

Catalog

2020-2021



DA CAMPO
• *italian food & beverage* •

*Simple:
you order it, we deliver it.*



Hello

Da Campo was born from two young guys' ideas: we are used to eat well because Italian tradition it's a matter of genuine and fresh food, often cooked in a very simple way.

Travelling a lot during our previous job, we usually ate in very different places, tasting different wines and food, typical of every city where we were.

"What if one of the best things about Italy, food, began to spread across Europe? Will be awesome to make excellence available to everyone who wants to taste the best food in the world."

Vision comes in our mind, the solution is to create a distribution net made of fundamental and structural nodes.

Foods have always been the maximum expression of complexity of management from the traceable supply chain to fragility of the raw material and freshness.

Da Campo, through an efficient, refined and new export system, manages to preserve the freshness of the product and reduce transport times.



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Ham & cold cutso

FOOD

When you think of Italian ham, no doubt it's the thin, crumpled slices of velvety smooth, salty-sweet Prosciutto that come to mind. Yet calling all Italian ham 'Prosciutto' is akin to calling all white wine 'Chardonnay'. To the initiated, Prosciutto is a vast world of taste and texture, with each Italian region putting its own spin on this classic. Prosciutto di Parma from Parma is Italy's best-known variety of cured ham.



**PROSCIUTTO CRUDO
DI PARMA C/OSSO**

Art. 95
Peso/weight: 8-10 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO
DI PARMA DISSOATO**

Art. 101
Peso/weight: 6,5-8 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO
SAN DANIELE C/OSSO**

Art. 102
Peso/weight: 8-10 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO NAZ. C/O
(DELIZIE)**

Art. 28331
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO S/V
MATTONELLA (GRAN DELIZIE)**

Art. 30413
Peso/weight: 5,5-6 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**PROSCIUTTO CRUDO S/V
MATTONELLA 1/2 (GRAN DELIZIE)**

Art. 30601
Peso/weight: 2,5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**PROSCIUTTO CRUDO C/OSSO
(TORANO)**

Art. 32949
Peso/weight: 10 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO NAZ. DIS.
(DELIZIE)**

Art. 28031
Peso/weight: 8 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PROSCIUTTO CRUDO DI PARMA
DISSOATO RISERVA**

Art. 33064
Peso/weight: 8 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALAME SPIANATA ABRUZZESE
(DELIZIE)**

Art. 23956
Peso/weight: 2-2,5 kg
Temp.: 0-4°
Cons.: 15 gg/day



**SALAME SPIANATA ROM.PIC.
(DELIZIE)**

Art. 22285
Peso/weight: 2-2,5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALAME VENTRICINA PIC.
(DELIZIE)**

Art. 22286
Peso/weight: 2-2,5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALAME SPIANATA ROMANA
(DELIZIE)**

Art. 22284
Peso/weight: 2-2,5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALAME AQUILANO PIATTO
(DELIZIE)**

Art. 22543
Peso/weight: 0,4-0,5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALAME AQUILANO ROTONDO
(DELIZIE)**

Art. 22544
Peso/weight: 0,4-0,5 kg
Temp.: 0-4°
Cons.: 15 gg/day



**GUANCIALE STAGIONATO
ABRUZZESE**

Art. 22128
Peso/weight: 1,5-2 kg
Temp.: 0-4°
Cons.: 15 gg/day



**LONZINO STAGIONATO INTERO
(DELIZIE)**

Art. 30421
Peso/weight: 2,5 kg
Temp.: 0-4°
Cons.: 15 gg/day



**LONZA IN RETE
(DELIZIE)**

Art. 30237
Peso/weight: 1,5 kg
Temp.: 0-4°
Cons.: 15 gg/day

With over 40 different kinds, it's very easy to get lost in the world of Italian cheeses. Not only does each region have its own varieties and production methods, but many different milks can be used as well, from buffalo and cow's milk, to goat- and sheep's milk.



1/8 DI FORMA
GRANA PADANO 16-18 MESI

Art. 195
Peso/weight: 4,5-5 kg
Temp.: 0-4°
Cons.: 15 gg/day



1/8 DI FORMA
PARMIGIANO REGGIANO S/V

Art. 198
Peso/weight: 4,5-5 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



GRANA PADANO
DOP

Art. 30106
Peso/weight: 2 kg
Temp.: 0-4°
Cons.: 15 gg/day



GRANA PADANO DOP
FORME

Art. 486
Peso/weight: 35 kg
Temp.: 0-4°
Cons.: 15 gg/day



GRANA PADANO DOP
20 MESI

Art. 3099
Peso/weight: 35 kg
Temp.: 0-4°
Cons.: 15 gg/day



PARMIGIANO REGGIANO
24 MESI

Art. 20842
Peso/weight: 38-40 kg
Temp.: 0-4°
Cons.: 15 gg/day



1/4 DI FORMA
PECORINO ROMANO S/V

Art. 213
Peso/weight: 5-6 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



PECORINO
(THARROS)

Art. 26949
Peso/weight: 2-3 kg
Temp.: 0-4°
Cons.: 15 gg/day



PECORINO GRAN RISERVA
(DELIZIE) SMALL

Art. 30798
Peso/weight: 1 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PECORINO GRAN RISERVA
(DELIZIE)**

Art. 31647
Peso/weight: 3 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PECORINO MARRONE
(DELIZIE)**

Art. 21532
Peso/weight: 2 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PECORINO BIANCO
(DELIZIE)**

Art. 21531
Peso/weight: 2 kg
Temp.: 0-4°
Cons.: 15 gg/day



**PECORINO SARDO
(SMERALDO FATTORIA)**

Art. 20567
Peso/weight: 2,5-3 kg
Temp.: 0-4°
Cons.: 15 gg/day



**MOZZARELLA
ROSETTA**

Art. DA01
Peso/weight: 4,94 kg
Temp.: 0-4°
Cons.: 15 gg/day



**MOZZARELLA
DI BUFALA**

Art. DA02
Peso/weight: 250 g
Temp.: 0-4°
Cons.: 15 gg/day



**MOZZARELLA JULIENNE
FIOR DI LATTE**

Art. DA03
Peso/weight: 4,94 kg
Temp.: 0-4°
Cons.: 15 gg/day



**GORGONZOLA
1/8**

Art. DA04
Peso/weight: 1,5 kg
Temp.: 0-4°
Cons.: 15 gg/day



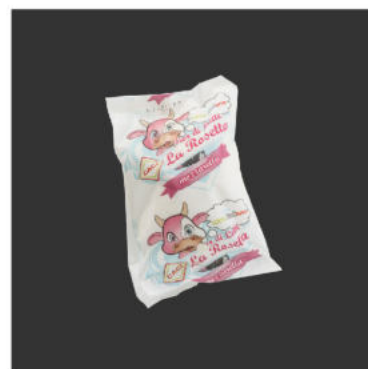
**BOCCONCINI DI BUFALA
CAMPANA DOP**

Art. DA03
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 15 gg/day



**FIORDILATTE "LA ROSETTA"
CACI**

Art. 23818
Peso/weight: 200 gr
Temp.: 0-4°
Cons.: 15 gg/day



MOZZARELLA "LA ROSETTA"

Art. 5823
Peso/weight: 800 gr
Temp.: 0-4°
Cons.: 15 gg/day



**MOZZARELLA MORBIDA
BORIATI**

Art. 9351
Peso/weight: 3 kg
Temp.: 0-4°
Cons.: 15 gg/day



MOZZARELLA PERRELLA

Peso/weight: 800 gr (Art.31080)
200 gr (Art. 31081)
150 gr (Art. 32061)
Temp.: 0-4° Cons.: 15 gg/day



**BOCCONCINI DI
MOZZARELLA**

Art. 26306
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 15 gg/day



MOZZARELLE CIAMBELLINE

Art. 26308
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 90-120 gg/day



MOZZARELLA CILIEGINA

Art. 26310
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 15 gg/day



NODINI DI MOZZARELLA

Art. 26312
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 15 gg/day



MOZZARELA TRECCINA

Art. 26314
Peso/weight: 250 gr
Temp.: 0-4°
Cons.: 15 gg/day



RICOTTA DI PECORA

Art. 35
Temp.: 0-4°
Cons.: 15 gg/day



SCAMORZE APPASSITE

Art. 21545 BIANCHE
Art. 29795 AFFUMICATE
Peso/weight: 180 gr
Temp.: 0-4° Cons.: 90-120 gg/day



RICOTTA DI MUCCA

Art. 46
Temp.: 0-4°
Cons.: 15 gg/day



SILANO AFFUMICATO

Art. 272
Peso/weight: 1kg
Temp.: 0-4°
Cons.: 15 gg/day

Italy is the world's second largest olive oil producer: the average annual production of olive oil in Italy amounts to 5 million quintals.

Regions like Tuscany, Liguria, Umbria and Abruzzo are very appreciated for the quality of their oil also because organoleptic properties of olive oil and EVO oil are responsible for the numerous benefits to human health.



SCIARR OLIO
5LT Art. DA16

Q.ty: 1-3-5 lt
Sciarr ORO - Can\latta
EVO DOP **BIO**



SCIARR SPRAY
250 ml Art. DA18

Sciarr Oro- Spray EVO DOP **BIO**
Arom.: Limone, rosmarino, chilly
pepper -Variety Dritta loreтана,
castiglione, leccino



SCIARR OLIO
500 ml Art. DA17

Sciarr ORO - Bottle -
EVO DOP **BIO**
Q.ty: 500 ml
Variety Dritta Loreтана



SCIARR OLIO
ORO 250 ml Art. DA19

Sciarr ORO linea
OLIO - MINI Can\ lattina
EVO DOP **BIO**-Variety Dritta Loreтана,
leccino, Carboncella, Castiglione



OLIO EVO SUPERIORE
(OLEIFICIO FAIETA)

Q.ty: 1 LT (Art. DA13)
3 LT (Art. DA14)
5 LT (Art. DA15)
Temp.: Amb.



OLIO EVO SUPERIORE
(OLEIFICIO FAIETA) Art. DA11

Q.ty: 250 ml
Temp.: Amb.



OLIO EXTRA LATT
(DELIZIE)

Art. 31960
Q.ty: 5 lt



OLIO EXTRA BOTTIGLIA
1LT

Art. DA06
Q.ty: 1 lt



GLASSA ALL'ACETO
BALSAMICO SACLÀ'

Q.ty: 250 gr Art. 27698
500 gr Art. 29173



ACETO BALSAMICO
ANTICHI COLLI

Q.ty: 500 ml Art. 29757

Sausages

FOOD

The background of the page is a photograph of four large, dark, cured sausages hanging from a wooden rack. The sausages are thick and have a wrinkled, dark reddish-brown skin. They are hanging vertically, and the background is a soft, out-of-focus brown. The text is overlaid on the middle of the image.

Italy's grand assortment of cured deli meats are just one of many of the country's great contributions to the culinary world. Where would we be without these delicious meats on our sandwiches, charcuterie boards, or pizzas? Luckily, we'll never have to find out.



**SALSICCIA DI CARNE AL VINO
RED STAG. S/V (DELIZIE)**

Art. 24240
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE AL
PECORINO STAG. S/V (DELIZIE)**

Art. 24242
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE STAG.
AL PISTACCHIO S/V (DELIZIE)**

Art. 24248
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE AL MIELE
STAG. S/V (DELIZIE)**

Art. 24244
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE AL
TARTUFO STAG. S/V (DELIZIE)**

Art. 24246
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE ALLO
ZAFFERANO STAG. S/V (DELIZIE)**

Art. 24257
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI FEGATO PICC.
STAG. S/V (DELIZIE)**

Art. 25257
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA DI CARNE STAG.
S/V (DELIZIE)**

Art. 22547
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



**SALSICCIA ROSSA STAG. PICC.
S/V (DELIZIE)**

Art. 22548
Peso/weight: 0,25 kg
Temp.: 0-4°
Cons.: 90-120 gg/day



ANGIOLETTI S/V
(DELIZIE)

Art. 22549

Peso/weight: 0,25 kg

Temp.: 0-4°

Cons.: 90-120 gg/day



SALSICCIA DI CARNE STAG. S/V
(DELIZIE)

Art. 32790

Peso/weight: 2 kg

Temp.: 0-4°

Cons.: 90-120 gg/day



SALSICCIA DI FEGATO STAG.
S/V (DELIZIE)

Art. 32791

Peso/weight: 2 kg

Temp.: 0-4°

Cons.: 90-120 gg/day

Arrosticini

FOOD

The arrostitini are skewers of sheep meat cut into cubes. Typical of the Abruzzo tradition, they can be served with bread and oil or with a pinch of hot pepper.



ARROSTICINI

Art. DA10

Pz.: 225 piccoli/small

169 grandi/large



Antipasto is the Italian name for "starter". The antipasti of Italian cuisine consist of small dishes as a prelude to a multi-course menu. Air-dried cold cuts such as ham or salami are typical, accompanied by roasted vegetables pickled in olive oil such as aubergines, zucchini, peppers, mushrooms or fresh vegetables or fruit, marinated fish and seafood as well as spicy topped, roasted dishes Slices of bread.



FAVE E CARCIOFI

Art. 3980
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



FAVE

Art. 1030
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



LAMPASCONI

Art. 1320
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



MELANZANE A LISTELLI

Art. 1344
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



MELANZANE ALLA BRACE

Art. 3669
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



OLIVE NERE CONDITE

Art. 1351
Peso/weight: 250 gr
(12 in box)
Temp.: amb.



OLIVE NERE DENOCCIOLATE

Art. 4178
Peso/weight: 280gr
(12 in box)
Temp.: amb.



OLIVE NERE MARINATE

Art. 0583
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



ORTOLANA
ALL'AGRODOLCE

Art. 3720
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



AGLIO AL CURRY

Art. 4253
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



AGLIO AL PEPERONCINO

Art. 4246
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



TOLLE DI AGLIO ROSSO
DI SULMONA

Art. 5151
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



CIME DI RAPA

Art. 3287
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PEPERONI ALLA BRACE

Art. 4239
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PEPERONI FARCITI
(con formaggio)

Art. 4260
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PEPERONI FARCITI
(con tonno)

Art. 2600
Peso/weight: 280gr
(12 in box)
Temp.: amb.



POMODORI SECCHI

Art. 1962
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



POMODORI VERDI

Art. 3367
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



ZUCCHINE

Art. 2068
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



FUNGHI PLEUROTUS

Art. 2426
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PEPERONCINI PICCANTI

Art. 1894
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PEPERONCINI PICCANTI

Art. 2365
Peso/weight: 250 gr
(12 in box)
Temp.: amb.

Appetizers

FOOD





PASTA "BRUSCHETTA"

Art. 1504
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI ASPARAGI

Art. 1030
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI CARCIOFI

Art. 1580
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI FUNGH PLEUROTUS

Art. 1627
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI OLIVE NERE

Art. 1696
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI OLIVE VERDI

Art. 1870
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI POMODORI SECCHI

Art. 1955
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



"ROSSO FORTE"
(peperoncini piccanti)

Art. 3706
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



AGLIO, OLIO E PEPERONCINO

Art. 3638
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI CIME DI RAPA

Art. 4628
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DI OLIVE NERE
PICCANTI

Art. 1832
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PASTA DITOLLE DI AGLIO
ROSSO DI SULMONA

Art. 5175
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PESTO ALLA GENOVESE

Art. 4215
Peso/weight: 130 gr
(12 in box)
Temp.: amb.



PESTO ROSSO

Art. 4222
Peso/weight: 130 gr
(12 in box)
Temp.: amb.

Sauce

FOOD





SUGO AI CARCIOFI

Art. 3904
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO AI FUNGHI

Art. 3652
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO AI PEPERONI

Art. 3034
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO AL BASILICO

Art. 3010
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO ALL'ARRABBIATA

Art. 3577
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO ALL'ORTOLANA

Art. 3928
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO ALLE MELANZANE

Art. 3027
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



SUGO ALLE OLIVE

Art. 3041
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



"ROSSO PESTO"

Art. 2136
Peso/weight: 280 gr
(12 in box)
Temp.: amb.



PASSATA DI POMODORO
CON BASILICO

Art. 2310
Peso/weight: 670 gr
(12 in box)
Temp.: amb.



PASSATA DI POMODORO

Art. 0309
Peso/weight: 670 gr
(12 in box)
Temp.: amb.



POLPA DI POMODORO

Art. 4000
Peso/weight: 670 gr
(12 in box)
Temp.: amb.



POMODORI PELATI SALSATI

Art. 3973
Peso/weight: 2500 gr
(6 in box)
Temp.: amb.



POMODORI PELATI CLASSICI

Art. 0293
Peso/weight: 2500 gr
(6 in box)
Temp.: amb.



POMODORI PELATI
"BIOLOGICI"

Art. 2495
Peso/weight: 2500 gr
(6 in box)
Temp.: amb.



POLPA DI POMODORO

Art. 0514
Peso/weight: 2400gr
(6 in box)
Temp.: amb.