

The live Warehouse

Brochure
2026



More than just olives...

Dear Valued Customers,

Welcome to **The Olive Warehouse** – Your Gateway to Exceptional Italian Gastronomy!

At The Olive Warehouse we specialize in unearthing hidden gems – the small, yet extraordinary producers who cultivate olives and a variety of gastronomic treasures with unparalleled dedication and know-how. Our mission is to import and distribute these treasures to our esteemed customers in the UK, bringing the essence of Italian terroir straight to your table.

Embark on a journey that spans the rich landscapes of Puglia, the rugged beauty of Abruzzo and the serene shores of Lake Garda. Our commitment to showcasing the best extends across the entire country, as we traverse Italy to discover exceptional foods that encapsulate the unique terroir of each region.

Our growers, scattered throughout these picturesque landscapes, are relentless in their pursuit of perfection. They do not cut corners but instead employ time-honoured methods and a dedication to quality that ensures every drop of olive oil in this catalogue is a testament to their artistry. What you find within these pages is more than just a product: it's a culmination of passion, expertise, and an unwavering commitment to excellence.

Kind regards,
Carlo Del Favero and The Olive Warehouse Team

HOW TO ORDER	YOUR ACCOUNT DETAILS (make a note of your key contacts)
Call Customer Services 02078714062	SALES REP <input type="text"/>
By Email orders@theolivewarehouse.com	CONTACT NUMBER <input type="text"/>
	EMAIL <input type="text"/>
	ACCOUNT NUMBER <input type="text"/>

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www.theolivewarehouse.com



Preserved Olives

Formats and Sizes



We **hand-stir** our marinated olives with care, ensuring an even and thorough distribution of flavours.



10.00 Kg Bucket



5.00 Kg Bucket



3.50 Kg Bucket



2.00 Kg Bag



1.00 Kg Bag

Crushed Green Olives (with pit)

We season our crushed green olives using traditional recipes, selecting premium varieties from **Sicily** and **Greece**.

90% are Italian, mainly "**Giarraffa**" from **Belice Valley**, "**Nocellara Etna**" from **Mount Etna**, and a small portion of "**Kalcidiki**" from northern **Greece**. When ripe, they range from yellow to straw yellow. Fresh and flavourful, they are perfect for appetizers, side dishes, or aperitifs.



Sweet Seasoned



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper, spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1001

Spicy Seasoned



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper, spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1002



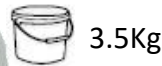
Whole Green Olives

The *large whole green olives* of the "Kalcidiki" variety come from the **Chalkidiki** region in northern Greece.

After several months of natural brining, they develop a green to light green colour at full maturity. With their *firm, meaty texture*, these olives are perfect as appetizers, side dishes, or for aperitifs.



Spicy Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper, spicy chili pepper, garlic, Sicilian oregano, fennel seeds..

BO1003

Sweet Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1004



Pitted Green Olives

The pitted green olives we use for seasoning come from two varieties: "**Nocellara Etnea**", grown on the slopes of **Mount Etna in Catania**, and "**Kalcdiki**", from the **Chalkidiki** region in northern **Greece**.

After months of natural brining, they are *pitted* and develop a green to light green colour. With their firm, meaty texture, they are perfect for appetizers, side dishes, or aperitifs.



Spicy Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper, spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1005

Sweet Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1006



Whole **Black** Olives

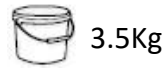
The black olives we use come from the "**Conservolia**" variety of **Amfissa, Greece**, and the "**Pical**" and "**Manzanilla**" varieties from southern **Alexandria, Egypt**.

After harvesting, they are naturally brined for several months to mature before processing.

Their colour ranges from brown to purple, with the pit intact. Perfect for appetizers, main courses, and aperitifs.



Spicy Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper, spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1007

Sweet Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1008



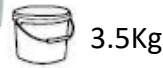
Whole “Leccino” Olives

Il Leccino, also known as **Leccio**, is a variety of **Tuscan origin** that is easy to cultivate. It is a variety that requires good sun exposure and a well-drained, clay-limestone soil.

It is widely grown from **Tuscany** to **Campania**. The olives are *small in size*, with a *slightly bitter* taste, but pleasant on the palate. They are excellent on pizza or in meat-based recipes.



Spicy Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper and hot chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1009

Sweet Seasoned



3.5Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1010



Pitted **Leccino** Olives

The **Leccino**, also known as **Leccio**, is a **Tuscan-origin** variety that is easy to cultivate. It requires good sun exposure and well-drained, clay-limestone soil. It is widely grown from **Tuscany** to **Campania**.

After several months of ripening, the olives are pitted. These are small-sized olives with a slightly bitter but pleasant taste. They are best enjoyed as appetizers, aperitifs, or paired with meat or fish sauces.



Spicy Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper and spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1011

Sweet Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1012



Crushed and Pitted Green Olives

Hand-picked green olives are *crushed* within 24 hours and left to mature for several months in natural brine to remove their bitterness. They are then pitted.

The olives used are of the "**Giarraffe**" variety, **grown in the Belice Valley** in western **Sicily**, and the "**Nocellara Etnea**" variety, cultivated on the slopes of **Mount Etna**.

When fully ripened, they range in colour from *yellow* to *straw yellow*. Seasoned according to our **traditional recipes**, these olives are prepared in various **marinades** to delight and captivate even the most discerning palate. Fresh and ideal for enjoying as appetizers.



Spicy Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, bell pepper and spicy chili pepper, garlic, Sicilian oregano, fennel seeds.

BO1013

Sweet Seasoned



3.0Kg



2Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1014



Mix of Olives

Olives sourced from Italy and the **Mediterranean region**. This mix of colours and flavours, creates a rich dish perfect for serving as an appetizer or aperitif.



3Kg

Ingredients: Mixed olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds.

BO1015

Green Olives **Nocellara Del Belice**

The production area of **Nocellara del Belice DOP** is located in the **Belice Valley**, particularly in the municipalities of **Castelvetrano, Campobello di Mazara, and Partanna** in the province of *Trapani, Sicily*.

The olives are strictly **hand-harvested**, usually between **October and November**. Green olives undergo a transformation process using the **Castelvetrano method**.

They have a **round shape** with **firm and crunchy flesh**. Naturally delicious as an **appetizer**, they also pair excellently with **cheese and cured meats**.



3.5Kg

Ingredients: Olives, water, salt.

BO1016

Giant **Bella Di Cerignola GGGG**

La Bella di Cerignola is a table olive variety grown in a limited area of the **Foggia province**, primarily in the municipality of **Cerignola**, from which it takes its name.

These olives are **very fleshy and meaty**, with a **balanced, savoury flavour**, and can reach **remarkably large sizes**.

In **2000**, they were awarded **Protected Designation of Origin (DOP)** status under the name "**La Bella della Daunia**."

Commonly enjoyed as an **appetizer**, they pair well with **cured meats, taralli, and preserved foods in oil**.



3.5Kg

Ingredients: Olives, water, salt.

BO1017 (GG)

BO1017A (GGGG)

“Leccino” Olives

(available *whole* or *pitted*)

The **Leccino**, also known as **Leccio**, is a **Tuscan-origin** olive variety that is considered an *ancient variety*.

Widely grown from **Tuscany to Campania**, these olives are **small in size** with a **slightly bitter yet pleasant taste**.

They are excellent when enjoyed as an **aperitif**, on **pizza**, or in **meat-based recipes**.



Whole



2Kg

Ingredients: Olives, water, salt.

BO1018 (Whole)

Pitted Aromatic



2Kg

Ingredients: Olives, Sunflower seed oil, Garlic, Fennel Seeds, Salt.

BO1026 (Pitted)

Black Olives

The black olives we use are of the "**Conservolia**" variety from the **Amfissa region in Greece** and the "**Pical**" and "**Manzanilla**" varieties from **southern Alexandria in Egypt**.

After harvesting, they are left to mature in **natural brine** for several months before processing.

Their colour ranges from **brown to purple**, and they contain a **pit**.



Whole



3.5Kg

Ingredients: Olives, water, salt.

BO1019

Whole Spicy Salt Dried



2Kg

Ingredients: Olives, hot pepper, sunflower oil, garlic, oregano, fennel seeds, salt.

BO1025

Green Olives (Greece)

Whole or pitted green olives of the "**Halkidiki**" variety come from **northern Greece**.

After several months of maturation in **natural brine**, they can be **left whole with the pit or pitted**.

Their colour ranges from **green to light green**, depending on the maturation process.

With their **meaty and crunchy texture**, these olives are perfect as an **appetizer, side dish, or aperitif**.



Whole



3.5Kg

Ingredients: Olives, water, salt.

BO1020

Pitted



3.0Kg



Ingredients: Olives, water, salt.

BO1021

Black Olives *Oven Baked Romanelle* & *Salt Dried Passolone*

Romanelle: Olives, which may come from different origins, are usually of the “*Bella di Cerignola*” variety from Puglia, Italy.

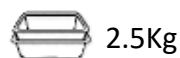
The olives undergo several processing steps before being **oxidized** and **baked**.

Passolone: Ripe olives are harvested and immediately **processed in barrels with dry salt** to remove the *bitterness* and allow the flesh to *wrinkle*.

The olives are Sicilian, of the “*Nocellara del Belice*” variety



Whole



2.5Kg

Ingredients: Olives, sunflower oil.

BO1027

Whole



2Kg

Ingredients: Olives, salt.

BO1028

Greek Kalamon Olives & Lupins (Italy)

Greek Kalamon Olives: *Plump, dark purple olives known for their rich, slightly sweet flavour.*

Giant Lupins: The **lupin** plant, known since ancient times, originates from **Mediterranean countries**. In Italy, it is mainly cultivated in *Puglia, Lazio, Campania, and Calabria*.



Pitted



3.0Kg

Ingredients: Olives, sunflower seed oil, sweet bell pepper, garlic, Sicilian oregano, fennel seeds

BO1029

Giant Lupins



3.0Kg

Ingredients: Lupins, water, salt.

BO1023



Black olive paste - tapenade
76363
1 x 1Kg



Sundried Tomatoes In Oil
24549
1 x 3100ml



Mini bell peppers stuffed with tuna in jars in oil
67995
1 x 1.5Kg



Sautéed Porcini mushrooms
15824
1 x 1Kg



Extra Virgin Olive Oil

olio Viola, crafting excellence on the shores of Lake Garda.

Our *Extra Virgin Olive Oil*, a testament to the unique microclimate, delivers unmatched quality and flavour from this iconic Italian region.




The Lake

A distinct terroir giving rise to the world's highest quality extra virgin olive oil, capturing the essence of Italy's culinary excellence.



Extra Virgin Olive Oil GARDA D.O.P

VL-EVO-DOP

15 x 500ml 

Si Chef! Olio Viola is your culinary ally in the kitchen.



PROFESSIONAL



Honouring the company's origins at "via Molini 7" in Bardolino, this **100% Italian extra virgin olive oil** boasts an *intense olive aroma* with subtle, pleasing *spicy notes*.

Via Molini 7 E.V.O.O.
VL-EVO-ITA-TIN 5L
 4 x 5L

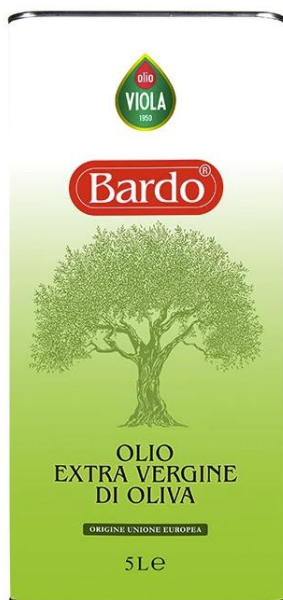


Since 1987, Olio Viola's flagship brand, "La Colombara," is an extra virgin olive oil crafted from mature olives, ensuring high quality reflected in its delicate aroma and refined taste.

La Colombara E.V.O.O.
VL-EVO-COL-TIN 5L
 4 x 5L



PROFESSIONAL



Bardo extra virgin olive oil features a *medium fruity* taste and *intense aroma*, perfect for both *cold and hot dish condiments* as well as *pan cooking*.



Bardo E.V.O.O.
VL-EVO-BAR-TIN 5L
 4 x 5L



La Colombara E.V.O.O.
 100% Italian
VL-EVO-COL-TIN 1L
 9 x 1L



La Colombara E.V.O.O.
1 x 6 x 750ml

VL-EVO-COL-BOT 75
6 x 750ml  



La Colombara E.V.O.O. Grezzo
100% Italian

VL-EVO-GRE-BOT 1L
6 x 1L 



La Colombara 1L Bottle Stand
VL-STAND 01
(Free Of Charge with 48 x Bottles)




La Colombara E.V.O.O.
VL-EVO-COL-TIN 3L

5 x 3L  




Bardo E.V.O.O.
VL-EVO-BAR-500

15 x 500ml 



Bardo E.V.O.O.
VL-EVO-BAR-250

24 x 500ml 



Aromatic E.V.O.O. Aromatic Herbs
VL-EVO-ARO
12 x 250ml 



Aromatic E.V.O.O. Garlic
VL-EVO-GAR
12 x 250ml 



Aromatic E.V.O.O. Lemon
VL-EVO-LEM
12 x 250ml 



Aromatic E.V.O.O. Basil
VL-EVO-BAS
12 x 250ml 



Aromatic E.V.O.O. White Truffle
VL-EVO-TRU
12 x 250ml 



Aromatic E.V.O.O. Chilli
VL-EVO-CHI
12 x 250ml 



Acetaia Mengazzoli – **Balsamic Vinegar I.G.P.**
(Density: 1.18 – 1.22)

AM-01

3 x 250ml



Acetaia Mengazzoli – **Balsamic Vinegar I.G.P.**
(Density: 1.25 – 1.27)

AM-02

3 x 250ml





Acetaia Mengazzoli – **Balsamic Vinegar I.G.P.**
(Density: 1.29 – 1.33)

AM-03
3 x 250ml



Acetaia Mengazzoli – **Balsamic Vinegar I.G.P.**
(Density: 1.30 – 1.35)

AM-04
3 x 250ml



an
Italian
family
business

Mastering the art of
time—Modena's balsamic,
aged to perfection.


Mengazzoli



Acetaia Mengazzoli White Balsamic Vinegar (*low acidity*)
AM-05
 3 x 200ml



Acetaia Mengazzoli Balsamic Vinegar (*low acidity*)
AM-06
 3 x 200ml



Acetaia Mengazzoli **Apple** Balsamic Vinegar (*low acidity*)
AM-07
 3 x 200ml



Acetaia Mengazzoli **Organic Apple** Balsamic Vinegar
AM-08
 6 x 100ml



Acetaia Mengazzoli **Organic Apple** Balsamic Vinegar
AM-09
 3 x 250ml



Acetaia Mengazzoli Red Wine Balsamic Vinegar
AM-10
 6 x 250ml

Crema di Balsamico®

with 92% Balsamic Vinegar of Modena I.G.P.



Patented cap

Professional



Crema di Balsamico® with Balsamic Vinegar of Modena I.G.P. (Glaze)

AM-011

12 x 540ml



Crema di Balsamico® with Balsamic Vinegar of Modena I.G.P. (Glaze)

AM-012

12 x 320ml



Parpaccio Vinegar Zest



Balsamic Vinegar *Parpaccio*
Vinegar Zest
AM-013
8 x 170ml



Parpaccio Vinegar Zest is the vinegar that turns into a new solid-body, to be grated and more.

A solid vinegar waiting to be re-transformed into the interpretations of chefs and kitchen enthusiasts

available in 4 flavoured infusions



Orange & Cinnamon Balsamic
Vinegar *Parpaccio* Vinegar Zest
AM-014
8 x 160ml



Raspberry Balsamic Vinegar
Parpaccio Vinegar Zest
AM-016
8 x 170ml



Lemon & Ginger Balsamic
Vinegar *Parpaccio* Vinegar Zest
AM-015
8 x 160ml

Our **pasta**



In the **Dolomites**, our pasta embodies the region's purity, clarity, and richness. Influenced by nature, our product blends tradition with innovation. Crafted with pristine spring water and high-quality flour, our transparent pasta reflects the mountain air's lightness during drying.



MONOGRANO FELICETTI

The **Single Wheat** Range



Monograno Felicetti, since 1908 in *Val di Fiemme*, crafts wholesome pasta reflecting the essence of the pristine mountain region. "*Monograno*," meaning "*single wheat*," signifies our dedication to quality. Favoured by *Michelin-starred chefs*, our versatile pasta uses carefully selected wheat varieties and adheres to strict **organic** farming. Committed to sustainability, we operate a cogeneration plant and use solar power. Our mission is to protect the environment, promote sustainability, and inspire healthier eating globally.

Certifications

Our products are not just synonymous with quality but also with safety. Since 1995, we have been proud members of **CCPB**, a regulatory body certifying our **organic** production in compliance with **EC Reg. 834/2007**, **USDA NOP**, and **JAS** standards.



linguine

code 450589152009 - pxc 12



mezza maniche

code 450589154009 - pxc 12



pacòte

code 450589183009 - pxc 12



penne rigate

code 450589169009 - pxc 12



pennoni

code 450589155009 - pxc 12



spaghetti

code 450589105009 - pxc 12



spaghettoni

code 450589103009 - pxc 12



spaghettoni

code 450589107009 - pxc 12



spiralotti

code 450589158009 - pxc 12

il Valentino

code 450589108009 - pxc 12



paccheri rigati

code 450079137909 - pxc 12



rigatone romano

code 450589187909 - pxc 12
Only available for restaurants



The result of agronomic genius of one of the greatest unacknowledged Italian scholars and dedicated to **Senator Raffaele Cappelli**, this variety of hearty and robust wheat grain captures the sun of Puglia and the true and sincere flavour of the 1900s.

When prepared by our pasta-makers and combined with the pure water of the Latemar, it gives warmth and colour with a straightforward, vigorous, and profoundly Italian temperament. When raw, it is reminiscent of jute sacks and liquorice root. When cooked, it recalls freshly drawn milk, chestnut husk and boiled potato. It is soft and sinewy to the taste, with the sweet flavour of soft breadcrumbs and a curiously salty finish.

Penne rigate with broccoli

INGREDIENTS for 4 people

320g (12 oz) penne rigate

100g (3.5 oz) broccoli

50g (1.5 oz) broccoli

50g (1.5 oz) blanched turnip tops

1 clove of garlic

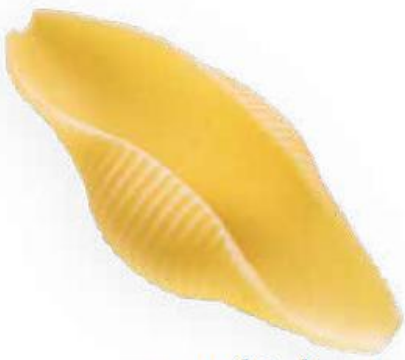
extra-virgin olive oil

salt

Boil the broccoli for 7 minutes in plenty of salted water. Drain and blend until creamy. Mix this cream with extra-virgin olive oil, and salt to taste. Chop the broccoli florets finely so that they look like couscous.

Sauté with the clove of garlic. Cook the penne rigate in plenty of salted water, drain and toss in the vegetable couscous.

Spoon the broccoli cream into a dish, then place the penne rigate on top and finish off with the turnip tops.



conchiglioni

code 450580189009 - pxc 12



eliche

code 450580172009 - pxc 12



fusilloni

code 450580184009 - pxc 12



pàche

code 450580183009 - pxc 12



penne lisce

code 450580185009 - pxc 12



penne ritorte

code 450580170009 - pxc 12



sedani

code 450580171009 - pxc 12

spaghetti

code 450580105009 - pxc 12

spaghettoni

code 450580107009 - pxc 12



tagliatelle

code 450580791009 - pxc 12

spaghetti quadrati

code 450580106009 - pxc 12

MONOGRANO
PASTA



A tenacious and rich variety of durum wheat, it truly excels when it is grown in Puglia and Sicily. With the expert hand of our master pasta-maker, when cooked it releases its fragrance of summertime hay, a hint of dried coconut and freshly cut dough, with a flavour of stone baked bread, butter and bamboo.

Spaghettoni with arugula and baby squid

INGREDIENTS for 4 people
 320g (12 oz) Matt spaghettoni
 100g (3.5 oz) quality butter
 30g (1 oz) arugula
 150g (5 oz) baby squid
 extra-virgin olive oil
 salt
 black pepper

Mix the butter and arugula together in a mixer. Place into a container and freeze.
 Clean the squid and cut into 10x10cm (3.94x3.94 inches) squares. Arrange them in a single layer in a vacuum-sealed bag and freeze with a weight on top. Slice them thinly and cook for 5 minutes at 52°C (125.6°F), then cut into 0.5 cm (1.20 inches) strips. Dress with oil, salt and pepper.
 Cook the spaghettoni in salted boiling water, mix in the arugula butter and serve on plates. Finish off with the squid and a few arugula leaves.



ditalini

code 453580023009 - pxc 12



fusilli

code 453580178009 - pxc 12



linguine

code 453580152009 - pxc 12



penne rigate

code 453580169009 - pxc 12



rigatini

code 453580177009 - pxc 12



spaghetti

code 453580105009 - pxc 12



Used by the Celts, Egyptians and Etruscans thousands of years ago. With the expert hand of our master pasta-maker, when cooked it releases its delicate fragrance of mace, fresh hazelnut and baked eggplant; it is toothsome with flavours of crispy bread, peanut butter and a light finish of jujube berries.

Fusilli with green beans, broad beans and peas

INGREDIENTS for 4 people	marjoram
320g (12 oz) farro fusilli	verbena
100g (3.5 oz) green beans	lemon balm
100g (3.5 oz) peeled fresh broad beans	extra-virgin olive oil
200g (7 oz) peas in their shells	salt
100g (3.5 oz) fresh sheep's ricotta	black pepper
50g (1.5 oz) whole fresh milk	
calamint	
chervil	

Blanch the green beans for 2 minutes, cool in iced water and cut into diamonds.

Blanch the broad beans for 30 seconds, cool in iced water and peel.

Shell the peas. Blanch the peas for 10 seconds, cool in iced water and peel.

Blanch the shells for 5 minutes, cool in iced water and blend.

Mix the ricotta, milk and a little oil using a hand blender.

Add salt and pepper to taste.

Finely chop the fresh herbs with a sharp knife and cover with oil.

Cook the fusilli in plenty of salted water, drain and cool. Mix the cold pasta with the herb gremolata, green beans, broad beans and peas. Pour the milk and ricotta cream into the bottom of a dish and decorate with drops of the pea shell mix. Place the pasta in the center and serve.



chioccioline

code 452580173009 - pxc 12



fusilli

code 452580178009 - pxc 12



linguine

code 452580152009 - pxc 12



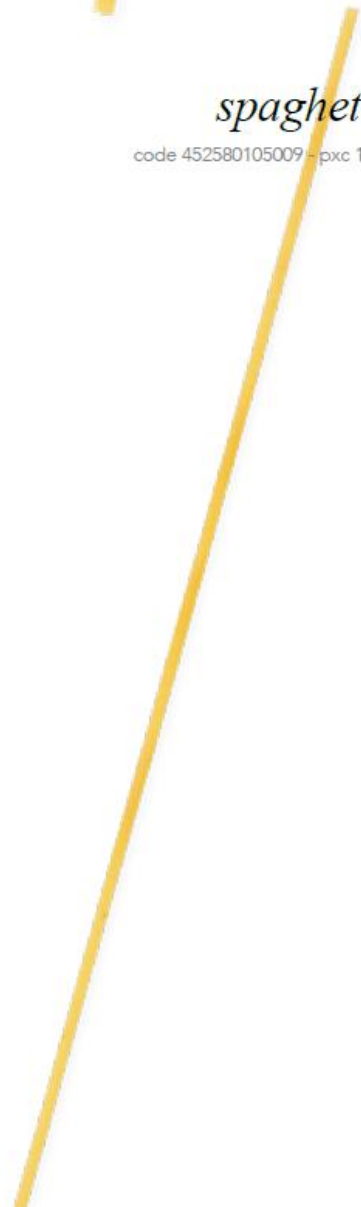
penne rigate

code 452580169009 - pxc 12



rigatoni

code 452580179009 - pxc 12



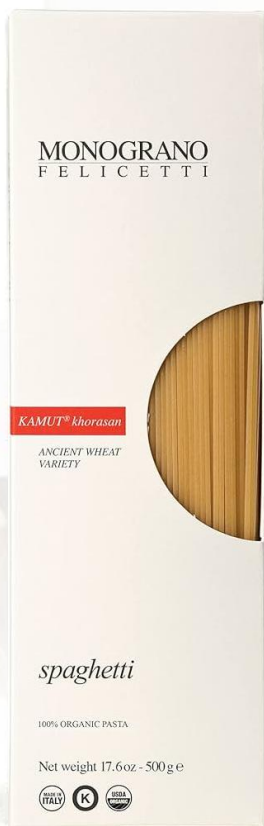
spaghetti

code 452580105009 - pxc 12



tagliatelle

code 452580191009 - pxc 12



KAMUT® khorasan



The Khorosan variety of durum wheat is the forerunner of modern wheats and dates back to several thousand years ago from the Middle East. With the expert hand of our master pasta-maker, when cooked it releases a gentle fragrance of white flowers and freshly shelled nuts, its flavour clearly tastes of pine nuts and macadamia nuts with hints of edible flowers.

Spaghetti with veal and hay

INGREDIENTS for 4 people
 320g (12 oz) Kamut® spaghetti
 100g (3.5 oz) lean veal
 100g (3.5 oz) mirepoix (celery, carrot and onion)
 thyme
 butter
 15 ml (0.5 oz) white wine
 50ml (1.5 oz) veal stock

juniper berries
 500g (17.5 oz) milk
 100g (3.5 oz) hay
 salt
 black pepper

Sauté the mirepoix in butter and thyme. Add the cubed lean veal, then the white wine, and reduce. Cook with the veal stock and juniper berries. Add salt to taste.

Soak the hay with 2 g (0.07 oz) of salt in cold milk overnight. Strain, heat to 60°C (140° F), and allow a film to form on the milk. Separate it by carefully placing a sheet of baking paper on top, then dry it. Beat the remaining milk into a foam.

Cook the spaghetti in plenty of boiling water, drain and mix with the veal ragout.

Place the spaghetti in the centre of the plate and finish off with the soft hay foam and milk foam.



Artisanal "Prosciutto di Parma"
since 1976



Casa Graziano's excellence is born in Alta Val Parma.

Here, the sea breeze gathers the pure fragrances of the mountains and, through the patient passage of time, imparts them to our prosciuttos, expertly hung to age.



PARMA'S FINEST,
CRAFTED BY
FAMILY,
PERFECTED BY
TIME.





Boneless Prosciutto di Parma "Addobbo"

Protected Designation of Origin (PDO) Prosciutto di Parma



Prosciutto Di **Parma** "Gran Riserva"
24 Months – Boneless

CG001  
1 x 8.5Kg (average weight)



Ingredients: Pork leg, salt. Prosciutto di Parma is 100% free from added nitrites and nitrates, gluten, lactose, and allergens.

Sold by weight: See boning label on the back of the product. Average weight: Approx. 8.5+ kg.

Aging period: 24 months.

Start of aging: See boning label on the back of the product. **Storage:** Keep at a temperature not exceeding +10°C.

Culinary notes: "Casa Graziano Gran Riserva Prosciutto di Parma, aged for 24 months, boasts an intense aroma and a soft, sweet, marbled texture. It is perfect for those who appreciate a long-aged prosciutto with a richer fragrance and deeper flavour."

" 30 e Lode "

Boneless Prosciutto di Parma "Addobbo"

Protected Designation of Origin (PDO) Prosciutto di Parma



Prosciutto Di Parma "30 e Lode"
30 Months – Boneless

CG002  

1 x 8.5Kg (average weight)



Ingredients: Pork leg, salt. Prosciutto di Parma is 100% free from added nitrites and nitrates, gluten, lactose, and allergens.

Sold by weight: See boning label on the back of the product. Average weight: Approx. 8.5+ kg.

Aging period: Over 24 months.

Start of aging: See boning label on the back of the product. Storage: Keep at a temperature not exceeding +10°C.

Culinary notes: "Dedicated to the most discerning customers seeking a refined flavour that leaves a lasting impression, this prosciutto is naturally aged for over 24 months in the "Antica Stagionatura Casa Graziano" at **700 meters above sea level.**"

Boneless Gran Culatta



Gran Culatta
12 + Months – Boneless

CG003  
1 x 5Kg (average weight)



Ingredients: Pork leg, salt.

Sold by weight: See boning label on the back of the product. Average weight: Approx. 5+ kg.

Aging period: Minimum 12 Months

Start of aging: See boning label on the back of the product. Storage: Keep at a temperature not exceeding +10°C.

Culinary notes: “From the finest pork legs, the most prized part of the prosciutto: soft, sweet, and unmistakably flavourful. **Only Italian** pork legs, a touch of salt, time, and the pure air of our hills, allowing for the perfect natural aging of the product.”

In the heart of the **Parmense Apennines**, our **prosciutti** age for over 24 months at **700m**, breathing **pure mountain air** for superior quality and authentic tradition.



Enquire today to request a sample.

orders@theolivewarehouse.com or call **02078714062**



CASA MARRAZZO 1934

Casa Marrazzo, a family-run business since 1934, preserves the authentic flavours of its unique and generous territory through generations, blending tradition, craftsmanship, and respect for nature into every product.

We proudly stock Casa Marrazzo's finest and most treasured preserves, crafted for passionate chefs who seek authentic, artisanal ingredients.



CONDICATI
A SOLE

CASA
MARRAZZO
1936

OLIO

SECCHI

PASSATA

CASA
MARRAZZO
1936

POMODORI

MELANZANA

CASA
MARRAZZO
1934

GRIGLIATE

RIARIEL

CASA
MARRAZZO
1934

ZUCCHINE

CASA
MARRAZZO
1934

GRIGLIATE

IN OLIO

PEPERI

CASA
MARRAZZO
1934

GRIGLIATE

MODORO

CASA
MARRAZZO
1934

PASSATA

CASA
MARRAZZO
1934

MARZANO NAPOLI



Perhaps the most famous tomato in the world. **San Marzano DOP** dell'Agro Nocerino Sarnese.

Peeled DOP San Marzano Tomatoes Casa Marrazzo

71625 
6 x 2560g



Peeled Organic Tomatoes Casa Marrazzo
20475 
6 x 2.5Kg



Peeled Napoli Tomatoes Casa Marrazzo
16309 
6 x 2550g



Passata Of Piennolo Cherry Tomatoes from Mount Vesuvius DOP

47060 
6 x 310g

CASA
MARRAZZO
1934




Passata Cuor d'Oro with Basil Casa Marrazzo

87908 
6 x 750g



Grilled Artichokes with Stem in Oil, Cut into Wedges Casa Marrazzo

17789 
6 x 750g




Friarielli Casa Marrazzo (Neapolitan wild broccoli with Garlic and Chilli)

71155 
6 x 800g



Eggplants Grilled From Fresh Casa Marrazzo

39990 
6 x 750g



Grilled Peppers Hand-Peeled in Natural Brine Casa Marrazzo

16309 
6 x 800g




Zucchini Grilled From Fresh Casa Marrazzo

20475 
6 x 750g



Yellow Cherry Tomatoes from Ercolano Casa Marrazzo

95742 
6 x 540g



DOP San Marzano Peeled Tomatoes with Basil Casa Marrazzo

34131 
6 x 420g




Peeled Tomatoes Napoli with Basil Casa Marrazzo

15987 
6 x 420g



Corbarini Cherry Tomatoes with Basil Casa Marrazzo

96836 
6 x 410g



Grilled Peppers Hand-Peeled in Natural Brine Casa Marrazzo

74455 
6 x 420g





QUALITÀ E TRADIZIONE

Italian **Artisanal** Biscuits

Made in Italy



BISCOTTERIA

mignon

mignon biscuitry



BISCOTTERIA MIGNON ASSORTITA

assorted mignon biscuits



Vassoio assortito con offelle di Parona, canestrelli, occhi di bue albicocca, baci nocciola e ferri di cavallo cacao.

Assorted tray of butter shortcrust cookies: Offelle di Parona, canestrelli, apricot bull's eyes, hazelnut kisses and U shaped.

CODICE / code → B80458



1000 g



13 g



75



8



15



300

BISCOTTERIA MIGNON ASSORTITA

assorted mignon biscuits



Vassoio assortito con offelle di Parona, canestrelli, occhi di bue albicocca, baci nocciola e ferri di cavallo cacao.

Assorted tray of butter shortcrust cookies: Offelle di Parona, canestrelli, apricot bull's eyes, hazelnut kisses and U shaped.

CODICE / code → B80459



1500 g



13 g



115



8



15



300

OFFELLE CLASSICHE, CACAO, CAFFÈ'

Offelle classic, cocoa, coffee



3 vassoi per tipo con le offelle in versione classica, cacao e caffè.

3 trays of each type with offelle: classic, cocoa, and coffee.

CODICE / code → B80402



1500 g



10 g



144



8



15



365

OFFELLE CLASSICHE, RISIN, KRUMIRI

classic Offelle, risin, krumiri



3 vassoi per tipo con le offelle in versione classica, risin (biscotto di frolla con farina di riso) e Krumiri (biscotto di frolla con miele e forma tipica).

3 trays of each type with classic Offelle, Risin (butter shortcrust pastry cookies with rice flour) and Krumiri (butter shortcrust pastry cookies with honey and a typical shape).

CODICE / code → B80403



1500 g



9 g



158



8



15
55



365

BACI NOCCIOLA

hazelnut kisses



Semisfere di pasta frolla (solo burro) alla nocciola accoppiate con surrogato al cacao.

Half spheres shaped hazelnut butter shortcrust cookie, paired and filled with cocoa.

CODICE / code → B80404



1500 g



13 g



116



8



15



365

BACI MANDORLA

almond kisses



Semisfere di pasta frolla (solo burro) alla mandorla accoppiate con surrogato al cacao.

Half spheres shaped almond butter shortcrust cookie, paired and filled with cocoa.

CODICE / code → B80419



1500 g



13 g



116



8



15



365

CANESTRELLI

canestrelli



Biscotto in pasta frolla (solo burro) spolverato con zucchero a velo.

Butter shortcrust pastry cookie dusted with powdered sugar.

CODICE / code → B80405



1500 g



8 g



194



8



15



365

QUADRUCCI ALLA MANDORLA

almond squares



Biscotto in pasta frolla (solo burro) alle mandorle.

Almond butter shortcrust pastry cookie.

CODICE / code → B80407



1500 g



9 g



172



8



15



365

CUORI RICOPERTI

covered hearts



Biscotto in pasta frolla (solo burro) a forma di cuore ricoperto con surrogato al cacao.

Heart shaped butter shortcrust pastry cookie, covered with cocoa.

CODICE / code → B80408



1500 g



14 g



110



8



15



365

CUORI ZUCCHERO

sugar hearts



Biscotto in pasta frolla (solo burro) a forma di cuore ricoperto di zucchero semolato.

Heart shaped butter shortcrust pastry cookie, covered with granulated sugar.

CODICE / code → B80409



1500 g



13 g



120



8



15



365

ESSINE LISCE

small S plain



Biscotto in pasta frolla (solo burro) a forma di piccola S.

S shaped butter shortcrust pastry cookie.

CODICE / code → B80410



1500 g



8 g



196



8



15



365

FERRI DI CAVALLO

horseshoes



Biscotto in pasta frolla (solo burro) a forma di piccola U ricoperto con surrogato al cacao.

U shaped butter shortcrust pastry cookie, coated with cocoa.

CODICE / code → B80412



1500 g



16 g



92



8



15



365

OCCHI DI BUE FRAGOLA

strawberry bull's eye



Biscotto in pasta frolla (solo burro) farcito con confettura alla fragola.
Butter shortcrust pastry cookie, paired and filled with strawberry jam.

CODICE / code → B80439

					
1500 g	17 g	88	8	15	365

OCCHI DI BUE ALBICOCCA

apricot bull's eye



Biscotto in pasta frolla (solo burro) farcito con confettura all'albicocca.
Butter shortcrust pastry cookies, paired and filled with apricot jam.

CODICE / code → B80416

					
1500 g	13 g	112	8	15	365

OCCHI DI BUE CILIEGIA

cherry bull's eye



Biscotto in pasta frolla (solo burro) farcito con confettura alla ciliegia.
Butter shortcrust pastry cookie, paired and filled with cherry jam.

CODICE / code → B80440

					
1500 g	17 g	88	8	15	365

OCCHI DI BUE CACAO

cocoa bull's eye



Biscotto in pasta frolla (solo burro) farcito con crema gianduja.
Butter shortcrust pastry cookie, paired and filled with gianduja cream.

CODICE / code → B80418

					
1500 g	13 g	112	8	15	365

OCCHI DI BUE PISTACCHIO

pistachio bull's eye



Biscotto in pasta frolla (solo burro) farcito con crema al pistacchio.

Butter shortcrust pastry cookie, filled with pistachio cream.

CODICE / code → B80441



1500 g



11 g



132



8



15



365

FROLLINI COCCO RICOPERTI

coconut frollini covered



Biscotto in pasta frolla (solo burro) aromatizzata al cocco ricoperto con surrogato al cacao e decorato con scaglie di cocco.

Butter shortcrust pastry cookie, flavoured with coconut, coated with cocoa and decorated with coconut flakes.

CODICE / code → B80420



1500 g



16 g



96



8



15



365

QUADRATINI BICOLORE

two tone squares



2 quadratini di pasta frolla (solo burro) classica e cacao farciti con crema al cioccolato bianco.

Square butter shortcrust pastry cookie classic and cocoa, paired and filled with white chocolate cream.

CODICE / code → B80421



1500 g



16 g



96



8



15



365

CIAMBELLE RISO E GOCCE

rice & drops ciambelle



Biscotto in pasta frolla (solo burro) e farina di riso con gocce di cioccolato.

Butter shortcrust pastry cookie, with rice flour and chocolate chips.

CODICE / code → B80422



1500 g



13 g



120



8



15



365

CANNONCINI GIANDUIA

gianduja mini puff pastry cannoli



Cannoncini mignon di pasta sfoglia farciti con crema al gianduja e chiusi con codette al cioccolato

Mini puff pastry cannoli filled with gianduja cream and topped with chocolate sprinkles.

CODICE / code → B80616



1200 g



25 g



48



8



15



180

CANNONCINI PISTACCHIO

pistachio mini puff pastry cannoli



Cannoncini mignon di pasta sfoglia farciti con crema al pistachio e chiusi con granella di pistachio.

Mini puff pastry cannoli filled with pistachio cream and topped with crushed pistachios.

CODICE / code → B80617



1200 g



25 g



48



8



15



180

CANNONCINI CIOCCOLATO BIANCO

white chocolate mini puff pastry cannoli



Cannoncini mignon di pasta sfoglia farciti con crema al cioccolato bianco e chiusi con codette al cioccolato bianco.

Mini puff pastry cannoli filled with white chocolate cream and topped with white chocolate sprinkles.

CODICE / code → B80618



1200 g



25 g



48



8



15



180

CANNONCINI NOCCIOLA

hazelnut mini puff pastry cannoli



Cannoncini mignon di pasta sfoglia farciti con crema alla nocciola e chiusi con granella di nocciola.

Mini puff pastry cannoli filled with hazelnut cream and topped with crushed hazelnuts.

CODICE / code → B80619



1200 g



25 g



48



8



15



180



Biscotto in pasta frolla (solo burro) al cacao forma di cuore.

Heart shaped butter shortcrust pastry cookie, with cocoa.

CODICE / code → B80423



1500 g



17 g



88



8



15



365

OFFELLE DI PARONA

Offelle from Parona



Biscotto in pasta frolla (solo burro) tipico del paese di Parona.

Butter shortcrust pastry cookie, typical of the town of Parona.

CODICE / code → B80401



1500 g



10 g



144



8



15



365





Italian *Pastries*

DiSanto & Family create **cannoli**, **bigné**, **barchette**, **cestini** and **crostini** that are expertly crafted using premium ingredients and time-honoured recipes.



*Overflowing with
flavour, not just Filling.*



Ivan & Maurizio DiSanto



White Chocolate Cannolo - Tray
(28/30 pastries)

2311

1 x 1.2Kg



Nocciolino Piemontese Cannolo - Tray
(28/30 pastries)

2312

1 x 1.2Kg



Cappuccino Cannolo - Tray
(28/30 pastries)

2313

1 x 1.2Kg



Pistacchio Di Sicilia Cannolo - Tray
(28/30 pastries)

2320

1 x 1.2Kg



Sorrento Lemon Cannolo - Tray
(28/30 pastries)

2316

1 x 1.2Kg



Almon Cannolo - Tray (28/30 pastries)

2319

1 x 1.2Kg



Strawberry Gelato Cannolo - Tray
(28/30 pastries)

2318
1 x 1.2Kg



Kinder Bueno Cannolo - Tray (28/30 pastries)

2321
1 x 1.2Kg



Swiss Dark Chocolate Cannolo - Tray
(28/30 pastries)

2322
1 x 1.Kg



Limoncello Cannolo - Tray
(28/30 pastries)

2323
1 x 1.2Kg





Nocciolino Piemontese Barchetta - Tray
(30 pastries)

2811

1 x 1Kg



Limone Di Sorrento Barchetta - Tray
(30 pastries)

2812

1 x 1Kg



Smarties Barchetta - Tray (30 pastries)

2813

1 x 1Kg



Sicilian Pistacchio Barchetta - Tray
(30 pastries)

2819

1 x 1Kg



Red Forest Fruit Barchetta- Tray
(30 pastries)

2817

1 x 1Kg



Cappuccino Barchetta - Tray (30 pastries)

2815

1 x 1Kg



Pistacchio Di Sicilia Cannolo Moderno - Tray (30 pastries)

2417

1 x 1.0Kg



Limone Di Sorrento Cannolo Moderno - Tray (30 pastries)

2411

1 x 1.0Kg



Tiramisu' Cannolo Moderno - Tray (30 pastries)

2414

1 x 1.0Kg



Nocciola Piemontese Cannolo Moderno - Tray (30 pastries)

2412

1 x 1.0Kg



Cioccolato Bianco Cannolo Moderno - Tray (30 pastries)

2413

1 x 1.0Kg



Strawberry Gelato Cannolo Moderno - Tray (30 pastries)

2416

1 x 1.0Kg



Ordering is simple

By Telephone
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Orders@theolivewarehouse.com

The
 live
Warehouse

By ordering any goods from T.O.W, the customer accepts these conditions of sale regardless of any previous agreements, unless confirmed in writing by T.O.W.

1. PRICES: - The price of the goods is that specified in The Olive Warehouse price list, current at the time of delivery. All prices quoted are exclusive of VAT which shall be payable by the customer at the rate applicable on the date of invoice.

2. CARRIAGE CHARGES: - The minimum order for free delivery is £250. Under £250, the delivery charge is £9. The following are exceptions: Scottish offshore islands and Highlands postcodes KW, IV, AB, FK, PA21-39 and PH15-41, minimum order for free delivery £300, delivery charge £12 for orders under this amount. All Channel Islands, Isle of Man, Eire and Northern Ireland – minimum £900 carriage paid delivery. All orders under £900, please call the office for carriage prices. Any balance orders will need to be added to, where necessary, to make a minimum value of £150.00 to avoid carriage charge.

3. PAYMENT: - Payment for the goods by approved account customers must be made within 30 days of the invoice date. Goods will not be despatched if the account is not held up to date. All accounts overdue by more than 90 days will automatically be transferred to our debt collectors. The customer accepts that the cost for the collection and subsequent legal action will be payable by the customer in full. Property of the goods shall not pass to the customer until all monies owing to T.O.W. have been paid in full and the customer authorises T.O.W. or its agents to enter his premises to recover any goods to the value of the outstanding amount.

We reserve the right to charge interest at the rate of the current BoE base rate + 1% per month on the invoiced price of the goods where the payment due date (as specified above) has been exceeded. This will apply until the actual payment has been received.



The Olive Warehouse of Dealwave Limited, registered under Company Number **14877827** – VAT Registration **448671067**, proudly serves as the *approved exclusive distributor* for all **above** branded products.

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