



*Casa luorio*  
SAPORI di FAMIGLIA

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[www.casaiuorio.it](http://www.casaiuorio.it)

*“...a hilly area with a mild  
climate that extends into the  
valley north of the Alburni  
Mountains.”*

# the TER RITO RY

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Our farm is situated in **Palomonte**, in Salerno's district, immersed in Monte Palo's green countryside; the mountain, with his pointed shape, suggests the name of our four thousand inhabitants' small town. Located between Foce Sele-Tanagro and Monti Eremita-Marzano's natural reserves, our Farm extends for nine hectares, in a rich context for natural resources.

We cultivate following the methods used in natural agriculture, respecting the seasons' rhythms and challenging the clayey soil of our countryside, which makes irrigation difficult but at the same time donates mineral properties to our crops, making them particularly nutritious and tasty.



*“... We're in  
Palomonte, in a hilly  
uncontaminated land  
with a clean air.”*

We follow a sustainable agriculture by adopting virtuous agricultural practices: crop rotation, the fight against harmful insects through their antagonists or the use of resistant plants.

We cultivate greens and vegetables from variety of autochthonous seeds, respecting soil and seasons cycles, according to the primordial laws of production. Starting from our garden, we ensure km zero quality raw material, processed by natural and sustainable methods, according to what we have learned from the farming culture that belongs to us. The soil is the mother that we cultivate by hand, trying every day to find out her changing needs, to produce better raw materials and to process more and more tasty and nutritious final products.





# the LABO RATORY

Into our farm, a few meters away from the cultures in open field, we've set up our artisanal laboratory in which our vegetables and fruit are immediately processed after being collected, respecting our recipes. It's like one big kitchen into our garden!

Certified according to all sanitary regulations, we guarantee km zero products by our laboratory, with the aim of preserving the environment and enhancing biodiversity of our land.



*"...an invitation to  
find again authentic  
flavours."*

The whole collecting phase, the washing, husking, packaging and labeling are performed manually by young women of the country, properly trained and coordinated. An all – women job, competent, wise and passionate. You can find all our products' craftsmanship, in the passionate "handmade", that is what accompanies the whole productive process. Products' conservation is 100% natural, we only use natural preservatives, for example: whole salt, lemon juice, vinegar and extra virgin olive oil.

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# Casa luorio

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# Tomatoes

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Handmade according to the Ancient Recipe.

Our preserves are handmade: peeled, purees, sauces, in brice and pacchetelle ( fillets) born from our family passion for tomato, whose craftsmanship is practiced faithfully with respect of family recipes

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Long Peeled Tomatoes  
in tomato juice  
580 ml



LINEA HORECA

Long Peeled Tomatoes  
in tomato juice in TIN  
2650 ml



“Pizzutello” tomatoes variety  
fillets, handcut. In brine  
580 / 1062 ml



Semi-dried in the sun Tomatoes  
in Extra Virgin Olive Oil  
580 ml



Whole Baby Cherry  
Tomatoes in Brine  
580 ml



Whole Baby Cherry  
Tomatoes in cherry juice  
580 ml

# Tomatoes



**Elisir** - Tomato Water (suitable for preparing risottos, doughs, flavoring soups and to marinate fish or meat)  
*500 ml*



**Black Cherry Tomato Ketchup with Crusco** (sweet sundried) Pepper  
*250 ml*



**“Yellow” cherry tomatoes** fillets, handcut. In brine  
*580 / 1062 ml*



**Yellow white cherry tomatoes** in brine  
*580 ml*



**Yellow white cherry tomatoes** in juice  
*580 ml*



**Yellow cherry tomato sauce**  
*250 / 1700 ml*



**Red Tomato** Sauce made with our traditional recipe. Long cooking of different varieties: Round "A Sole" tomato, Long Cherry tomato and Tomato Variety "Pizzutello".  
**720 ml**



**Red Cherry Tomato sauce**  
**250 /446 ml**



**Red Tomato** Sauce in Champagne bottle made with our traditional recipe. Long cooking of different varieties: Round "A Sole" tomato, Long Cherry tomato and Tomato Variety "Pizzutello".  
**750 ml**



**Yellow Cherry Tomatoes Sauce**  
in Champagne Bottle  
**750 ml**

# Ready Sauces and Pesto



## **Soffrittino**

Chopped fresh vegetables for sauces, soups and soups (carrot, onion, celery, garlic, aromatic herbs, extra virgin olive oil and salt)

**106 ml**



## **SemiDry Pizzutello Tomato Paté with Capers and Anchovies**

**212 ml**



## **Pesto with Fresh Basil, Parmigiano Reggiano, Pine Nuts and Extra Virgin Olive Oil.**

**212 / 580 ml**



## **Yellow Datterino Sauce with Anchovies in extra virgin olive oil.**

**314 ml**



## **Addor'**

Basil Sauce prepared with Tomato Pulp,  
Peeled cherry tomatoes, Fresh Basil,  
Garlic and Extra Virgin Olive Oil

**314 / 1700 ml**



## **Orto di Casa Mia**

Eggplants tomato sauce prepared with Tomato  
Pulp, Peeled Cherry Tomatoes, Fresh and fried  
Aubergines, Onion and Extra Virgin Olive Oil

**314 ml**





**Nonna Mari**

tomato sauce prepared with Tomato Pulp, Peeled cherry tomato, sundried sweet peppers "Cruschi", Hard Ricotta Cheese, Fresh Garlic and Extra Virgin Olive Oil.

**314 ml**



**Ose'**

Tomato sauce with tomato pulp, peeled cherry tomatoes, fresh chili peppers, garlic and extra virgin olive oil.

**314 ml**



**'O Rraù di Anna**

Typical recipe of Campania gastronomy made with selected cuts of beef and pork, tomato and datterino pulp, onion, extra virgin olive oil. The very long cooking ("pippiare") and slow fire give the sauce a unique flavour.

**314 ml**



**La genovese**

Coppery Onion Ready Sauce with Selected Beef First Pieces in extra virgin olive oil

**314 ml**



**Vegan Genovese**

Extra Vergine di Oliva. Ready Sauce with Coppery Onion in Extra Virgin Olive Oil

**314 ml**



**Coppery Onion Ready Sauce  
with Selected Beef First Pieces  
in extra virgin olive oil  
580ml**

# Specialties - Traditional Peasant Recipes

Palomonte's "spiert broccoli", sun dried tomatoes, millefoglie escarole, the goat horn pepper, white figs and mulberry.

These are just a few of the local varieties that we use for our preparations. This is our pledge for the promotion of the biodiversity of the territory, too, growing crops in natural and healthy environments, without using greenhouses and other intensive cultivation methods.

Thanks to crop rotation, spontaneous herbs grow in our fields: one of the most attached varieties to our soil is borage, that we process following our recipes.

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## **Zucchine alla Scapece**

Zucchine, dried in the sun, fried and dressed with extra virgin olive oil, mint and vinegar in extra virgin olive oil  
**212 ml**



**Savoy cabbage with potatoes and  
bacon in extra virgin olive oil**  
**580 ml**



**Borage with Anchovies.**  
Wild herb harvested in our fields  
in Extra Virgin Olive Oil  
*212 ml*



**Escarole with “Ammaccate” Crushed Olives  
and Capers in Extra Virgin Olive Oil**  
*580 ml / 1062 ml*



**Summer Soup - Zucchini, Zucchini Sprouts  
and Flowers, Potatoes and Artisanal Bacon  
“Pancetta” in Extra Virgin Olive Oil**  
*314 ml*



**Bruschetta - Fresh cut cherry tomatoes  
“vernino” with garlic, oregano, salt  
and extra virgin olive oil**  
*580 ml*



**Braised Cabbage  
with Black Pepper and Onion  
in Extra Virgin Olive Oil**  
*580 ml*

# Preserved in Oil and Sweet and Sour

Just as per the tradition of our family, in Casa  
luorio we preserve the vegetables harvested  
in directly in our fields in Palomonte, only in  
extra virgin olive oil

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**Whole Artichokes with Stem  
in Extra Virgin Olive Oil  
1700 ml**



**Small Artichokes  
in Extra Virgin Olive Oil  
1700 ml**



**Carciofini "I Piccoli"  
Whole Baby Artichokes  
in Extra Virgin Olive Oil  
212 / 314 / 1062 ml**



**Carciofini "I Piccolissimi"  
Fine Whole Baby Artichokes  
in Extra Virgin Olive Oil  
314 ml**



**I Spiert  
Wild Broccoli (Turnips)  
in Extra Virgin Olive Oil  
212 / 314 / 1062 ml**



**Crushed Olives ( Pitted)  
in Extra Virgin Olive Oil  
314 ml**



**Crunchy Beetroots  
in Extra Virgin Olive Oil  
212 ml**

# Pickles and Sweet and Sour Vegetables



**Pumpkin Julienne in  
Extra Virgin Olive Oil**  
*212 ml*



**Eggplants Julienne in Extra  
Virgin Olive Oil**  
*212 / 314 / 1062 ml*



**Crunchy Zucchini (sliced)  
in Extra Virgin Olive Oil**  
*212 / 314 / 1062 ml*



**Long ( metro) Green Beans  
in Extra Virgin Olive Oil**  
*212 / 314 / 1062 ml*



**Mixed Pickled Vegetables  
Sweet and Sour**  
*314 / 580 / 1062 ml*



**Sundried Tomatoes  
in Extra Virgin Olive Oil**  
*212 / 1062 ml*



**Whole Chili Peppers  
in Sweet and Sour**  
*314 ml*



**Peppers Julienne in Extra  
Virgin Olive Oil**  
*212 ml*



**Grilled Fennel in Balsamic Vinegar  
and Extra Virgin Olive Oil**  
*212 ml*



**Peppers in agrodolce style  
(sweet and sour)**  
*314 ml*



**Chili Peppers in Extra  
Virgin Olive Oil**  
*212 ml*



**Grilled Coppery Onion in Extra  
Virgin Olive Oil**  
*212 ml*

# Ortomayo®

## vegano mayo /cream

VEGAN, LIGHTING OF THE COLORS OF NATURE  
ORTOMAYO is Casa Luorio's 100% vegetable mayonnaise, prepared with only four ingredients: a vegetable or a seasonal vegetable, extra virgin olive oil, lemon and salt. Orange of pumpkin, light green of zucchini, dark green of spiert broccoli, white of cauliflower, coral of pepper, beige of eggplant. It is the natural cycle of the seasons that dictates the rhythm of the preparation of Ortomayo © jars, with their bright color and delicate and particular flavor. The transformation and processing of vegetables and seasonal vegetables is done exclusively by hand. A true excellence, without the use of preservatives, dyes or thickeners, able to combine the spirit of our family recipes with the search for a healthy gastronomic style Ortomayo, without eggs, milk or sugar, lends itself to many quick and refined uses in the kitchen. Our mayonnaise can be used to enrich the bread with delicious natural and gourmet sandwiches, for imaginative and simple recipes, for surprising, colorful, refined finger foods, to give shape and substance to many other gastronomic ideas.

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**Vegan Cauliflower  
Mayonnaise  
250 / 580 ml**



**Vegan Pepper  
Mayonnaise  
250 / 580 ml**





**Vegan Pumpkin  
Mayonnaise**  
250 / 580 ml



**Vegan Courgette  
Mayonnaise**  
250 / 580 ml



**Broccoli (turnips) Vegan Mayonnaise -  
Traditional ecotype of turnip broccoli  
from the Alta Valle del Sele (SA)**  
250 / 580 ml



**Vegan Baby Artichoke  
Hearts Mayonnaise**  
250 / 580 ml



**Vegan Eggplants  
Mayonnaise**  
250 / 580 ml



# Compotes and Jams



**Chili Pepper compote**  
*156 ml*



**Tomato Jelly**  
*156 ml*



**Red Radish Jelly**  
*156 ml*



**White Mulberry compote**  
130% fruit  
*156 / 212 ml*



**Apricot jam 124% fruit**  
*212 ml*



**Compote of Plums with  
Chocolate and Rhum 90% fruit**  
*156 ml*



Strawberry Grape  
compote 150% fruit  
156 ml



Compote of Ancient  
White Figs 118% fruit  
156 ml / 212 ml



Strudel compote with and old variety  
of apple -90% fruit, with pine nuts,  
raisins, rum and cinnamon  
212 ml



Compote of Mastantuono  
Pears and White Chocolate  
156 ml



Lemon Sweet Spreadable Cream  
custard without eggs and milk  
156 ml



Compote of Sweet Pumpkin,  
Hazelnuts and  
Amaretto liqueur  
156 ml

# Oils

Our extra virgin olive oil is cold extracted exclusively from olives grown on the Salerno hills. Particularly suitable to accompany soups, legumes and soups, it is made with hand-picked olives and has an incomparable color and aroma.

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**Classic Extra Virgin Olive Oil**  
Cold Pressed in TIN  
*3lt / 5lt*



**Extra Virgin Olive Oil Colline Salernitane**  
PDO Cold Extract in DORICA bottle  
*25cl / 50cl*



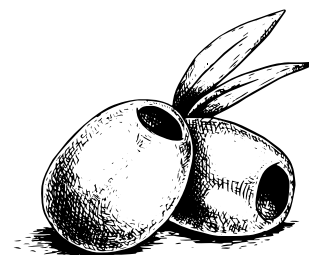
**Infusion of Extra Virgin Olive Oil and  
Lemons in DORICA bottle**  
*10cl / 25cl*



**Infusion of Extra Virgin Olive Oil and  
Chilli Peppers in DORICA bottle**  
*10cl / 25cl*



**Classic Extra Virgin Olive Oil**  
Cold Pressed in MARASCA Bottle  
*10cl / 25cl / 75cl / 1lt / 3lt / 5lt*





# Cream and Truffle Paté



Extra Virgin Olive Oil  
with Truffle  
100ml / 250 ml



Tartufata of Colliano Black Truffle 10%  
and Champignon Mushrooms in EVO Oil  
106ml / 580 ml



Colliano Black Truffle 10% and  
Asparagus in EVO Oil  
106ml / 580 ml



Whole Summer  
Truffle in brine  
106 ml



Truffle Honey  
106ml / 390 ml



Pesto of Walnuts with Truffle  
in Extra Virgin Olive Oil  
106ml / 580 ml



Colliano Black Truffle sliced  
in Extra Virgin Olive Oil  
106ml / 580 ml



Caciocavallo Podolico  
and White Truffle  
106ml / 580 ml



Chilli Peppers with Truffle  
106 ml



# Pasta

Our pasta, thanks to the bronze drawing and drying that takes place at very low temperatures with very long times, allows to better retain the sauce and to preserve all the minerals and vitamins present.

Rigatoni, Paccheri, Orecchiette, Neapolitan Fusilli, are made exclusively with Italian durum wheat semolina and water.

To be tasted with our sauces and condiments, a typical expression of traditional cuisine.

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**Paccheri**  
bronze drawing  
500 g



**Orecchiette**  
bronze drawing  
500 g



**Rigatoni**  
bronze drawing  
500 g



**Fusilli napoletani lunghi**  
bronze drawing  
500 g

# Gift Box

Our Gift boxes contain the delicacies of Casa Iuorio, quality products for superfine palates. Relive the flavors of the past thanks to the typical products of our pantry, first choice ingredients make up unique and inimitable special boxes.



Raffinatezze

- Whole yellow datterino cherry tomatoes natural 580 ml
- OrtoMayo – Vegan mayo of pepper 250 ml
  - Artichokes 314 ml
  - Broccoli spiert 212 ml
- Condiments for sauces 106 ml
- Asparagus and truffle 106 ml
- Strawberry grapes mustard 156 ml,



Casa Iuorio Hot Box

- Peperoncini piccanti in agrodolce – 314 ml
- Peperoncini piccanti in olio extra vergine di oliva – 212 ml



Casa luorio Selection

- artichokes in extra virgin olive oil 314 ml
- sweet and sour peppers 314 ml



Gioie di Casa

- broccoli “spierto” (wild) in extra virgin olive oil 212 ml
- small artichokes in extra virgin olive oil 212 ml
- basil pesto 212 ml





*view  
catalogue*

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*Casa Iuorio è un marchio della Silarus srl*

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