



DELIZIE  
della  
VALDORCIA  
PIENZA



# HERBAL CONDIMENTS

## DELIZIE DELLA VALDORCIA

25 years of careful work, carefully respecting the food and wine tradition handed down from generation to generation in one of the most representative areas of Tuscany, the Valdorcia.

A work that, year after year, has allowed us to select a series of agri-food products linked to our short supply chain and which today allows us to offer a wide range of delicacies, all with the guarantee of the origin of each individual food.

We have renewed our catalog to allow our customers a simpler and faster consultation thanks to the subdivision by product categories.



## AGLIO, OLIO E PEPERONCINO

100 G PER 4 PERSONE

The perfect preparation to enjoy an exquisite pasta with garlic, oil and chilli pepper: the Mediterranean aromas are particularly well balanced, for a pleasant dish.



### Ingredienti

chilli, garlic, parsley, salt, chervil.

## AGLIONE

100 G PER 4 PERSONE

Pasta all'aglione is a typical recipe from the Sienese area, which is prepared with fresh pasta, tomato, garlic and chilli for a delicate and decisive taste.



### Ingredienti

chilli, garlic, salt, parsley, chervil..

## ARRABBIATA

100 G PER 4 PERSONE

Blend of spices and aromas, for a quick and tasty Arrabbiata pasta with a delicate and spicy taste.



### Ingredienti

chilli, garlic, parsley, basil.

# HERBAL CONDIMENTS

## SPICY BRUSCHETTA

100 G PER 4 PERSONE

Prepared to make excellent bruschetta, with a spicy flavor and a delicate aftertaste.



### Ingredienti

tomato, garlic, oregano, onion, salt, carrot, celery, chilli.

## CHEESE AND PEPPER

100 G PER 4 PERSONE

The strong flavor of pecorino meets the scent of selected peppercorns in a new recipe with a strong and decisive aroma.



### Ingredienti

bread crumbs, black pepper, powdered cheese, salt, onion, garlic, mint.

## CARBONARA

100 G PER 4 PERSONE

Perfect recipe to prepare Pasta alla Carbonara as in ancient times it was prepared following the recipe and traditions of the past.



### Ingredienti

potato flakes, onion, parsley, cheese powder, onion, garlic, bacon

## PESTO

100 G PER 4 PERSONE

Blend of spices, herbs and vegetables for a quick and tasty pesto pasta that enhances the scent of basil, the aroma of pine nuts and walnuts.



### Ingredienti

basil, parsley, salt, cheese powder, pine nuts, walnuts, garlic.

## TOMATO AND BASIL

100 G PER 4 PERSONE

A symbolic dish of Italian cuisine, with typical ingredients: spaghetti with tomato and basil. A unique condiment with a delicate and fresh flavor, suitable for hot summer days.



### Ingredienti

tomato, basil, salt, onion.

## PORCINO AND TRUFFLE

100 G PER 4 PERSONE

The delicacy of porcini mushrooms and the exclusive scent of black truffles are the basis for this preparation that brings together the most typical flavors of the Tuscan land.



### Ingredienti

garlic, salt, parsley, tomato, mint, herbs, porcini mushrooms (*boletus edulis*), summer truffle, chilli

# SOUPS

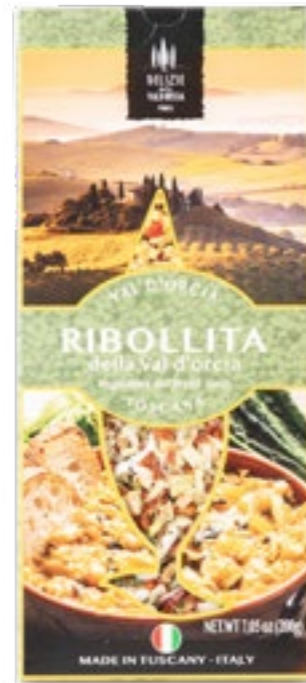
## RIBOLLITA DELLA VALDORCIA

200 G PER 4 PERSONE

Ribollita is a warm and substantial first course typical of Tuscan poor cuisine: it is a soup of stale bread and vegetables and beans. According to the peasant tradition, it was prepared on Friday, a lean day, by putting together the leftovers of the previous day and then boiled several times over low heat; first with only vegetables, then with the addition of hard bread, hence the name " ribollita ": the more it is cooked, the tastier it becomes for the following days!

### Ingredienti

cannellini beans, flat beans, borlotti beans, carrot, tomato, celery, leek, onion, parsley.



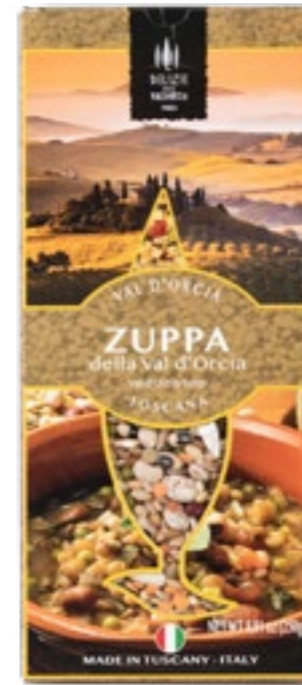
## VALDORCIA SOUP

250 G PER 4 PERSONE

This is a comfortable first course ideal for gray and cold days, typical of the ancient Val d'Orciana tradition. A dish that warms the soul and the heart with its enveloping, simple and truly delicious taste. A mix of legumes and cereals carefully chosen and selected, as was traditionally done in the past.

### Ingredienti

*green lentils, pearl barley, peeled red lentils, cannellini beans, pearl spelled, green azuki, black eyed beans, borlotti beans, beans*



## VAL D'ORCIA SOUP WITH PORCINI MUSHROOMS

250 G PER 4 PERSONE

This is a comfortable first course ideal for gray and cold days, typical of the ancient Val d'Orciana tradition. A dish that warms the soul and the heart with its enveloping, simple and truly delicious taste. A mix of legumes and cereals carefully chosen and selected, as traditionally was done in the past, with the addition of dried porcini mushrooms and dried vegetables

### Ingredienti

green lentils, pearl barley, peeled red lentils, cannellini beans, pearl spelled, green azuki, black eyed beans, borlotti beans, brown or red beans, salt, parsley, flavorings, mint, garlic, dried porcini mushrooms 10%, (boletus edulis ), chilli pepper.



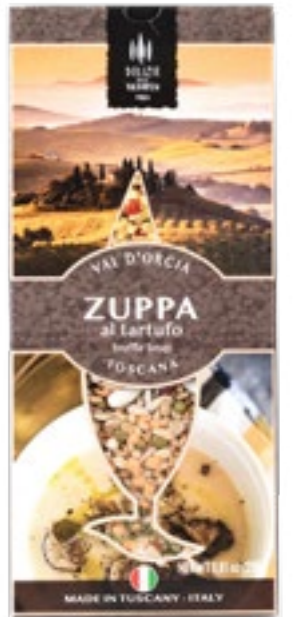
## VAL D'ORCIA SOUP WITH TRUFFLES

250 G PER 4 PERSONE

This is a comfortable first course ideal for gray and cold days, typical of the ancient Val d'Orciana tradition. A dish that warms the soul and the heart with its enveloping, simple and truly delicious taste. A mix of legumes and cereals carefully chosen and selected, as traditionally was done in the past, with the addition of summer truffle, dried porcini mushrooms and vegetables dried.

### Ingredienti

green lentils, pearl barley, peeled red lentils, cannellini beans, pearl spelled, green azuki beans, black eyed beans, borlotti beans, brown or red beans, salt, parsley, mint flavorings, garlic, summer truffle (tuber aestivum vitt. 3% ), porcini mushrooms 10%, (boletus edulis), chilli.



# SOUPS

## SOUP OF VAL D'ORCIA ALLA CACCIATORA 250 G PER 4 PERSONE

This is a comfortable first course ideal for gray and cold days, typical of the ancient Val d'Orciana tradition. A dish that warms the soul and the heart with its enveloping, simple and truly delicious taste. A mix of legumes and cereals carefully chosen and selected, as traditionally was done in the past, with the addition of dried wild boar, dried porcini mushrooms and vegetables dried.

### Ingredienti

green lentils, pearl barley, peeled red lentils, cannellini beans, pearl spelled, green azuki, black eyed beans, borlotti beans, brown or red beans, parsley, salt, tomato, garlic, porcini mushrooms (boletus edulis and related group), dehydrated wild boar (wild boar, salt, flavorings) 3%, juniper berries.



## SPELLED SOUP FROM VAL D'ORCIA 200 G PER 4 PERSONE

Spelled soup is a typical Tuscan recipe, It is a poor dish based on farro, beans and vegetables of the peasant tradition. A rich, substantial and healthy dish, especially suitable for the winter months. Spelled soup was already a typical dish of Tuscany in Etruscan times. Basic nourishment of the ancient people, spelled, in fact, represented the central ingredient of many recipes. Together with beans and vegetables grown in Etruria, it made it possible to make a poor but extremely nutritious soup.

### Ingredienti

pearl spelled, carrot, celery, onion, garlic, leek, parsley, greens, adzuki beans, pearl spelled, black beans.



# PACKAGING WHIT OLIVE OIL

Packaging Kit that combines our risotto, polenta or soup with a bottle of Extra Virgin Olive Oil 250 ml with a tasty and refined flavor that will make the dish unique and superfine.

Our priority is to ensure a high quality extra virgin olive oil with a perfect balance between all its flavors. The basis of the entire production process is represented by direct and indirect collaboration with local mills. This careful selection work allows the production of a Tuscan oil with a different balance between fruity, bitter and spicy with which we can satisfy the tastes of individual markets and individual customers.



# KIT - RISOTTI, POLENTE, ZUPPE + OLIO

## OLIO EXTRA VERGINE D'OLIVA 250 ML

### + RIBOLLITA DELLA VAL D'ORCIA 200 G PER 4 PERSONE

Ribollita is a warm and substantial first course typical of Tuscan poor cuisine: it is a soup of stale bread and vegetables and beans. According to the peasant tradition, it was prepared on Friday, a lean day, by putting together the leftovers of the previous day and then boiled several times over low heat; first with only vegetables, then with the addition of hard bread, hence the name " ribollita ": the more it is cooked, the better it becomes for the following days!



#### Ingredienti

cannellini beans, flat beans, borlotti beans, carrot, tomato, celery, leek, onion, parsley.

## OLIO EXTRA VERGINE D'OLIVA 250ML

### + SPAGHETTI AGLIO OLIO E PEPERONCINO 250 G PER 4 PERSONE

The perfect preparation to enjoy an exquisite pasta with garlic, oil and chilli pepper: the Mediterranean aromas are particularly well balanced, for a pleasant dish.



#### Ingredienti

durum wheat flour, chilli, garlic, parsley, salt, chervil.

## OLIO EXTRA VERGINE D'OLIVA 250 ML

### + SPELLED SOUP 200 G PER 4 PERSONE

Spelled soup is a typical Tuscan recipe, It is a poor dish based on spelled, beans and vegetables of the peasant tradition. A rich, substantial and healthy dish, especially suitable for the winter months. Spelled soup was already a typical dish of Tuscany in Etruscan times. Basic nourishment of the ancient people, spelled, in fact, represented the central ingredient of many recipes. Together with beans and vegetables grown in Etruria, it made it possible to make a poor but extremely nutritious soup.



#### Ingredienti

pearl spelled, carrot, celery, onion, garlic, leek, parsley, greens, adzuki beans, pearl spelled, black beans.

## EXTRA VIRGIN OLIVE OIL 250ML

### + VAL D'ORCIA SOUP 250 G PER 4 PERSONE

This is a comfortable first course ideal for gray and cold days, typical of the ancient Val d'Orciana tradition. A dish that warms the soul and the heart with its enveloping, simple and truly delicious taste. A mix of legumes and cereals carefully chosen and selected, as was traditionally done in the past.



#### Ingredienti

green lentils, pearl barley, red lentils, cannellini beans, pearl spelled, green azuki beans, cowpeas, pinto beans, kidney beans

**EXTRA VIRGIN OLIVE OIL 250 ML  
+ CACCIATORE POLENTA**  
250 G PER 4 PERSONE

Prepared for hunter's polenta, ready in a few minutes. Pairings: Excellent in combination with stew, goulash or savory cheeses, it enhances the flavor of polenta with aromas of game.



**Ingredienti**

Corn flour, shiitake mushrooms (Lentinula edodes), precooked borlotti beans, carrot, dehydrated wild boar (wild boar, salt, flavorings), dehydrated roe deer (roe deer, salt, herbs), celery, parsley, onion.

**OLIO EXTRA VERGINE D'OLIVA 250 ML  
+ PEASANT POLENTA**  
250 G PER 4 PERSONE

La polenta del Contadino è una polenta istantanea di verdure e legumi, adatta anche a chi segue una dieta vegetariana.



**Ingredienti**

corn flour, green lentils, red lentils, onion, leek, parsley

**OLIO EXTRA VERGINE D'OLIVA 250 ML  
+ POLENTA AL TARTUFO**  
250 G PER 4 PERSONE

Polenta Tartufata is a more exclusive version of the traditional ancient peasant dish, which has been able to reinvent itself to satisfy the finest and most demanding palates.



**Ingredienti**

corn flour, parsley, flavoring, summer truffle (tuber aestivum vitt)

**OLIO EXTRA VERGINE D'OLIVA 250 ML  
+ POLENTA WITH PORCINI MUSHROOMS**  
250 G PER 4 PERSONE

Polenta and mushrooms a classic during the autumn and winter period, especially prepared with porcini mushrooms and served very hot.



**Ingredienti**

Corn Flour, Mushrooms (Porcini Boletus edulis and related group, shiitake Lentinus edodes), Celery, Onion, Parsley, Leek

**EXTRA VIRGIN OLIVE OIL 250 ML  
+ RISOTTO WITH PORCINI MUSHROOMS**  
250 G PER 4 PERSONE

Risotto with porcini mushrooms is a creamy and enveloping first course full of taste and suggestions, perfect for the first autumn evenings!



**Ingredienti**

Riso Italiano, Funghi (Porcini Boletus edulis e relativo gruppo, shiitake Lentinus edodes), Sedano, Cipolla, Prezzemolo, Porro

**EXTRA VIRGIN OLIVE 250 ML  
+ TRUFFLE RISOTTO**  
250 G PER 4 PERSONE

Risotto with truffles is a refined first course: a creamy Parmesan risotto base embellished with the prized variety of white truffles.



**Ingredienti**

Italian rice, parsley, flavoring, summer truffle (tuber aestivum vitt).

**EXTRA VIRGIN OLIVE 250 ML  
+ RISOTTO CACCIATORA**  
250 G PER 4 PERSONE

A traditional risotto that is ennobled with feathered game for a very delicate dish.



**Ingredienti**

Italian rice, shiitake mushrooms (Lentinula edodes), pre-cooked borlotti beans, carrot, dehydrated wild boar (wild boar, salt, flavorings), dehydrated roe deer (roe, salt, flavorings), celery, parsley, onion

**EXTRA VIRGIN OLIVE 250 ML  
+ FARMER'S RISOTTO**  
250 G PER 4 PERSONE

The farmer's risotto is an easy, quick and ready recipe in a few minutes, it was a real challenge for me but it is really tasty and delicious.



**Ingredienti**

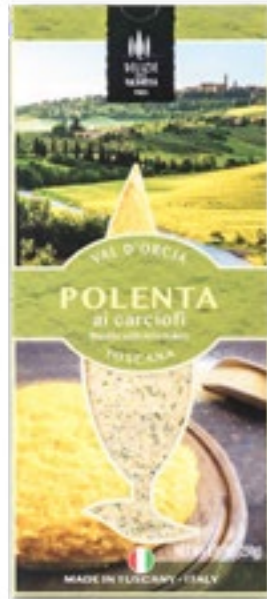
Italian rice, green lentils, red lentils, onion, leek, parsley



# POLENTE

## WITH ARTICHOKE 100 G PER 4 PERSONE

Polenta with artichokes is a delicious dish and much appreciated for its appetizing taste. Perfect for a dinner with friends, it will win you over, try it!

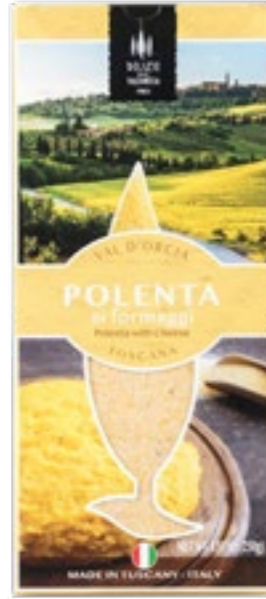


### Ingredienti

Corn flour, artichokes, garlic, parsley

## WITH CHEESE 100 G PER 4 PERSONE

If you are looking for an easy, quick and tasty first course, follow these steps and prepare a racy and hot polenta with cheeses.



### Ingredienti

Corn flour, mix of powdered cheeses (dehydrated cheese (milk, salt, rennet)), nutmeg, pepper.

## WITH MUSHROOMS AND TRUFFLES 100 G PER 4 PERSONE

Our Polenta with Truffles and Porcini Mushrooms. Polenta is a very ancient dish of the peasant tradition, reminiscent of the flavors of distant and authentic times



### Ingredienti

corn flour, celery, shiitake mushrooms (*Lentinula edodes*), onion, flavoring, parsley, black summer truffle (*Tuber aestivum vitt*)

## WITH PORCINI MUSHROOMS 100 G PER 4 PERSONE

Polenta and mushrooms a classic during the autumn and winter period, especially prepared with porcini mushrooms and served very hot.



### Ingredienti

FCorn Flour, Mushrooms (*Porcini Boletus edulis* and related group, shiitake *Lentinus edodes*), Celery, Onion, Parsley, Leek

## WITH TOMATO 100 G PER 4 PERSONE

A tasty and filling dish that can be prepared in a few minutes. Quick cooking polenta topped with a simple tomato and basil sauce.



### Ingredienti

Corn flour, tomato, basil, chilli pepper, oregano.

## WITH WINE 100 G PER 4 PERSONE

The ancient use of cooking wine transforms it into a slightly sweet and aromatic sauce for this tasty peasant polenta.



### Ingredienti

corn flour, potato flakes, onion, grape pomace flour 10%, parsley, cheese powder, garlic, bacon, red beet powder 5%

## DEL CACCIATORE 100 G PER 4 PERSONE

Prepared for hunter's polenta, ready in a few minutes. Pairings: Excellent in combination with stew, goulash or savory cheeses, it enhances the flavor of polenta with aromas of game.



### Ingredienti

Corn flour, shiitake mushrooms (*Lentinula edodes*), precooked borlotti beans, carrot, dehydrated wild boar (wild boar, salt, flavorings), dehydrated roe deer (roe deer, salt, herbs), celery, parsley, onion.

## FARMER'S POLENTE 100 G PER 4 PERSONE

Polenta del Contadino is an instant polenta made with vegetables and legumes, also suitable for those who follow a vegetarian diet.



### Ingredienti

corn flour, green lentils, red lentils, onion, leek, parsley

## TRUFFLED POLENTE 100 G PER 4 PERSONE

Polenta Tartufata is a more exclusive version of the traditional ancient peasant dish, which has been able to reinvent itself to satisfy the finest and most demanding palates.



### Ingredienti

corn flour, parsley, flavoring, summer truffle (*tuber aestivum vitt*)

## TRICOLOR POLENTE 100 G PER 4 PERSONE

Polenta with vegetables, a single dish easy to prepare, very tasty and savory, prepared with classic and ancient vegetables.



### Ingredienti

cornmeal, carrot, zucchini, peas, tomato, onion, leek

# RISOTTI

## WITH ARTICHOKE 250 G PER 3 PERSONE

Risotto with artichokes is an excellent first course, well balanced from a nutritional point of view and in which the artichokes are pleasantly enhanced.

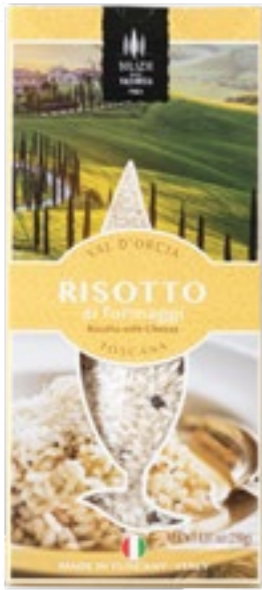


### Ingredienti

Italian rice, artichokes, garlic, parsley

## WITH CHEESE 250 G PER 3 PERSONE

A risotto rich in character and with a marked taste thanks to the combination of a mixture of cheeses.



### Ingredienti

Italian rice, mix of powdered cheeses (dehydrated cheese (milk, salt, rennet), nutmeg, pepper.

## WITH MUSHROOMS AND TRUFFLES 250 G PER 3 PERSONE

The easy recipe for a rich and tasty risotto with mushrooms and truffles, simple to make and very fragrant to bring to the table.



### Ingredienti

Italian rice, celery, shiitake mushrooms (Lentinula edodes), onion, flavoring, parsley, black summer truffle (Tuber aestivum vitt)

## WITH PORCINI MUSHROOMS 250 G PER 3 PERSONE

The risotto with porcini mushrooms is a creamy and enveloping first course full of taste and suggestions, perfect for the first autumn evenings!



### Ingredienti

Italian Rice, Mushrooms (Porcini Boletus edulis and related group, shiitake Lentinus edodes), Celery, Onion, Parsley, Leek

## WITH TOMATO 250 G PER 3 PERSONE

A tasty and filling dish that can be prepared in a few minutes. Quick cooking polenta topped with a simple tomato and basil sauce.



### Ingredienti

Italian rice, tomato, basil, chilli, oregano

## WITH WINE 100 G PER 4 PERSONE

This red wine risotto is a delicious and simple dish to prepare. The taste is amazing, the color is beautiful..



### Ingredienti

Riso, fiocchi di patate, cipolla, farina di Vinaccia da vino 10%, prezzemolo, formaggio in polvere, aglio, pancetta, barbabietola rossa in polvere 5%.

## HUNTER'S RISOTTO 100 G PER 4 PERSONE

A traditional risotto that is ennobled with feathered game for a very delicate dish.



### Ingredienti

Italian rice, shiitake mushrooms (Lentinula edodes), precooked borlotti beans, carrot, dehydrated wild boar (wild boar, salt, flavorings), dehydrated roe deer (roe, salt, flavorings), celery, parsley, onion

## FARMER'S RISOTTO 100 G PER 4 PERSONE

The farmer's risotto, an easy, quick and ready recipe in a few minutes, was a real challenge for me but it is really tasty and delicious.



### Ingredienti

Italian rice, green lentils, red lentils, onion, leek, parsley

## TRUFFLED RISOTTO 100 G PER 4 PERSONE

The risotto with truffles is a refined first course: a creamy Parmesan risotto base embellished with the prized variety of white truffle.

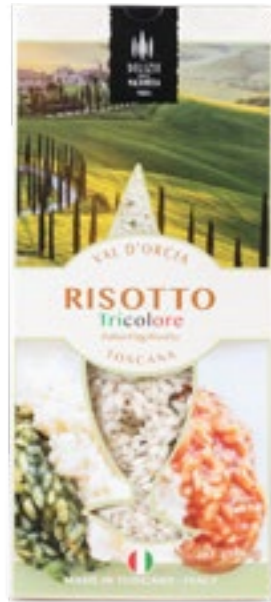


### Ingredienti

Italian rice, parsley, flavoring, summer truffle (tuber aestivum vitt).

## TRICOLOR RISOTTO 100 G PER 4 PERSONE

The Tricolor Risotto takes up the colors of our territory in the vegetables contained in this risotto mix. A riot of flavor, scent and colors.



### Ingredienti

Italian Rice, Carrot, Zucchini, Peas, Tomato, Onion, Leek.



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