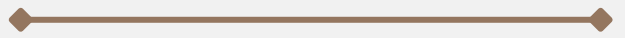




MARSICESTO

Marsican
flavors





Tradition

From farm to table, featuring traditional cuisine.

Who are we?

Marsicesto is a company that specializes in premium traditional products from Abruzzo.

Marsicesto epitomizes excellence within the culinary tradition of Abruzzo.

Typical wines

Which merely incites envy among the rest of Italy.





Our Team

Our team strives to provide an authentic Abruzzo culinary experience, utilizing the finest quality products to transport anyone who savors this land into a realm of dreams.



economic



Services

We provide services tailored to every need, budget, and aspiration for innovation, along with prompt assistance for any issue.



mid-budget



gourmet

Economic

"Quick Aperitif" Basket (€25.00):
Wine: Cerasuolo d'Abruzzo DOC (750 ml)
Cured meat: Salame Aquilano (approximately 250g)
Baked Goods: Fennel Taralli (250 grams)
Preserves: Marinated olives (200g jar)



1. 2. "Abruzzese Lunch" Basket (€32.00):
Wine: Montepulciano d'Abruzzo DOC (750ml)
Pasta: Chitarra Pasta (500 grams)
◦ Dressing: Sweet Pepper Sauce (250g jar)
Cured meat: Frentano salami (approximately 200g)
Cheese: Scamorza Passita (approximately 250g)

3. "Sweet Awakening" Basket (€38.00):
Wine: Passerina DOC (750 mL)
◦ Dessert: Parrozzo (standard size 300-400 grams)
Biscuits: Tarallucci with Wine (250g)
Gran Sasso Wildflower Honey (250 g)
Confetti: Sulmona Confetti (250-gram bag)

Mid-Range

1. "Il Teramano" basketball (€75.00):
Rosso Colline Teramane DOCG (750 ml)
◦ Pretuziano EVO Oil from the Teramane Hills DOP (500 ml)
Aquilano Salami (400 g)
Farindola Pecorino (400 g)
Homemade Chitarra Pasta (500 grams)
Parrozzo (600g)



2. "L'Aquilano" basket (€82.00):
Terre di Chieti IGT (750 ml)
Campotosto Mortadella (350g)
Abruzzese Caciocavallo Cheese (500g)
Navelli chickpeas (500 g)
Altino Sweet Pepper Sauce (250 g)
Sulmona Confetti (250 grams)
Gran Sasso Wildflower Honey (250 g)

3. "Costa dei Trabocchi" basket (€69.00):
Pecorino DOC (750 ml)
Aprutino Pescarese DOP Extra Virgin Olive Oil (500ml)
◦ Frentano Sausage (350 grams)
Scamorza Passita from Abruzzo (400g)
Paganica Beans (500 grams)
Castel Frentano Bocconotti (4 units)
Tarallucci paired with wine (250g)

High-end

"Gran Sasso" basket (€145.00):
Villamagna DOC (750 ml)
Artisanal Gentian from Abruzzo (500ml)
Ventricina Vastese (600 g)
Marcetto Cheese (250g)
Colline Teatine DOP Extra Virgin Olive Oil (500ml)
Soft nougat from L'Aquila (350 g)
Saffron from L'Aquila DOP (1g)



2. "Majella" basket (€130.00):
Passito di Pecorino (500 ml)
Amaro Majella infused with herbs (700ml)
Abruzzo Marinated Loin (approximately 700g)
Fossa cheese (approximately 500g)
Black Truffle Vinaigrette (100ml)
Bear's Bread (500 grams)
Gran Sasso Chestnut Honey (250 g)

3. "Elite Abruzzo" dough (€155.00):
Controguerra Rosso DOC (750 ml)
Tocco's Centerba (700 ml)
Black Abruzzo Pork Jowl (approx. 600g)
Pecorino from Majella Park (approximately 600g)
Organic Sulla Honey (500 grams)
Sise delle Monache (exclusive package)
Saffron from L'Aquila DOP (1g)
Sulmona cinnamon confetti (250 g)

Gourmet

"Black and White Gold" Basket (€280.00):
Montepulciano d'Abruzzo Riserva + Trebbiano d'Abruzzo (2 x 750ml bottles)
Majella White Truffle (availability and weight may vary) or White Truffle Carpaccio
Black Truffle Rice (500g) + Chitarra Pasta (500g)
Meat: Roccaspinalveti raw ham (1.5 kg slice)
Aprutino Pescarese DOP Olive Oil (750ml)
Sulmona Confetti and Chocolate Nougat

- Lavender Honey (500 grams)

Saffron from L'Aquila DOP (2g)



2. "The Shepherd and the King" basket (€240.00):
Moscato di Castiglione a Casauria + Villamagna DOC
Whole wheel of Pecorino di Farindola (approximately 1 kg)
Whole Vastese Ventricina (approximately 1.2 kg)
Gold (700 ml)
Gran Sasso Roveja and Majella Cicerchia (500 grams each)
Panduciale di Atri with Orange and Saffron Marmalade
Altino Sweet Pepper and Chili Sauce

3. "Abruzzo Wild" dough (€265.00):
Almond '22 Beer (75cl) + Mulled Wine (500ml)
Rosemary Lard and Abruzzo Black Pork Salami
Artichokes preserved in oil and Gran Sasso porcini mushrooms (large jars)
Provola infused with Truffle and Black Rind Ricotta
Wild Rosemary and Mountain Oregano
Peligni Lama Sfogliatelle with Dandelion Honey
Abruzzese Fregnacce and Tagliolini with Lamb Ragu (pre-prepared kit)

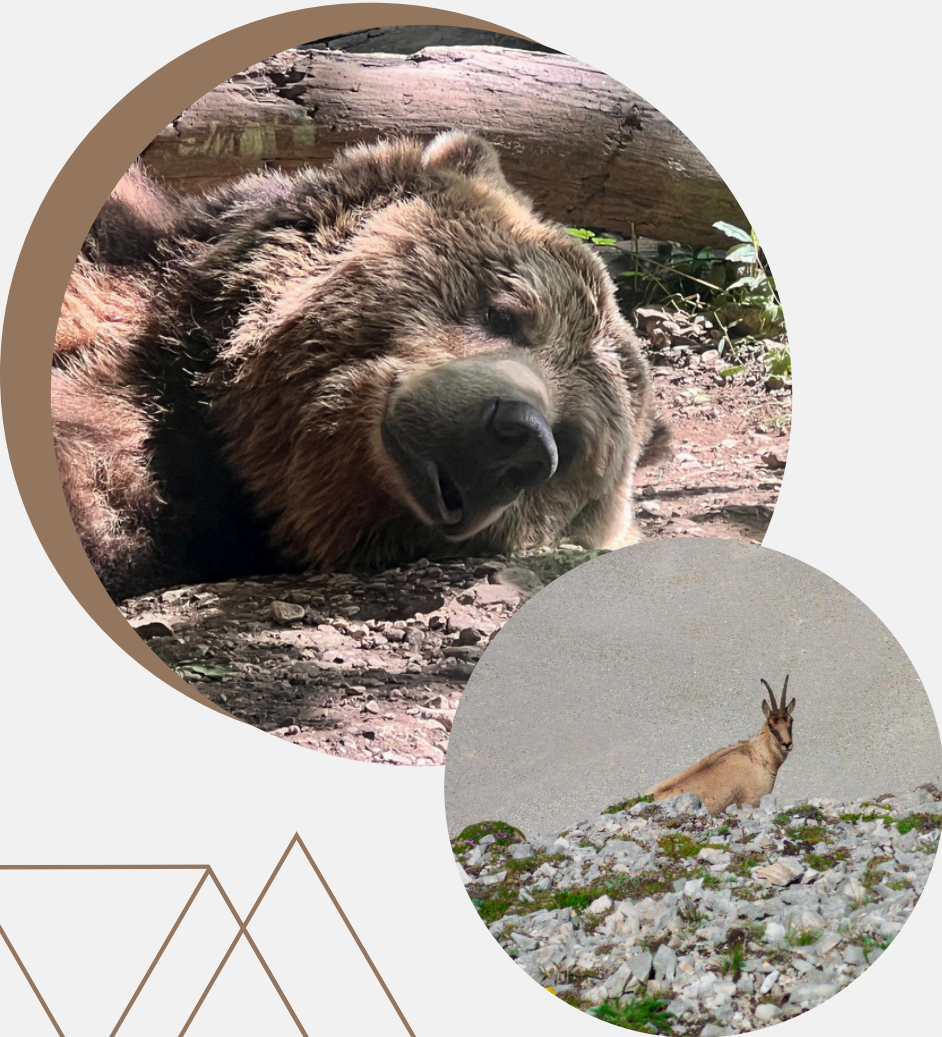


What is our objective?



Our objective is to immerse you in the remarkable essence of Abruzzo through our authentic and certified origin products, sourced from our majestic mountains.





Get in touch with us



Here, we provide our contact links for you to utilize our services.



Facebook profile



Instagram profile



marsicesto@gmail.com



Thank you.



We trust that this presentation has effectively conveyed the value of our company and inspired you to consider purchasing our products.

marsicesto@gmail.com

