



Κατάλογος Προϊόντων





ΤΣΑΙ ΜΕ ΛΕΜΟΝΙ
ΚΑΙ ΜΑΝΤΑΡΙΝΙ



ΤΣΑΙ ΜΕ ΠΕΠΟΝΙ
ΚΑΙ ΡΟΔΑΚΙΝΟ



ΚΟΚΚΙΝΟ
ΠΟΡΤΟΚΑΛΙ



ΜΑΝΤΑΡΙΝΙ



ΛΕΜΟΝΑΔΑ



1920
BIBITE SICILIA
TOMARCHIO



ΛΕΜΟΝΑΔΑ



**ΚΟΚΚΙΝΟ
ΠΟΡΤΟΚΑΛΙ**



ΓΚΑΖΟΖΑ



CHINOTO



ΡΟΔΙ



SPUMA



**GINGER
BEER**



CEDRATA



**ΠΡΑΣΙΝΟ
MANTAPINI**

Από το 1920 τα αναψυκτικά Tomarchio αντιπροσωπεύουν καλύτερα την αληθινή και αυθεντική γεύση της **Sicilia**.
Μόνο οι χυμοί από τα καλύτερα φρεσκοστυμμένα εσπεριδοειδή ωριμάζουν στον καυτό ήλιο της Σικελίας,
το νερό από τις πλαγιές της **Αίτνας**, πλούσιο σε ορυκτά, με απaráμιλλη γεύση και τέλος μια βιοτεχνική παραγωγή
που σέβεται τη μέθοδο επεξεργασίας που εφαρμόστηκε με ζήλο για **100 χρόνια από τρεις γενιές**.





Θρεπτικά
και γεμάτα
βιταμίνες

ΒΡΑΣΜΕΝΑ ΣΕ ΓΥΑΛΙ



ΦΑΣΟΛΙΑ
Tondini



ΠΕΒΥΘΙΑ
Ceci



ΦΑΣΟΛΙΑ
Cannellini



ΦΑΣΟΛΙΑ ΓΙΓΑΝΤΕΣ
Bianchi di Spagna



ΑΡΑΚΑΣ ΕΧΤΡΑ ΛΕΠΤΟΣ
Piselli 330 gr



ΦΑΚΕΣ
Lenticchie



ΜΕΛΙΤΖΑΝΕΣ ΦΙΛΕΤΑ
ΣΕ ΗΛΙΕΛΑΙΟ ΙΤΑΛΙΑΣ 1026 ml



ΠΙΠΕΡΑΚΙΑ ΓΕΜΙΣΤΑ
ΜΕ ΤΟΝΟ ΙΤΑΛΙΑΣ 1026 ml



ΑΓΚΙΝΑΡΕΣ ΨΗΤΕΣ ΣΤΑ ΚΑΡΒΟΥΝΑ
ΣΕ ΗΛΙΕΛΑΙΟ 1026 ml



SCAROLE - ANTIDIA
ΜΕ ΕΛΙΕΣ ΚΑΙ ΚΑΠΑΡΗ 520 gr





CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ

*Confetti
maxtris*



CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ



CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ



CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ



CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ



CONFETTI-TIRAMISU
ΚΟΝΦΕΤΙ ΙΤΑΛΙΑΣ 150 γρ



pastificio graziano

GRAZIANO

The good of Pasta

In our pasta, you will find all the flavours,
aromas and traditions of Irpinia.

We make pasta with the same passion as our
grandmothers.

We select the best durum wheat semolina and
mix it slowly, only with spring water from
Irpinia mountains.



SPAGO QUADRO
ΣΠΑΓΓΕΤΙ ΙΤΑΛΙΑΣ 500 γρ



FUSILLI LUNGHI
ΣΤΡΙΦΤΑΡΙΑ ΙΤΑΛΙΑΣ 500 γρ



LINGUINE CON ARCHETTO
ΛΙΝΓΚΟΥΙΝΙ ΙΤΑΛΙΑΣ 500 γρ



TAGLIATELLE CON ARCHETTO
ΤΑΓΙΑΤΕΛΕΣ ΙΤΑΛΙΑΣ 500 γρ

pastificio
graziano



CANNAZZE PASTA



MEZZE CANDELE PASTA



MISTA PASTA



MSCIALATIELLI



STROZZAPRETTY PASTA



TROFFIE PASTA



CAVATELLI PASTA



ORECCHIETTE PASTA

TYPICAL APULIAN PASTA FLOWER OF PUGLIA

The Fiore di Puglia selection holds surprises! In addition to the traditional taralli and baked products typical of our beautiful region, we also wanted to give space to the production of a very important product, obtained from the raw material all over Italy envy us, wheat!

This is why the Fiore di Puglia artisanal dry pasta line was born, which refers to the typical pasta we consume every day, respecting in the smallest details the traditional recipes that have been handed down for generations.



PACHERO GRECO
HAND MADE PASTA



CALAMARATA
HAND MADE PASTA



REGINELLE
HAND MADE PASTA



MILLE RIGHE
HAND MADE PASTA



RUSTICHINE
HAND MADE PASTA



SOBRERONI
PASTA HAND MADE
COLORED BY VEGETABLES
suitable for filling

Pasta is a way of life, a solution to monotony, a brilliant expression of Italian culture.

In this key, our small artisan pasta factory wants to be a factory of joy and love for memories, for life and for the traditions of our land.



CAVATELLI PASTA
SEASONED WITH PORCINI



LINGUA DI SUOCERA
PASTA HAND MADE
COLORED BY VEGETABLES



TROCCOLI
HAND MADE PASTA



ORECCHIETTE ORTOLANE
PASTA HAND MADE
COLORED BY VEGETABLES



MONNEZZAGLIA
PASTA HAND MADE
COLORED BY VEGETABLES



FARFALLARIO
PASTA HAND MADE
COLORED BY VEGETABLES



CASARECCE
HAND MADE PASTA



Pasta Producers ... since the beginning of time!

Please Welcome THE Authentic, Finest,
Artisan, Traditional, PGI Gragnano's Pasta!

Pasta has been produced in Gragnano for over 500 years.

Producing Pasta for us is an art, which we
perform every day, following the same
traditions as our ancestors. A unique mix of
history, culture, traditions and of course ...
secrets!

Our Ancestors used to mix only 2 ingredients,
High Quality Durum Semolina & Water from
the Natural Spring in Gragnano's Mountains.
The ingredients were then pressed through a
Bronze Die and the pasta was dried in the
town's streets, under the sun!

Today, after all these generations, we follow
exactly the same traditional methods!



E-Linguine-Al-Limone



E-Bucatini-E-E-Perciatiell



e-linguine-a-piett-palumm



E-Mafaldine-In-Carta-Pergamena



Fusilli-Pugliesi-Caserecci



E-Pennete-Lisce-Al-Limone



l-elicoptera



l-Nostri-Canneloni-Rigati



Aereo Maccinea Treno



E-Candele-Ca-Pont



Lasagnone-Roccionole



E-Mafaldine-Tricolore



E-Spaghetti-Tricolore



L-Arrabbiatella-Pennette-Rigate



E-IINGUINE-AI-NERO-DI-SEPPIA



Spaghetti-Integrali



Le-Pettegole-Ai-Funghi-Porcini



E-Fusilloni-Integrali



E-Fidanzati-Capresi-Integrali



Fusilloni-Al-Caffe



Vaso Della Amici Con Fontanina Tricolore



**Pasta-In-Vaso
Della-Fortuna-Spaghetti**



**Vaso-Della-Felicità
Pasta-Tricolore**



Pasta-e-Fagioli-galazio



Pasta-e-Fagioli-kitrino



Pasta In Orcio Antica Pompei



Le Confezioni Ricarica - Monoporzione



Pasta-e-Fagioli-KOKKINO



P A T A T A S

— N A N A —

the origins of PATATAS NANA

Potato chips are fried in pure sunflower oil at 155 ° C. Then they are drain dried, cooled at room temperature and finally salt is added by hand.

All of the ingredients come from the same area in Lecrín Valley, in the province of Granada, Spain. Bagging is done with latest generation machines to ensure the original potato taste is protected without adding preservation gases.

The freshness of our product is guaranteed by its short best-before date, just 5 months.

Our potatoes are grown in full respect of the agricultural tradition of the area called Vega Granadina and irrigated by the pristine water of the Río Dúrcal stream, which originates in the Sierra Nevada, and which gives them a unique flavour.



PATATAS
— NANA —



PATATAS NANA 250gr



PATATAS NANA 170gr



PATATAS NANA 250gr



PATATAS NANA 50gr

PATATAS

NANA



PATATAS NANA CAPPERI 100gr



PATATAS NANA AGLIO NERO 100gr



PATATAS NANA LIMONE 100gr



PATATAS NANA RAPA NOSA 100gr



PATATAS NANA PEPERONE 100gr



SANGRIA NANA 150ml



SANGRIA NANA 150ml



SANGRIA NANA 150ml



TARALLI
ΜΕ ΓΕΥΣΗ ΕΛΙΑΣ 35 gr



TARALLI
ΚΛΑΣΙΚΗ ΓΕΥΣΗ 35 gr



TARALLI
ΜΕ ΓΕΥΣΗ ΜΠΕΙΚΟΝ 35 gr



TARALLI
ΜΕ ΓΕΥΣΗ ΠΙΤΣΑ 35 gr



TARALLI
ΚΛΑΣΙΚΗ ΓΕΥΣΗ 125 gr



TARALLI
ΚΡΕΜΜΥΔΙ ΚΑΙ ΕΛΙΕΣ 125 gr



TARALLI
ΜΕΣΟΓΕΙΑΚΗ ΓΕΥΣΗ 125 gr



Fiore di Puglia
One of a kind

Fiore family's love for their land and its gastronomic heritage has very deep roots that go back to 1940, year in which Cataldo Fiore, built and started a wood-burning oven in Corato, where the population used to go for baking their bread during the Second World War.

Corato, located north of Bari is still home of the company that is now an established reality in Italy and abroad.



TARALLI
ΜΕ ΓΕΥΣΗ ΠΙΤΣΑ



TARALLI
ΜΕ ΓΕΥΣΗ ΜΠΕΙΚΟΝ



TARALLI
ΜΕ ΕΛΙΕΣ



TARALLI
ΜΕ ΚΛΑΣΙΚΗ ΓΕΥΣΗ



GREEK DELI GOODS MIKE

ΛΙΑΝΙΚΟ ΚΑΙ ΧΟΝΔΡΙΚΟ ΕΜΠΟΡΙΟ

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