

# PENNETTE MEDITERRANEO

The swordfish from our sea, cherry tomatoes and eggplants from our lands: an exquisite taste of the Mediterranean tradition.



FIRST COURSES

#### LASAGNE WITH MEAT RAGÙ

VEGETARIAN LASAGNE

#### CREPES IN 4 CHEESE SAUCE



#### PANZOTTI WITH PROVOLA CHEESE & SPECK

#### GNOCCHI ITALIAN STYLE



#### GIANT BLACKS WITH SALMON

# SECOND COURSES





OILY FISH ROLLS

### SWORDFISH ROLLS

#### SICILIAN CAPONATA

### SWORDFISH CAPONATA





MEATBALLS

#### BAKED MINI ARANCINA

### MATTONELLA

#### ROLLS TURKEY SAUSAGE

#### BAKED MINI CALZONE

#### SWORDFISH CAKES







#### CREAM PUFF with pastry cream



MODICA CHOCOLATE GOBBET CAKE

SACHERTORTE TART





BRONTE PISTACHIO GOBBET CAKE

#### CIACULLI MANDARIN GOBBET CAKE



WHITE & BERRY TART

## ARTISANAL PRODUCTION

Dolce Carollo is an artisanal industry. Our first courses, our pastries, all of our products are still the result of an accurate and caring handmade manufacturing, that guarantees the quality-based excellence.

Fantasy, creativity and experience of our chefs are at the basis of the innovative and amazing culinary proposals. We love surprising our customers, constantly suggesting new and practical solutions for their catering.

Our whole manufacturing process is completely in compliance with the BRC Global Standard for Food Safety, a highly regarded certification that accredits the quality and the excellence of our production.

### INDUSTRIAL EFFICIENCY

The big spaces and the work of a team of 50 people that include chefs, pastry chefs and bakers provide the base for our high rate productive capacity that allows us to satisfy the market demands of important companies in the field of catering, such as airline companies, Ho.RE.CA and G.D.O. Today our bakery guarantees a production capacity of more than 50.000 products per day, while our savory production is of 40.000 daily units. One of our strong points is the logistics organization. All the orders are processed and delivered to the customer within 15 working days (1 week for the production and 1 week for the shipping). The transport guarantees the strict respect of the cold chain, and thus the perfect condition of the product when it is delivered to the customer.





### PACKAGING & CUSTOMIZATION

#### **Product Customization**

We can adapt our product to the particular tastes that a specific market could demand, changing ingredients. We can also create new ad hoc recipes if necessary, keeping the highest quality standards that marks our work.

#### Packaging Customization

We are able to supply our creations in standard packaging in the most demanded sizes in the market. We also study particular solutions for any need, creating customized packaging and specific standards.

## **COMPANY PROFILE**

Our company is a company that loves working in synergy with the customers and their needs. We have studied many solutions to satisfy the needs and the standards of airline companies and large chains of food distribution, strengthening prestigious partnerships over the years. A dynamic and expert entity in the Sicilian food industry, run efficiently and innovatively by young professionals that continue a tradition of quality based excellence more than 50 years long. Our organization aims to guarantee the customer the highest standards in every stage from the selection to the purchase and the logistics of the orders. A strong structure, ready to take on all the new challenges that the market will bring and it is projected into a future that will give us the privilege to become the exporters of the traditional products of Sicily all over the world.











