



Since 2005, Santisi Imports has offered specialty selected premium Italian foods. This care in product selection has earned Santisi a positive reputation among gourmet restaurants, fine food boutiques, and families who enjoy putting delicious and high quality food on their tables. *Buon appetito!*



Calantoni Extra Virgin Olive Oil is 100% Extra Virgin Olive Oil from the Nebrodie region along the northern coast of Sicily. This superb product is the result of the cold pressing of three Sicilian olives, including the Sant'Agatese of our Santisi Extra Virgin Olive Oil. Calantoni Extra Virgin Olive Oil offers the aroma and rich flavor expected of the high quality oils of small estate producers. This product is not blended with any other oils and is perfectly suited for the food service industry as a cooking and finishing oil.

Packed 4 x 3 Liter Tins

Santisi Extra Virgin Olive Oil is from the province of Messina -- near the toe of the boot -- in Sicily. Crafted from Sant'Agatese olives, this filtered extra virgin olive oil with green reflections features a delicate aroma with a slight taste of artichoke and hint of almonds. We find this to be sweet, grassy, herbaceous, medium fruity, with just a slight hint of pepper.



Packed 12 x 1 Liter Bottles



The Pomilia Spa, started in 1973 is area in the Sarno River plain between the urban areas of Naples and Salerno, and between the chains of the Lattari Mountains and the Monti Picentini - a fertile farming area primarily known for the cultivation of the San Marzano Tomato. Pomilia is perfectly integrated with the culture of the territory, where passion, tradition and agriculture blend perfectly.

Packed 6 x 89.95 Oz cans

Pastificio Vicidomini pastas come to us from Castel San Giorgio, near Naples, in Campania. This family business has been making pasta since 1812. These pastas are made with bronze dies in the classic shapes of traditional Italian pastas. The pastas are made with high quality semolina (certified organic) and mountain water and they are very patiently dried on site. The tagliatelle dries for three days while other shapes take up to five days to completely dry. The processing with special bronze instruments enhances the handcrafted characteristics providing a rougher surface for the pasta to absorb the tomato “ragù” sauce and other sauces.

Packed 10 x 2.2 Lb Bags

