GASTRONOMIA PRONTA SURGELATA

la cucina di bologna®

DI QUALITÁ ITALY

Bring to the table a great passion

**"The great flavours of Italian tradition
come back to life in the dishes
of "La Cucina di Bologna", which are
all prepared respecting the original recipes"**

"A great dose of passion, a pinch of creativity and….a dash of pride"

These are the ingredients of "La Cucina di Bologna"

The quality of the basic products is the main ingredient of our work: each reference and each recipe of “La Cucina di Bologna” is based on natural products that are selected with great care and special attention to their origin.
The secret of our success lies also in the experience and skill of our chefs, continues with the baking and freezing techniques, the packaging and shipping methods, the achievement of the quality approvals and the strict maintenance of the cold chain. All this maintains the quality and wholesomeness of our products intact and offers the consumer a tasty, genuine and totally safe dish in just a few minutes
Taste is important but so is health.

"Typical and new recipes to enjoy a new choiche every day"

An hold tradition that comes back to life in just a few minutes

"La Cucina di Bologna" offers the best recipes of Italian tradition to satisfy millions of consumers each day.
Over 50 references, which not only include first course dishes but also second course dishes, side dishes and snacks, to better satisfy the new trends of modern customers, who are rightfully demanding and very careful about the quality of what they eat, and above all who want to choose from a wide variety.
In practical and handy packs, our products are ready to be served straight to the customer after a quick preparation in the microwave, in the pan or in the traditional oven.
In just a few minutes, the tastiness and wholesomeness of recipes skilfully handed down from generations of experts in the art of cuisine are rediscovered.

"It takes great experience to keep up with modern needs"

A healthy, dynamic and innovative company

In just a few years we have acquired a leading position in the Italian and international market of frozen fast food dishes.
From cafes to snack-bars and small catering facilities, the brand "La Cucina di Bologna" is known for the quality of its products, the strict application of hygiene standards and the efficiency of its customer service.
The strict control of the productive chain is an additional guarantee of "the continuity in the excellence", as proven by the quality certificates obtained: ISO 9001/2000, IFS, BRC for the benefit of our customers.
With the recent introduction of the I.Q.F. system, to back-up the classic freezing method, "La Cucina di Bologna" is already heading towards the future of modern catering.
The versatility of the production technologies means that we can satisfy a wide range of customised requests.

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I Primi

Farfalle gamberi e zucchine
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Garganelli speck e rucola

300g 800W
4/5 min. closed and frozen plate

Gnocchi ai formaggi
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Gnocchi alla Sorrentina
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Gramigna alla boscaiola

300g 800W
4/5 min. closed and frozen plate

Gramigna bianca alla salsiccia
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Linguine al pesto
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Mezzepenne spinaci e gorgonzola
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Penne all'amatriciana

300g 800W
4/5 min. closed and frozen plate

Penne all'arrabbiata

300g 800W
4/5 min. closed and frozen plate

Risotto agli asparagi
Novità 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Risotto ai funghi

300g 800W
4/5 min. closed and frozen plate

Trofie con fonduta e funghi

300g 800W
4/5 min. closed and frozen plate

Spaghetti pomodoro e basilico

300g 800W
4/5 min. closed and frozen plate

Spaghetti alla carbonara

300g 800W
4 min. closed and frozen plate

Tagliatelle ai funghi

300g 800W
4/5 min. closed and frozen plate

Tagliatelle alla bolognese

300g 800W
4/5 min. closed and frozen plate

Tagliolini al salmone

300g 800W
4/5 min. closed and frozen plate

Pasta e fagioli

350g 800W
4/5 min. closed and frozen plate

Zuppa di legumi e cereali

350g 800W
4/5 min. closed and frozen plate

Cannelloni ricotta e spinaci

300g 800W
5/6 min. closed and frozen plate

Lasagne gialle alla bolognese

300g 800W
4/5 min. open and frozen plate

Lasagne verdi alla bolognese

300g 800W
4/5 min. open and frozen plate

Tortellini panna e prosciutto

300g 800W
4/5 min. closed and frozen plate

Tortelloni ai funghi

300g 800W
4/5 min. closed and frozen plate

Tortelloni burro e salvia

300g 800W
4/5 min. closed and frozen plate

Tortelloni burro e oro

300g 800W
4/5 min. closed and frozen plate

Triangoli alla trentina

300g 800W
4/5 min. closed and frozen plate

I Secondi e contorni

Arrosto con patate al forno

300g 800W
4/5 min. closed and frozen plate

Cotoletta di pollo con patate novelle

300g 800W
3/4 min. open and frozen plate

Medaglione in salsa di rucola con caponata

300g 800W
4/5 min. closed and frozen plate

Pizzaiola con patate
New 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Salsiccia e fagioli
New 2009

300g 800W
4/5 min. piatto chiuso e surgelato

Spezzatino in salsa bruna con patate

300g 800W
4/5 min. closed and frozen plate

Scaloppina al limone con spinaci

300g 800W
4/5 min. closed and frozen plate

Spinaci al burro

300g 800W
4/5 min. closed and frozen plate

Verdure grigliate

300g 800W
3/4 min. open and frozen plate

Patate al forno

300g 800W
3/4 min. open and
frozen plate

I Surgelati IQF

"Easy to prepare, quick to cook and excellent to taste!"

"...never before has there been a reliable method to unite the ingredients..."

"La Cucina di Bologna" is excited to present you with a new line of products possible through an innovative process of freezing: a very special technique of glazing which allows for the complete **COATING** and adhesion of the sauce to the pasta.

IQF:

- **Farfalle gamberi e zucchine**
- **Fusilli all'amatriciana**
- **Gnocchi ai formaggi**
- **Gnocchi alla sorrentina**
- **Gobbetti alla bolognese**
- **Gramigna bianca alla salsiccia**
- **Mezze penne all'arrabbiata**
- **Mezze penne spinaci e gorgonzola**
- **Rigatoni alla carbonara**
- **Risotto agli asparagi**
- **Tortellini panna e prosciutto**

How to prepare:

microwave oven

pan

electric or gas oven

Available packages:

- retail bag 550 g
- catering bag 1 and 3 kg

Il Catering

"Bring traditional in your table"

Catering:

- **Cannelloni ricotta e spinaci al pomodoro**
- **Lasagne agli asparagi**
- **Lasagne ai funghi**
- **Lasagne gialle alla bolognese**
- **Lasagne verdi alla bolognese**
- **Melanzane alla parmigiana**

How to prepare

1. pre-heat the oven for 10 minutes at 180°
2. remove the cover
3. place the frozen container in the oven and cook according to the time mentioned above
4. at the end of cooking, wait 5 to 10 minutes before serving.

oven (180℃) 40/45 min

no microwaves

Our Snack

Snack:

- **Cotoletta di pollo**
- **Frittata:**
  - **Neutra**
  - **Spinaci**
  - **Zucchine**
- **Patate al forno**

How to prepare:

microwave oven

pan

electric or gas oven