



SICILYANU
FOOD EXCELLENCE

PRODUCTS
CATALOGUE



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FOOD EXCELLENCE

MISSION:

The aim of “Sicilyanu” is to represent the Mediterranean Diet through a range of authentic and traditional Sicilian food products.

VISION:

Sicilyanu is going to illustrate the Sicilian food culture, history and values to Retailers and help Premium Restaurants to create unique dishes to stand up in the hospitality field.

VALUES:

“Sicilyanu” Food Excellence, has been made from a great personal passion of Damiano Rocuzzo for Sicilian food traditions, lead to preserve and illustrate to the world our manually processed and selected food products.

The Logo is recalling the history of the ancient “Kingdom of two Sicily”; with the revisitation of the shield, the crown of the King and the shape of Sicily. It is embracing the diversity of cultures that has been influencing Sicily since thousands of years. The heart - healthy Mediterranean Diet is a healthy eating plan based on typical foods and recipes of Mediterranean - style cooking.

Research has shown that the traditional Mediterranean Diet is associated to a well being longer life. The supreme quality of those products are the results of hundreds years traditions and people knowledge, who have been preserving those traditions from one generation to the other.

Sicilyanu products are made according to the traditional methods, manually processed and preservatives free.

Corporate:
Sicilyanu - Food Excellence

Graphic Design
BRANDIFICIO
branding & social media agency

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A black and white photograph of an olive branch with several olives. The olives are dark and round, hanging from the branch. The leaves are elongated and pointed. The background is a soft-focus view of more olive branches.

OUR PRODUCTS

EXTRA VIRGIN OLIVE OIL

D.O.P - 100 % Tonda Iblea

Obtained from Olives of “Tonda Iblea” variety, this is an oil with an intense and decisive taste, which also enhances the palates of the most demanding and true connoisseurs.

With its perfume and its aromas it is perfect to season raw dishes, giving firmness to the dish. All this has been made possible to appreciate only thanks to the commitment in the cultivation of the olives and in their milling, so as to bottle a unique product for your tables.

Package Size:
6 x 250 ml
6 x 500 ml



I.G.P Sicilia

Product obtained from a selection of Sicilian cultivars “cold extraction.” Superior category olive oil obtained directly from olives and solely by mechanical means. Protected Geographical Indication, this acknowledgment shows how the cultivation of olive trees is natural. Growing in their habitat, olive trees donate the best olives for the production of a decided oil different from all others. Bottled in full compliance with the rules of hygiene and respecting the organoleptic properties of the product, this oil can be savoured with a toasted bread or as a condiment to enrich your dishes.

Package Size:
6 x 250 ml
6 x 500 ml





PASTA

Paccheri

Artisanal Durum Wheat Semolina Pasta slow drying
bronze dies ancient Sicilian grains

The Sicilyanu Pasta is made using the best 100% Sicilian "Ancient Grains" semolina, carefully selected and analyzed with low amounts of gluten favouring its digestibility. The non-intensive milling process and the washing of the grain respect the raw material in an optimal way to preserve the numerous organoleptic properties. The production with bronze dies and the slow drying at low temperatures make this Pasta prestigious.

Package Size:
6 x 500 gr



PASTA

Busiata

Artisanal Durum Wheat Semolina Pasta slow drying
bronze dies ancient Sicilian grains

The Sicilyanu Pasta is made using the best 100% Sicilian “Ancient Grains” semolina, carefully selected and analyzed with low amounts of gluten favouring its digestibility. The non-intensive milling process and the washing of the grain respect the raw material in an optimal way to preserve the numerous organoleptic properties. The production with bronze dies and the slow drying at low temperatures make this Pasta prestigious.

Package Size:
6 x 500 gr



PASTA

Calamarata

Artisanal Durum Wheat Semolina Pasta slow drying
bronze dies ancient Sicilian grains

The Sicilyanu Pasta is made using the best 100% Sicilian “Ancient Grains” semolina, carefully selected and analyzed with low amounts of gluten favouring its digestibility. The non-intensive milling process and the washing of the grain respect the raw material in an optimal way to preserve the numerous organoleptic properties. The production with bronze dies and the slow drying at low temperatures make this Pasta prestigious.

Package Size:
6 x 500 gr



PASTA

Pappardelle

Artisanal Durum Wheat Semolina Pasta slow drying
bronze dies ancient Sicilian grains

The Sicilyanu Pasta is made using the best 100% Sicilian “Ancient Grains” semolina, carefully selected and analyzed with low amounts of gluten favouring its digestibility. The non-intensive milling process and the washing of the grain respect the raw material in an optimal way to preserve the numerous organoleptic properties. The production with bronze dies and the slow drying at low temperatures make this Pasta prestigious.

Package Size:
6 x 500 gr



PASTA

Spaghettoni

Artisanal Durum Wheat Semolina Pasta slow drying
bronze dies ancient Sicilian grains

The Sicilyanu Pasta is made using the best 100% Sicilian “Ancient Grains” semolina, carefully selected and analyzed with low amounts of gluten favouring its digestibility. The non-intensive milling process and the washing of the grain respect the raw material in an optimal way to preserve the numerous organoleptic properties. The production with bronze dies and the slow drying at low temperatures make this Pasta prestigious.

Package Size:
6 x 500 gr





CHERRY TOMATO SAUCE

The Sicilyanu Cherry Tomato Sauce is handcrafted following recipes handed down for generations, to offer you the authentic and genuine taste of a homemade Sauce.

Package Size:
6 x 330 ml



PESTO

Wild Fennel Pesto

The Wild Fennel Pesto is embracing the Sicilian culture and history. The fennel is a Mediterranean plant used since ancient times as an aromatic plant. Its taste is divine served on bruschetta and pasta dishes. It should be kept in the fridge once opened.

Package Size:
6 x 160 gr



Capers & Almonds Pesto

We combine the sweetness of almonds with the strong flavour of capers, wild products that grow among the solid rocks of Sicily. A pesto with a perfect balance between sweet and savoury, excellent for seasoning pasta or fish dishes, especially served with tuna. Once opened it should be covered with Extra Virgin Olive oil before being placed in the refrigerator.

Package Size:
6 x 170 gr



PESTO

Wild Asparagus Pesto

The Sicilyanu wild Asparagus pesto is very intense in taste. Its homonymous is cultivated all around Italy. It's the hand selection of wild asparagus in the organic hills of Monti Ilbei that makes the difference. Served best on bruschetta or condiment for pasta.

Package Size:
6 x 170 gr



Pistachio Pesto

The pistachio pesto is one of the freshest pesto in the Sicilian tradition. The taste given off by fresh pistachios, mixed with extra virgin olive oil is inimitable. The consistency of this product is unique in its kind, all the creaminess of a pesto, with the hint of pistachio nuts to give taste and character. Perfect as a sauce for pasta dishes and excellent on toasted bread croutons, as a cold appetizer and rich in taste.

Package Size:
6 x 170 gr





APPETIZER

Baked Onion Fillets

The Sicilyanu sweet white onion comes from a unique small village in Sicily, where people have been preserving the traditions. It holds its organoleptic properties that make it sweet and suitable for any kind of seasoning. Baked and spiced, this product is excellent to be served as an appetizer, on bruschetta, or to enrich side dishes.

It is packaged with extra virgin olive oil and white wine vinegar, it should be kept in the fridge once opened.

Package Size:
6 x 170 gr



Artichoke Hearts

Sicilyan Artichoke hearts they are cut into quarters, prepared with Olive Oil and aromatic plants. Suitable for appetizers, salads and pizza fillings.

Package Size:
6 x 280 gr



Sicilian Caponata

The Sicilian Caponata is one of the leading components of the Sicilian cuisine. It is obtained from a perfect mix of local vegetables: Eggplant, Peppers, Onion, Olives, Carrots and Capers. All these ingredients are served with extra virgin olive oil, white wine vinegar and honey, to form that bittersweet taste that enhances the Caponata and makes it unique in its kind. It is served as a side dish with meat or fish dishes, eaten cold and in its entirety.

Package Size:
6 x 170 gr



Cocktail Olives

Sicilyanu is selecting the best Olives quality. Nocellara del Belice Olives in water and salt according to the traditional method.

Package Size:
6 x 280 gr



Dried Cherry Tomato

Sicilyanu Dry Cherry Tomato is the result of a legendary selection of the best cherry tomatoes that meet the tradition of Sun-dried to amaze with their sweet and delicate flavour. Suitable for appetizers, salads, bruschetta and fillings.

Package Size:
6 x 180 gr



Crushed Green Olives

If we think of Sicily and a laid table, we will never miss olives. A unique, decisive and unmistakable flavour. These olives, pitted, crushed and seasoned with mint, oregano and chilli, are the queens of the table. Their essence leads them to be consumed in hors d'oeuvres with meats and cheeses, served with bread, but they can be used as a condiment for pasta dishes or side dishes. A traditional fresh product, to be kept in the fridge.

Package Size:
6 x 160 gr



Crushed Black Olives

If we think of Sicily and a laid table, we will never miss olives. The black ones take their colour from ripening. These, pitted, crushed and seasoned with mint, oregano and chilli, are the queens of the table. Their essence leads them to be consumed in hors d'oeuvres with meats and cheeses, served with bread, but they can be used as a condiment for pasta dishes or side dishes. A traditional fresh product, to be kept in the fridge.

Package Size:
6 x 160 gr



Spicy Chilli Patè

The Sicilyanu Spicy Chilly Patè Cream is perfect for your Spicy bruschetta challenges, to be tried also in your recipes such as Meat, Ragù and Pasta with Tomato.

Package Size:
6 x 180 gr



Cherry Tomato Jam

Certainly, the King of Sicilian lands is the cherry tomato, famous for its sweetness and unmistakable taste. Known to its genesis as a love apple, its colour, between red and orange, has turned it into a tomato. The jam is perfect served with cold cuts and cheese, with a sweet taste that contrasts the savory of other foods.

Package Size:
6 x 200 gr





BALSAMIC OF CAROB

Balsamico di Carrubba

The carob tree is a fundamental component of the Mediterranean maquis. Its berries are picked and decoted in water, to form a strong and decisive balsamic vinegar, ready to season your salads, to enrich meat cuts, even desserts.

Package Size:
5 x 100 ml





APPETIZER

Ancient Wheat Crouton

The Crostino of Sicilyanu Food Excellence is made of Maiorca Wheat. The Maiorca Wheat is an Ancient Organic Sicilian Grain, white, tender and very nutritious. The croutons take up the flavour and aroma of their dough and all the good of tradition.

Excellent served with pestati or patè of various kinds, or simply seasoned with Extra Virgin Olive oil.

Package Size:
6 x 200 gr



SALTED CAPERS

Capperi in Sale

That of the Caper is a rustic plant, which requires a strong aridity and shelter from strong winds. It is for this reason that it often creeps between the rocks, which protect it, making them the perfect habitat. Its flower, before blossoming, is collected and preserved in salt or vinegar, so as to release its flavour, still hidden in its natural state. It is often used as a condiment in various dishes, from the most traditional to the modern ones.

Package Size:
15 x 150 gr
10 x 250 gr



SALTED CAPER BERRIES

Cocunci in Sale

The Cucuncio is the fruit, born from the flowering of the caper. It is a rustic plant, which requires strong aridity and shelter from strong winds, which is why it often creeps between the rocks, which protect it, making it the perfect habitat. This product, wild, can be used in the kitchen as a condiment in different recipes, its taste, sweeter than the caper, makes it a consumable product in its entirety, without the addition of other ingredients.

Package Size:
15 x 150 gr
10 x 250 gr





OUR **DESSERTS**

WHITE NOUGAT WITH ALMONDS

Torrone Bianco con Mandorle

The torrone selected by Sicilyanu Food Excellence is exclusively made with local Sicilian products and ingredients. A slow and skillful manual process, from raw ingredients to the finished product, which gives our Torrone freshness and incomparable quality. For our Torrone, we choose only the best that Sicily has to offer like Almonds and Honey from Iblei Mountains. Served with wines, on cheese boards, as an after dinner dessert, a healthy snack or crumbled on top of Gelato.

Package Size:
12 x 100 gr
25 x 20 gr



WHITE NOUGAT WITH PISTACHIO

Torrone Bianco con Pistacchio

The torrone selected by Sicilyanu Food Excellence is exclusively made with local Sicilian products and ingredients. A slow and skillful manual process, from raw ingredients to the finished product, which gives our Torrone freshness and incomparable quality. For our Torrone, we choose only the best that Sicily has to offer like Almonds, Pistachios and Honey. Served with wines, on cheese boards, as an after dinner dessert, a healthy snack or crumbled on top of Gelato.

Package Size:
12 x 100 gr
25 x 20 gr



COBAITA

Cobaita

The Cobaita, also called Giuggiulena, is a typical Sicilian dessert. The name cobaita derives from the Arabic name of the main ingredient, sesame seeds. In the traditional Sicilian process the seeds are poured whole into honey and then caramelized. They are normally cut into diamonds or rectangles and go well on cheese boards, served with wines, as an after dinner dessert or a healthy snack.

Package Size:
12 x 100 gr



DARK NOUGAT WITH ALMONDS

Torrone Classico con Mandorle

The term "Torrone" comes from the Latin "Torreo", which means "to toast" and which refers to the manual process of manufacturing. It was introduced by the Arabs into the Mediterranean from the eleventh century. In Sicily the Torrone Classico has become one of the most authentic and popular dessert traditions. Served with wines, on a cheese board, as an after dinner dessert or a healthy snack.

Package Size:
12 x 100 gr





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