



# Product List

*CONFETTURE, COMPOSTE E MARMELLATE*

**200g € 5,50**

**110g €3,50**

**40g €2,00**

## *CLASSIC LINE*

- Extra peach jam
- Extra apricot jam
- Extra red apple jam
- Ramassin plum extra jam
- Extra fig and lemon jam
- Extra kiwi jam
- Extra quince jam
- Apple and pear compote
- Mandarine marmalade
- Bitter orange marmalade

## *DELICATE LINE*

- Extra lavender peach jam
- Extra apricot and vanilla jam
- Extra pear and cinnamon jam
- Extra jam of yellow plums and almonds
- Extra medlar and rose jam
- Extra arquebuse jam
- Mint leaf jam
- Rose petal jam
- Elderflower jam
- Orange and ginger marmalade

## *GOURMET LINE*

- Apple compote and biscuits
- Compote of apples, lemons and hazelnuts
- Compote of peaches, cocoa and amaretti
- Chocolate pear compote
- Ramassin and white chocolate compote
- Chocolate strawberry compote
- Pumpkin and cocoa compote
- Extra fig and hazelnut jam
- Extra pumpkin and amaretti jam

## *BERRIES*

**200g € 6,00**

**110g €3,70**

**40g €2,20**

- Extra strawberry jam
- Extra blueberry jam
- Extra blackberry jam
- Extra cherry jam
- Extra black cherry jam
- Extra mulberry jam
- Extra raspberry jam
- Extra gooseberry jam





## COMPOTES (no sugar)

210g € 6,00

- Apples
- Pears
- Apples and strawberries
- Medlars
- Peaches
- Peaches and apricots
- Cherries and strawberries
- Plums
- Mulberries
- Figs
- Apples and dark chocolate
- Blueberries
- Oranges and apples
- Dark orange

## APPETIZERS AND SIDES

200 g €6,00

- Piedmontese pepper appetizer
- Sweet and sour appetizer
- Tasty appetizer
- Pumpkin and hazelnut appetizer
- Pumpkin in oil with herbs
- Turnip greens as a side dish
- Olives with ginger and lemon
- Eggplants in oil
- Eggplant with mushroom
- Spicy aubergines with mint
- Soused courgettes
- Courgettes with anchovies
- Courgettes with mint
- Stuffed courgettes (with anchovies and mint)
- Trombette di Albenga as a side dish
- Mediterranean side dish
- Stuffed peppers
- Marghè chillies (with ricotta and hazelnuts)
- Peppers in bagna cauda
- Jerusalem artichoke in bagna cauda
- Sweet and sour peppers with ginger
- Rustic pepperoni with pumpkin seeds
- Peasant green beans
- Green bean, plum and ginger salad





- Beans all'ucelletto
- Sweet and sour onions
- Spring onions with fennel
- Spring onions in anchovy sauce
- Dried tomatoes in oil
- Stuffed dried tomatoes (with champignon mushrooms and parsley)
- Black, red and cabbage (cabbage trio on the side)
- Leeks with raisins and nuts
- Red cabbage and apples
- Shallot in oil
- Garlic in oil
- Cauliflower with coriander

### SAUCES FOR CHEESE

**200g € 5,50**

**110g € 3,50**

**40g € 2,00**

- Extra spicy chilli jam
- Extra green tomato jam with honey
- Extra red onion jam
- Extra pepper jam
- Extra pear jam in wine
- Extra plum jam and grappa
- Extra lavender apple jam
- Cugnà - Grape mustard
- Black cherry and limonina mustard
- Extra strawberry mustard with pepper
- Onion and orange mustard
- Monks mustard (with apples, beetroot and hemp)
- Juniper mustard
- Kiwi chutney with tarragon
- Pumpkin mustard with Marsala
- White onion mustard

### SAUCES FOR BRUSCHETTE AND MEATS

**200g € 6,00**

**110g € 3,70**

**40g € 2,20**

- Spicy red sauce (with chilli and garlic)
- Ortolina sauce (with all the vegetables from the garden)
- Infernal bath
- Green sauce (with and without garlic)
- Bagna dell'alpino (with garlic)
- Rucolino (rocket dip)
- Vegetable tuna sauce (with white courgettes)
- Rustic sauce (with leeks and walnuts)
- Bruschetta sauce (with peppers and tuna)





- Eggplant cream
- Artichoke cream
- Leek cream with mint
- Cream of asparagus and hazelnuts
- Courgette and caper cream
- Lavender port cream (with beans, tuna and lavender)
- Sun-dried tomato cream with mint
- Peasant cream (with cauliflower and ginger)
- Borage and hazelnut cream
- Pumpkin and leek cream
- Black cabbage and hazelnut cream
- Shallot and ricotta cream
- Jerusalem artichoke cream
- Trevigiana cream

## *SPECIALTIES*

**200g € 5,50**

- Citrus peels with brandy
- Onion treat
- Vegetable stock cube and 7 flavor stock cube
- Hummus (chickpeas and toasted sesame)

## *SAUCES FOR PASTA*

**200g € 4,00**

- Basil sauce
- Eggplant sauce
- Onion and tuna sauce
- Farmer's sauce (with green beans and onions)
- Rustic sauce (with garlic)
- Country sauce (with snow peas)
- Spicy vegetable sauce
- Shallot and courgette sauce
- Pepper sauce
- Nonna's sauce (with vegetables)
- Black olive sauce
- Artichoke sauce
- Asparagus sauce
- Vegetable sauce
- Leek sauce
- Caper and anchovy sauce
- Arugula sauce
- Sauce with dried tomatoes, anchovies and shallots
- Nasturtium sauce





## FRUIT JUICES

500ml

- Peach juice and pulp - **€4.50**
- Apricot juice and pulp - **€4.50**
- Pear juice and pulp - **€4.50**
- Blueberry juice - **€5.00**
- Strawberry juice - **€5.00**

## CHUTNEYS

200g € 5,50

110g € 3,50

40 g €2,00

- Pear, date and rose chutney
- Eggplant and pear chutney
- Apple and onion chutney

## HERBAL TEAS

Weight varies from **€1.00**

- Acacia and rose
- Wisteria and grapes
- Flowers and poppy
- Pears and fennel
- Elderberry and orange
- Mint and geranium
- Melissa and wildflowers
- Linden
- Lemon and altea

## DRIED PRODUCTS

Dose for 5 people **€5.50**

Prepared for:

- Pumpkin and amaretti risotto
- Treviso style risotto
- Risotto with nettle
- Leek and lemon risotto
- Risotto with red cabbage and apples
- Risotto with roses and hazelnuts
- Herb risotto
- Asparagus risotto
- Greengrocer's risotto
- Risotto with hops and porcini mushrooms
- Artichokes risotto





- Rustic spaghetti
- Vegetarian spaghetti
- Shallot and courgette fusilli
- Spicy pumpkin pasta
- Penne with aubergines and fennel
- Peasant tagliatelle with truffle
- Gnocchi with pumpkin and radicchio
- Conchiglioni with courgette flowers and hazelnuts
- Trenette with peppers and courgettes
- Paccheri with trumpets from Albenga

## FRUIT JELLIES

210g € 5,00

- Pear
- Fishing
- Apricot
- Strawberry
- Cherry
- Blueberry

**TRANSFORMATION ON ACCOUNT OF THIRD PARTIES**  
**SEASONAL PRODUCTION**  
**LIMITED QUANTITIES**

*Bubot Azienda Agricola of Bregola Paola*  
*-From the earth to the jars-*


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