





TRUFFLEAT

— *Truffle it* —

The finest fresh truffles from Italy

"An idea, a desire matured since birth, that of food, handed down from my grandfather then my mother. Our attention is, and will always be first, to quality, innovation and production costs, in order to allow as many people as possible to appreciate our work and our products. "

- Roberto Ugolini -

The Meeting Point of Truffle Lovers



TRUFFLEAT
"Trufflo it"

INVENO / WINTER / HIVER / WINTER

da Dicembre a Febbraio / from December to February
Décembre à Février / von Dezember bis Februar



Tuber melanosporum

**TARTUFO
NERO PREGIATO**

*Prized black Truffle
Truffe Noire
Swarze Trüffel*



Tuber magnatum Pico

**TARTUFO
BIANCO**

*White Truffle
Truffe Blanche
Weißem Trüffel*



Tuber borchill Vitt. o albidum

**TARTUFO
BIANCHETTO**

*Bianchetto Truffle
Truffe Bianchetto
Bianchetto Trüffel*



Tuber aestivum Vitt.

**TARTUFO
ESTIVO**

*Summer truffle
Truffe d'été
Sommertrüffel*

ESTATE / SUMMER / ÉTÉ / SOMMER

da Maggio a settembre / from May to September
de Mai à Septembre / von Mai bis September

da Ottobre a Dicembre / from October to December
d'Octobre à Décembre / von Oktober bis Dezember

AUTONO / AUTUMN / AUTOMNE / HERBST

PRIMAVERA / SPRING / FRUHLING / PRINTEMPS

da Febbraio ad Aprile / from February to April
von Februar bis April / de Février à Avril

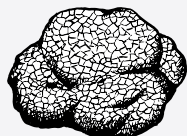


TRUFFLEAT
Truffle &

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www.trufflebar.com

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TRUFFLEAT

Truffle it



30 g e

TRUFFLEAT
Truffle it

LAMELLE
DI TARTUFO ESTIVO
SUMMER TRUFFLE SLICES



SPECIALTY BASED ON BUTTER AND WHITE TRUFFLE

Weight / Code

75g 9012
430g 9029



SPECIALTY BASED ON PARMIGIANO REGGIANO AND BIANCHETTO TRUFFLE

Weight / Code

80g 9036

MAYONNAISE WITH SUMMER TRUFFLE

Weight / Code

80g 9081



FINE BLACK SELECTED TRUFFLE SAUCE

Weight / Code

180g
500g

**TRUFFLE SAUCE
WITH BLACK TRUFFLE 3%**

Weight / Code
80g 9005



SAUCE WITH WHITE TRUFFLE

Weight / Code
80g 8985
170g 8992



MUSTARD WITH SUMM

Weight / Code
80g 9074



WHOLE SUMMER TRUFFLE

Weight / Code
25g 9128



TRUFFLE FLAVOURED ACACIA HONEY

Weight / Code

120g 9098



SUMMER TRUFFLE SAUCE (20% TRUFFLE)

Weight / Code

80g 8961



PORCINI MUSHROOMS AND WHITE TRUFFLE CREAM

Weight / Code

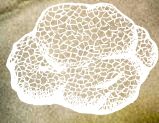
80g 8954



TRUFFLE KETCHUP

Weight / Code

90g 9067



TRUFFLEAT
"Truffle it"

OLIO AL TARTUFO





**BLACK TRUFFLE
EXTRA VIRGIN OLIVE OIL**

Weight / Code
250ml 8664



**WHITE TRUFFLE
OLIVE OIL**

Weight / Code
250ml 8657



**EXTRA VIRGIN OLIVE OIL
FLAVORED BLACK TRUFFLE**

Weight / Code
250ml 8701



**EXTRA VIRGIN OLIVE OIL
FLAVORED WHITE TRUFFLE**

Weight / Code
250ml 8695



TAGLIOLINI WITH TRUFFLE

Weight / Code
250g 8718

TAGLIATELLE WITH BLACK TRUFFLE DRY EGG PASTA

Weight / Code
250g 8732



POLENTA AL TARTUFO

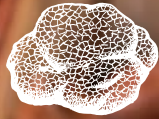
Weight / Code
350g 9135



RISO CARNAROLI AL TARTUFO

Weight / Code
350g 9142





TRUFFLEAT
— *Truffle it* —

TRUFFLE SNACKS





ALMONDS AND HEZENUTS WITH TRUFFLE FLAVOUR

Weight / Code
100g 9166

CASHEWS WITH TRUFFLE FLAVOUR

Weight / Code
100g 9173



PISTACHIOS WITH TRUFFLE FLAVOR

Weight / Code
100g 9180





**EXTRA VIRGIN
OLIVE OIL DRESSING WITH
WHITE TRUFFLE**

Weight / Code
100ml 9197

TRUFFLED SOY SAUCE

Weight / Code
100ml 9227



**BALSAMIC VINEGAR
WHITE TRUFFLE**

Weight / Code
100ml 9210

**PISTACHIO AND SUMMER
TRUFFLE PESTO**

Weight / Code
190g 9500



**GREY SALT FROM GUERANDE
WITH BLACK TRUFFLE**

Weight / Code
60g 9241





FRESH TRUFFLE

Fresh Truffle on Season Now Available



TRUFFLE SLICER

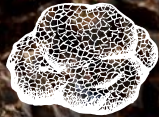
TRUFFLE SLICER IN STAINLESS STEEL

Code
9258



WHOLESALE TRUFFLE SLICER IN FOOD GRADE PLASTIC POLYETHYLENE





TRUFFLEAT
Truffle it

TRUFFLE
KOSHER



KOSHER TRUFFLE SAUCE

500g



KOSHER SUMMER TRUFFLE SLICE

80mg



SWEETNESS ACACIA HONEY WITH TRUFFLE

80g



KOSHER TRUFFLE SALT

80g



KOSHER EXTRA VIRGIN OLIVE OIL

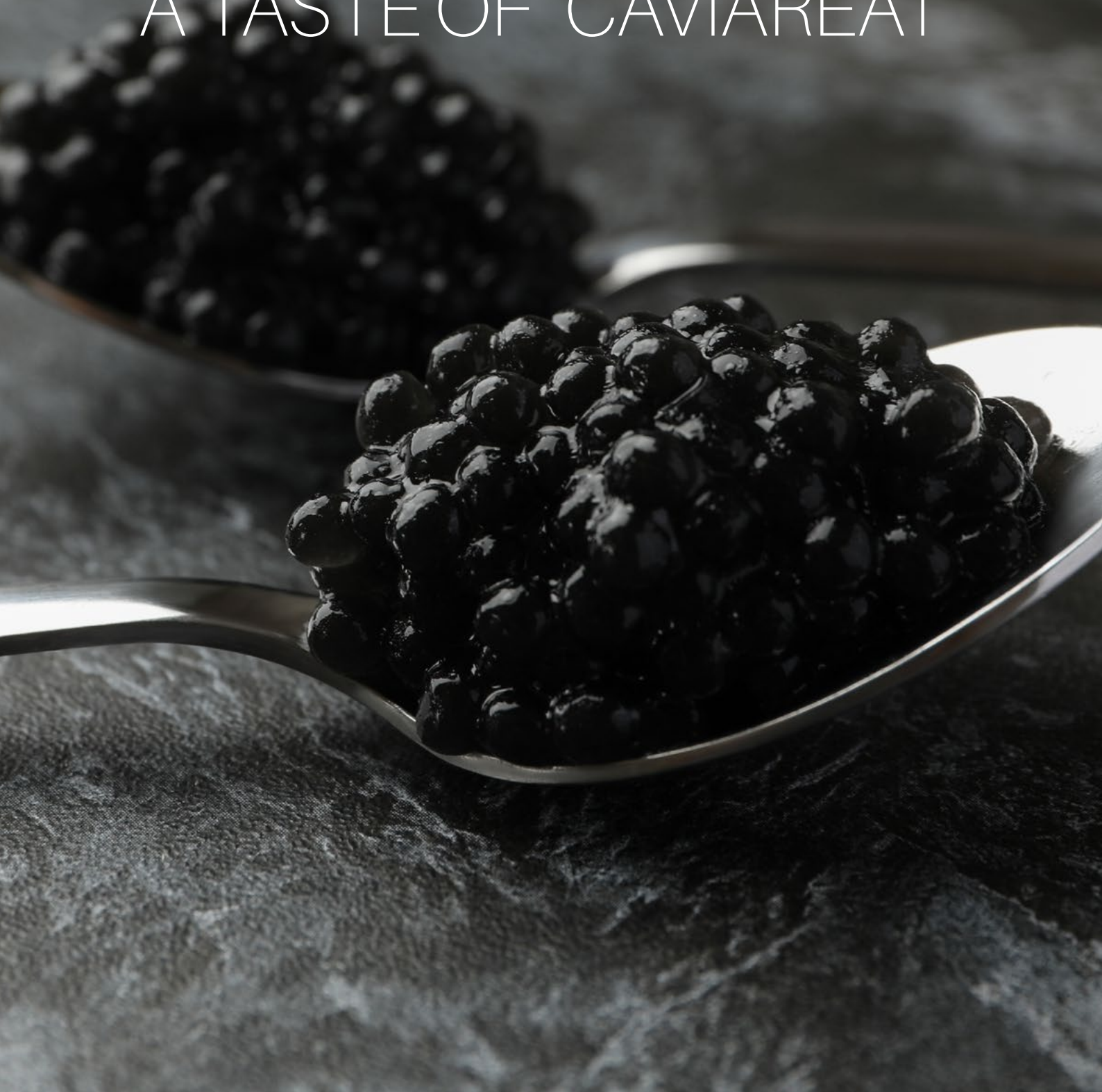
Weight
250ml



CAVIAREAT

— *Caviar it* —

A TASTE OF "CAVIAREAT"





Tasting caviar is like listening to a mysterious tale from the deepest seas. It is a wonderful delicacy born from the purest waters and one of the most coveted gourmet ingredients, by both chefs and fine food lovers all over the world, thanks to its stunning shining roes and its delicate, refined flavor.

BELUGA HUSO HUSO



Caviar from a special Huso Huso (Aquafarming). Taken from at least 16 years of mature sturgeon. Roes with a grain size of about 3.3 to 3.5 mm even bigger. Buttery consistency, gray and marbled in color.

ROYAL BAERII



The roe of *Acipenser baerii* is taken at a maturity of over 7 years, has a grain size of about 2.7 to 2.8mm. Colors black and gray.

ROYAL OSCIETRA



A caviar from the Russian sturgeon (*Acipenser gueldenstaedtii*). He is won by mature sturgeons from 12 years. The roe has about 2.9 to 3.1mm diameter with a smooth and velvety texture

ROYAL KALUGA



Caviar from a special hybrid of Kaluga sturgeon and Amur sturgeon (*Huso Dauricus x Acipenser schrenkii*, Aquafarming). BRIGHT COLOR Taken from at least 12 years of mature sturgeon.

HUSO DAURICUS



Distinguished by an unbelievably delicate, buttery aroma, with a long aftertaste, underlined by the mild, gentle Malossol salting method. For many connoisseurs the currently best caviar in the world.

SCHRENKII IMPERIAL



Colour spectrum shimmering brown to gold yellow. Its taste is nutty delicate, with a fruity note and creamy enamel. Mildly salted by Malossol process.

A large, light gray, stylized letter 'U' that serves as a background for the text. The 'U' is thick and has rounded ends, with a white negative space in the center.

UGO LINI

— GOURMET —

OUR STORY

The passion for good and natural food was born from far away, when Renato, my grandfather who grows food products, created his own cultivation since the early 1900s and then passed it on to his daughter with passion Mrs Renata my mother, who punctually and every day, he went to the market, driving his truck loaded with the harvest for sale.

I was a baby and while I was going to school, I did not hide that I was attracted and fascinated by the world of nutrition, made of natural and fresh products made without any preservatives.

Today, after over a century of experience of the Ugolini family, their own company has been created which thanks to the historic chef Nino Cannavale and Roberto Ugolini, son of Mrs Renata, has created the first line of products of sauces both with truffles and not, produced Vegan and Biological Halal and Kosher certified, putting together 3 fundamental concepts

- 1) Maximum quality and goodness**
- 2) Best packaging**
- 3) Best quality - product ratio**



QUALITY BY TRADITION

Regarding the quality thanks to the chef Nino Cannavale and the use of excellent raw materials, which determine the result and success, regarding the GOODNESS, maintaining the originality and tradition of what grandfather Renato taught, we have reached the maximum that can be achieved at the prices that everyone who loves good Italian cuisine could abstain.



DICHIARAZIONE
DECLARATION
NUTRIZIONE
Nutrition
Energia / Energy
Grassi / M
Di cui acidi grass
gras satur
Carboidrati / Carbohy
Di cui zuccheri
Proteine / Protein
Sale / Salt

UGOLINI GOURMET



DICHIARAZIONE
DECLARAZIONE
NUTRIZIONE

Energia / Energy	
Grassi / Fat	
Diciacidi grassi saturi / Saturated fatty acids	
Carboidrati / Carbohydrate	
Diciacidi zuccheri / Sugars	
Proteine / Protein	
Sale / Salt	

Prodotto con: ...
in Italia





BRUSCHETTA PICCANTINA SAUCE

Weight / Code

180g 1516



CONFIT OF RED ONIONS & BALSAMIC VINEGAR OF MODENA

Weight / Code

180g 1518



TRUFFLE PESTO

Weight / Code

180g 1524



RED PESTO

Weight / Code

180g 1528

TASTE OF TRUFFLES



MUSHROOMS CREAM

Weight / Code
180g 1520



TOMATO SAUCE WITH TRUFFLE

Weight / Code
180g 1532



ARRABBIATA TOMATO SAUCE

Weight / Code
180g 1534





VEGAN & ORGANIC SAUCES



UGOLINI GOURMET



GENOVESE PESTO BIO

Weight / Code

180g 1540

PESTO ROSSO BIO

Weight / Code

180g 1542



PESTO VEG

Weight / Code

180g 1536



RAGU VEG

Weight / Code

180g 1538





UCCOLLINI TRUFFELE

**SPECIALTY BASED ON CREAM
AND BIANCHETTO TRUFFLE**

Weight / Code
170g 9265



SPREDABLE PISTACHIO CREAM

Weight / Code
190g 9432



**PISTACHIO CREAM
WITH SICILIAN PISTACHIO**

Weight / Code
190g 9487





PISTACHIO CREAM WITH SICILIAN PISTACHIO AND DARK GRAIN BASED ON" CHOCOLATE OF MODICA IGP" 100%

Weight / Code

190g 9494

PISTACHIO PESTO WITH SICILIAN PISTACHIO AND "IGP TRAPANI SEA SALT"

Weight / Code

190g 9470



PISTACHIO AND PORCINI MUSHROOM PESTO

Weight / Code

190g 9449



UGGOLINI TRUFFLE



TRUFFLES CREAM

Weight / Code

180g 1522



WHOLE SUMMER TRUFFLE

Weight / Code

25g 9302

BOLOGNESE RAGÙ

Weight / Code

180g 1530



EXTRA VIRGIN OLIVE OIL DRESSING BLACK TRUFFLE

Weight / Code

55ml	9326
250ml	9371



EXTRA VIRGIN OLIVE OIL DRESSING WHITE TRUFFLE

Weight / Code

55ml	9333
250ml	9364

TRUFFLE SLICER

TRUFFLE SLICER IN STAINLESS STEEL



**WHOLESALE TRUFFLE SLICER IN FOOD GRADE
PLASTIC POLYETHYLENE**





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