

SPECIALITÀ

ITALIANE



PASTA SAUCE

MADE IN ITALY



Made by

MENU

Industria Specialità Alimentari

www.pomodorina.it

POMODORINA®

PASTA SAUCE



Pomodorina is 1932's special name for our time-honored family recipe, using tomatoes picked from the sun drenched fields of the Emilia Romagna countryside. Within just two hours, the fresh picked and perfectly ripe tomato bounty is milled and kettle-cooked in small batches, with a delicious blend of Italian vegetables, herbs, and extra virgin olive oil.

POMODORINA®

WITH FRESH BASIL

PASTA SAUCE



Code	Description	Pack	UPC Code	Shelf life
050792	Pomodorina with Fresh Basil	6x24 oz	877494003974	41 months from production

ARRABBIATA

PASTA SAUCE



Arrabbiata is 1932's spicy time-honored family recipe, using tomatoes picked from the sun drenched fields of the Emilia Romagna countryside. Within just two hours, the fresh picked and perfectly ripe tomato bounty is milled and kettle-cooked in small batches, with a delicious blend of Italian vegetables, herbs, extra virgin olive oil, and chili.

POMODORINA®

WITH BAROLO WINE

PASTA SAUCE



Code	Description	Pack	UPC Code	Shelf life
050793	Pomodorina with Barolo Wine	6x24 oz	877494003868	41 months from production



FEATURES AND BENEFITS

- Fresh tomato to jar in two hours
- Only crafted during Italy's annual tomato harvest
- All ingredients are of the highest quality
- Fresh vegetables grown in Italy
- We have relationships with our farmers and farmers associations that span generations
- Grown in the Emilia Romagna countryside in Italy
- Freshly milled while still warm from the Italian sun
- All fresh vegetables and herbs
- Extra virgin olive oil
- Small batch kettle cooked
- Never boiled or cooked at high heat: gently simmered briefly to preserve our special fresh tomato and fresh aromatics
- Aromatics are added at the end of cooking for a bright fresh flavor

Our tomato story

To make our tomato sauces and our Pomodorina we accurately select and use only the best quality tomatoes, 100% Italian guaranteed. The tomatoes mainly come from the Emilia countryside, a few km from the Menù plant; they are harvested from the field when they are fully ripe and sweet and then they are processed.

In little more than two hours from harvesting, our tomatoes become Pomodorina Menù! Menù runs an accurate control over all tomato life stages, from farming to finished product. Tradition, memory, local production but also innovation, creativity, know-how and taste expertise are some of the key words that guide Menù in every step along the production process. The Menù production division is like a big kitchen, and most products are made following the seasonal pace of nature. The common denominator of all departments is the pursuit of quality, from the raw material to the finished product. **The promise of quality is possible thanks to: a well-established collaboration with producers and farmers' associations, a strict tomato control system before being processed in our plant, a very short stay in the main yard, the presence of state-of-the-art systems, and Menù's know-how with over 80 years of professionalism and expertise.**





Who we are

Menù is a unique, specialty food company located in Modena, Italy. For 83 years, three generations of the Barbieri family have produced traditional Italian foods that are minimally processed, preserving the integrity of the ingredients taste, texture and color. They are best known for their "Pomodorina Sauce" and all tomato products, artichokes, mushrooms, vegetables and other unique specialties.

Their craftsmanship comes from the tradition and philosophy to source out the best Italian ingredients at the peak of harvest, and working with the harvest within hours to create and preserve the crop at its best.



COMPANY WITH FOOD
SAFETY SYSTEM
CERTIFIED BY DNV GL
= FSSC 22000 =

COMPANY WITH FOOD
SAFETY SYSTEM
CERTIFIED BY DNV GL
= ISO 22000 =

COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV GL
= ISO 9001 =



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