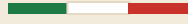


Caorle

SPECIALITÀ ITALIANE



A Taste of Italy

POMODORO · LEGUMI · OLIVE · VERDURE



THE CAORLE WOMAN

Same woman, different stories.

The Caorle woman is the heart of our brand. She represents the authentic spirit of Italian land, people and traditions: a warm smile, a genuine character and a true passion for good food.

From sun-ripened tomatoes to olives, from golden grains to the vegetables of the orto, she brings the ingredients of the Mediterranean to the professional kitchen. Every Caorle product carries her face and her promise: only Italian-origin products, chosen at the source and prepared with care.

Different products, the same woman. Always Caorle.



POMODORO
TOMATOES



OLIVE
OLIVES



VERDURE
VEGETABLES



CEREALI
GRAINS



RISO
RICE



PASTA
PASTA



OLIO
OLIVE OIL



SPECIALITÀ
SPECIALITIES

Italian food, our passion.

SOLO PRODOTTI ITALIANI
ONLY ITALIAN-ORIGIN PRODUCTS



La tavola italiana, ogni giorno.

Good food brings people together. Caorle brings the ingredients of the Italian table to restaurants, pizzerias and professional kitchens across Europe.

100% Italiano

Only Italian-origin products, selected at the source.

Qualità professionale

Made for the pace and standards of HORECA kitchens.

A9 · A10 · A15

Catering formats for every kitchen size.

Su ordinazione

Produced to order, from the new harvest.



A tavola non si invecchia.

ITALIAN PROVERB · AT THE TABLE, NOBODY GROWS OLD

Caorle

LINEA 01

Pomodoro

Tomatoes are jewels.

Italian tomatoes picked at full ripeness and processed within hours. From whole peeled to smooth passata, the foundation of every great Italian kitchen.

7 PRODOTTI · PELATI · CUBETTI · TRITURATO · POLPA · PASSATA ·
SALSA PIZZA · SECCHI

CAORLE · A TASTE OF ITALY



Il pomodoro, intero e in pezzi



Il re della cucina italiana.

POMODORI PELATI

in succo di pomodoro

WHOLE PEELED TOMATOES

Whole tomatoes, steam-peeled and packed in their own juice. Firm, fleshy and deep red.

SUGHI
SAUCES

RAGÙ
RAGÙ

STUFATI
STEWES

A9 · A10 · A15



Pronti, precisi, senza scarti.

POMODORI A CUBETTI

in succo di pomodoro

DICED TOMATOES

Even dice that hold their shape in the pan, ready to use, zero waste.

SUGHI
SAUCES

BRUSCHETTE
BRUSCHETTA

MINISTRE
SOUPS

A9 · A10 · A15



Rustico, corposo, generoso.

POMODORO TRITURATO

CRUSHED TOMATOES

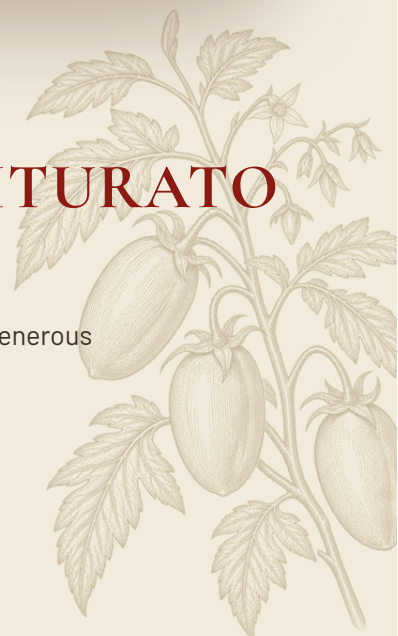
Rustic crushed tomatoes for a full-bodied, generous sauce.

SUGHI
SAUCES

PIZZA
PIZZA

RAGÙ
RAGÙ

A9 · A10 · A15



LINEA 01 · POMODORO

Per salse e pizza



*Dalla latta al forno
a legna.*



Velluto rosso.

POLPA FINE di pomodoro

FINE TOMATO PULP

Finely chopped pulp with a velvety texture and intense colour.

SALSE
SAUCES

ZUPPE
SOUPS

PIZZA
PIZZA



La base di ogni salsa.

PASSATA di pomodoro

TOMATO PASSATA

Smooth, thick passata from sieved ripe tomatoes.

SALSE
SAUCES

VELLUTATE
CREAM SOUPS

BRASATI
BRAISES



Nata per il forno a legna.

SALSA PIZZA

PIZZA SAUCE

Ready to spread, the right base for wood-fired pizza.

PIZZA
PIZZA

FOCACCIA
FOCACCIA

BRUSCHETTE
BRUSCHETTA



LINEA 02

Legumi

Dalla terra, con cura.

Caorle

Chickpeas, beans, lentils, peas and sweet corn, cooked to the perfect point and ready for soups, salads and the classics of Italian cuisine.

7 PRODOTTI • A9 • A10 • A15



LINEA 02 • LEGUMI

La forza dei legumi



Piccoli, dorati, versatili.

CECI CHICKPEAS

Tender whole chickpeas, cooked and ready to use.

HUMMUS
HUMMUS

INSALATE
SALADS

ZUPPE
SOUPS

A9 • A10 • A15

Cremosi per natura.

FAGIOLI BIANCHI WHITE BEANS

Creamy cannellini beans with a thin skin.

MINESTRE
SOUPS

INSALATE
SALADS

CONTORNI
SIDE DISHES

A9 • A10 • A15



Il cuore della pasta e fagioli.

FAGIOLI BORLOTTI BORLOTTI BEANS

Rich borlotti beans, the heart of pasta e fagioli.

PASTA E FAGIOLI
BEAN PASTA SOUP

ZUPPE
SOUPS

STUFATI
STEWES

A9 • A10 • A15



Semplici, genuini



Carattere deciso.

FAGIOLI ROSSI

RED KIDNEY BEANS

Firm, flavourful kidney beans that hold up in cooking.

CHILI
CHILI

INSALATE
SALADS

STUFATI
STEWES

A9 · A10 · A15



Tradizione in un cucchiaino.

LENTICCHIE

LENTILS

Small, flavourful lentils, ready in minutes.

ZUPPE
SOUPS

CONTORNI
SIDE DISHES

INSALATE
SALADS

A9 · A10 · A15



Il sapore di casa, in ogni cucchiaino.

LINEA 02 · LEGUMI

Dolci e dorati



Dolcezza di primavera.

PISELLI

GARDEN PEAS

Sweet, tender peas with a bright green colour.

RISOTTI
RISOTTO

CONTORNI
SIDE DISHES

PASTA
PASTA

A9 · A10 · A15



Oro croccante.

MAIS DOLCE

SWEET CORN

Golden kernels, crisp and naturally sweet.

INSALATE
SALADS

PIZZA
PIZZA

BOWL
BOWLS

A9 · A10 · A15

CAORLE · A TASTE OF ITALY



Colore e dolcezza nel piatto.



LINEA 03

Olive

Il cuore del Mediterraneo.

Caorle

Green and black olives, pitted or sliced, for antipasti, aperitivo and the pizza topping every guest expects.

4 PRODOTTI • A9 • A10 • A15

LINEA 03 · OLIVE

Olive verdi



Fresche, sode, senza nocciolo.

OLIVE VERDI

denocciolate

PITTED GREEN OLIVES

Pitted green olives, firm flesh and fresh taste.

ANTIPASTI
STARTERS

APERITIVO
APERITIF

INSALATE
SALADS

A9 · A10 · A15



Pronte per la pizza.

OLIVE VERDI *a rondelle*

SLICED GREEN OLIVES

Even slices, ready to top and garnish.

PIZZA
PIZZA

INSALATE
SALADS

PANINI
SANDWICHES

A9 · A10 · A15

CAORLE · A TASTE OF ITALY



Sulla pizza, sempre.

Olive nere



Morbide e mediterranee.

OLIVE NERE

denocciolate

PITTED BLACK OLIVES

Soft black olives with a full, mellow flavour.

ANTIPASTI
STARTERS

PASTA
PASTA

TAPENADE
TAPENADE

A9 · A10 · A15



Il tocco classico.

OLIVE NERE

a rondelle

SLICED BLACK OLIVES

Sliced black olives, the classic pizza topping.

PIZZA
PIZZA

INSALATE
SALADS

FOCACCIA
FOCACCIA

A9 · A10 · A15



Raccolte a mano, come una volta.

Caorle

LINEA 04

Verdure

L'orto in dispensa.

Mushrooms, artichokes, roasted peppers and sun-dried tomatoes. The colours and flavours of the Italian antipasto, ready to serve.

5 PRODOTTI · FUNGHI · CARCIOFI · PEPERONI · POMODORI SECCHI

CAORLE · A TASTE OF ITALY





LINEA 04 • VERDURE

Dall'orto alla cucina



Bianchi e compatti.

FUNGHI CHAMPIGNON

interi

WHOLE MUSHROOMS

Whole button mushrooms, white and firm.

CONTORNI
SIDE DISHES

SUGHI
SAUCES

RISOTTI
RISOTTO

A9 • A10 • A15

Affettati al punto giusto.

FUNGHI CHAMPIGNON

affettati

SLICED MUSHROOMS

Sliced mushrooms, ready for pizza and sauces.

PIZZA
PIZZA

SUGHI
SAUCES

OMELETTE
OMELETTE

A9 • A10 • A15



Il fiore dell'orto.

CARCIOFI

ARTICHOKES

Tender artichoke hearts with a delicate taste.

ANTIPASTI
STARTERS

PIZZA
PIZZA

RISOTTI
RISOTTO

A9 • A10 • A15

Antipasto all'italiana



Dolci, affumicati, pronti.

PEPERONI

arrostiti

ROASTED RED PEPPERS

Roasted, peeled red peppers, sweet and smoky.

ANTIPASTI
STARTERS

PANINI
SANDWICHES

PASTA
PASTA

A9 · A10 · A15



Il sole, concentrato.

POMODORI SECCHI

SUN-DRIED TOMATOES

Sun-dried tomatoes with a concentrated, gently sweet flavour.

ANTIPASTI
STARTERS

PASTA
PASTA

PANINI
SANDWICHES

A9 · A10 · A15



Tutti a tavola.



HORECA · FOODSERVICE

Per la cucina professionale.

Every Caorle product is available in three catering tin sizes, produced to order for restaurants, pizzerias, hotels and caterers.

A9

≈ 2500 g

Il formato classico

The everyday tin for busy kitchens.

A10

≈ 3000 g

Il formato grande

More product per tin for high-volume service.

A15

≈ 4100 g

Il formato maxi

For batch cooking and central kitchens.



*Cucinate con passione.
Al resto pensiamo noi.*

SOLO PRODOTTI ITALIANI · PRODUZIONE SU ORDINAZIONE
ONLY ITALIAN-ORIGIN PRODUCTS · MADE TO ORDER



Caorle

A Taste of Italy

SAME WOMAN · DIFFERENT STORIES

 **PRODOTTO IN ITALIA**