

# ITALIAN PESTO



We are the class 4-EEC of the Bonelli Technical Institute for Commerce. As part of the Simulated Business Project, we created the virtual company "Italian Pesto", inspired by our sponsor "La Favorita Live Srl".

## Our vision

We aim to establish ourselves as a global point of reference for lovers of authentic flavors and artisanal cuisine, enhancing simplicity and conveying, through every product, our passion for the Piedmont region. Our creations are designed to nourish both body and soul, promoting a lifestyle based on tradition, quality, and sustainability.

## Our mission

We create authentic, high-quality products inspired by ancient Piedmontese recipes, using genuine ingredients and respecting the tradition. With passion and artisanal expertise, we combine past and innovation, bringing to the world the pleasure of simple, genuine food rich in history.

# ITALIAN PESTO



## PRODUCT LINES

### PESTO



### SAUCES



### Pasta



# PESTO

Traditional Ligurian sauces, famous as pasta seasonings, also perfect for vegetables soups and meat dishes



## PESTO ALLA GENOVESE



Pesto made with genovese basil DOP, gluten free



**Ingredients:** Olive oil - Pine nuts - Genovese Basil DOP - Cashews - Salt

**Formats:**



80 g 130 g 180 g

## TOMATO PESTO



Pesto with genovese basil DOP, cashews, salt, tomatoes gluten free

**Ingredients:** Olive oil - Pine nuts - Genovese Basil DOP - Cashews - Salt - Tomatoes

**Formats:**



80 g 130 g 180 g





## PESTACCHIO



Pistacchio pesto

**Ingredients:** Olive oil - Pine nuts - Basil -  
Genovese DOP - Cashews - Salt -  
Pistacchio

**Formats:**



80 g 130 g 180 g



## WHITE TRUFFLE PESTO

White truffle pesto

**Ingredients:** Olive oil - Pine nuts - Genovese  
Basil DOP - Cashews - Salt -  
White truffle

**Formats:**



80 g 130 g 180 g







## CHICKPEA AND BASIL PESTO



Pesto with chickpeas and genovese basil DOP

**Ingredients:** Olive oil - Pinenuts - Genovese Basil DOP - Cashews - Salt - Chickpeans

**Formats:**



80 g

130 g

180 g

# SAUCES

Typical mediterranean sauces, excellent as pasta dressings, whit a fresh and authentic taste.



## TAGGIASCA OLIVE SAUCE

Tomato sauce with taggiascan olives - gluten free



**Ingredients:** Olive oil - Tomato - Taggiascan olives - Salt

**Formats:**



80 g 130 g 180 g



## BOLOGNESE SAUCE

Sauce inspired by traditional Bolognese flavours

**Ingredients:** Olive oil - Tomato - Meat - Salt

**formats:**



80 g 130 g 180 g





## PECORINO ROMANO DOP SAUCE

Tomato sauce with Pecorino Romano DOP

**Ingredients:** Olive oil - Tomato - Pecorino Romano DOP - Salt

**Formats:**



80 g 130 g 180 g



## ARRABBIATA SAUCE



Spicy tomato sauce

**Ingredients:** Olive oil - Tomato - Chili Pepper - Salt

**formats:**



80 g 130 g 180 g







**ANTIQUE SAUCE**    
Sauce inspired by ancient flavors, gluten free

**Ingredients:** Olive oil - Tomato - Salt - Basil - Garlic

**Formats:**



80 g 130 g 180 g

# Pasta

Typical artisan pasta, made following tradition with authentic ingredients.



## EGG PASTA "TAGLIATELLE"

Traditional "tagliatelle"

**Ingredients:** Eggs - Durum wheat semolina

**Format:**



250 g



## EGG PASTA "RICCIOLI"

Traditional egg pasta "riccioli"

**Ingredients:** Eggs - Durum wheat semolina

**Format:**



250 g





## EGG PASTA "PENNETTE"

Traditional egg pasta "penne"

**Ingredients:** Eggs - Durum wheat semolina

**Format:**



250 g



## EGG PASTA "TJARIN"

Traditional egg pasta "tjarin"

**Ingredients:** Eggs - Durum wheat semolina

**Format:**



250 g







## EGG PASTA "TAGLIATELLE WITH WHITE TRUFFLE"

Egg pasta "tagliatelle with white truffle"

**Ingredients:** Eggs - Durum wheat semolina - White truffle

**Format:**



250 g

## EGG PASTA "TAGLIATELLE WITH PORCINI MUSHROOMS"

Egg pasta "tagliatelle with porcini mushrooms"

**Ingredients:** Eggs - Durum wheat semolina - Porcini mushrooms

**Format:**



250 g





## EGG PASTA "PAPPARDELLE"

Traditional egg pasta "pappardelle"

**Ingredients:** Eggs - Durum wheat semolina

**Format:**



250 g



## EGG PASTA "TAGLIATELLE WITH STRAWBERRY AND BAROLO WINE"

Egg pasta "tagliatelle with strawberry and Barolo wine"

**Ingredients:** Eggs - Durum wheat semolina - Barolo wine - Strawberry

**Format:**



250 g