



SUPPLÌ & SPECIALITIES FOR YOUR MENU

FULL FLAVOUR EVERY TIME.

Generous fillings, a soft centre and a crisp double coating. The flavour you expect, with every delivery.

SIX SUPPLÌ + FIVE SPECIALITIES

Our range, for your menu.



AMATRICIANA SUPPLÌ

— PORCINI & TRUFFLE

500_g

of porcini for every
kilo of rice.

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— OUR QUALITY

CRISP OUTSIDE, SOFT INSIDE.

Ingredients you can taste.

Rice cooked in the sauce, generous fillings and ingredients that give each recipe its character.

A coating that stands out.

A coarse double coating: crisp with every bite, with a centre that stays soft.

Quality with every delivery.

Weight, shape, texture and frying performance follow precise production specifications.

Your taste, less work in the kitchen.

SIX RECIPES, A WORLD OF FLAVOUR.

100 g

50 g mini suppli on request



BEEF RAGÙ

Beef knuckle minced in-house, plenty of tomato and a fior di latte mozzarella centre.



TOMATO & BASIL

Sweet tomato, fragrant basil and melting, stretchy mozzarella.



CACIO E PEPE

Pecorino romano and pepper, with a pecorino cream centre that brings out the flavour.

CHARACTER, FROM THE FIRST BITE.

100 g

50 g mini suppli on request



WITH 'NDUJA

'Nduja, beef ragù and mozzarella: a meeting of spicy heat and creamy softness.



'MATRICIANO

Guanciale, tomato and pecorino, with a soft pecorino cream centre.



PORCINI & TRUFFLE

Plenty of porcini and truffle shavings: a distinctive mushroom flavour in every bite.

BEYOND SUPPLÌ, THERE'S MUCH MORE.

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SPECIALITIES

SMALL
WITH A BIG
HEART.



BREADED MOZZARELLA BITES

Fior di latte with basil, three light coatings
and a melting centre.



COURGETTE FLOWERS

In batter, with mozzarella and anchovies.



ASCOLANA OLIVES

Large olives with a well-balanced meat
filling.

POTATO CROQUETTES

Chunks of potato, spices
and smoked provola cheese.

BATTERED COD FILLETS

Battered cod fillets, pre-fried
and ready to finish cooking.

THE NEXT STEP

PUT US TO THE TEST.

A product worthy of your menu.
Less preparation in your kitchen.

SAMPLES AND DELIVERY

FREE IN ITALY.

Try our specialities in your kitchen.
We help you choose your range
and arrange your first delivery.

TO REQUEST YOUR SAMPLES

+39 328 012 02 98

Sales office · Phone and WhatsApp

laboccadellaverita.it



FROM FIRST TASTE TO YOUR MENU.

01 Tell us about your business.

We agree on the details of your samples.

02 Receive your products.

Dispatch on Mondays. Estimated delivery within
Italy: 4–5 days after dispatch.

03 Let's fry together.

Our specialist guides you through frying and
tasting. Or try them yourself with our frying
guide.

04 Choose your first order.

We start with your feedback and the products
best suited to your menu.

YOUR BUSINESS, YOUR HOURS.

Order whenever you want in the customer area and find all
your supply documents in one place.