

Vincenzo Santangelo



a selection of fine italian food



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These products are created with my passion for the culinary arts. I thank all the wonderful chefs who I've met in each country and the experiences of cooking in great locations. My passion for food & wine inspired me to create something that everybody can enjoy – real Italian food in a fast & simple way at home. Now ready to serve!

After years of experience driving the Italian Formula 1 and Moto GP kitchens, I have selected these products, which I sign with pride, and which are a synthesis of the excellence of Italian taste: they represent the heart and the aromas of my land. Truffles and sauces, jams and pasta, extra virgin olive oil and balsamic vinegar: jewels for tables all over the world!

Uliveto Santangelo
lo chef in corsa



SCALLOPS WITH GUACAMOLE, BLACK TRUFFLE AND ALGAE

Truffles

Filotei Lino di Filotei Nando s.a.s. is a company specialized in the hand-made production of fresh foods and their conservation. They provide a wide assortment of porcini mushrooms and black truffles – fresh, dried, frozen and in jars, and transformed into sauces, creams and paté.



PRODUCT	CODE	WEIGHT	SHELF LIFE
WHOLE SUMMER TRUFFLE	06633	50 g / 1.76 oz	24 months
FINE SUMMER TRUFFLE SLICES	50513	85 g / 3.00 oz	
PORCINI MUSHROOM AND WHITE TRUFFLE PATÉ	40293	90 g / 3.17 oz	
WHITE TRUFFLE BUTTER	40156	80 g / 2.82 oz	
MUSHROOM AND WHITE TRUFFLE PATÉ	40330	90 g / 3.17 oz	
FINE BLACK WINTER TRUFFLE BUTTER	40200	80 g / 2.82 oz	



APERITIF WITH OYSTER, SHRIMP AND SALMON WITH TRUFFLE SAUCE

Truffles



PRODUCT	CODE	WEIGHT	SHELF LIFE
TRUFFLED SAUCE	06787	130 g / 4.58 oz	24 months
	05612	160 g / 5.64 oz	
PORCINI MUSHROOM PATÉ	06732	130 g / 4.58 oz	
FINE SUMMER TRUFFLE PASTE	17530	90 g / 3.17 oz	
SUMMER TRUFFLE BUTTER	40217	80 g / 2.82 oz	
MUSHROOM AND FINE BLACK WINTER TRUFFLE PATÉ	40309	90 g / 3.17 oz	
ACACIA HONEY WITH SUMMER TRUFFLE	18551	110 g / 3.88 oz	

Pasta



Aliveris pasta is from Umbria and is made following our own traditions to ensure an unmistakable flavour that exalts the quality of its ingredients.

Our *penne rigate*, *fusilli*, *spaghetti* and *mezze maniche* are made from only the very best 100% Italian organic durum wheat semolina using a bronze die extruding process, making them perfect for any sauce. Unusually, Aliveris pasta is also enriched with soy germ. The germ is the smallest but most precious part of the soybean and contains micro-nutrients useful to our daily well-being. In order to separate the germs from the seeds in a way that keeps its properties intact, we use an entirely natural process, entirely without added chemical substances.



ALMMABIO0050S

ALFUSBIO0050S

ALPERBIO0050S

ALSPABIO0050S

PRODUCT	CODE	WEIGHT	SHELF LIFE
FUSILLI	ALFUSBIO0050S	500 g / 17.63 oz	36 months
MEZZE MANICHE	ALMMABIO0050S	500 g / 17.63 oz	
PENNE RIGATE	ALPERBIO0050S	500 g / 17.63 oz	
SPAGHETTI	ALSPABIO0050S	500 g / 17.63 oz	

Pasta sauce

Vincenzo Santangelo created gourmet pasta sauces using many years of experience working around the world. All ingredients are freshly prepared with seasonal vegetables and local products. The vegetables and prosciutto (cured ham) are cut manually and jarred. No preservatives. No artificial colors or flavours added.



TORTELLINI WITH PROSCIUTTO SAUCE



PRODUCT	CODE	WEIGHT	SHELF LIFE
POMODORO sauce of Italian tomatoes, basil	SUGPOM00212	190 g / 6.70 OZ	24 months
	SUGPOM00314	290 g / 10.22 OZ	
	SUGPOM00580	550 g / 19.40 OZ	
VERDURE sauce of Italian tomatoes, vegetables, basil	SUGVERD0212	190 g / 6.70 OZ	
	SUGVERD0314	290 g / 10.22 OZ	
	SUGVERD0580	550 g / 19.40 OZ	
PROSCIUTTO sauce of Italian tomatoes, ham, basil	SUGCRUD0212	190 g / 6.70 OZ	
	SUGCRUD0280	290 g / 10.22 OZ	
	SUGCRU0580	550 g / 19.40 OZ	



CARRÉ OF WELSH LAMB WITH GARDEN VEGETABLES AND BLUEBERRY JAM

100% italian extra virgin olive oil



LATVI5

Our olives grow in the historical area of 'Gargano', in the south of Italy. This is where the Mediterranean climate blesses our sun-kissed peninsula, enhancing the taste and flavours of the olives. The oil we produce every year offers the best features of pure extra virgin olive oil, developing into a rich flavour and delicate fragrance. Though it is time consuming, our olives are carefully picked by hand, and processed within 24 hours to keep their freshness. This is the same process that has been followed since 1857. We continue to give you the best quality of our products with love and passion.



BOTVI250

BOTVI500

PRODUCT	CODE	WEIGHT	SHELF LIFE
EXTRA VIRGIN OLIVE OIL (100% ITALIAN)	BOTVI250	250 g / 8.45 fl oz	24 months
	BOTVI500	500 g / 16.9 fl oz	
	LATVI5	5 litri / 169 fl oz	



SALAD WITH FRIED PUMPKIN, POMEGRANATE AND WALNUTS WITH BALSAMIC DRESSING AND EXTRA VIRGIN OLIVE OIL

Balsamic vinegar

Our Aceto Balsamico di Modena IGP (Balsamic Vinegar) is a natural product. No artificial color and flavourings are added to it. It has been made from alcoholic and acidic fermentation of cooked Trebbiano grapes musts, adding aged vinegar using the traditional centuries-old recipe. A small amount of sediment may be present, which means the product has been produced by natural decanting.



VSMB250TS

VSVA250TS

PRODUCT	CODE	CAPACITY	SHELF LIFE
WHITE WINE VINEGAR	VSMB250TS	8.45 fl oz	24 months
BALSAMIC VINEGAR	VSVA250TS	8.45 fl oz	



VANILLA ICE CREAM WITH MANDARIN MARMALADE, ORANGE ZEST AND COCOA NIBS

Jams

Our finest jams are freshly prepared with seasonal fruits and vegetables. No preservatives, artificial colors, or flavors are added. These great jams go with cheese and yogurt, meat and fish, bread and ice cream, and more.



PRODUCT	CODE	WEIGHT	SHELF LIFE
MIRTILLO Blueberry jam	COFMIRT0212	230 g / 8.11 oz	24 months
ARANCIA Orange marmalade	COFARA0212	230 g / 8.11 oz	
MANDARINO Mandarin marmalade	COFMARA0212	230 g / 8.11 oz	

Beer

Birra Amena

The bond between the region of Umbria and beer is a historic one, with roots stretching back into the mists of time. It is in this place of divine elevations and material know-how that Amena's beer-making excellence was born from the passion of a large company and the simplicity of nature, which has bestowed crystal clear waters and a boundless expanse of grain fields in this region. We are proud of our complete traceability, guaranteed by each link in a long chain of processes from the individual grain seed to our consumers' tables. This is thanks to our constant hard work, and cuts through every phase and every decision, from sustainable working to terrain, through to barley storage and the final transformation into beer. It is all entrusted to the expert hands of Benedetti & Grigi.

Spiravento

A refreshing, thirst quenching Bière Blanche with a dense, almost cream-coloured white head. A pleasantly malty flavour blends into spicy coriander and citrus nuances.

Mardoro

Blonde Ale, pale, made with 100% malted barley. A generous, dense creamy head. From an initially delicate, sweet grain flavour, a medium-dry ale emerges.

Opralenta

Belgian Ale, amber-coloured with a compact, creamy, tight head. From an initially pronounced, intense malty flavour, an evident sweet caramel note emerges.



PRODUCT	CODE	CAPACITY
SPIRAVÈNTO	BGAMESPI0033S	0,33 l
	BGAMESPI0075S	0,75 l
MARDÒRO	BGAMEMAR0033S	0,33 l
	BGAMEMAR0075S	0,75 l
OPRALÈNTA	BGAMEOPR0033S	0,33 l
	BGAMEOPR0075S	0,75 l

White wine

Cantina Benedetti & Grigi

Our company was born in the Umbrian hills of Montefalco, the ideal place for growing grape varieties with strong local roots such as Sagrantino (the native variety par excellence), Trebbiano Spoletino and Grechetto, as well as other illustrious international varieties.

Our estate has been designed to guarantee diverse sun exposure for each grape variety, thus bringing out their different aromas and flavour characteristics to the full in our wines. We follow an integrated pest management system, which is a low environmental impact farming method that involves a drastic reduction in the use of plant protection products. From balanced pruning to enhance the vine structure right through to wine making, we use the most innovative techniques, know-how and equipment to exalt the natural aroma potential of our grapes.



Spoleto

B&G DOC Trebbiano Spoletino

A modern-style, straw yellow wine with delicate green nuances. Its crisp, delicate bouquet with aromatic herb and green apple nuances gives it a pleasantly citrusy flavour.

Grechetto

B&G DOC Colli Martani

Its straw yellow colour anticipates a delicate bouquet, conjuring up white fruit and wildflowers. Crisp with floral aromas it has a soft and mildly almond-like finish.

Adone

B&G DOC Montefalco Grechetto

Structured, elegant wine. Straw yellow with golden reflections. Notes of ripe fruit and light harmonic hints of vanilla from the oak. Refined palate with notes of butter and almond combined with a significant, pleasant minerality.

PRODUCT	CODE	CAPACITY
SPOLETO B&G DOC Trebbiano Spoletino	BGHORSP00075S	0,75 l
GRECHETTO B&G DOC Colli Martani	BGHORGRC0075S	0,75 l
ADONE B&G DOC Montefalco Grechetto	BGHORADO0075S	0,75 l

Sparkling & red wine

Our vineyards follow an integrated pest management system, which is a low environmental-impact farming method that involves a drastic reduction in plant protection product use. From work on vine structure by means of balanced pruning right through to wine making, we exclusively use the most innovative techniques, know-how and equipment to exalt the natural aroma potential of our grapes.



Umbrio Sparkling wine

Straw-yellow-colour sparkling wine with fine and persistent effervescence. Aroma of a delicate and subtle bouquet of white peach, apple and fresh flowers. Fresh and aromatic taste, dry with good acidity.

Montefalco rosso B&G DOC

Easy drinking but great personality. This Montefalco is the fruit of the union of two traditional varieties, Sangiovese and Sagrantino, with two great international varieties, Merlot and Cabernet.

Montefalco Sagrantino B&G DOCG

Soft and silky, this wine is full-bodied and long lasting with bright purplish highlights, a pronounced, ripe red fruit bouquet and nutmeg, pepper, cocoa and spices in the finish.

PRODUCT	CODE	CAPACITY
UMBRIO Sparkling wine	BGUMBRI0075S	0,75 l
MONTEFALCO ROSSO B&G DOC	BGHORMON0075S	0,75 l
MONTEFALCO SAGRANTINO B&G DOCG	BGHORSAG0075S	0,75 l



Flour

Molino Gatti

Our group has always believed in the potential of the land, the place where it all begins. For this reason we start with the seed of the grain, the origin of it all and the first link in a chain of processes which lead to our customers' dining tables. After planting the seed the next step is tending the fields with sustainable and effective practices, followed by harvesting the grain and storing it. This process is traceable and controlled, and leads finally to the milling of the grain which is entrusted to the expertise and skill of Molino Gatti. The quality of the final product is thus a matter of the whole chain producing a range of flour that is additive-free, enzyme-free and preservative-free, thus healthier and easier to digest – all made with our characteristic passion.

Flour type "00"

Molino Gatti

Type 00 flour for artisan bread-making, made with select Italian grains; ideal for bread roll and baguette making.

Flour type "0"

Molino Gatti

Type 0 flour made with selected Italian grains, suitable for traditional bread-making and ideal for Umbrian and Tuscan breads.

Flour type "1"

Molino Gatti

Type 1 bread flour made by traditional milling, preserving all the natural characteristics of the wheat. This "Pane della Massaia" flour comes directly from the producers in the Umbrian town of Castiglione del Lago.

PRODUCT	CODE	WEIGHT	SHELF LIFE
FLAVOUR TYPE "00" MOLINO GATTI	MGGFILO0500S	500 g / 17.63 oz	9 months
FLAVOUR TYPE "0" MOLINO GATTI	MGGFILU0500S	500 g / 17.63 oz	
FLAVOUR TYPE "1" MOLINO GATTI	MGGFIUMI0500S	500 g / 17.63 oz	

*Drinking Bcoco
drinking pure energy*



Bcoco coconut water comes from a coconut farm in the heart of Thailand. This location is known for its rich sediment and our plantation lies in a fertile delta area, making this an ideal location for aromatic coconut planting. This type of delta is locally called “the land of three waters” due to its three types of water sources: freshwater, saltwater, and brackish water. Unlike other regions, the combination of these three water sources results in a unique cultivation of sweet aromatic coconuts, and results in a high quality product.

*Drinking Bcoco
drinking pure energy*



A region known as one of the most fertile lands in the country, only premium coconuts are grown here, with the perfect balance of soft coconut meat, a unique aroma and great flavour. Our coconut water is a natural product without preservatives or added sugar, and it is cholesterol & fat free. The purity of Bcoco provides healthy nutrients such as cytokinins that have anti-aging and anti-clotting effects and various bio-enzymes that assist in digestion and metabolism. It is also a tremendous natural source of energy, with an abundance of minerals, B-complex vitamins and potassium – more than almost any other tropical juice.

Biography



Vincenzo Santangelo was born in Ravenna and as an adolescent he already knew that he wanted to be a chef when he grew up. He began working his way up the ladder, travelling around the world working as a chef - this hard work gained him the position of Executive Chef for Formula 1.

His personal and professional career began in Ravenna (Hotel Restaurant "*La Cucina del Cappello*") and subsequently he moved on to the United States and to Japan (Executive Chef "*La Pigna*" Tokyo).

He was able to enrich his experience and share his skills in the famous locations where he worked for more than 25 years. Vincenzo Santangelo, a creative and eclectic chef, believes that a dish should bring sensations and give emotions to those that taste it. His popularity in the world's oenogastronomic environment is growing and he is often asked to participate in major international culinary events. Travelling around the world brings him into contact with different culinary cultures, which has influenced his work.

Vincenzo Santangelo



Vincento Santangelo satisfies your taste
with high-quality Italian products created
with selected ingredients.
Enjoy the true Italian taste
with family and friends.

MADE IN ITALY

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