CSL05 (L)

## Pane Carasau



**Pane Carasau F.**  
Ctn: 10 X 250g - unit  
Code: CARA 250



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## ARTISANAL

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### HIGH-QUALITY ITALIAN SWEETS



The History of the cookie Factory - More than 30 years of experience in pastry making

Biscottificio Casilino in Rome is a company that was born as a small pastry shop, where Mr. Daniele Masella has always made his sweets with top quality ingredients, adding to these only his love for pastry making.

Over the years, his family has joined the company of confectionery production which is now the Casilino Biscuit Factory, thus creating a wholesale sale that boasts the quality and craftsmanship of pastry products, but with quantities and wholesale prices.

#### The catalog of our pastry shop

- Short crust pastry or whipped pastry (suitable for every period of the year)
- Homemade biscuits
- Artisanal Pies and cakes
- Line reserved for bars (suitable for everyday breakfast)
- Pizza of puff pastry with tomato
- Line of packaged products

#### OUR FOOD QUALITY CONCEPT

The Quality is the most important value that the Casilino biscuit factory has pursued since its origins. With this aim of growth and quality improvement, the Casilino Biscuit factory has voluntarily requested and obtained in 2022 both of the main food quality certifications BRC and IFS Food, becoming part of the circuit of GFSI standard.

## Linea Frolla



### Occhi di bue Cherry

Biscuits filled with cherry

Ctn: 180g x 12 trays

Code: 0101



### Occhi di bue Gianduia

Biscuits filled with hazelnut cream

Ctn: 180g x 12 trays

Code: 0326



### Lunette Blackberry

Biscuits filled with blackberries

Ctn: 180g x 12 trays

Code: 0678



## Linea Farciti



### Lobster Pistacchio

Aragostine filled with pistachio cream

Ctn: 350g x 12 trays

Code: 0967



### Lobster Lemon

Aragostine filled with lemon cream

Ctn: 160g x 12 trays

Code: 0969



### Lobster Hazelnut

Aragostine filled with hazelnut cream

Ctn: 160g x 12 trays

Code: 0974



### Sicilian Cannoli Mix

Ctn: 180g x 12 pcs

Code: 0049

- Cannoli filled with hazelnut cream
- Cannoli filled with white cream
- Cannoli filled with lemon cream
- Cannoli filled with pistachio cream





**Rustichelle Mix**

**Ctn: 300g x 1 trays**

**Code: 0559**

Artisan tarts stuffed with apricot, cherry and sour cherry jams



**Farfalline Mix**

**Ctn: 180g x 12 trays**

**Code: 0228**

Shortbread butterflies stuffed with apricot, cherry and sour cherries jams



**Rustichelle Hazelnut and White Cream**

**Ctn: 300g x 1 trays**

**Code: 0536**

Rustichelle with white shortcrust pastry and cocoa stuffed with hazelnut cream and white cream



**Rustichelle Barley, Rye and Spelled Pastry**

**Ctn: 300g x 1 trays**

**Code: 0562**

Artisan tarts with shortcrust pastry based on barley malt, rye and spelled stuffed with apricot and sour cherry jams



## Linea Sfiziosi

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### Duetto Hazelnut

Ctn: 300g x 1 tray

Code: 0736

White shortbread and cocoa biscuits with a soft heart of hazelnut cream



### Duetto Berries

Ctn: 300g x 1 tray

Code: 0738

Two-tone shortbread biscuits with a soft heart of wild fruit jam

### Bocconcini Cocoa and Hazelnut

Ctn: 180g x 12 trays

Code: 0386

Hazelnut and cocoa biscuits filled with hazelnut cream



## Linea Monoporzioni

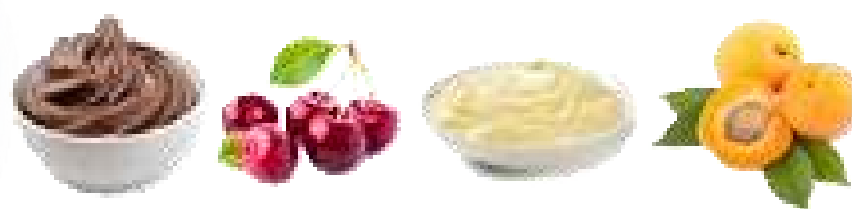


### Crostatine Mix

Ctn: 180g x 12 trays

Code: 0061

Brooch-made biscuits with jam and cream.



### Rustichelle Grandi Jam

Ctn: 21pcs x 1260g

Code: 0127

Brooch-made biscuits with jam and cream, sprinkled with icing sugar



## Linea Sfoglia



### Conchiglie Jam

**Ctn: 180g x 12 trays**

**Code: 0086**

Puff pastry filled with apricot and sour cherry

## Linea Stagionali



### Shooting Stars

**Ctn: 180g x 12 trays**

**Code: 0643**

Glazed Biscuits



### Fine Pastry Mix

**Ctn: 180g x 12 trays**

**Code: 0428**

Assorted trays



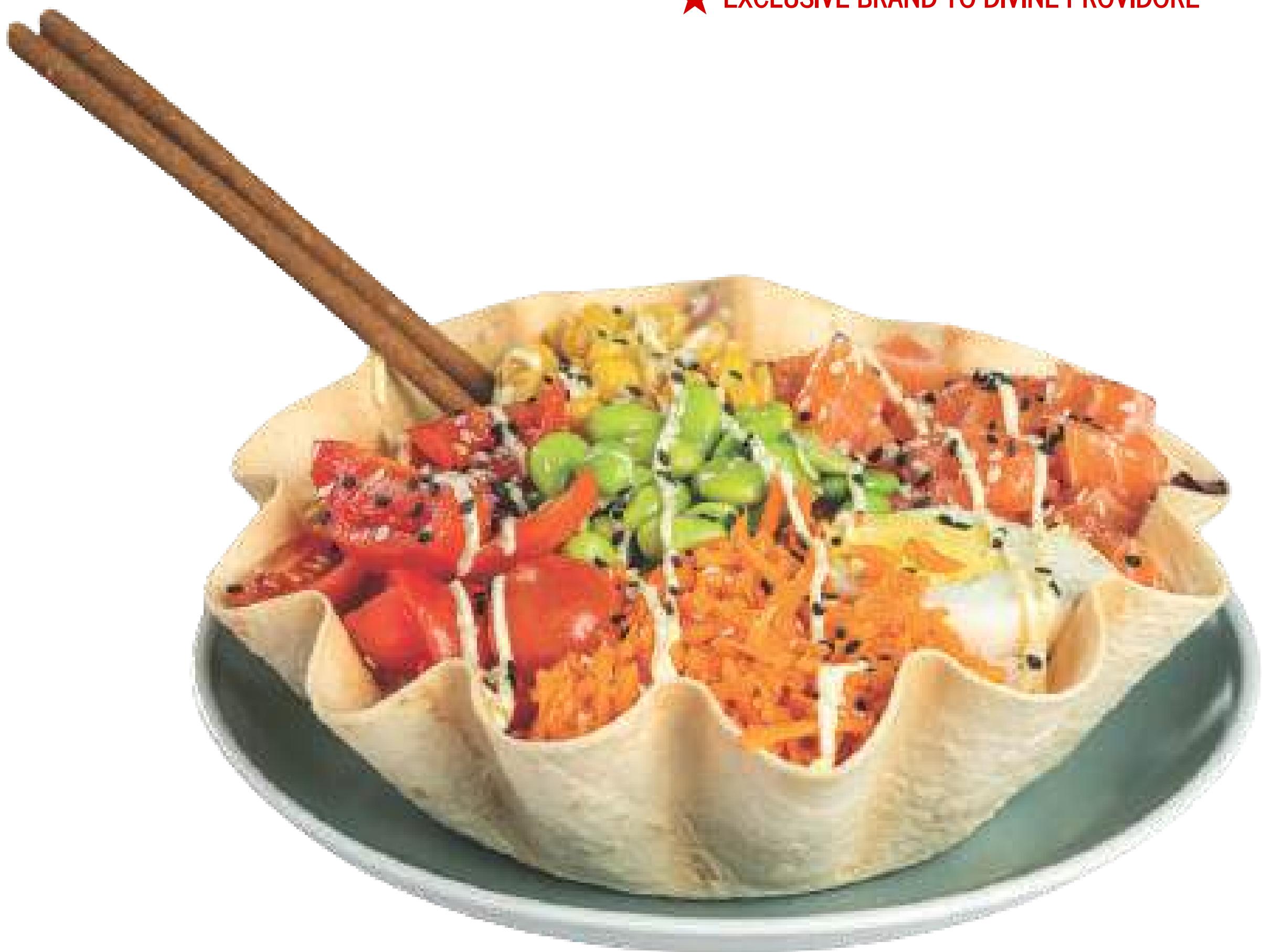
### Christmas Trees - White

**Ctn: 180g x 12 trays**

**Code: 0640**

Glazed Biscuits in the tray





## The Bread Basket - Il Cestino Di Pane

# A NEW WAY TO SERVE YOUR PRODUCT AND CARE FOR THE EARTH

After many years in the food service field, we wanted to contribute too to make changes in the HO.RE.CA. Sector; with an eye to the environmental safeguard and to aesthetics.



So, we realized a line of edible, compostable and biodegradable plates. The natural aspect of bread, the compactness of endurance and versatility in the utilization renders them the choice of international chefs and all those who are environmentally friendly.

Particular attention was given to: vegetarians, vegans, intolerants to milk and eggs and with the addition of vegetal gluten free "cups", which can be heated in the oven to 240° it can include a pathology that often finds it difficult to seek products.

The vegan, bio and ifs certifications obtained in 2018, which implies control on safety in the various working steps with a shelf life of 12 months, have allowed our company to position itself at the first places in the international panorama thanks to the production of comestible, compostable and edible goods for the ho.re.ca. Sector.

Together we can reach big objectives!!!

**" This is our mission ...  
We believe in an eco-friendly future. "**

## “ Large” Bread Basket - Ideal Solution for Salad



### “ Large” Bread Basket

Basket: Ø - 30 cm

Ctn: 5 Pieces per packet by 8 packet per box

Code: N060

The large Bread Basket was the first basket, developed at the same time that we started our company in 2013. Its shape was developed specifically for salads.

The Large Bread Basket has a diameter of 30cm and a capacity of approximately 100cl. It's approximately 7cm in height and weighs 70g. There are 5 large bread baskets per bag, each bag is thermo-sealed to maintain freshness and facilitate storage. There are 8 bags per box.

## “ Medium” Bread Basket - For your Imagination



### “ Medium ” Bread Basket

Basket: Ø - 19 cm

Ctn: 3 Pieces per packet by 16 packet per box

Code: RT19

Between a few jokes and a few glasses of wine someone said, “try putting some soup in that bread basket”!

Tastes great with risotto and hot or cold pasta dishes in general!

The medium sized bread basket has a diameter of 19cm and a capacity of 0.75cl. It's approximately 5cm in height and weighs 60grs. There are 3 bread baskets per packaging.

## “ Small ” Bread Basket - From Appetizers to Desserts



### “ Small ” Bread Basket

Basket: Ø - 17 cm

Ctn: 12 Pieces per packet by 8 per box

Code: PO54



Most versatile product within our range and can be used to contain anything from antipasti to risotto right through to desserts. The small bread baskets have a diameter of 17cm and a capacity of 0.40cl. They are approximately 5cm in height and weigh 40gr. The small bread basket comes in 8 thermo- sealed bags per box, each bag contains 12 pieces in order to maintain freshness and facilitate storage.

## “ Mini ” Bread Basket - From Appetizers to Desserts



### “ Mini ” Bread Basket

Basket: Ø - 12 cm

Ctn: 12 pieces per packet by 12 per box

Code: CIL079



The mini bread basket for finger food and for high level catering. The mini bread basket has a diameter of 12 cm and a capacity of approximately 0.12 cl.

It's approximately 5cm in height and weighs 35grs. The mini bread basket is packaged in 12 thermo - sealed cylindrical containers, each bag contains 12 pieces in order to maintain freshness and facilitate storage.

## “ Extra Mini ” Bread Basket - For Starters and Caterings



### “ Extra Mini ” Bread Basket

Basket: Ø - 9 cm

Ctn: 25 Pieces per packet by 6 per box

Code: B09

The Extra Mini Bread Basket was created after countless requests for a smaller format suitable for finger food ideal for catering. The Extra Mini Bread Basket has a diameter of 9 cm. The height is approximately 2 cm and the weight 13 g. It is packaged in 6 heat-sealed bags of 25 pieces to keep freshness and facilitate storage (carton 150 pieces).

## Choux Line

The classic recipes of the Italian pastry in a sweet line, perfect for enjoying a moment of delicious sweetness.



### Bigne Mignon Ø 35 mm

Ctn: 250g x 6 - Packet

Code: 359069



## Puff Pastry Line

The classic recipes of the Italian pastry in a sweet line, perfect for enjoying a moment of delicious sweetness.



### Cannoli SF Conici Gastronomici

Ctn: 100 pcs x 65 mm

Code: 359811

# Finger Food Line



**Waffle cones**

**Conetti Colorati**

Ctn: 42 pcs x 8 blister  
Details: L 75 mm - 4 Colour  
Code: 905085



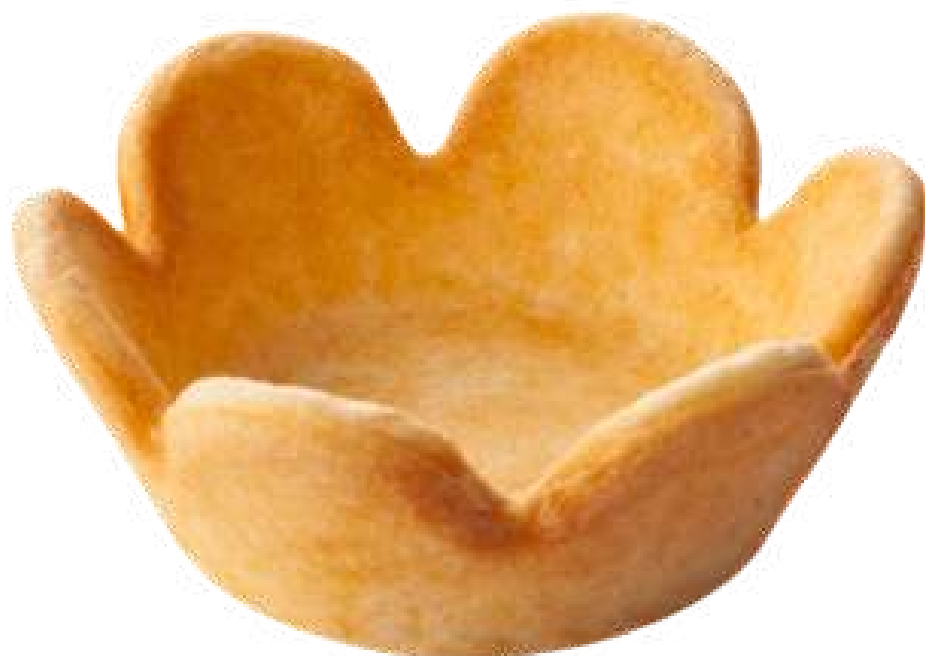
**Mini Quadrato**

Ctn: 24pcs x 4 blisters  
Details: 33mm - mini square  
Code: 905012



**Cucchiaino**

Ctn: 8 pcs x 12 blisters  
Details: Ø 35 x L 72 mm  
Code: 905011



**Fiore**

Ctn: 24 pcs x 4 blisters  
Details: Ø 42 mm  
Code: 905008



**Cocotte**

Ctn: 16 pcs x 6 blisters  
Details: Ø 45 mm  
Code: 905007

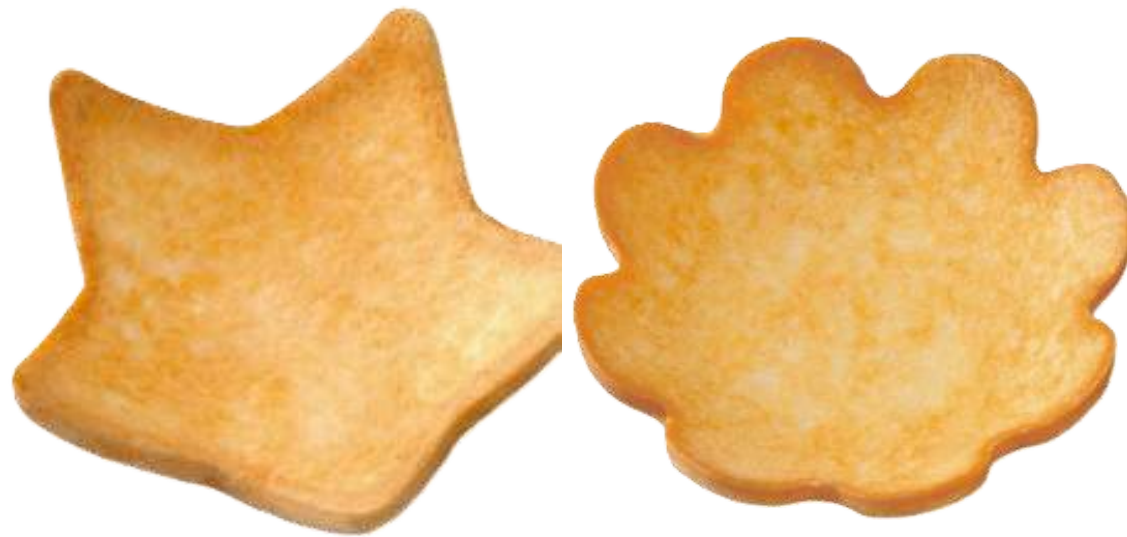


**Conchiglia**

Ctn: 16 pcs x 6 blisters  
Details: Ø 54 mm  
Code: 905002

# Finger Food Line

## Mix Packs - For Appetizers, Buffet, Cocktail

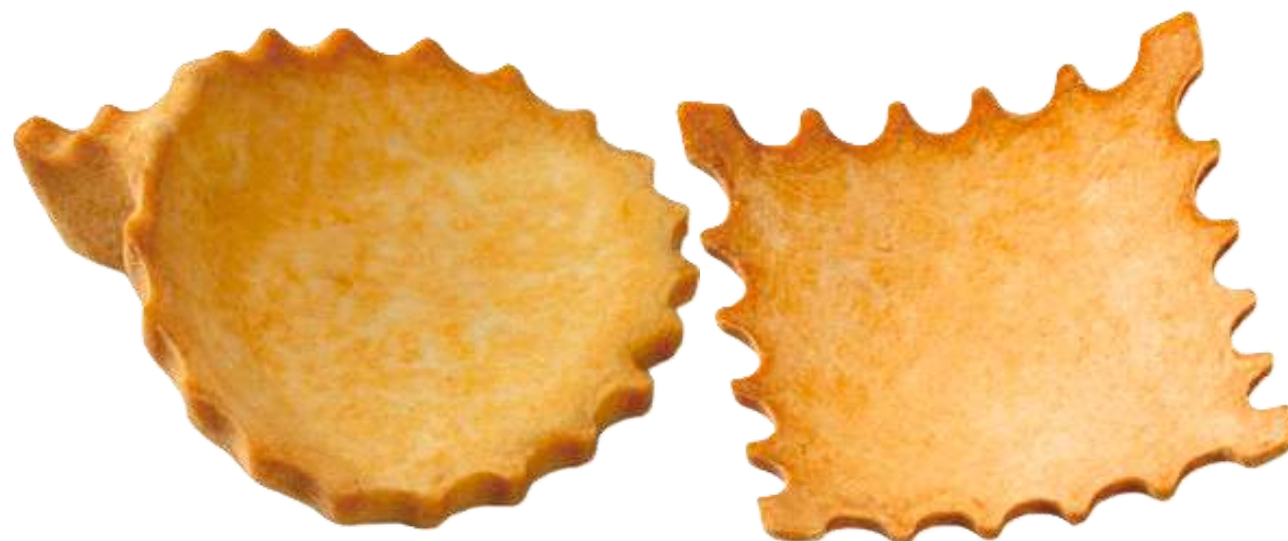


### Mix Assorted Nature

Ctn: 96 (16pcs x 6 Blister)

Mixture: 4 Shapes

Code: 905006



### Mix Assorted Fantasy

Ctn: 96 (16pcs x 6 Blister)

Mixture: 4 Shapes

Code: 905004



# 'Italian' La Mole BREADSTICKS/ CAKES



## EXCELLENCE MADE IN ITALY

**LA MOLE !!**

To us tradition means love of good things, a unique taste that does not change over time. For this we only use the finest ingredients.

He believed breadstick originated in 1643, when Florentine Abbot describe a long-thin bread made near Torino, Italy. Offered as appetizer (antipasto) also with prosciutto or as a snack.

# La Mole - SWEET LINE

★ EXCLUSIVE BRAND TO DIVINE PROVIDORE



The classic recipes of the Italian pastry in a sweet line, perfect for enjoying a moment of delicious sweetness.

## ★ SAVOIARDI

Lady-fingers biscuits since 14th century at the court of Savoy and created for the king of France. Light, fluffy, made with fresh eggs and a thin sugar crust on the surface. Savoirdi biscuits for delicious tiramisu and puddings.



**Savoirdi 200g**  
Ctn: 20 x 200g - unit  
Code: MLSAV200N



**Savoirdi 400g**  
Ctn: 10 x 400g - unit  
Code: MLSAV400N

## ★ PASTICCINIO

All the flavor of the Sicilian tradition in small delicious crunchy almond biscuits on the outside and very soft inside. Prepared with only selected Sicilian almonds, sugar and honey.



**Pasticcini Pistacchio**  
Ctn: 12 x 100g  
Code: ML100PISTACCHIO



**Pasticcini Arancia / Orange**  
Ctn: 12 x 100g  
Code: ML100ARANCIA



**Pasticcini Mandorla / Almond**  
Ctn: 12 x 100g  
Code: ML100MANDORLA

## ★ TORTE

Pastry cakes, carefully blended from selected ingredients: soft and very soft sponge and mouth-watering flavours.



**Torta Lemon**  
Ctn: 6 x 400g  
Code: ML400LEMON



**Torta Paradiso**  
Ctn: 6 x 400g  
Code: ML400PARADISO



**Torta Cacao**  
Ctn: 6 x 400g  
Code: ML400CACAO



**Torta Amarene Cherries**  
Ctn: 6 x 400g  
Code: ML400AMARENE



# La Mole - CLASSIC LINE / BREADSTICK

The ancient traditional recipe takes shape in the classic line, dedicated to those who love the taste of good bread, perfect for enriching the table.

## ★ SFORNATINI

The genuine recipe of the best tradition from Turin for a satisfying crunch that explodes like magic at every bite. Sforntini are small breadsticks made with selected ingredients and a completely natural leavening process. For meals and whenever you want to indulge.



**Rosemarino Breadsticks**

Ctn: 17 x 200g  
Code: ML028FOC



**Olive Oil Breadsticks**

Ctn: 17 x 200g  
Code: ML025OOL



**Black Olives Breadsticks**

Ctn: 17 x 200g  
Code: ML020OLI



**Garlic Breadsticks**

Ctn: 17 x 200g  
Code: ML021CIP



**Sesame Breadsticks**

Ctn: 17 x 200g  
Code: ML024SES

## ★ CROCCANTI

Thin and golden in colour, made according to a traditional recipe from Turin. Enjoy the simple and authentic flavour of good bread.

**Croccanti Multipack**

Ctn: 14 x 300g  
Code: ML300CROC



# Fig Cake

Handcrafted from premium Mediterranean figs, traditional Spanish fig cakes are naturally sweet and packed with rich flavor - perfect with cheese, wine, or as a snack.



**Fig Bread with Almond**  
Ctn: 15 x 250g -box-  
Code: H.103.11-V



**Fig Bread Mediterranean**  
Ctn: 15 x 250g -box-  
Code: H1.103.11-V



**Fig Bread with Nuts**  
Ctn: 15 x 250g -box-  
Code: H.103.11.N-V

## Spreads

A delicious spread for sandwiches, crackers, or even a simple slice of bread. Elevate your meal with our creamy, flavorful spread!



**Fabriz Amarena Cherries**  
Ctn: 6 x 600g  
Code: Z6501



**Nutella**  
Ctn: 2 x 3kg  
Code: LN3



**Traditional Spanish Quince Paste**  
Ctn: 12 x 400g  
Code: MED0401-V

## Quince Paste

A traditional Spanish quince paste made from premium quince pulp, sugar, and natural ingredients. With its smooth texture and rich, fruity flavor, it's perfect for pairing with cheese, toast, or pastries — a true artisanal delight from Spain.

# CHEESE MOZZARELLA

Local and imported fresh and frozen mozzarella.



## Filone Cucina

Ctn: 1kg x 5

Code: FIL1K



## Diced Fior Di Latte B.

Ctn: 3kg

Code: BVR03



## Bufala Mozzarella

Ctn: 24 x 125g

Code: AU00455



## Fior di Latte Mozzarella Log

Ctn: 10 x 1kg

Code: BVR02



## Frozen Burrata

Ctn: 12 x 125g

Code: FGM09

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# '100% Italian Made' GRANA PADANO DOP



Grana Padano DOP has a hard, thick and smooth rind, of a natural dark or golden yellow colour. The paste is finely granular, white or straw yellow in colour, with barely visible holes. The aroma is fragrant and the flavor delicate.



## Padano Grated Bag

Ctn: 5 x 1kg

Code: CI365



## Padano DOP C. 1/4 Wedge

Ctn: 2 x 4kg

Code: CGP1/8

## Grana Padano C. 1kg

Ctn: 16 x 1kg

Code: CI080



# PARMIGIANO REGGIANO DOP

Parmigiano Reggiano DOP is produced in the provinces of Parma, Reggio Emilia, Modena and partly Mantua and Bologna. It has a hard, finely granular texture, white or straw-coloured paste and a natural straw-coloured rind.



## Parmigiano Reggiano 24 Mths 4kg

Ctn: 4 x 4kg

Code: PAR14

# NORTHERN ITALIAN CHEESE

A selection of Northern Italy's most famous cheeses.



## Ubriaco Rosso Piave Wheel

Ctn: 1 x 6kg  
Code: 385

Cow's Milk, during last few months of aging soaks in dry and sparkling prosecco. Developed in WW1 - By placing cheese in wine barrel to hide from soldiers.



## Montasio Mezzano DOP Wheel

Ctn: 1 x 6kg  
Code: CFM02

Been Produced since 1200 by Abbey of San Gallo 1772; Semi hard.



## Asiago DOP C. 1/4 Wedge

Ctn: 4 x 2.5kg  
Code: 47020

Cow's Milk cheese good for panini or grated classifies - Alpine Cheese.



## Taleggio Valtaleggio

Ctn: 2 x 2kg  
Code: CS430

Semi Soft and Creamy; Named after Val Taleggio.



## Tomino Del Pastore Goat Cheese

Ctn: 4 x (6 x 85g Tray)  
Code: 393



## Mascarpone Tub

Ctn: 6 x 250g  
Code: 2006



## Gorgonzola Dolce Quarter

Ctn: 2 x 1.5kg  
Code: CS313

# 'Italian' PECORINO CHEESE

Pecorino cheese is a specialty from the south of Italy, there are many different varieties. It is often used to grate onto pasta and add flavour to dishes.



## Pecorino Primosale Peperoncino

Ctn: 4 x 1.3kg  
Code: CI209

## Pecorino Primosale Siciliano - Bianco

Ctn: 4 x 1.3kg  
Code: CI214

## Pecorino Primosale Pepato

Ctn: 4 x 1.3kg  
Code: CI212



## Pecorino Primosale Moliternino Sardo Wheel

Ctn: 2 x 3kg  
Code: IT20024



## Pecorino Romano 1/8th Wedge

Ctn: 6 x 3kg  
Code: C.PR1/8



## Pecorino Romano DOP Wedge

Ctn: 4 x 1.5kg  
Code: Y1886

# 'Italian' PROVOLONE CHEESE

Provolone is an Italian semi-hard cheese made from cow's milk. It is an aged pasta filata cheese originating in the Campania region.



## Provolone Dolce Smoked Log

Ctn: 12 x 1kg  
Code: ALBPROMS



## Provolone Dolce 1kg

Ctn: 8 x 1kg  
Code: CI149



## Soresina Caciocavallo

Ctn: 12 x 2kg  
Code: CI038



## PLAC Provolone Dolce 5kg No Wax

Ctn: 1 x 5kg  
Code: CREM05



## COLLA Provolone Dolce

1kg Ctn: 10 x 1kg  
Code: C.PROV.D.1



## COLLA Provolone Piccante 1kg

Ctn: 10 x 1kg  
Code: 353

# RICOTTA

Ricotta is an Italian whey cheese made from sheep, cow, goat, or Italian water buffalo milk whey left over from the production of other cheeses.



## Italian Ricotta Salata

Ctn: 20 x 300g - unit

Code: CTL02



## Soft Goat's Milk Cheese Natural

Ctn: 10 x 145g - box

Code: 980002

# 'Spanish' MANCHEGO CHEESE

Manchego is a cheese made in the La Mancha region of Spain from the milk of sheep of the Manchega breed. It is aged between 60 days and 2 years. Manchego has a firm and compact consistency and a buttery texture.



## Manchego Truffle Spain

Ctn: 2 x 3kg - unit

Code: 00331



## Manchego DOP Wheel 6 Mnth

Ctn: 2 x 3kg - unit

Code: UNIMANCHE

## Manchego DOP 3Mnth

Ctn: 2 x 3kg - unit

Code: AU00133

# 'Spanish' MANCHEGO CHEESE

Vega Sotuelamos Manchego is a traditional Spanish cheese made from the milk of Manchega sheep in La Mancha. It offers a rich, nutty flavor that becomes more complex and slightly piquant with age, while its texture ranges from smooth and creamy in younger cheeses to firm and crystalline in aged varieties. With a natural rind stamped in the classic Manchego pattern, it pairs beautifully with quince paste, almonds, or a glass of Spanish red wine.



**Mancheo Sheep Semicurado de Oveja 3 months aged**

Ctn: 2 x 3kg - unit  
Code: 008MD03DI



**Drunken Goat Al Vino Cheese (Red Wine)**

Ctn: 2 x 2.5kg - unit  
Code: 1586



**Cured Sheep Manchego aged 6 months**

Ctn: 2 x 3kg - unit  
Code: 010MD03DI



**Cured Sheep Manchego with Black Garlic 6 months**

Ctn: 2 x 3kg - unit  
Code: 022VS03DI



**Cured Sheep Manchego with Cantabrian Anchovies 6 months**

Ctn: 2 x 3kg - unit  
Code: 020VS03DI



**Cured Sheep Manchego with Black Truffle 6 months**

Ctn: 2 x 3kg - unit  
Code: 017ILP03DI



**Cured Spicy Sheep Manchego aged 6 months**

Ctn: 2 x 3kg - unit  
Code: 067VS03DI



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## 'Italian' FLOUR at DIVINE PROVIDORE

We have worked hard to provide you with the widest range of high quality flours currently on the market.



### MOLINO PASINI' THE ART OF FLOUR

Four generations, 100 years of history, the art of flour imprinted in the DNA. Molino Pasini is a leading company in the production of artisan flours characterised by a high and constant quality over time thanks to the use of fine grains. The raw material is carefully selected and analysed by a modern in-house laboratory, and the new milling plant guarantees the quality and consistency of the product over time.

Molino Pasini's customers include the most demanding artisan producers, wholesalers, retailers and food industry production units. The sectors to which specific product lines are dedicated are bakery, fresh pasta, pizza and confectionery.

### Retail Line



**M75/Retail Pizza**  
**For soft and crisp pizzas.**  
**Ctn: 1kg Code: RETK005PIZ010**



**Retail Mix Gnocchi**  
**For fresh gnocchi.**  
**Ctn: 400g Code: GNO004**



**M75 / Pasta D'oro '00"**  
**For fresh pasta.**  
Ctn: 10kg Code: PAFR005POR



**M75 / Marrone W 380**  
**For a pizza Romana.**  
Ctn: 10kg Code: PIZZ030MAR



**M75 / Verde Soft W 290**  
**For a True Neapolitan pizza.**  
Ctn: 10kg Code: PIZZ020VER



**M75 / Semola Rimacinata Grey**  
**Excellent for bread.**  
Ctn: 5kg Code: RETY030SER



**Mix for Gnocchi**  
**For fresh gnocchi.**  
Ctn: 10kg Code: XPAF010PGC



**Pane / Pizza Gluten Free**  
**Perfect for pastry and cakes.**  
Ctn: 8 x 1kg Code: 49089GF



**M75 / Semola Pure Orange**  
**Soft wheat flour for bread**  
Ctn: 5kg Code: RETY030SGD050ZD

# FROZEN DOUGH / PASTA / PIZZA

The Rustic Pizza Base and Gluten-Free Pizza Base offer delicious options to suit every preference. The Rustic Pizza Base delivers a crispy yet soft texture, perfect for creating authentic, homemade pizzas. The Gluten-Free Pizza Base provides a light, fluffy, and tasty alternative without compromising on quality, making it ideal for those with dietary needs. Both bases are crafted with high-quality ingredients, ensuring a satisfying pizza experience at home.



**Rustic Edge Pizza Base 12"**

**Ctn: 25 x 300g**

**Code: 66854**



**Gluten Free Pizza Base 11"**

**Ctn: 12 x 270g**

**Code: 66855**



**Freshly Frozen Pappardelle**

**Ctn: 5kg**

**Code: 66810**



**Freshly Frozen Beef Tortellini**

**Ctn: 10 x 750g**

**Code: BFT750**



**Freshly Frozen Lasagna Beef**

**Ctn: 2.5kg x 8**

**Code: JPALB2.5K**

|

**Ctn: 1kg x 12**

**Code: JPLF1KG**

|



**Freshly Frozen Lasagna Sheets**

**Ctn: 4 x 2.5kg**

**Code: JPA LS**

# HERBS



- Italian Oregano Sprigs 40g Code: 30406
- Rosemary Rubbed Cut 1kg Code: 30404
- Caterer's Choice Black Peppercorns Whole 1kg Code: 60086
- Pepper Black Ground 1kg Code: 70001
- Black Pepper Ground 750g Code: 70003
- Lemon Pepper 1kg Code: 60089
- Caterer's Choice Italian Mix Herbs 1kg Code: 70002
- Mixed Herbs Code: HHMIXED

## 'Italian' MUSHROOMS

## FOOD SERVICE OIL



**Porcini Diced  
Mushrooms Bosco**  
Ctn: 1KG  
Code: ER101



**Frozen Whole  
Porcini Mushrooms**  
Ctn: 5 x 1kg  
Code: ER102



**Happy Chef Vegetable Oil 20Lt Tin**  
**A great Oil for Deep Frying**  
Ctn: 20Lt Code: 80003



★ EXCLUSIVE BRAND TO DIVINE PROVIDORE

## '100% Italian' TERRE FRANCESCANE OIL at DIVINE PROVIDORE

The Company is 5 Generation – 400 Year Old

### CODE OF ETHICS

The company produces exclusively extra virgin olive oil cold extracted from 100% Italian olives. In particular it focuses on the production of P.D.O. (Protected Designation of Origin) Umbrian extra virgin olive oils.

Crafted in Italy with over a century of tradition, both 'Nobilis' and 'Primi Frutti' Extra Virgin Olive Oils offer premium quality for everyday and gourmet use.

Nobilis – an exclusive brand to Divine Providore – delivers a smooth, well-rounded flavour with a delicate peppery finish, perfect for dressings, drizzling, and light cooking. Its elegant profile enhances the natural taste of fresh produce, cheeses, and artisanal breads.

Primi Frutti offers a fresh, fruity aroma and a slightly grassy character, ideal for sautéing, roasting, or enriching Mediterranean-style dishes with authentic Italian flavour.

Cold-pressed from hand-selected olives and 100% Italian, these oils are produced by a manufacturer with over 100 years of heritage, blending time-honoured methods with modern standards to ensure purity, flavour, and nutritional value in every bottle.

# 'NOBILIS' - EVOO



**Nobilis 500ml Bottle**  
**100% Product of Italy**  
 Ctn: 500ml x 12  
 Code: T05BDEEX58



**Nobilis 1Lt Bottle**  
**100% Product of Italy**  
 Ctn: 6 x 1Lt  
 Code: T1BOQSEITT31



**Nobilis 1Lt Fiasco**  
**100% Product of Italy**  
 Ctn: 5 x 1Lt  
 Code: T1FCEXITT02



**Nobilis 3Lt Tin**  
**100% Product of Italy**  
 Ctn: 4 x 3Lt  
 Code: T3LEXITT07

# 'PRIMI FRUTTI' - EVOO



**Primi Frutti 500mL Bottle**  
**Product of Italy**  
 Ctn: 500ml x 12  
 Code: PM05BDEXTRACETEFRA01



**Primi Frutti 1LT Bottle**  
**Product of Italy**  
 Ctn: 6 x 1Lt  
 Code: PM1BQTSEEXTRACETEFRA01



**Primi Frutti 5LT Tin**  
**Product of Italy**  
 Ctn: 4 x 5Lt  
 Code: PM5LEXTRACETEFRA01



# Miccio OLIVES at DIVINE PROVIDORE

*Premium olives from Italy, Spain and Greece.*



Olives are one of the oldest foods on earth cultivated throughout the Mediterranean region, it is estimated, for about 7000 years. The trees were cultivated not only for their olives, but later also for their oil and wood.

Their maturation offers high levels of anthocyanins, an antioxidant substance, which fights free radicals and has proven to be essential in the prevention of cancer and loss of bone density.

## MICCIO PRODUCTS:

- Miccio Dried Black Olives
- Miccio Green Silician Olives

## WHY MICCIO ?

- Our olives are made sweet through an ancient dimerization process that preserves their characteristic bright green / black and at the same time allows us to obtain a superior quality product.
- Our product range " fresh line " is ideal for an audience that is not satisfied with an ordinary product. The secret of this line is ' the lack of a pasteurization process, which leaves the flavor and freshness intact.
- Our "easy line " allows us to reach a clientele with an easier palate and particularly large consumption, obtaining a very wide spectrum of loyal customers who have a more limited budget.
- Our production structure is so flexible that we can offer our customers weights, ad-hoc products for all their needs, in addition to white label orders – just ask!
- Compliance with stringent hygiene and quality standards means that the flavor of our products is always at a higher level within an elegant and refined presentation.
- Respect for deadlines in deliveries and the willingness to interact directly with our customers helps us to maintain stable and long-lasting relationships.

# OLIVES

Premium olives from Italy, Spain and Greece.

★ EXCLUSIVE BRAND TO DIVINE PROVIDORE



Miccio Green silician Olives



Miccio Dried Black Olives

## Greek

- Superior Pitted Kalamata Olives

Ctn  
10kg

Code  
KPittedOlive

- Black Ligurian Olives

5kg

60001

- Italian Mix Olives In Brine

8kg

60002

- OMG Kalamata Pitted

10/17.5kg

KPITTED

- OMG Kalamata Split/Halves

10/17.5kg

KSHalves

## Italian

- Miccio Dried Black Olives

Ctn  
5kg unit

Code  
OLB11

- Miccio Green Silician Olives

3.5kg unit

OLC

- G Valley Grn/Pit Olives

12 x 350g

OLO12

## Spanish

- La Sev Sliced Black Olives

Ctn  
2 x 2.95kg

Code  
LASEV

- PF Green Olives Pitted

1 x 10kg

PFGreen



ARMANDO



## 'Italian Armando' PASTAS at DIVINE PROVIDORE

High quality Italian Pasta from 100% Durum Wheat  
OUR MISSION: We Are Armando We Are Farmers

We have worked with Armando's Pasta Factory in the same fields where our ancestors harvested fine Italian grains for generations. We made a vow to each other to preserve the standards of premium quality pasta. Armando pasta presents itself as a high-quality option for pasta lover looking for a superior product. The combination of selected ingredients, a careful production process and a a wide range of shapes, satisfies the need sof a large and diverse audience.

We commit to farm high quality raw materials, sealing an authentic tie between our ground, wheat and pasta. We invite you to join us, one meal at a time.  
The Seed. The Mill. The Promise.

### ARMANDO IS ABLE TO GUARANTEE "ZERO PESTICIDES" !

Therefore, enjoying our pasta also means taking care of yourself and those dear to you.

The variety of shapes allows you to experiment with different receipes and sauces, satisfying any palate and culinary preference.



**YOU WILL NOT GET DISAPPOINTED !**

**Buy 10 Box and get 1 Stand Free!!**

★ EXCLUSIVE BRAND TO DIVINE PROVIDORE

# 'Italian Armando' LONG PASTA



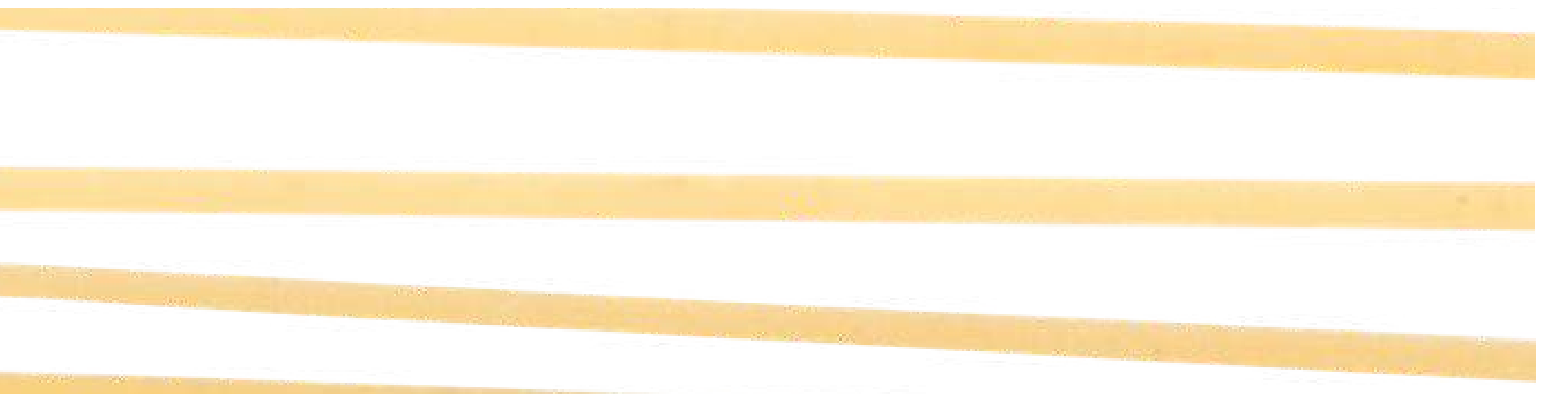
**ARMANDO**



**Armando Spaghettono 1.7mm**

**Ctn: 20 x 500g**

**Code: ND404**



**Armando Spaghetti 1.9mm**

**Ctn: 20 x 500g**

**Code: ND401**



**Armando Chitarra 2mm**

**Ctn: 21 x 500g**

**Code: ND12**



**Armando Spaghettone 2.6mm**

**Ctn: 20 x 500g**

**Code: ND418**



**Armando Bucatino 2.6mm**

**Ctn: 21 x 500g**

**Code: ND520**



**Armando Linguine 2.95mm**

**Ctn: 20 x 500g**

**Code: ND403**



**Armando Fettucia 5.4mm**

**Ctn: 18 x 500g**

**Code: ND402**



**Armando Malfada 10.5mm**

**Ctn: 12 x 500g**

**Code: ND463**



**Armando Pappardella**

**Ctn: 8 x 500g**

**Code: ND127/1**

# 'Italian Armando' Short PASTA

Armando Pasta made only with fresh 100% Italian potatoes and durum wheat semolina and extruded with a bronze die.

Soup Pasta



**Armando Orzo**  
Ctn: 20 x 400g  
Code: ND26/1



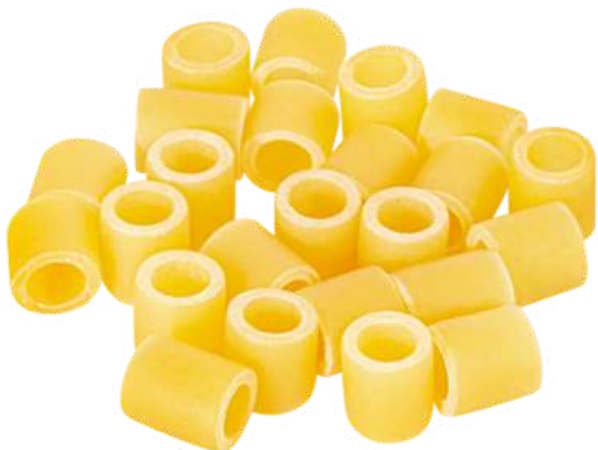
**Armando Pasta Mista**  
Ctn: 12 x 500g  
Code: ND54



**Armando Alfabeto**  
Ctn: 20 x 400g  
Code: ND38/1



**Armando Stelline**  
Ctn: 20 x 400g  
Code: 11020



**Armando Ditali**  
Ctn: 20 x 400g  
Code: ND45/1



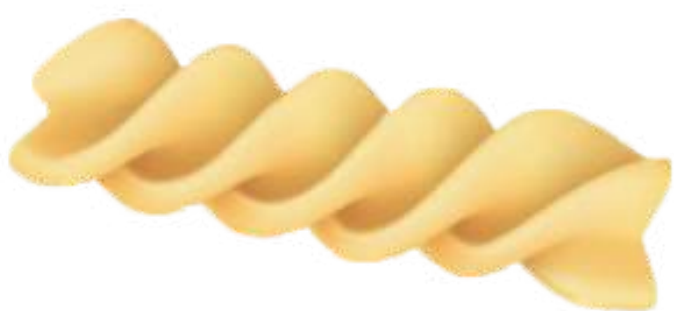
**Armando Anello**  
Ctn: 6 x 500g  
Code: ND506



**Armando Treccione**  
Ctn: 12 x 500g  
Code: ND509



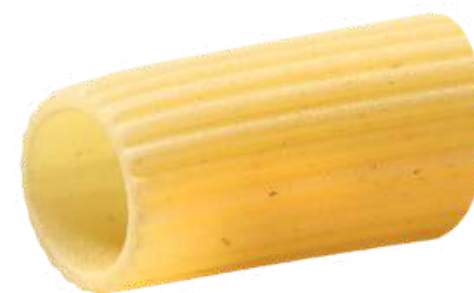
**Armando Pasta Zoo**  
Ctn: 20 x 350g  
Code: ND363



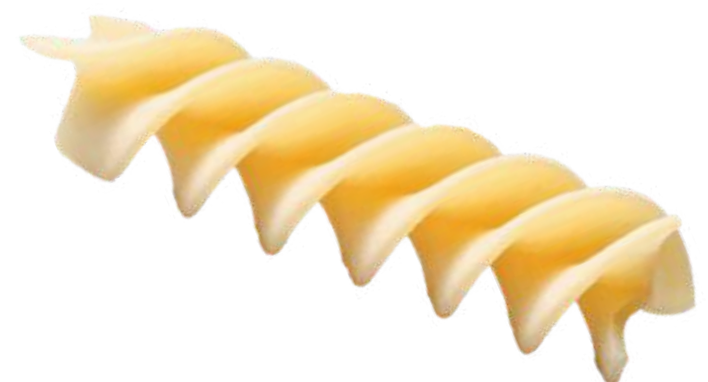
**Armando Fusillo Classico**  
Ctn: 12 x 500g  
Code: ND460



**Armando Cannerone**  
Ctn: 12 x 500g  
Code: ND461



**Armando Mezza Manica**  
Ctn: 12 x 500g  
Code: ND479



**Armando Fusillone**  
Ctn: 6 x 500g  
Code: ND504



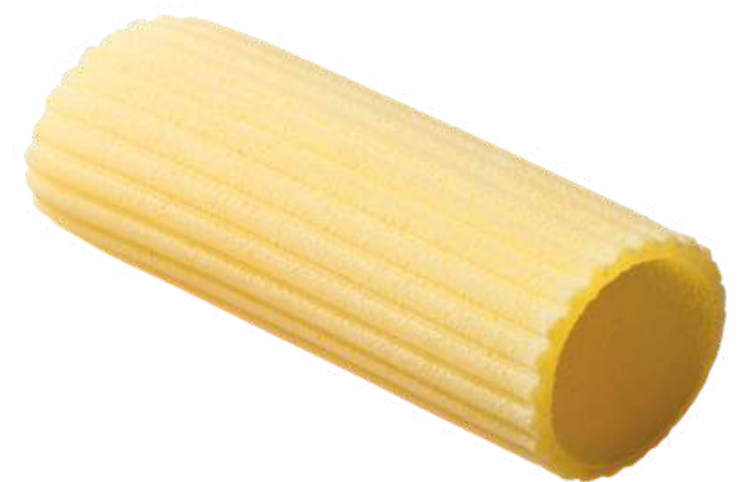
**Armando Tubetto**  
Ctn: 12 x 500g  
Code: ND448



**Armando Tortiglione**  
Ctn: 12 x 500g  
Code: ND483



**Armando Pacchero**  
Ctn: 6 x 500g  
Code: ND503



**Armando Rigatone**  
Ctn: 12 x 500g  
Code: ND480

★ EXCLUSIVE BRAND TO DIVINE PROVIDORE

# 'Italian Armando' Short PASTA

Armando Pasta made only with fresh 100% Italian potatoes and durum wheat semolina and extruded with a bronze die.



## Armando Gnocchi di Patate

Ctn: 8 x 500g  
Code: ND753



## Armando Lasagna

Ctn: 12 x 500g  
Code: ND106



## Armando Farfalla (Butterfly)

Ctn: 12 x 500g  
Code: ND110



## Armando Orecchiette

Ctn: 12 x 500g  
Code: ND115



## Armando Treccia

Ctn: 12 x 500g  
Code: ND40



## Armando Lumacone

Ctn: 6 x 500g  
Code: ND505



## Armando Pennetta / Penne Rigata

Ctn: 12 x 500g  
Code: ND407



## Armando Pennetta Piccola

Ctn: 12 x 500g  
Code: ND419



## Armando Mezza Penna

Ctn: 12 x 500g  
Code: ND427



## Armando Sedano

Ctn: 12 x 500g  
Code: ND458



## Armando Spaghetti Gluten Free

Ctn: 12 x 400g  
Code: GA922GF



## Armando Penne Gluten Free

Ctn: 12 x 400g  
Code: GA921GF



## Armando Fusillo Gluten Free

Ctn: 12 x 400g  
Code: GA923GF

# FRENCH PATE

Experience the authentic taste of French culinary tradition with our exquisite terrines.

- The Country-style Terrine with Calvados Brandy, crafted in Normandy, combines premium pork with the fruity warmth of Calvados apple brandy, reflecting the rustic flavors of the region.
- The Pork Terrine with Chablis Wine, from Burgundy, blends tender pork with the crisp elegance of Chablis wine, showcasing the sophistication of French gastronomy.

Perfect for spreading on fresh bread, pairing with fine wines, or elevating your charcuterie board, these handcrafted terrines bring a touch of France to your table with every bite.



## Country Style Pork Pate

Ctn: 6 x 280g  
Code: 4BRETON



## Country Style Terrine with Calvados Brandy

Ctn: 12 x 180g  
Code: 40CALV



## Pork Terrine with Chablis Wine

Ctn: 12 x 180g  
Code: 40CHAV

# 'Italian' RICE

Premium quality Italian rice varieties, perfect for traditional risotto & other gourmet dishes. Ceriotti Riseria has been harvesting rice since 1934.

- Arborio rice is known for its short, plump grains that release starch during cooking, creating a creamy texture while maintaining a firm bite—ideal for classic risottos, rice puddings, and more.
- Carnaroli rice, often considered the "king of risotto rice," features slightly longer grains and a higher starch content, delivering exceptional creaminess with excellent texture and consistency.



## Carnaroli Rice M.

Ctn: 12 x 1kg  
Code: NF0260

# 'Spanish' SAFFRON

LaFlor has been producing high-quality saffron, with over 100 years of experience. This saffron is a product of Spain. Our Saffron is the real thing: grade-A, 100% organic, pure threads with the highest quality aroma and coloring strength.

History of the Saffron The origin of saffron dates back, according to certain references, to the III millennium B.C. in Persia, from which it begins to be easily found for gastronomic, medicinal uses, and even religious rites and ceremonies.

The Company Frucove S.L. produces and markets "La Flor" Saffron from Albacete, saffron threads and ground saffron for retail sale, for restaurants, hotels and specialized delicatessen food stores with more than 100 years of experience. The saffron It is used for all kinds of stews, meats, fish, rice even for desserts, ice cream and pastries. In some countries they use it as a perfume essence and it is also being investigated in the pharmaceutical industry for drug development.



**Saffron Filaments Display Box**

**Ctn: 0.5gm x 24**  
**Code: 05A/24**

**Saffron Filaments Display Card**

**Ctn: 0.5gm x 20**  
**Code: 05A/20B**



**Rock Salt**  
**Ctn: 10kg**  
**Code: PAC2558**



**Cooking Salt**  
**Ctn: 10kg**  
**Code: PAC1155**

## SALT

Olsson's Sea Salt is Australia's oldest family-owned sea salt producer, crafting pure, natural sea salt from the pristine waters of the Great Australian Bight. Sea Salt Rocks for grinders or seasoning dishes, while the Sea Salt for Cooking delivers clean, crisp flavor ideal for everyday use.

Pure sea salt to bring out the flavour of your ingredients.

# 'Cucina Italiana' SEAFOOD at DIVINE PROVIDORE



## What is the difference between white anchovies in the fridge and the brown ones in the tin?

A really good tinned anchovy should not be brown. Instead, it should have a deep red to silvery pink hue.

A brown anchovy is a sign of oxidation during processing and is common in cheaper anchovies. This is the type commonly used on pizzas and they're responsible for many consumers developing lifelong aversions to this delicious little fish.

Good tinned anchovies are made by ageing whole little fish in barrels for 10 to 18 months.

White anchovies are salted for a short period before being filleted, packed in plastic packaging and covered in wine vinegar and vegetable oil.

Tinned anchovies have a deeper, saltier flavor and more developed umami while white anchovies are lighter, fresher tasting, with a clean, tangy finish. Both are delicious and make brilliant canapes, tapas, snacks and so on.

## WHY ' CUCINA ITALIANA ! CUCINA ITALIANA™ is Made in Italy.

### SECURITY !

CUCINA ITALIANA™ has the most important Italian and international certifications, fundamental to guarantee consumers all over the world credibility and reliability.

### TRACEABLE' !

Each step of the supply chain is traced. From fishing to transportation to processing and packaging of the finished product. All on the same day.

### SUSTAINABILITY' !

In order to offer the highest quality to our customers, it is important not to intensively exploit the resources of our planet. We are committed to ensuring that all our products are prepared with respect for the sea and with sustainable fishing methods.

# 'Italian' SEAFOOD

★ CUCINA IS EXCLUSIVE BRAND TO DIVINE PROVIDORE



**'La Bonta'**  
**White Marinated Anchovies**

Ctn: 12 x 200g  
Code: 0001



**'Cucina Italiana'**  
**Seafood Salad Supreme**

Ctn: 12 x 200g  
Code: 0010



**Filetti Alici EVOO Golden Rizzoli**

Ctn: 10 x 90g  
Code: 00031



**'Cucina Italiana'**  
**White Marinated Anchoives**

Ctn: 4 x 1kg  
Code: 0002



**Tuna Fillets in Olive Oil**

Ctn: 24 x 185g  
Code: 30201



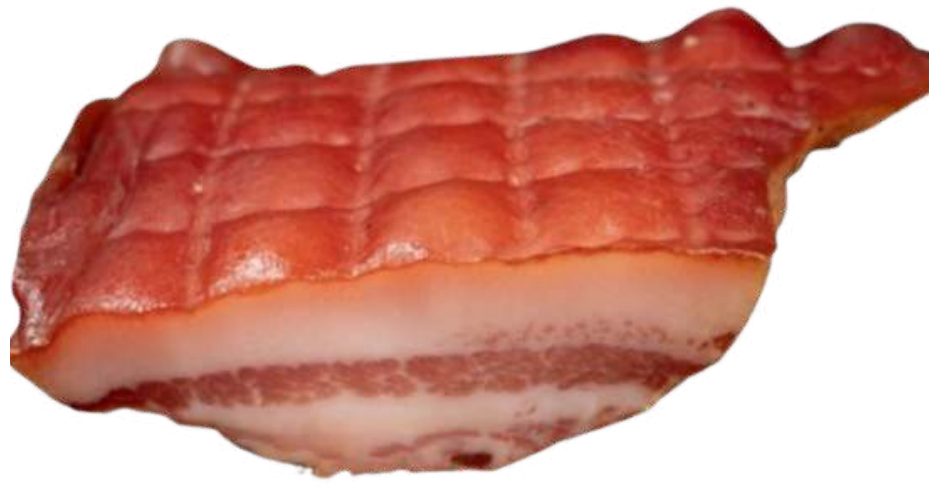
**Tuna Rosa Rizzoli**

Ctn: 6 x 200g  
Code: 30202



# Rossi Small Goods

*"Italian traditional recipe made in Australia"*



### Guanciale

Guanciale is made from the pork jowl and covered in black pepper.

**Code:M018**

**Ctn:500g**



### Guanciale

Guanciale is made from the pork jowl and covered in black pepper.

**Code:M6508**



### Pancetta Round Hot

**Code:M012**

**Ctn:2Kg**



### Truffle Salame

Salame al Tartufo is an Italian salami made with pork and black summer truffles, giving it a rich earthy flavour.

**Code:M004**

**Ctn:300g**



### Salame Cacciatore Hot

Cacciatore means "hunter" in Italian. Made with a beautifully simple blend of minimal spices.

**Code:M005**

**Ctn:6(1.5Kg)**



### Salame Cacciatore Hot

**Code:F8032**

**Ctn:260g**



### Casalingo Sopressaa Round Hot

Casalingo Sopressaa is a rustic-style salami with a rich capsicum flavour.

**Code:M010**

**Ctn:2.5kg**



### Casalingo Sopressaa Round Mild

Casalingo Sopressaa is a rustic-style salami with a rich capsicum flavour.

**Code:M011**

**Ctn:2.5kg**



### Coppa Mild

Known as Capocollo, Coppa is a beautifully marbled cured pork neck, dry-aged for up to 3 months for a rich, earthy flavour.

**Code:M017**

**Ctn:1.4kg**



### Pancetta Flat Chilli Portions

Chilli Flat Pancetta is air-dried for 60-90 days after being rubbed by hand with salt, chilli, and spices from northern Italy. With its rich flavour and touch of heat, it's sure to spice up your next amatriciana pasta.

**Code:F6004**



### Sopressa Salami Round Mild

Sopressa Salami is made from coarsely minced pork blended with a mouth-watering mix of spices and whole peppercorns.

Cured for 21 days.

**Code:8009F**



### Pancetta Round Mild

Pancetta is a salt-cured pork belly used to add depth and flavour to dishes.

**Code:M013**

**Ctn:2Kg**



### Sopressa Hot Calabrese

Originating from Calabria in Southern Italy this salami is juicy and sweet, with a good kick of chilli.

**Code: M015**

**Ctn: 2Kg**



### Coppa Hot

Known as Capocollo, Coppa is a beautifully marbled cured pork neck, dry-aged for up to 3 months for a rich, earthy flavour.

**Code:M016**

**Ctn:1.4kg**



### Sopressa Salami Round Hot

Hot Sopressa Salami is made from coarsely minced pork and blended and a mouth-watering mix of spices and whole black peppercorns, hot paprika and chilli. Cured for 21 days

**Code:F8013**



### Calabrese Salami (Deli)

Calabrese Salami is made from coarsely ground pork combined with sweet paprika and chilli then cured for 21 days.

**Code:F8002**



### Salami Piccante (Extra Hot)

Salami Piccante, an extra-hot delicacy made from coarsely ground pork and seasoned with a bold blend of seasonings. Cayenne pepper delivers an instant kick, while chilli and chilli oil create a lasting warmth.

**Code:F8018**



### Truffle Salami - Deli

The finest pork is used to produce this specialty

Truffle Salami which is infused with truffle oil to

give a unique and distinctive flavour.

Matured for 21 days

**Code:F8021**



### Chorizo

Chorizo is made from pork, beef, garlic and other delicate spices before being smoked and cooked.

**Code:F4018**



### **Mortadella (Plain)**

Mortadella is made using finely ground, delicately spiced pork blended with hand-chopped pork fat before being slow-baked.

**Code:F4060**



### **Mortadella with Pepper**

Pepper Mortadella is made using finely ground, delicately spiced pork blended with hand-chopped pork fat and freshly ground pepper before being slow-baked.

**Code:F4061**



### **Mortadella with Olives**

Olive Mortadella is made using finely ground, delicately spiced pork blended with hand-chopped pork fat and a generous amount of sliced green olives, before being slow-baked

**Code:F4062**



### **Australian Virginian Leg Ham**

Virginian Leg Ham is a lean cut of pork leg muscle which is cured, pressed to size and naturally wood smoked.

**Code:F1009**



### **Double Smoked Virginian Ham**

Double Smoked Virginian Ham is hand-made and double wood-smoked to produce a luscious ham which is simply delightful in a toasted focaccia or omelette.

**Code:F1010**



### **Gypsy Ham**

Ham is dipped in a caramelised glaze then triple wood-smoked, giving it a distinctive smoky flavour. With its unique dark perimeter rim.

**Code:F1016**



### **La Rustica Ham**

La Rustica Ham is hand-tied before being lightly cured, triple smoked and baked to create an authentic and rustic ham for the connoisseur.

**Code:F1032**



### **Prosciutto**

Prosciutto is hand-salted before being air-dried in stages for 6-8 months. The product is assessed daily to ensure the flavours have infused. Each piece is then individually selected to ensure premium maturity. This process results in a flavourful and luscious prosciutto that simply melts in your mouth.

**Code:F9002**



### **Capocollo Loin Mild**

Capocollo Loin (also known as 'lonza') is made solely from pork loin. Hand-prepared in a similar process to prosciutto but with less maturing time due to its smaller size (90-100 days), this sweet-tasting, lean cut is great on a pizza or antipasto platter.

**Code:F6501**



**Salami Garlic&Fennel**

Traditional mild Finocchiona crafted with delicate fennel, garlic, and a balanced salt profile.

**Code:M007**

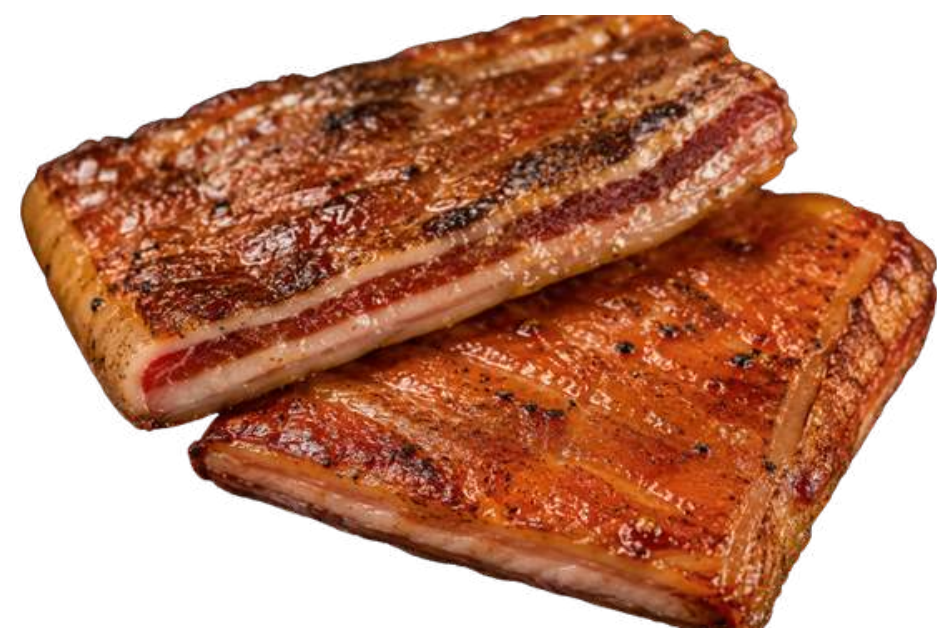
**Ctn:1Kg**



**Pancetta Stesa Flat Mild**

Traditional Italian Pancetta crafted from pork belly, salt-cured and aged for a rich flavour, perfect enjoyed raw or cooked.

**Code: M001**



**Pancetta Stesa Flat Hot**

Traditional Italian Pancetta crafted from pork belly, salt-cured and aged for a rich flavour, perfect enjoyed raw or cooked.

**Code: M002**



**Salame Veneto**

A traditional Italian recipe originating from the Venice region, it has subtle and delicate flavours .

**Code: M003**

**Ctn: 300g**



**Salame Cacciatore Mild**

Cacciatore means “hunter” in Italian. Made with a beautifully simple blend of minimal spices.

**Code:M006**

**Ctn:6(1.5Kg)**



**Salame Cacciatore Mild**

**Code:F8031**

**Ctn:260g**



**Soppressa Flat Hot**

Inspired by a traditional recipe from Northeast Italy, our Sopressa is crafted with wine, garlic, spices, and peppercorns for a rich, authentic flavour

**Code:M019**

**Ctn:2kg**



**Soppressa Flat Mild**

Inspired by a traditional recipe from Northeast Italy, our Sopressa is crafted with wine, garlic, spices, and peppercorns for a rich, authentic flavour

**Code:M020**

**Ctn:2kg**



**PROSCIUTTO HALF**

Made from premium pork legs. Dry-cured and aged using traditional Italian methods, delivering a rich, savoury flavour and delicate texture.

**Code:M024**

**Ctn:2Kg**



**Flat Pancetta (Mild)**

Flat Pancetta is hand-rubbed with salt and spices from Northern Italy before being air-dried for 60-90 days.

**Code:F6001**

NEW

**Danish Salami Sliced**

Crafted with premium cuts and a rich smoky flavour, our Danish Salami is perfectly seasoned for a delicious balance of taste and texture.

**Code:Dan500****Ctn:500g****Sliced Hot Pepperoni**

Hot Pepperoni is made from quality Australian pork and beef with seasonings and a touch of chilli, before being dried and sliced for ease of use.

**Code:F5006****Ctn : 3 KG**

NEW

**Prosciutto Sliced**

Thinly sliced and delicately cured, Prosciutto is crafted from premium pork and lightly seasoned with salt for a rich, authentic flavour and silky texture.

**Code:Pro500****Ctn:500g****Sliced Hot Calabrese Salami**

Produced using Australian pork, this feisty Calabrese Salami is a favourite amongst discerning pizza and meat lovers and those who crave that intense and spicy flavour.

**Code:F5008****Ctn : 3KG**

NEW

**Hot Salami Sliced**

Hot Sopressa is made from premium pork and expertly seasoned with chilli, cracked pepper, garlic, and traditional spices for a bold, spicy flavour. Naturally cured and sliced for convenience.

**Code:Salh500****Ctn:500g****Shredded Ham**

Shredded Ham is made using pork and spices to create a classic pizza topping loved by the whole family.

**Code:F5001****Ctn : 3KG**

Casalingo is an independent and family owned business with over 50 years of experience. Using traditional recipes and high quality ingredients, we offer a diverse and premium product range that is 100% Australian made.

## Salami

MILD



### Cacciatore Salami Napoli Mild C.

Coarsely cut pork with aromatic spices, naturally matured.

Code: 101200

Ctn: 6 x 2kg

TRADITIONAL



### Continental Flat Pancetta Italian Style C.

Hand-rubbed pork belly, air-dried 90 days.

Code: 204200

Ctn: 10 X 1.5kg



### Casalingo Salami C.

Rustic salami crafted from high-quality pork.

Code: 104000

Ctn: 16 x 1.3kg

HOT



### Cured Spanish Chorizo Salami Mild C.

Smoked paprika and herbs with rich flavour.

Code: 105200

Ctn: 22 x 700g



### Sopressa Flat Hot C.

Veneto-style sopressa with chilli finish.

Code: 109100

Ctn: 8 x 2Kg



### Sopressa Flat Mild C.

Classic Veneto-style flat sopressa, with a blend of herbs and spices.

Code: 109200

Ctn: 8 x 2kg



### Truffle Salami C.

Australian pork infused with rich truffle and aromatic spices.

Code: 112001

Ctn: 40 x 400g



### Nduja Salami C.

Finely minced pork with smoky paprika, fiery flavour.

Code: 102006

Ctn: 20 x 500g



### Abruzzo - Salami Round Mild C.

Cracked pepper, fermented hand-tied and air-dried.

Code: 109300

Ctn: 6 x 2.5kg



**Chef Flat Pancetta Smoked**  
Cured and salted pork belly, smoked and hand-rubbed with selected spices.  
Code: 307010  
Ctn: 10 x 1.2kg

**Veneto Salami C.**  
Rustic salami with classic and natural seasoning.  
Code: 110000  
Ctn: 30 x 500g

**Salsiccia Nostrana Secca**  
Code: 101700  
Ctn: 700g

**Retail Range**



**Calabrese Salami Hot Sliced C.**  
Code: 102004 / **102005**  
Ctn: 12 X 100g / **500g**

**Mortadella Sliced C.**  
Code: 310125  
Ctn: 12 x 100g

**Prosciutto Sliced C.**  
Code: 209003  
Ctn: 12 x 100g

**Heritage Ham Sliced C.**  
Code: 303004  
Ctn: 12 x 150g

**Cacciatore Hot Sliced C.**  
Code: 101104  
Ctn: 10 x 1kg

**Bacon Range**



**Streaky Bacon Sliced**  
Commonly used for wrapping, roasting, or in traditional breakfast dishes.  
Code: 302756  
Ctn: 12 x 250g

**Eye Bacon Sliced**  
Cut from the loin muscle, resulting in a leaner slice that has a meatier texture.  
Code: 302603  
Ctn: 12 x 250g


**Streaky Bacon**  
Fat-rich, belly-cut rashers for best crispiness.  
Code: 302609  
Ctn: 6 x 2.5kg

# SMALL GOODS JAMON SERRANO HAM

Jamon Serrano has a salty, savoury flavour with a sweet finish. It is smaller than Italian prosciutto and has less fat. Jamones Arroyo has two large facilities that are the basis of all its production activity.

A plant in Argamasilla de Calatrava where salting, curing and boning work is carried out. With the capacity to process more than 1.7 million hams per year. In addition to being approved to be able to export hams all over the world, including the US.



**DID YOU KNOW?**  
 These Jammon Serrano are  
 **Duroc Selection**

**JAMON SERRANO  
 RESERVA LEG**

**Ctn: 5kg x 2  
 Code: 111009-A**



**JAMON SERRANO  
 BLOCK**

**Ctn: 4.5KG  
 Code: 111007-A**



**JAMON SERRANO  
 RESERVA**

**Ctn: 12 x 100g  
 Code: 111303-A**

# SMALL GOODS



## Bresaola

- Bresaola Bertocchi 2kg

CTN

2kg RW

CODE

146

*Bresaola is air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red colour. It is lean and tender, with a sweet, musty smell.*

## CAPOCOLLO/LONZA/LOMBO

- Capocollo - Coppa

CTN

1.5kg

Code

PDV coppa

- PDV Capocollo Free Range 1.6kg

1.6kg

00176

- Quattro Stelle Lonza 1kg

1kg

00174

- PDV Lombo 1kg

1kg

00179

*Capocollo or Coppa is a traditional Italian and French pork cold cut made from the pork shoulder or neck. Lombo is a delicacy made from the loin of pork and renowned for its aroma. Lonza is a salt-cured pork loin originally from Spain and is very lean.*

## GUANCIALE

- Guanciale RW (about 500g)

CTN

500g x 6 RW

CODE

162

- PDV Guanciale 500g

500g - 1kg RW

EAGUAN

*Guanciale is made from the pork jowl and covered in black pepper.*

## LEG HAM

- Soccer Ball Leg Ham

CTN

3.5kg RW

CODE 300

044

- Blue Virginia Leg Ham 3.5kg

3.5kg RW

BRHAM

- PDV Free Range Smoked Ham 3.7kg

3.7kg RW

*Premium Leg Ham made using the finest bone-in leg of Australian pork.*



# SMALL GOODS SALUMI

## PANCETTA

CTN

CODE

- Pancetta Flat Northside - Pepper 1kg

1kg

1420



*Pancetta is a salt-cured pork belly used to add depth and flavour to dishes.*

## SALUMI

CTN

CODE

- Soppressa Bertocchi Mild Flat
- Soppressa Bertocchi Hot Flat
- Bertocchi Soppressa Round Mild
- Bertocchi Soppressa Round Hot
- Pino's Dolce Vita Truffle Salame
- Cacciatore Italiano Mild
- Calabrese Pino's Dolce Vita
- PDV Cacciatore Originale Salame Mild
- PDV Salami Piccante
- Calabrese Salame PDV Free Range
- Calabrese Soppressata
- Calabrese Bertochhi
- Pino's Dolce Vita Felino Salame
- Chorizo unit
- Cantimpalo unit

2kg

097M

2kg

097H

3kg

251C

3kg

250C

1kg

00153

300g

00170

1kg

INSALCAL

1kg

INFCAC

1kg

PDV SP

1kg

EACALSA

2kg

1083

800g

098 MED

1kg

SAPFEL

1kg

WU58

1kg

77CANT



# SMALL GOODS PROSCIUTTO



## PROSCIUTTO

- | PROSCIUTTO                                 | CTN       | CODE      |
|--|-----------|-----------|
| • San Daniele Beretta                      | 6.7 kg    | 10001     |
| • Beretta Parma Ham 14 months              | 6.7 kg    | 832       |
| • San Daniele C.                           | 6.7 kg    | AU00348   |
| • Langhiranese San Daniele DOP 24 Months   | 2 x 6.5kg | LANPROSAN |
| • San Daniele Morgante Red Label 18 Months | 7.5 kg    | MORPROSAN |
| • Parma 16 Months Greci                    | 7.5kg     | SA542     |
| • San Daniele B 18th Months                | 2 x 6.5kg | SM508     |
| • San Francesco Parma                      | 2 x 7kg   | SM448     |

*Prosciutto di Parma* is 100% natural cured ham without any additives, preservatives, hormones, gluten or coloring agents, made in Emilia Romagna.

*Prosciutto di San Daniele* is often described as slighter sweeter and less salty. The legs are often smaller and contain more fat.

## SPECK

- | SPECK        | CTN     | CODE |
|--------------|---------|------|
| • Speck 500g | 500g RW | 115  |

*Speck* is a lightly smoked ham.

# SMALL GOODS SLICED SALUMI - SAUSAGE



## SLICED

- Soppressa Bertocchi Hot Sliced
- Soppressa Bertocchi Mild Sliced
- Bertocchi Danish Sliced
- Bertocchi Sliced Ham Corned
- Northside Prosciutto Imported Sliced
- Australian Prosciutto Sliced
- Zammit Sliced Prager Ham
- Prosciutto Italian Imported
- Calabrese Salami Hot Bertocchi Bag
- Cantinpalo Hot Salami
- NFF Calabrese Sliced

## CTN

- 1kg
- 1kg
- 4 x 1kg
- 4 x 1kg
- 8 x 500g
- 8 x 500g
- 1kg
- 500g
- 5 x 2 kg
- 500g
- 1 x 4 kg

## CODE

- N9025
- N9024
- N9022
- N9020
- N9000
- N9001
- 2007
- 00214
- 165
- 77Mhcant
- N9035

## SAUSAGES

- PP - Pork Sausages Thick Mild
- Chorizo Large Pack
- Free Range Italian Sausages
- PDV Chorizo Pack
- Pork Mince Mild Italian Style
- PDV Salsiccia Italiana

## CTN

- 10 x 1kg
- 1kg
- 10 x 1kg
- 10 x 1 kg
- 1kg
- 1kg

## CODE

- 1601
- 77Msmkl
- EAIS
- PDVChz1
- 00095
- PDVSI



★ EXCLUSIVE BRAND TO DIVINE PROVIDORE



## 'Italian' TOMATOES at DIVINE PROVIDORE

*La Fiammante's 100% Italian tomatoes.*

### Canning Tomatoes:

The beginning starts with the plucking of tomatoes and the procedures starts with harvesting ripe tomatoes to ensure maximum flavor and juiciness. At the canning facility, tomatoes undergo gentle steaming to remove their skins without compromising taste or texture. The peeled tomatoes are then packed into cans with salt and tomato juice, puree, or water – some brands may add preservatives to extend shelf life, which is clearly indicated on the label.

The cans are then sealed and undergo sterilization for food safety.

Canned tomatoes come in various forms, including whole peeled, diced, chopped, or crushed.

They often provide better flavor than out-of-season fresh tomatoes.

A typical can of whole peeled tomatoes contains 5-6 fruits, and a can of crushed tomatoes comes with about 10 tomatoes.

La Fiammante, with 50 years of industry experience, prioritizes fair labor practices. They establish direct agreements with farmers before each growing season, guaranteeing fair prices to support agricultural livelihoods.

### **5 REASONS WHY YOU SHOULD TRY LA FIAMMANTE TOMAOTES !!**

- 100% Italian Heritage
- Superior Quality and Taste
- Diverse Product Range for Every Culinary Need
- Health and Nutritional Benefits
- Ethical and Sustainable Production

# 'Italian' TOMATOES

La Fiammante's 100% Italian tomatoes.

## Retail Service



**Cherry Tomatoes**

Ctn: 24 x 400g  
Code: POM050024



**Chopped Tomatoes**

Ctn: 24 x 400g  
Code: POL050024



**Peeled Tomatoes**

Ctn: 24 x 400g  
Code: PEL050024



**La Premium Passata**

Ctn: 12 x 680g  
Code: PAS072012

## Food Service



**La Fiammante Premium Peeled**

Ctn: 6 x 2.5kg  
Code: PEL30006

**DID YOU KNOW?**  
San Marzano comes with per batch identical production number, proving this that REAL SAN MARZANO DOP !!



**La Fiammante San Marzano DOP**

Ctn: 6 x 2.5kg  
Code: PSM300006



**La Fiammante Premium Pa' Pizza**

Ctn: 6 x 2.5kg  
Code: POF30006



**La Fiammante Polpa Crushed Pa Pizza Bag**

Ctn: 2 x 5kg  
Code: POF30005

# 'Italian' TRUFFLES at DIVINE PROVIDORE

SACCHI TARTUFI: SINCE 1986, A STORY OF ITALIAN EXCELLENCE.

Black Truffle associates with oaks, hazelnut and other deciduous trees are harvested in late autumn and winter.

Summer black truffle is found across Europe and prize for its cultural value.

White truffle manly are grew in Langhe and Monferrato areas of Piemonte north Italy.

Because Truffle fungi produce their sexual fruiting bodies underground spore cannot be spread by wind and water, they depend on animal vectors.

Sacchi is high quality and is chose by high quality food store, restaurant.



**Sacchi Black Truffle Paste**

Ctn: 6 x 500g

Code: STO500ES5



**Sacchi Dried Truffle Pouches**

Ctn: 15x0.05Oz

Code: ESS0001ES



**Sacchi Black Truffle Oil**

**Based on Extra Virgin Olive Oil**

Ctn: 12 x 250ml

Code: OLE0250N



**Sacchi Pearls with Balsamic Vinegar of Modena PGI and Truffle**

Ctn: 12 x 50g

Code: PER0050ES



**Urbani Black Truffle Sauce**

Ctn: 12 x 180g

Code: URB180



**Sacchi White Truffle Oil**

**Based on Extra Virgin Olive Oil**

Ctn: 12 x 250ml

Code: OLE0250BA

# Armando Vegetable and Tomato



★ EXCLUSIVE BRAND TO DIVINE PROVIDORE



## Armando Pesto Genovese

Armando Pesto Genovese is a classic Italian pesto sauce made from high-quality ingredients, including fresh basil, pine nuts, and Parmigiano Reggiano. Its vibrant green color and rich, aromatic flavor make it the perfect addition to pasta dishes, bruschetta, and grilled vegetables. Smooth, creamy, and full of authentic Genovese taste, it brings a touch of Italian tradition to any meal.

## Armando Datterini

Armando Datterini is a premium tomato product made from sweet, sun-ripened Datterini tomatoes. Known for their small size and naturally rich flavor, these tomatoes are perfect for creating flavorful sauces, soups, and stews. Carefully selected and preserved to maintain their freshness, Armando Datterini tomatoes add a touch of sweetness and vibrant color to your favorite Italian dishes.



### Armando Pesto Genovese

Ctn: 180g x 12  
Code: MN0086



### Armando Datterini

Ctn: 400g x 12  
Code: AD400123

# VEGETABLES / ANTIPASTO Retail Local

A gourmet selection of marinated vegetables, olives, and Mediterranean favourites – ready to serve and full of flavour.



**TZATZIKI DIP**  
Box - 12 X 200G  
Code - 2TZATZIKI



**BEEETROOT DIP**  
Box - 12 X 200G  
Code - 2BEEETROOT



**BABA GANOUSH DIP**  
Box - 12 X 200G  
Code - 2BABA



**BASIL PESTO SMOOTH**  
Box - 12 X 250G  
Code - 2SBAPE-SMOOTH



**TARAMOSALATA DIP**  
Box - 12 X 200G  
Code - 2TARAMOSALATA



**BASIL PESTO NUT FREE**  
Box - 12 X 250G  
Code - 2BASPE-NUT FREE



**MARINATED ROASTED RED CAPSICUM**  
Box - 12 X 320G  
Code - 3CAPS



**AVOCADO SPREAD**  
Box - 12 X 200G  
Code - 2AVOCADO-SPREAD



**GUACAMOLE DIP**  
Box - 12 X 200G  
Code - 2GUACAMOLE



**VARIETY OF MARINATED MIXED OLIVES**

Box - 12 X 320G  
Code - 3PAN



**MARINATED GRILLED EGGPLANTS**

Box - 12 X 320G  
Code - 3EGG



**OLIVES FILLED WITH SUNDRIED TOMATOES**

Box - 12 X 320G  
Code - 3TOMOL



**MARINATED FETTA**

Box - 12 X 320G  
Code - 3MFET



**QUEEN GREEN PITTED OLIVES IN BRINE**

Box - 12 X 320G  
Code - 3PGOLB



**QUEEN GREEN WHOLE OLIVES IN BRINE**

Box - 12 X 320G  
Code - 3WGOLB



**KALAMATA OLIVES PITTED IN BRINE**

Box - 12 X 320G  
Code - 3PKALB



**OLIVES FILLED ANCHOVY**

Box - 12 X 320G  
Code - 3ANCOL



**MARINATED WHOLE KALAMATA OLIVES**

Box - 12 X 320G  
Code - 3MWKAL



**MARINATED QUEEN GREEN OLIVES PITTED**

Box - 12 X 320G  
Code - 3MPGOL



**EUROPEAN MIXED OLIVES**

Box - 12 X 320G  
Code - 3ECOMOL



**MARINATED ITALIAN MIXED OLIVES**

Box - 12 X 320G  
Code - 3MIOL



**MARINATED GREEN & BLACK OLIVE WHOLES**

Box - 12 X 320G  
Code - 3MGBOL

# VEGETABLES / ANTIPASTO Food Service Local

A gourmet selection of marinated vegetables, olives, and Mediterranean favourites – ready to serve and full of flavour.



## SUNDRIED TOMATO STRIPS

Box - 2kg X 4  
Code - 2DTSTRIPS



## PEPPERBELLS WITH FETTA

Box - 2kg X 4  
Code - 2FPEPP



## GRILLED EGGPLANTS

Box - 2kg X 4  
Code - 2EGG



## MARINATED GRILLED ZUCCHINI

Box - 2kg X 4  
Code - 2ZUCC



## BASIL PESTO SMOOTH

Box - 2kg X 4  
Code - 2SBAPE



## MARINATED ROASTED RED CAPSICUM

Box - 2kg X 4  
Code - 2CAPS



## MARINATED MIXED ITALIAN OLIVES

Box - 2kg X 4  
Code - 2MIOL



## SEMI DRIED TOMATOES

Box - 2kg X 4  
Code - 2SSDT



## RED CAPSICUM PESTO

Box - 2kg X 4  
Code - 2CAPPESTO



**FETTA FILLED OLIVES**

Box - 2kg X 4  
Code - 2FETOL



**CHILLI FILLED OLIVES**

Box - 2kg X 4  
Code - 2CHIOL

**VEGETABLES / ANTIPASTO** RETAIL



**Artichokes with Stem 'Romana'**

Ctn: 3 x 3.1kg  
Code: MT258



**Artichoke Hearts in Brine**

Ctn: 6 x 2.5kg  
Code: 40389



**Pineapple Pizza Cut**

Ctn: 6 x 10 Tin  
Code: NF0240



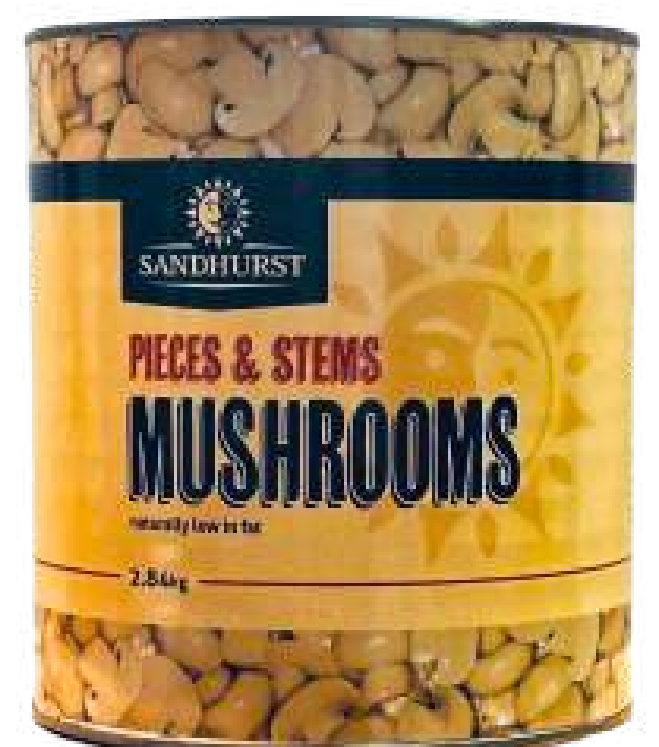
**Roasted Red Pepper Strips**

Ctn: 3 x 4.2kg  
Code: KCHGPS



**Capsicum Grilled Strips**

Ctn: 3 x 4.2kg  
Code: KCHGPS



**Mushrooms**

Pieces & Stems  
Ctn: 6 x 3kg  
Code: 43010

# Vinegar

'Italian Balsamic Vinegar Don Cesare' Producer with more than 40 Years of experience.

## Balsamic Vinegar of Don Cesare & Modena

Experience the rich tradition and excellence of Don Cesare's Balsamic Vinegar, crafted in Modena, Italy—a region world-renowned for producing authentic, high-quality balsamic vinegar. With over 40 years of expertise, Don Cesare blends time-honored methods with premium ingredients to deliver bold, smooth, and complex flavors.

Each product reflects the authenticity of Modena's heritage and the Don Cesare commitment to quality, making them essential for both professional kitchens and home chefs.



### Balsamic Vinegar of Modena PGI Aged

Ctn: 6 x 25cl  
Code: Sinfonia



### Arrogance Balsamic vinegar of Modena

Ctn: 6 x 25cl  
Code: arrogance



### Don Cesare White Wine Vinegar

Ctn: 12 x 500cl  
Code: 6118



### Don Cesare Balsamic Vinegar of Modena

Ctn: 12 x 500cl  
Code: 9406



### Don Cesare Cream Balsamic

Ctn: 12 x 500ml  
Code: 6134



### Don Cesare Cream Balsamic

Ctn: 12 x 250ml  
Code: 6130



### Balsamic Vinegar of Modena PGI

Ctn: 2 x 5lt  
Code: 9409

### White wine Vinegar

Ctn: 2 x 5lt  
Code: 6135

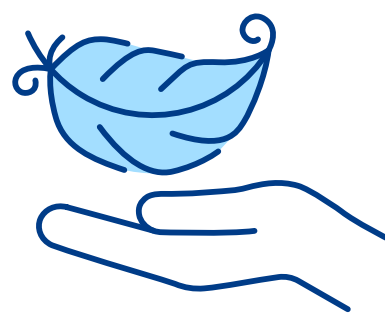
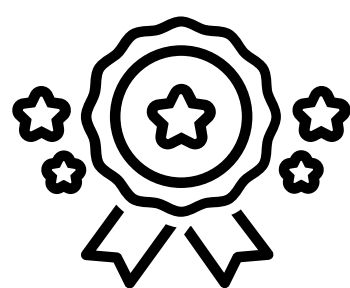




# QULTON

## 3 PLY TOILET TISSUE

12 roll in a single pack and  
4 Pack in a Bulk Set  
4 Pack x 12 = 48 Rolls



# 48 ROLLS

4 Packs of 12 Rolls

**48** for only **31.99**  
Rolls

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Rolls

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