



ENJOY A TASTE OF MEDITERRANEAN TRADITION  
*Olives | Antipasti | Grilled Vegetables | Pesto | Paté*







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# Philosophy

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**T**he family business that began in the fertile fields of Sicily so many years ago is now one of the most successful Sicilian food enterprises in the UK.

We have always enjoyed and respected the value of our Sicilian heritage, but we have never resisted change. In fact our interest and investment in innovation and creativity has made a major contribution to the company's growth.

Here at Taste of Sicily, we love experimenting with new seasonings, flavours and recipes; our only concern is that the end result tastes good.

Taste is one of the two major influences on our company's success we produce and provide delicious, high quality Mediterranean foods - both traditional and innovative - at very competitive prices.

The other is our dedication to exceptional customer service - we listen to our customers and always take their needs into account. The quality of our products and customer service is second to none.

We welcome you to explore our product portfolio and invite you to try our Mediterranean foods.

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TO TRY IT IS TO LOVE IT!

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# Olives

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Olive Boscaiola | Olive Mix | Olive Kalamata | Olive Mediterranee | Olive Limone  
Olive Peperoncino | Olive Giovanna | Olive Paesana | Olive kalamata plain | Olive Mandorla  
Olive Pimento | Olive Aglio | Olive Piri-Piri

# Olive alla Boscaiola

*Marinated large green pitted olives with mushrooms, peppers and herbs.*



Giant green olives, a Sicilian speciality, are cured in our exclusive brine recipe and mixed with mushrooms, red peppers and a pinch of herbs for an exciting combination of tastes and textures. Enjoy this taste of Mediterranean heaven in salads or as a nibble with drinks or on their own.

Pack Size: 3 kg tubs | 4 kg bags | 5.5 kg tubs

# Olive Mix

*Marinated mixed black & green pitted olives with herbs.*



This mix of black olives and succulent green olives is an olive lover's dream. Try this perfect combination of rich and fruity, firm and punchy on pizza and in salads – or nibble on them just as they are. A taste sensation.

Pack Size: 3 kg tubs | 4 kg bags | 5.5 kg tubs

# Olive Kalamata

*Marinated black pitted Kalamata olives with artichokes, peppers and herbs*



Named after the city of origin (Kalamata in Greece), this famous black olive variety is smooth and meaty with a rich and fruity taste. Here the flavour of the olives is enhanced by the addition of the highest quality Sicilian artichokes and red peppers.

Pack Size: 3 kg tubs | 5.5 kg tubs

# Olive Mediterranee

*Marinated green and black olives with mushrooms, peppers, garlic cloves and herbs.*



The ultimate olive mix! The full-body and flavour of our succulent black and green olives are complimented by the tender texture of sliced mushrooms, the bite of juicy red peppers and the crunch of sweet garlic cloves. A hint of herbs adds the perfect finishing touch to this beautifully balanced combination.

Pack Size: 3 kg tubs

# Olive Limone

*Marinated large green pitted olives with lemon and herbs.*



Mouth-wateringly fresh, lively and succulent, this recipe partners the best selected giant green olives with the sparkling citrus flavours of sun-ripened Sicilian lemons. One of the best-selling products in our range. To try it is to love it!

Pack Size: 3 kg tubs | 4 kg bags | 5.5 kg tubs

# Olive Peperoncino

*Spicy green and black pitted olives in oil.*



Mixed green and black pitted olives are luxuriously dressed in a hot and spicy chilli pepper cream sauce to create one of Taste of Sicily's original recipes. This sophisticated combination is the perfect accompaniment for cocktails and more.

Pack Size: 2.5 kg tubs

# Olive Giovanna

*Marinated large green pitted olives with herbs.*



The simpler the better. This large green pitted olives are simply drizzled with natural herbs and marinated in our very delicate light brine. Try it in salads, as a side dish, as a nibble with drinks or on their own.

Pack Size: 3 kg tubs | 4 kg bags

# Olive Paesana

*Marinated black pitted olives with peppers and herbs.*



Carefully selected for colour, size and quality, these fabulous black olives are enhanced with tasty red peppers and aromatic herbs in authentic Paesana style.

Simply delicious in pizza and salad, these versatile olives will also give a piquancy and zest to everyday cooking. Extraordinary!

Pack Size: 3 kg tubs

# Olive Regina

*Large green pitted olives in light brine.*



Simply marinated in our light brine! These green Queen olives are versatile and simple. Absolutely perfect with cocktails or in salads.

Pack Size: 3 kg tubs

# Kalamata plain

*Whole Kalamata olives in light brine.*



This Plain version of our Kalamata olives does not need anything else! It is already smooth and meaty with a rich and fruity taste.

Just extraordinary in salads and meat dishes.

A taste sensation!

Pack Size: 3 kg tubs

# Olive Mandorla

*Large green pitted olives  
stuffed with almonds.*



Succulent large green olives are stuffed with whole blanched almonds, one of the world's tastiest and healthiest nuts, then bathed in a light brine.

A quick and easy sophisticated appetizer with drinks, these olives are also good in drinks, popularly vodka or rum.

Pack Size: 3 kg tubs

# Olive Pimento

*Large green pitted olives  
stuffed with pimento.*



The marriage of green olives and red pimento is a classic. Large green olives are stuffed with pimento, the sweeter and more aromatic relative of the red pepper, then bathed in a light brine.

This olive/pimento combination makes a delicious snack or appetizer and is the required garnish for the perfect dry martini.

Pack Size: 3 kg tubs

# Olive Aglio

*Large green pitted olives stuffed with garlic cloves.*



One of our versions of large green stuffed olives features the best and most succulent olives stuffed with a whole clove of garlic treated so that it retains all its crunch and sweetness and only the subtlest garlic taste.

The contrast of textures and the blending of flavours make them a truly moreish snack or appetizer.

Size: 3 kg tubs

# Olive Piri-Piri

*Large green pitted olives stuffed with Piri-Piri.*



Premium large green olives are stuffed with red hot Piri Piri chilli peppers for a zingy, tongue-tingling treat.

A great choice for adventurous olive-lovers, this exciting taste combination will add spice to any dish and liven up your appetizer selection.

Pack Size: 2 kg trays



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# *Antipasto*

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Pomodoro Sott'Olio | Antipasto Siciliano | Funghi Mix | Pomodoro Semisecco | Carciofotto Siciliano  
Aglio Marinato | Cetriolini | Ciliegino Siciliano

# Pomodoro sott'olio

*Sun-dried tomatoes with basil and cheese.*



Created more than 100 years ago by our great grandfather, this sun-dried tomato recipe is unbeatable and unique to Taste of Sicily.

Made with only selected full-flavoured tomatoes that have been traditionally dried in the sun then infused with grated aged cheese and flavoured with the finest basil leaves, this recipe represents our family tradition of taste, quality and originality.

Pack Size: 2.8 kg tubs

# Carciofotto Siciliano

*Whole artichoke hearts.*



Originating from the northwest of the Island, artichokes are a favourite of traditional Sicilian cuisine.

Here, a light oil preserves their delicacy and underscores the superior taste and sweetness of the Sicilian artichoke.

Pack Size: 2.8 kg tubs

# Funghi Mix

*Marinated mixed Mushrooms.*



There are many varieties of edible mushroom, all different. We have chosen three types of mushroom to produce what we think is the best combination in terms of taste, texture and appearance.

We have accented their delicate, earthy flavour with chopped red peppers and herbs. Inspired.

Pack Size: 2.8 kg tubs

# Antipasto Siciliano

*Mixed vegetables Antipasto*



Antipasto Siciliano is a tasty balance of Mixed vegetables with artichokes, mushrooms, mini gherkins, olives, fillets of aubergines and sundried tomatoes.

The peculiarity of this recipes is in the poise taste of all ingredients.

You can create as many dishes as you want!

Pack Size: 2.8 kg tubs

# Pomodoro Semisecco

*Semi-dried tomatoes.*



Sweet and mouthwatering, this semi-dried tomatoes recipe can be enjoyed by all Mediterranean food lovers. A sophisticated alternative to the fresh tomatoes, already drizzled with fresh garlic and herbs. Perfect in salads, as an appetizer or drinks accompaniment, they are also perfect served alongside cured meat and cheeses.

Pack Size: 1 kg tray

# Capperi con gambo

*Caper berries in light brine.*



These small green spheres are the unopened flower bud of a Mediterranean bush. Each bud is picked by hand in the early morning hours before it can open. They have no great taste appeal when eaten fresh but after pickling they take on a pungent flavour.

Capers can be used in a variety of sauces, salads and meat or fish dishes. They lend a mild peppery, pickled taste when added to a recipe or served along side as a garnish.

Pack Size: 1 kg tub

# Aglio Marinato

*Marinated sweet Garlic.*



Sweet and luscious, these cloves of marinated garlic can be eaten and enjoyed by everyone. A sophisticated process has removed the pungent taste and smell resulting in a delicious ingredient perfect in salads, as an appetizer or drinks accompaniment.

Pack Size: 3 kg tubs

# Cetriolini

*Marinated mini Gherkins.*



Our lightly spiced mini gherkins are crunchy and slightly piquant, they're perfect to add in salads, appetizers, sandwiches and side dishes.

Pack Size: 3 kg tubs

# Pomodoro alle erbe

*Sun-dried tomatoes with herbs.*



This Sun-dried tomato with herbs has an intense aromatic balance, the basil gives it an authenticity combined with sun dried tomatoes. A good alternative that you can use as an appetizer, in salads and cooking

Pack Size: 2.8 kg tubs

# Cilieginio Siciliano

*Semi-dried Sicilian Cherry Tomatoes.*



From Sicily, one of the most simple and delicious recipes of Italian culinary tradition. A perfect mix between the hot Sicilian sun, fresh basil and red cherry tomatoes.

Very versatile, ideal for appetizers, bruschetta, focaccia, pizza, pasta, couscous, roasted meats and fish.

Pack Size: 2 kg trays



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# *Grigliati*

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Carciofi Grigliati | Peperoni Grigliati | Zucchine Grigliate  
Grigliato Misto | Melanzane Grigliate | Cipolline Grigliate

# Carciofi Grigliati

*Grilled Artichoke hearts.*



Tender artichoke hearts carefully selected, cut in half and gently grilled. The Grilled Artichokes are perfect for salads and to enhance the prestige of your recipes, delicious ingredient in fast recipes.

Try them in panini, salads and pasta or in any dish where their subtly delicious taste can be fully appreciated.

Pack Size: 2.2 kg bags | 2.8 kg tubs

# Peperoni Grigliati

*Grilled Peppers.*



Succulents red peppers, are selected and freshly picked in Italy, cooked to perfection to offer an authentic grilled flavour, ready to be enjoyed.

Lovely in meat dishes, salads, fresh cheeses, pasta, pizza and bakery products.

Pack Size: 1 kg tray

# Zucchine Grigliate

*Grilled Courgettes.*



The mild taste of the courgette is wonderfully intensified when grilled for a smoky taste and these coupled with selected spices, great to put in paninis.

Pack Size: 1 kg tray

# Grigliato Misto

*Grilled Mixed vegetables.*



The fierce heat of the grill intensifies the flavour of the vegetables in our chargrilled Antipasto.

Made with the finest selected aubergines, sweet peppers and courgettes, this colourful and versatile antipasto is perfect in panini and pasta dishes, sensational in salads and side dishes and an ideal ingredient for many other meal occasions.

Pack Size: 1 kg tray

# Melanzane Grigliate

*Grilled Aubergines.*



Freshly picked from the field and cooked, the Aubergines are grilled as homemade and seasoned with oil and herbs, to enhance all their flavor and their genuineness.

Pack Size: 1 kg tray

# Cipolline Grigliate

*Grilled Onions in balsamic vinegar.*



Small, with a distinctive flattened shape, Borrettane onions are naturally mild and sweet. Here they are grilled and marinated in balsamic vinegar for a unique, full flavour.

Deliciously crunchy eaten on their own, they add taste and texture to antipasti, sandwiches and salads and are a popular accompaniment to meat and fish dishes.

Pack Size: 1 kg tray



# *Pesto e Pate'*

Pesto di Basilico | Pesto alla Genovese | Pesto Rosso | Pesto di Rucola  
Pate di Kalamata | Crema di Peperoncino

# Pesto di Basilico

*Fresh Basil pesto*



Made with the best selected basil leaves, very long-aged cheese and drizzled with a touch of the finest extra virgin olive oil, our version of the classic basil sauce is unrivalled.

Use its unique and much-loved taste in pasta dishes, panini, salads or pizza.

Complex simplicity. Beautiful balance.

Pack Size: 1 kg tub | 2.8 kg tubs

# Pesto Rosso

*Sun-dried tomato pesto.*



Our red pesto is made by following a traditional Sicilian recipe using only carefully selected ingredients such as tomatoes dried under the sun, aged Grana Padano cheese, basil leaves and a touch of extra virgin olive oil. Try it on panini, meat dishes, pasta and pizza.

Pack Size: 1 kg tub | 2.8 kg tubs

# Pesto alla Genovese

*Fresh Basil pesto with nuts.*



This recipe comes from Liguria, where the basil is grown. The main feature lies in the pine nuts, they give more taste and texture, combined with fresh basil leaves, Parmesan cheese to create a unique taste.

Pack Size: 1 kg tub

# Pesto di Rucola

*Fresh Rocket pesto.*



The rocket gives a delicious rich peppery flavour which complements many different dishes. It can be used in salads, as a garnish in meat and fish dishes, but the best way to enjoy the true taste is in crostini bread.

Pack Size: 1 kg tub

# Pate di Kalamata

*Black Kalamata olive tapenade.*



Our version of black olive tapenade is like nothing else on the market. Made with the best selected black olives that are pounded together with a few drops of extra virgin olive oil, it has a sweeter, more delicate taste than any you may have tried before and is therefore more versatile.

Use it in meat and fish dishes, in starters and savouries or spread it on sandwiches and panini - its taste is really quite addictive.

Pack Size: 1 kg tub

# Crema di Peperoncino

*Hot Chilli paté.*



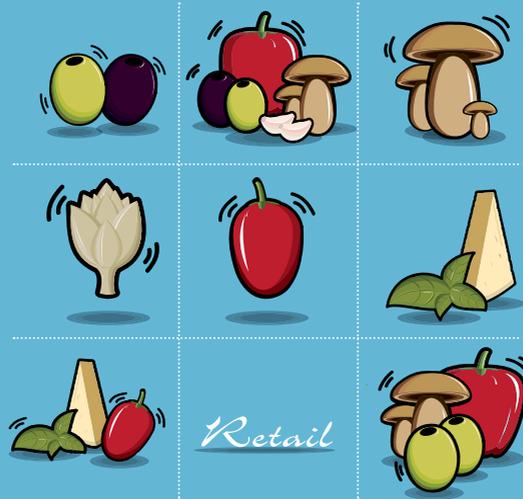
Not only enjoyed by lovers of spicy food, this hot chilli pepper cream sauce has been designed to give a tasty and spicy touch to any kind of dish.

It gives your taste buds an extreme workout. Enjoy it!

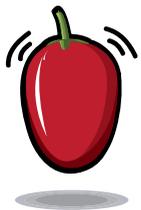
Pack Size: 1 kg tub

# Diforti

Moreish Antipasto



Diforti have created a little range of moreish antipasti, olives, grilled vegetables and pesto for those of you that would like to bring something home, at work or wherever you want



## Sun-dried Tomato

180 gr | Sun-dried tomatoes with basil and cheese.



## Mixed Mushrooms

180 gr | Marinated mixed mushrooms



## Mixed Olives

200 gr | Marinated mixed black & green pitted olives with herbs.



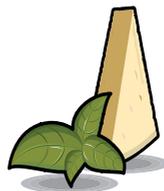
## Grilled Artichokes

180 gr | Grilled Artichoke hearts.



## Mediterranea Olives

200 gr | Marinated green and black olives with mushrooms, peppers, garlic cloves and herbs.



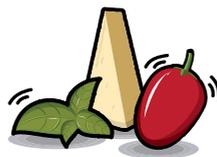
## Basil Pesto

180 gr | Fresh Basil pesto.



## Forest Olives

200 gr | Marinated large green pitted olives with mushrooms, peppers and herbs.



## Red Pesto

180 gr | Sun-dried tomato pesto.



### Contact Us

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Diforti Moreish Antipasto

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