

Specials and New Items!

John Accardi & Sons, Inc.

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www.accardifoods.com

Inspired by the centuries-old custom of hiding cheeses in fermenting grape must, to conceal them from raiders in time of war... or from the master's accounting ledger...



CCU
Ubriaco Capra al Traminer
12.5lb \$15.99/lb
 Goat's milk cheese aged in the must of Traminer wine grapes Veneto



CLG
LaGrein Wine aged Cheese
4.5lb \$11.99/lb
 Aged in the must of La-grein grapes



CFCR Formai Ciok Al
Vino Rosso 15lb
 A cow's milk cheese of semi-hard consistency, uniformly textured or eyed to a limited degree, steeped in grape must for 10 days. Grape residues cling to the characteristically dark rind.



CDS Dolomite Swiss Style Cheese 17.6lb
 Dolomitenkönig is a , soft-textured cheese made in the Swiss style. It has a full flavor with just a dash of sweetness and a hint of walnut. A cow's milk cheese, aged 60 days. Its characteristic feature is its slightly convex shape and unmistakable holey texture.



Aunt Berta's Preserves 8/8.8oz
 ABPF Fig Preserves
 ABCM Citrus Marmalade
 All natural Jams from Israel.



CCP Valley Produce Crackerthins 12/5.3oz \$46.00/cs
 From Australia's most recognized and respected gourmet food companies.

The **Ferruccio Podda** Company, for over 50 years, has been very successful in the production of unique and high quality cheeses in Sardinia. They have succeeded in uniting the ancient Sardinian dairy traditions and recipes with up to date manufacturing technology. Podda continues to use the age-old recipes that ensure continuity in the characteristics and high quality of the island's cheese. These many years of experience have led to Podda's growing affirmation among consumers, with a diversity and high quality variety of dairy products.

Bello di Sardegna

Bello di Sardegna Cheese is a semi soft Caciotta table cheese, produced with pasteurized whole sheep's milk. This cheese is formed in basket like containers, the print of which appears on the rind. Bello di Sardegna has a thin white or straw colored rind. The inside is white, with a special mild taste and a few holes. It is aged a minimum of forty days and its shelf life, (if kept at the right temperature), is for at least nine months to a year. Bello di Sardegna is appreciated by the gourmets and connoisseurs for its pleasant full flavor. It can be used as a table cheese, an appetizer or sliced for roasting and grilling. 2/6 lb. Ingredients: Pasteurized full fat sheep's milk, rennet, natural milk enzymes and salt



Smeraldino

Smeraldino is a soft Sardinian sheep's milk cheese that has a sweet and delicate taste with an intense aroma. The paste is white with a thin white crust. The small wheel measures approximately 11cm. in diameter and about 8cm. high. Smeraldino is aged a minimum of 40 days and has a shelf life of one year. This cheese is ideal as a table cheese, appetizer or sliced for roasting or grilling. Pack Size: 8/1.8oz.

Bel Fiore

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Belfiore Cheese is made with whole sheep's milk and is aged a minimum of 90 days. The crust is yellowish/brown and is covered with a blend of olive oil, wine vinegar and salt to preserve the crust. The paste is a light straw color. The wheel is vacuum packed and has a shelf life of 1 year. 2/6.5 lb. Ingredients: Sheep's Milk, Rennet, Natural Milk Enzymes and Salt



Classico Misto Cheese

For 50 years, "Mature Classico Misto" has been one of our quality cheeses and has adorned tables of gourmets and connoisseurs. This mixed cheese is made from pasteurized sheep's and cow's milk, with a sharp, slightly pungent taste. It is aged 6/10 months; the rind is light brown, grooved due to a special processing technique used that also makes the product compact like Parmigiano cheese. The rind is dark brown, grooved due to the special processing technique used which also makes the product compact like Parmesan cheese. The cheese is white-straw colored with small air pockets. 4/8lb.



Busseto

Busseto—Authentic Italian style Salami.

Busseto Retail Items are perfect for those who love the taste, quality and tradition of our Special Reserve Italian Dry Salami. This self-serve product is perfectly sized for large families, parties, events and other special occasions. The attractive, colorful packaging is a proven retail winner.

BCPC	Green Peppercorn Chubs	12/10oz	\$53.00
BHCC	Herb Coated Chubs	12/10oz	\$53.00
BBPC	Black Pepper Chubs	12/10oz	\$53.00
BDSN	Dry Salami Nuggets	12/8oz	\$46.00
BDSS	Dry Spicy Salami Nuggets	12/8oz	\$46.00
BPWS	Paper Wrapped Salami Gentile	15/7oz	\$60.00
BPWSV	Paper Wrapped Salami Vino Rosso	15/7oz	\$60.00
BPWSR	Paper Wrapped Salami Robusto	15/7 oz	\$60.00
BNHS	Naturale Herb Coated Salami	12/10oz	\$53.50
BNBPS	Naturale Black Pepper Coated Salami	12/10oz	\$53.50
BNDS	Naturale Dry Salami	12/10oz	\$53.50



OMV10 Monini 10L bag in a box Extra Virgin Oil \$89.00

Finally, an extremely convenient way to dispense olive oil in the kitchen!



Vita Vigor Grissini Breadsticks 12/4.4oz
ZGVTB Traditional
ZGSB Sesame



The Peanut Shop Nuts 20/4oz

PSBTP	Butter Toffee Peanut
PSCCP4	Choc Cover Peanuts
PSHRP	Honey Roasted Peanut
PSLSP	Lightly Salted Peanut
PSSC	Salted Cashews
PSSPI	Peanut Shop Salted Pistachios



Roncala Flavored Risotto 10/6.3lb \$32.50/cs

Imported from Tuscany

RRPM	Porcini Risotto
RRS	Saffron Risotto
RRV	Vegetable Risotto
RRFC	Four Cheese Risotto



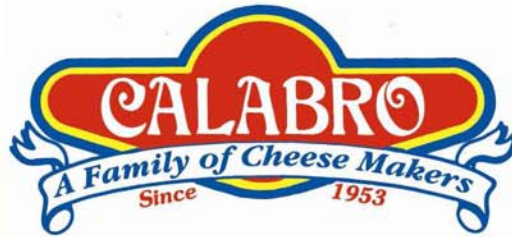
Acetum Blaze Balsamic Glaze

The perfect way to finish a plate!
Original, Strawberry, Fig and Truffle Flavored.



Gira & Gratta Rotary Cheese Grinder

From Italy comes a fun new design in cheese graters! Inside the top is a chunk of Grana Padano cheese, with a twist-style cheese grater cap. It allows pasta lovers to enjoy a convenient way of dispensing freshly grated Grana Padano cheese in a hygienic and stay-fresh format.



Hand Dipped Ricotta
Pack Size: 2/11 lb and 2/5.5 lb
Code #: HCR and HC328
Shelf Life: 28 days



Hand Dipped Ricotta
Pack Size: 4/3 lb and 8/1.5 lb
Code #: HCRT3 and HCRT
Shelf Life: 28 days



Whole Milk Impastata
Pack Size: 1/ 30 lb
Code #: HCl30
Shelf Life: 36 days



Split Smoked Scamorza
Pack Size: 6/.5 lb
Code #: HC1130
Shelf Life: 180 days



Split Scamorza
Pack Size: 12/.75 lb
Code #: HCSCAS
Shelf Life: 180 days



Ciligine Salad
Pack Size: 6/12 oz
Code #: HC964
Shelf Life: 45 days



Fresh Wrap Mozzarella
Pack Size: 8 / 8 oz
Code #: HC964
Shelf Life: 40 days



Fresh Wrap Gourmet Braids
Pack Size: 6/1lb
Code #: HC185
Shelf Life: 36 days



Rotolini Gold
Pack Size: 8/8 oz
Code #: HC379
Shelf Life: 50 days



Mozzarella Sheet
Pack Size: 2/2 lb
Code #: HC370
Shelf Life: 28 days



Smoked Boconcini
Pack Size: 1/5 lb
Code #: HC353
Shelf Life: 65 days



Mozzarella Curd
Pack Size: 2/21.5 lb
Code #: HMMC
Shelf Life: 21 days



**Gourmet Smoked Mozzarella /
Fresh Wrap Mozzarella**
Pack Size: 6/ 1lb
Code #: HCMS / HCFMI
Shelf Life: 40 days



Ciligine .33 oz
Pack Size: 2/3 lb.
Code #: HCFMC
Shelf Life: 38 days



Boconcini 1.54 oz
Pack Size: 2/3 lb.
Code #: HCFMB
Shelf Life: 38 days



Ovoline 3.5 oz
Pack Size: 2/3 lb.
Code #: HCFM
Shelf Life: 38 days



Trecia 8 oz
Pack Size: 2/3 lb.
Code #: HC170
Shelf Life: 38 days

Now Available at

