



We've got everything you need to celebrate summer as the Italians do. From fresh produce and seafood to cured meats and authentic oils, Ingardia Bros. carries a variety of imported Italian products as well as local items that draw inspiration from Italy.



***Andy Boy Rapini***

Also known as Broccoli Rabe, this powerful superfood is prized for its tender leaves and crisp florets. A staple in a variety of Italian classics, Rapini is known for its powerful antioxidants, detoxifying properties, and rich mineral content.

**Andy Boy Rapini  
1 bunch  
Case of 20 bunches**

***Bianco DiNapoli Organic Tomatoes***

Bianco DiNapoli Tomatoes are organically-grown and harvested in Northern California. Long summer days and fertile soil produce these very unique & delicious tomatoes. Within hours of harvest, their plum-shaped tomatoes are washed, steam-peeled, and hand-selected at the cannery.

**Bianco DiNapoli Organic Crushed Tomatoes  
6 #10 cans per case  
Bianco DiNapoli Marinara  
6 104oz bags per case**



***DiStefano Extra Virgin Olive Oil***

Imported from Italy, DiStefano's Extra Virgin Olive Oil is a highly sought-after brand. Prized for its classic and mild flavor, this extra virgin olive oil complements dishes without overpowering them.

**DiStefano Extra Virgin Olive Oil  
6 1gal jugs  
1gal**

### ***Porcini Mushrooms***

These Porcini mushrooms arrive to us from Italy dried and sliced. Prized for their rich woody flavor and dense texture, dried porcini mushrooms make an easy addition to risotto and pasta. Their intense flavor softens when cooked, lending their earthy notes to the rest of the dish. We also carry frozen porcini mushrooms.

**Dried Sliced Porcini Mushrooms 1lb bag**

**Frozen Porcini Mushrooms 2.2lb bag**



### ***Tribeca Oven Classic Ciabatta***

Ciabatta bread is an Italian classic from the Piedmont region. Its soft, porous texture and light, delicate flavor make it a perfect complement to other Italian imports like cured meats & specialty cheeses.

**Tribeca Oven Classic Ciabatta**

**15 16.8oz loaves per case**

### ***Prosciutto di Parma***

The history and region of Prosciutto di Parma production are what set it apart from other prosciuttos in the world. Since Roman times, this geographically protected food has become world-renowned for its delicate and sweet flavor. Prosciutto di Parma can only be produced from the hind legs of specially-selected heritage breed pigs raised in 11 regions of Italy following the highest standards.

**Prosciutto di Parma 16-17 lbs**



### ***Fresh Branzino (Loup de Mer)***

At Ingardia Bros. we proudly offer a wide variety of fresh & frozen seafood. One of the most popular being our fresh Branzino. This fish creates a beautiful presentation on the plate when cooked whole or butterflied.

**Whole Approx. 1.5lbs scaled & gutted**

**Butterflied**

**Fillet (skin on)**

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Ingardia Bros. Produce, Inc. carries a wide variety of Italian imports! When placing your next order, be sure to ask your sales representative about our other Italian offerings. To place your order, please contact your sales representative.

*Prices and availability subject to change.*