

ITALIANPESTO



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



Practice Enterprise Network
PEN WORLDWIDE

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 - Genoese 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



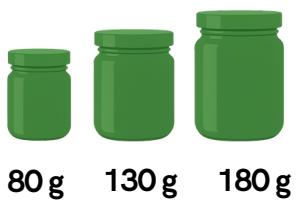
CHICKPEA AND BASIL PESTO

Pesto with chickpeas and genovese basil DOP



Ingredients: Olive oil - Pinenuts - Genovese Basil DOP - Cashews - Salt - Chickpeas

Formats:



80 g 130 g 180 g

SAUCES

Typical mediterranean sauces, excellent as pasta dressings, with 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 "TAJARIN"

Traditional egg pasta "tajarin"

Ingredients: Eggs - Durum wheat semolina

Format:



250 g





EGG PASTA "TAGLIATELLE WITH WHITE TRUFFLE"

Egg pasta "tagliatelle with white truffle"



Format:



250 g

Ingredients: Eggs - Durum wheat semolina - White truffle



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