

Sicilian Lauges



The “ciliegino” tomato sauce is tasty and savoury.

It is the result of a simple and delicious recipe, which is the symbol of the Sicilian gastronomic tradition.

It can be added to each type of food exalting its taste. It is ready to be put on pasta after heating it.

Translation by:
Dr. Cristina Cugnata

INGREDIENTS: “ciliegino” tomato, extra virgin olive oil, sugar, onion, salt, basil.





The name comes from the “capone”, which was usually used in the Sicilian cuisine in the past because of its abundance. It was served with tomato and aubergine. At the beginning of the last century this product became part of the popular gastronomical tradition and the “capone” was replaced by other vegetables. Vegetables are carefully selected, fried separately and then cooked with a special tomato sauce.

INGREDIENTS: fried aubergine cubes 37%, tomato sauce, sunflower oil, extra virgin olive oil, onions, celery, olives, capers, sugar, natural flavouring, vinegar.



The Salina caper is a different type from the Pantelleria one. These hundred year-old plants grow also in the kitchen garden. Caper does not need water. Its taste is delicate with an olive scent and a mineral aftertaste. The wonderful Salina island is a seat for capers protection. From that place we have chosen a recipe for a simple, nutritious and tasty course, which remembers the territory freshness.

INGREDIENTS: tomato sauce 84%, capers 16%, sunflower oil, extra virgin olive oil, natural flavouring, sugar, salt.



Sicilian Sauces



The poor kitchen garden products as onion, pepper and tomato represent the typical Sicilian cuisine from hundred of years. An ancient story made of familiar traditions, which becomes a recipe based on wise taste and balance just for you. Pepper characterizes its aftertaste even if it is a small quantity. We suggest heating it 2-3 minutes in a pan with pasta. Nothing more to add.



Fundamental recipe of the Sicilian cuisine. Its name comes from a tribute that the comedy writer Nino Martoglio paid to the famous composer Vincenzo Bellini's opera "La Norma" during its world first night. In the same evening and place two true masterpieces were born. It is cooked with a few simple ingredients of very high quality. It is a course that contains flavours and colours of our Mediterranean island.

INGREDIENTS: tomato sauce 71%, fried aubergine 15%, onion 7%, peppers 7%, sunflower oil, extra virgin olive oil, natural flavouring, sugar and salt.



INGREDIENTS: tomato sauce 80%, fried aubergine 20%, sunflower oil, extra virgin olive oil, onion, natural flavouring, sugar, salt.





We prepare for you a traditional, simple country sauce according to Italian taste. It is made of tomatoes from the field with the addition of round sweet olives. Olive taste characterizes the flavor product without giving a prevalent taste.

It is enough to heat this sauce for a couple of minutes.



The Sicilian pesto has very old origins. It is said that at Trapani port when Genoese sailors coming from East made known their traditional pesto made of garlic and walnuts, the local sailors answered with their own recipe revision; they used typical products from their area: tomato and almonds.

Excellent with first courses and with toasted bread.

INGREDIENTS: tomato sauce 80%, fried green olives 20%, sunflower oil, extra virgin olive oil, sugar, salt, natural flavouring.



INGREDIENTS: extra virgin olive oil 36%, tomato sauce 30%, basil 17%, dried sun tomato 14%, almonds 3%, sugar, salt.



Sicilian Cream



Caper is wild as our land. It has the scent, the taste and the consistency of a unique fruit.

The only period for capers harvesting is between spring and summer. If it is not picked up, a beautiful flower will open from the fruit.

We recommend this product in the pot as a cold chopped cream in order to preserve its smell and its taste. It can be spread on or cooked. It is excellent with boiled meat.

INGREDIENTS: ground capers flavoured with vinegar 90%, sunflower oil, salt, natural flavouring.



The best of leafless artichoke. It is finely ground and dressed in a light and equilibrate way.

It is an excellent product to match with aperitif or to cook delicious courses.

This product is not cooked and it is preserved in oil to maintain its complete scent and taste.

Try it with boiled meat or with spaghetti and fried bacon in a pan.

INGREDIENTS: ground artichokes flavoured with vinegar 90%, sunflower oil, salt, natural flavouring.





Aubergines are cut in round slices and then thanks to the salt they loose liquids becoming sweeter. Dressed and ground aubergine keeps a taste and an extraordinary delicate flavour. We suggest matching it with baked courses. For the aperitif we recommend flavoured white wines to exalt its taste. This product is excellent with cold courses, meat sauces and fresh mushrooms.



Olive is black because is more mature than the green one. It takes up a different taste with a sweeter aftertaste and turns up softer. Cold olives are coarse-gained to preserve the taste. The black olive cream is excellent for canapé and on toasted bread; it is also suggested for simple country sauces and for pizza and bread.

INGREDIENTS: ground aubergines flavoured in vinegar 90%, sunflower oil, salt, natural flavouring.



INGREDIENTS: ground black olives flavoured in vinegar 90%, sunflower oil, salt, natural flavouring.



Sicilian Cream



We have chosen our most common olive, the "Nocellara dell'Etna", to prepare a coarse-grained pâté to make appreciated its special consistency, to keep inalterated its taste and to make easier its use in the cuisine. It can be used for sauces and seasonings.

It can be also perfectly added to boiled meat and second courses made of meat or for baked products as pizza and bread.

INGREDIENTS: green ground olives flavoured with vinegar 90%, sunflower oil, salt, natural flavouring.



Red chilli grows in fields; it has a short cycle and can be picked up in a certain period. It is necessary to dry and to preserve it in oil in order to use it every day.

In this case it is better to prepare a fine minced product that allows to be immersed in oil eliminating water and air.

Taste, flavour and smell remain in the time.

INGREDIENTS: ground chilli flavoured with vinegar 90%, sunflower oil, salt, natural flavouring.





The heart of red chilli with the addition of selected and chopped vegetables that extend its effect and keep persistent its spicy taste. It can be served on starches or can add spicy to courses and seasonings. It can be also used to flavour extra virgin olive oil.

INGREDIENTS: (chilli, peppers, celery, fennels, carrots, cucumbers, mushrooms, olives, onions) in variable ground quantities flavoured in vinegar 90%, sunflower oil, salt, natural flavouring.



From dried sun tomato comes an ancient and tasty recipe called "capuliato". Its name comes just from the way of preparation: "capuliare" means in fact to cut in small parts. Tomato soaks better olive oil and looses more water and air. Our "capuliato" is cold fine-grained. We recommend to fry it with spaghetti, garlic, olive oil and chilli or with bread and toasted bread. We use only dried sun tomatoes from fields.

INGREDIENTS: ground dried sun tomato flavoured in vinegar 90%, sunflower oil, salt, natural flavouring.



Sicilian foodstuffs in oil



INGREDIENTS: capers, water, vinegar, salt.



INGREDIENTS: semi-dried sun "ciliegino" tomato 69%, sunflower oil, garlic, basil, salt.





INGREDIENTS: dried sun tomato 72%, sunflower oil, salt, natural flavouring.



INGREDIENTS: chilli flavoured in vinegar 65%, sunflower oil, salt, natural flavouring.





INGREDIENTS: (musky mushrooms, Portobello mushrooms, stuffed green olives, black olives, peppers, artichokes, onions from Calabria) equally flavoured in vinegar 72%. Sunflower oil, salt, natural flavouring.



INGREDIENTS: aubergine fillets, pepper fillets flavoured in vinegar 69%, sunflower oil, natural flavouring, salt.



Licilian foodstuffs in oil



INGREDIENTS: artichoke slices flavoured in vinegar 65%, sunflower oil, parsley, mint, garlic, black whole pepper, laurel, chilli, salt.



INGREDIENTS: pitted by hand and mashed olives flavoured in vinegar 65%, sunflower oil, mint, wild fennel, salt.



Water and Salt



Capers cocktail

Caper's fruit is commonly called "cucunci". It is possible to pick up this fruit just once a year, in June, and then it is preserved in water and salt for a very long time. Before packing we add vinegar in order to reduce the salt level. So, the product will be crisp and fresh.



Capers with salt

Caper is a wild fruit and is picked up at the beginning of summer. Capers appear all the same but it is not true. Caper flavour and its taste change according to the land and the rock where it grows. There is a type of caper that grows on the volcanic land, which is mineral and typical of volcanic islands as Salina and Pantelleria. A part from that, there is a sweeter caper that needs more water and it is very delicate. Caper measure depends on the moment when it is picked up. In a few days caper becomes ripe. After harvesting, it is mixed with salt to stop its growth and its fermentation in order to be preserved for a long time. It is recommended to conserve it in its salt or to add kitchen salt. Before using it, it is necessary to wash capers with lukewarm water in order to dissolve salt and then leave it to stand in the same water for a couple of hours.



Picked sweet olives

Our most common type of olive is called “Nocellara dell'Etna”.

It has a lengthened, pointed shape and a deep green colour; it also presents white features in its flowering. It has a light, crisp and wooden taste, which lasts for a long time.

It is suggested eating this mashed olive in oil but it is also appreciable the whole sweeten picked olive for aperitif and starters.

In this last case we often choose the biggest olives.



Dried sun tomato

This dried sun product is preserved in a fresh and dry place. It can be parboiled and then dried again. We package it as dried tomato ready to be served and dressed as you desire.

We suggest just adding extra virgin olive oil, dried garlic and fresh basil. It is excellent for salads or other courses. In the same way we propose the so called tomato “capuliatu”, which is ground tomato, just parboiled and sun dried for a long time. It is packaged after drying.

We suggest using it with many different courses. It is also recommended frying it with spaghetti, garlic, olive oil and chilli.