

MOLISE FUNGHI E TARTUFI



Catalogue 2026





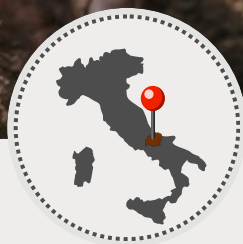
The Authentic Taste of Molise

Our passion for truffles was born in Molise, a land rich in nature and tradition. Through its products, Molise Funghi e Tartufi tells the story of its close ties to a region with a long-standing tradition of truffle hunting.

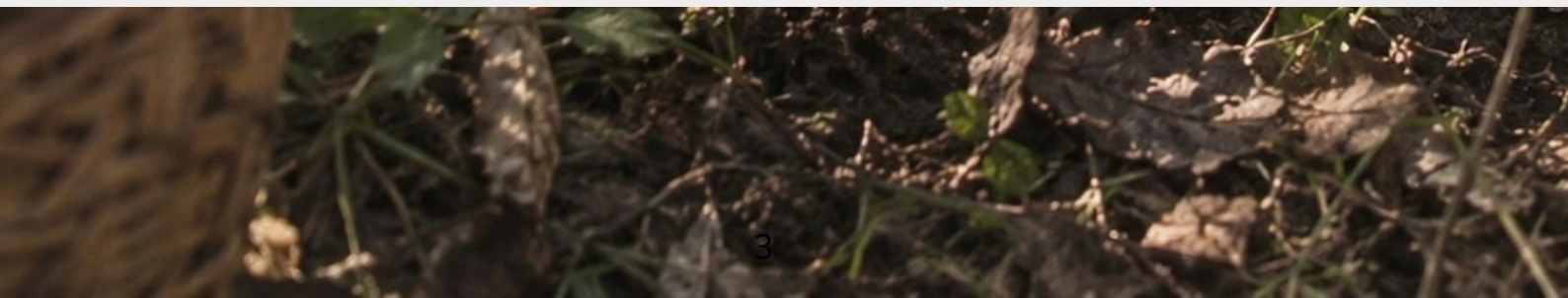
Our experience comes from a deep appreciation of this precious natural delicacy. It inspires a carefully curated selection of specialities that bring authentic aromas and flavours to the table.

From everyday meals to more refined dishes, our truffles and truffle-based products add a distinctive touch to a wide range of recipes.





With every product, we invite you to discover a little of our region — where nature, flavour and Italian tradition come together.





Why choose *our products?*

We believe in quality, careful selection of raw ingredients and respect for a culinary heritage that deserves to be discovered and shared.



WITHOUT PRESERVATIVES

Preservation is ensured by heat treatment.



WITHOUT ARTIFICIAL COLOURINGS

We preserve the natural colour and appearance of the raw ingredients.



VEGAN FRIENDLY

We offer a wide range of products made exclusively from plant-based ingredients.



MADE WITH EXTRA VIRGIN OLIVE OIL

Where the recipe calls for it, we use only high-quality extra virgin olive oil.



100% ITALIAN TRUFFLE

Our truffles are harvested in Molise by experienced local truffle hunters, with respect for nature and in accordance with the regulations governing truffle harvesting.



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DRESSINGS & SEASONINGS

Extra virgin olive oil dressing with Black Truffle Flavour



Best used as a finishing oil. Drizzle over bruschetta, pizza, grilled meat, mushrooms, salads, potatoes and pasta dishes.

INGREDIENTS

Extra virgin olive oil, truffle flavour infusion in seed oil.

			
FORMAT	100 ml	250 ml	500 ml
PRICE	5,00€	9,20€	12,70€
CASE	1 x 6	1 x 12	1 x 12

Shelf life: 24 months

Extra virgin olive oil dressing with White Truffle Flavour



Use as a finishing oil on pasta, risotto, carpaccio, potatoes and eggs to enhance their flavour.

INGREDIENTS

Extra virgin olive oil, truffle flavour infusion in seed oil.

			
FORMAT	100 ml	250 ml	500 ml
PRICE	5,00€	9,20€	12,70€
CASE	1 x 6	1 x 12	1 x 12

Shelf life: 24 months

Chilli pepper with truffle



Adds a bold kick to pasta, pizza, bruschetta and other flavour-packed dishes.

INGREDIENTS

Chilli pepper, olive oil, summer black truffle (Tuber Aestivum Vitt.) 3%, salt, flavouring.

	
FORMAT	80 g
PRICE	5,00€
CASE	1 x 24

Shelf life: 24 months

Black truffle butter



Delicious with fresh pasta, fried eggs, beef fillet and warm toasted bread, or stirred through risotto just before serving.

INGREDIENTS

Butter, summer black truffle (*Tuber Aestivum Vitt*) 3%, salt, flavouring.

			
FORMAT	80 g	150 g	450 g
PRICE	3,50€	6,40€	14,10€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

White truffle butter



Perfect for finishing tagliolini, risotto and gnocchi, or adding a touch of flavour to grilled meat, roasted vegetables and escalopes.

INGREDIENTS

Butter, bianchetto truffle (*Tuber Borchii Vitt*) 2%, white truffle (*Tuber Magnatum Pico*) 1%, salt, flavouring.

			
FORMAT	80 g	150 g	450 g
PRICE	5,00€	9,20€	17,00€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

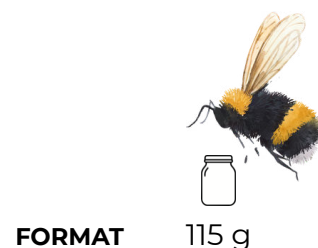
Acacia honey flavoured with white truffle



A delicious match for pecorino and blue cheeses, whether served as part of a gourmet aperitif or alongside fresh cheeses, yoghurt and ice cream.

INGREDIENTS

Acacia honey, flavouring.



FORMAT	115 g
PRICE	5,00€
CASE	1 x 24

Shelf life: 24 months

Black truffle salt



*Just a pinch is enough to
enhance meat, fish, appetisers,
side dishes, salads, potatoes and
French fries.*

INGREDIENTS

Sea salt, summer black truffle
(*Tuber Aestivum Vitt.*) 1%,
flavouring.

		
FORMAT	80 g	170 g
PRICE	5,00€	7,80€
CASE	1 x 24	1 x 12

Shelf life: 24 months





SAUCES & SPREADS

Truffle sauce



Perfect for bruschetta, fresh pasta, gourmet pizzas, crostini, hamburgers and meat main courses.

INGREDIENTS

Champignon mushrooms (*Agaricus bisporus*), extra virgin olive oil, black olives, black truffle (*Tuber Aestivum Vitt.*) 3%, salt, spices, flavouring.

			
FORMAT	80 g	180 g	500 g
PRICE	3,40€	6,40€	9,20€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

White truffle sauce



Excellent with crostini, tagliolini, risotto and white meats.

INGREDIENTS

Champignon mushrooms (*Agaricus bisporus*), extra virgin olive oil, bianchetto truffle (*Tuber Borchii Vitt*) 2%, white truffle (*Tuber Magnatum Pico*) 1%, salt, flavouring.

			
FORMAT	80 g	180 g	500 g
PRICE	4,00€	7,80€	12,00€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

Porcini mushroom pâté with truffle



Ideal for dressing tagliatelle, polenta, risotto, pizza, crostini and eggs, as a filling for lasagne.

INGREDIENTS

Porcini mushrooms (*Boletus edulis*), extra virgin olive oil, summer black truffle (*Tuber Aestivum Vitt.*) 3%, salt, spices, flavourings.

			
FORMAT	80 g	170 g	500 g
PRICE	3,50€	6,40€	14,10€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

Porcini mushroom pâté



Excellent for bruschetta, polenta and pasta dishes, and as an accompaniment to roast meats.

INGREDIENTS

Porcini mushrooms (*Boletus edulis*), extra virgin olive oil, salt, spices, flavourings.

			
FORMAT	80 g	170 g	500 g
PRICE	3,40€	5,40€	10,60€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

Sun-Dried Tomato Cream with Truffle



Ideal for aperitifs, crostini, pasta dishes and gourmet accompaniments.

INGREDIENTS

Sun-dried tomatoes, sunflower oil, summer black truffle (*Tuber aestivum* Vitt.) 3%, salt, spices, flavouring, vinegar.

		
FORMAT	80 g	170 g
PRICE	5,00€	7,80€
CASE	1 x 24	1 x 12

Shelf life: 24 months

Sun-Dried Tomato Cream



Delicious on bruschetta and focaccia, in gourmet sandwiches and as part of a selection of appetisers.

INGREDIENTS

Sun-dried tomatoes, sunflower oil, salt, spices, vinegar.

		
FORMAT	80 g	170 g
PRICE	4,20€	7,00€
CASE	1 x 24	1 x 12

Shelf life: 24 months

Asparagus and Truffle Pâté



Ideal on crostini and bruschetta, stirred into risotto, or served with eggs and white meat.

INGREDIENTS

Asparagus, extra virgin olive oil, summer black truffle (*Tuber aestivum* Vitt.) 3%, salt, spices, flavouring.

		
FORMAT	80 g	170 g
PRICE	3,40€	6,40€
CASE	1 x 24	1 x 12

Shelf life: 24 months

Artichoke Pâté with Truffle



Ideal for aperitifs, crostini and gourmet pasta dishes.

INGREDIENTS

Artichokes, extra virgin olive oil, summer black truffle (*Tuber aestivum* Vitt.) 3%, salt, flavouring.

		
FORMAT	80 g	170 g
PRICE	3,40€	6,40€
CASE	1 x 24	1 x 12

Shelf life: 24 months

Truffle Pesto



Ideal with pasta, crostini and bruschetta, or to enhance appetisers, meat and egg dishes.

INGREDIENTS

Basil, sunflower oil, olive oil, walnuts, cashews, Parmigiano Reggiano (MILK, rennet, salt), antioxidant: ascorbic acid, summer black truffle (*Tuber aestivum* Vitt.) 1%, garlic, flavouring.

		
FORMAT	80 g	170 g
PRICE	5,00€	7,80€
CASE	1 x 24	1 x 12

Shelf life: 24 months

White Truffle Cream



*Ideal for dressing tagliatelle,
serving with polenta, or
enhancing main courses.*

INGREDIENTS

Cream, Grana cheese, butter,
corn starch, vegetable oil, white
truffle (*Tuber magnatum Pico*)
1%, bianchetto truffle (*Tuber
borchii Vitt.*) 2%, salt, flavouring.



FORMAT	80 g	170 g
PRICE	5,00€	7,80€
CASE	1 x 24	1 x 12

Shelf life: 24 months





TRUFFLE SPECIALTIES

Minced Black Truffle



Ideal for fresh pasta, ravioli and cannelloni fillings, lasagne, or as a topping for crostini, fish and meat.

INGREDIENTS

Summer black truffle (*Tuber aestivum* Vitt.), minimum 50%, extra virgin olive oil, salt, flavouring.

			
FORMAT	80 g	180 g	500 g
PRICE	12,00€	21,20€	53,60€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

Black Truffle Carpaccio



Adds a touch of luxury to pasta, risotto, beef carpaccio, eggs and freshly baked pizza.

INGREDIENTS

Summer black truffle (*Tuber aestivum* Vitt.) 50%, extra virgin olive oil, salt, flavouring.

			
FORMAT	80 g	170 g	500 g
PRICE	13,40€	26,80€	70,50€
CASE	1 x 24	1 x 12	1 x 6

Shelf life: 24 months

Whole Summer Black Truffle



Slice or grate over pasta, risotto, eggs, carpaccio and fondue.

INGREDIENTS

Summer black truffle (*Tuber aestivum* Vitt.), water, salt.

		
FORMAT	30 g	60 g
PRICE	7,80€	13,40€
CASE	1 x 24	1 x 12

Shelf life: 24 months



PASTA

Tagliatelle with Black Truffle



INGREDIENTS

Durum **wheat** semolina, **eggs**, summer black truffle (*Tuber aestivum Vitt.*) 2%, flavouring.

FORMAT 250 g 400 g

PRICE 4,00€ 5,30€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Pappardelle with Black Truffle



INGREDIENTS

Durum **wheat** semolina, **eggs**, summer black truffle (*Tuber aestivum Vitt.*) 2%, flavouring.

FORMAT 250 g 400 g

PRICE 4,00€ 5,30€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Spaghetti alla Chitarra with Black Truffle



INGREDIENTS

Durum **wheat** semolina, **eggs**, summer black truffle (*Tuber aestivum Vitt.*) 2%, flavouring.

FORMAT 250 g 400 g

PRICE 4,00€ 5,30€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Fettuccine with Black Truffle



INGREDIENTS

Durum **wheat** semolina, **eggs**, summer black truffle (*Tuber aestivum Vitt.*) 2%, flavouring.

FORMAT 250 g 400 g

PRICE 4,00€ 5,30€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Tagliolini with Black Truffle



INGREDIENTS

Durum **wheat** semolina, **eggs**, summer black truffle (*Tuber aestivum Vitt.*) 2%, flavouring.

FORMAT 250 g 400 g

PRICE 4,00€ 5,30€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Tagliatelle with White Truffle



INGREDIENTS

Durum **wheat** semolina, eggs, flavouring, white truffle (*Tuber magnatum Pico*) 0.1%.

FORMAT 250 g 400 g

PRICE 4,70€ 6,00€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Pappardelle with White Truffle



INGREDIENTS

Durum **wheat** semolina, eggs, flavouring, white truffle (*Tuber magnatum Pico*) 0.1%.

FORMAT 250 g 400 g

PRICE 4,70€ 6,00€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Spaghetti alla Chitarra with White Truffle



INGREDIENTS

Durum **wheat** semolina, eggs, flavouring, white truffle (*Tuber magnatum Pico*) 0.1%.

FORMAT 250 g 400 g

PRICE 4,70€ 6,00€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Fettuccine with White Truffle



INGREDIENTS

Durum **wheat** semolina, eggs, flavouring, white truffle (*Tuber magnatum Pico*) 0.1%.

FORMAT 250 g 400 g

PRICE 4,70€ 6,00€

CASE 1 x 20 1 x 12

Shelf life: 36 months

Tagliolini with White Truffle



INGREDIENTS

Durum **wheat** semolina, eggs, flavouring, white truffle (*Tuber magnatum Pico*) 0.1%.

FORMAT 250 g 400 g

PRICE 4,70€ 6,00€

CASE 1 x 20 1 x 12

Shelf life: 36 months



FOOD COST

LISTINO 2026

DRESSINGS & SEASONINGS

<u>PRODUCT</u>	<u>FORMAT</u>	<u>PRICE</u>	<u>CASE</u>	<u>FOOD COST per portion</u>
Extra virgin olive oil dressing with Black Truffle Flavour	100ml	5,00 €	6	0,45 € / spoon 9ml
	250ml	9,20 €	12	0,33 € / spoon 9ml
	500ml	12,70 €	12	0,23 € / spoon 9ml
Extra virgin olive oil dressing with White Truffle Flavour	100ml	5,00 €	6	0,45 € / spoon 9ml
	250ml	9,20 €	12	0,33 € / spoon 9ml
	500ml	12,70 €	12	0,23 € / spoon 9ml
Chilli pepper with truffle	80g	5,00€	24	0,63 € / spoon 10g
Black truffle butter	80g	3,50€	24	0,66 € / spoon 15g
	150g	6,40€	12	0,64 € / spoon 15g
	450g	14,10€	6	0,47 € / spoon 15g
White truffle butter	80g	5,00€	24	0,94 € / spoon 15g
	150g	9,20€	12	0,92 € / spoon 15g
	450g	17,00€	6	0,57 € / spoon 15g
Acacia honey flavoured with white truffle	115g	5,00€	24	0,87 € / spoon 20g
Black truffle salt	80g	5,00€	24	0,31 € / teaspoon 5g
	170g	7,80€	12	0,23 € / teaspoon 5g

SAUCES & SPREADS

<u>PRODUCT</u>	<u>FORMAT</u>	<u>PRICE</u>	<u>CASE</u>	<u>FOOD COST per portion</u>
Truffle sauce	80g	3,40 €	24	0,64 € / spoon 15g
	180g	6,40 €	12	0,53 € / spoon 15g
	500g	9,20 €	6	0,28 € / spoon 15g
White truffle sauce	80g	4,00 €	24	0,75 € / spoon 15g
	180g	7,80 €	12	0,65 € / spoon 15g
	500g	12,00 €	6	0,36 € / spoon 15g
Porcini mushroom pâté with truffle	80g	3,50€	24	0,66 € / spoon 15g
	170g	6,40€	12	0,56 € / spoon 15g
	500g	14,10€	6	0,42 € / spoon 15g
Porcini mushroom pâté	80g	3,40€	24	0,64 € / spoon 15g
	170g	5,40€	12	0,48 € / spoon 15g
	500g	10,60€	6	0,32 € / spoon 15g
Sun-Dried Tomato Cream with Truffle	80g	5,00€	24	0,94 € / spoon 15g
	170g	7,80€	12	0,69 € / spoon 15g

Sun-Dried Tomato Cream	80g	4,20€	24	0,79 € / spoon 15g
	170g	7,00€	12	0,62 € / spoon 15g
Asparagus and Truffle Pâté	80g	3,40€	24	0,64 € / spoon 15g
	170g	6,40€	12	0,56 € / spoon 15g
Artichoke Pâté with Truffle	80g	3,40€	24	0,64 € / spoon 15g
	170g	6,40€	12	0,56 € / spoon 15g
Truffle Pesto	80g	5,00€	24	0,94 € / spoon 15g
	170g	7,80€	12	0,69 € / spoon 15g
White Truffle Cream	80g	5,00€	24	0,94 € / spoon 15g
	170g	7,80€	12	0,69 € / spoon 15g

TRUFFLE SPECIALTIES

<u>PRODUCT</u>	<u>FORMAT</u>	<u>PRICE</u>	<u>CASE</u>	<u>FOOD COST per portion</u>
Minced Black Truffle	80g	12,00 €	24	2,25 € / spoon 15g
	180g	21,20 €	12	1,77 € / spoon 15g
	500g	53,60 €	6	1,61 € / spoon 15g
Black Truffle Carpaccio	80g	13,40 €	24	1,67 € / portion 10g
	170g	26,80 €	12	1,58 € / portion 10g
	500g	70,50 €	6	1,41 € / portion 10g
Whole Summer Black Truffle	30g	7,80 €	24	3,90 € / portion 15g
	60g	13,40 €	12	3,35 € / portion 15g

PASTA

Tagliatelle / Pappardelle / Chitarra / Fettuccine / Tagliolini

<u>PRODUCT</u>	<u>FORMAT</u>	<u>PRICE</u>	<u>CASE</u>	<u>FOOD COST per portion</u>
Pasta with Black Truffle	250g	4,00 €	20	2,00 € / portion 125g
	400g	5,30 €	12	1,66 € / portion 125g
Pasta with White Truffle	250g	4,70 €	20	2,35 € / portion 125g
	400g	6,00 €	12	1,88 € / portion 125g

Condizioni

- ♦ **Discounts for formats up to 1 kg:** Larger formats can be requested to order (500 g, if not listed in the price list, or 1 kg). Contact me for more information.
- ♦ **Free shipping** on orders over €150; otherwise, shipping costs €4.90. We deliver throughout Italy, except Sicily, Sardinia and Calabria.
- ♦ Orders are shipped Monday to Friday. Orders containing pasta are shipped on Tuesdays.
- ♦ **Payment:** Payment can be made by bank transfer or credit/debit card when placing the order, or by cash on delivery (+€3.00 collection fee for orders up to €150; for orders over €150, a fee of 2% of the order total applies).

The prices shown are not subject to VAT, pursuant to the Italian flat-rate tax regime (regime forfettario) under Article 1, paragraphs 54–89, of Law No. 190/2014. Prices listed in this printed catalogue may vary depending on seasonality and market fluctuations in raw material costs. Updated prices and current terms and conditions are always available in our online catalogue. Indicative food cost – calculated based on a standard serving size.

Catalogue prepared and distributed by Martina Tavone, official distributor of Molise Funghi e Tartufi.

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