



Casa luorio
SAPORI di FAMIGLIA

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.

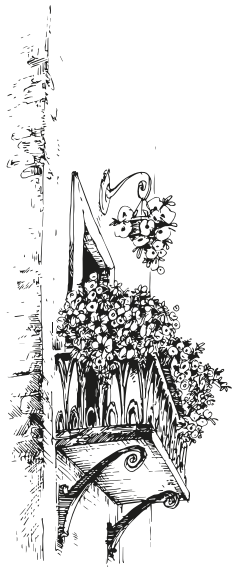
We cultivate following the methods used in natural agriculture, respecting the seasons' rhythms and challenging the clayey soil of our countryside, which makes irrigation difficult but at the same time donates mineral properties to our crops, making them particularly nutritious and tasty.



*“... 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.



A chef wearing blue gloves is shown in a kitchen, using a small knife to cut a red chili pepper. The chef is positioned on the right side of the frame. In the foreground, there are several metal bowls containing red chili peppers and chili seeds. The background is slightly blurred, showing a white perforated metal surface and more red chili peppers. The text "the LABO RATORY" is overlaid in a large, white, serif font, centered across the image.

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."*

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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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Preserved in Oil and Sweet and Sour

Tomatoes

Ready Sauces and Pesto

Specialties - Traditional Peasant Recipes

Ortomayo®
vegano mayo /cream

Compotes and Jams

Chef Selection

Gift Box

Oils

Cream and Truffle Paté

Pasta

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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Artichokes



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



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



Small Artichokes
in Extra Virgin Olive Oil
1700 ml



Whole Artichokes with Stem
in Extra Virgin Olive Oil
1700 ml

Pickles and Sweet and Sour Vegetables



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



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



Eggplants Julienne
in Extra Virgin Olive Oil
212 / 1062 ml



Pumpkin Julienne in
Extra Virgin Olive Oil
212 ml



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



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



Peppers
Sweet and Sour
314 ml



Mixed Pickled Vegetables
Sweet and Sour
314 / 1062 / 1700 ml



Sundried Tomatoes
in Extra Virgin Olive Oil
212 / 1062 ml



Crunchy Beetroots
in Extra Virgin Olive Oil
212 ml



Whole Chili Peppers
Sweet and Sours
314 ml



**Peppers Julienne and
Fillets of Goat's Horn**
in Extra Virgin Olive Oil
212 ml



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



Chili Peppers
in Extra Virgin Olive Oil
212 ml



Grilled Coppery Onion
in Extra Virgin Olive Oil
212 ml

Tomatoes

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



Whole Baby Cherry
Tomatoes in Brine
580 / 1062 ml



“Pizzutello” tomatoes
variety fillets
handcut in brine
580 / 1062 ml



“Pizzutello” tomatoes
SEMI DRY
Semi-dried in the sun Tomatoes
in Extra Virgin Olive Oil
580 ml



Whole Baby Cherry
Tomatoes in cherry juice
580 ml

Tomatoes



Yellow White Cherry Tomatoes
in brine
580 / 1062 ml



Yellow Cherry Tomato Sauce
250 / 1700 ml



“Yellow” cherry tomatoes fillets
handcut in brine
580 / 1062 ml



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



Yellow White Cherry Tomatoes
in juice
580 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 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



Red Cherry Tomato sauce
250 ml



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



Sugo al Bacio

Sauce prepared with Peeled Cherry Tomatoes, Tomato Pulp, Pork Lard, Garlic Scapes of Palomonte and Extra Virgin Olive Oil.

314 ml



La genovese

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

314 ml



Coppery Onion Ready Sauce

with Selected Beef First Pieces in Extra virgin Olive Oil

580ml



Vegan Genovese

Ready Sauce with Coppery Onion in Extra Virgin Olive Oil

314 ml

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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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 / 1062 ml



**Savoy cabbage with
potatoes and bacon**
in Extra Virgin Olive Oil
580 ml



A' Fungitiell
Fried Eggplants dressed with
cherry tomato sauce and fresh basil
580 ml



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



**Acquasale di
“Pomodoro Vernino”
Bruschetta** - Fresh cut cherry tomatoes
“vernino” with garlic, oregano, salt
and Extra Virgin Olive Oil
580 ml



Zucchini alla Scapece
Zucchini, dried in the sun, fried and
dressed with extra virgin olive oil, mint
and vinegar in extra virgin olive oil
212 ml



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

ORTOMAYO®

vegano mayo /cream

VEGAN, LIGHTING OF THE COLORS OF NATURE
ORTOMAYO is Casa Iuorio'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.

Casa Iuorio
SAPORI di FAMIGLIA



ORTOMAYO® Cauliflower
Vegan Cauliflower Mayonnaise
250 / 580 ml



ORTOMAYO® Pepper
Vegan Pepper Mayonnaise
250 / 580 ml



ORTOMAYO® Pumpkin
Vegan Pumpkin Mayonnaise
250 / 580 ml



ORTOMAYO® Broccoli
Vegan Broccoli Mayonnaise
250 / 580 ml



ORTOMAYO® Courgette
Vegan Courgette Mayonnaise
250 / 580 ml



ORTOMAYO® Artichoke
Vegan Artichoke Mayonnaise
250 / 580 ml



ORTOMAYO® Eggplants
Vegan Eggplants Mayonnaise
250 / 580 ml

Compotes and Jams



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Strudel di Nonna Melanka
compote with an old variety
of apple 90% fruit, with pine nuts,
raisins, rum and cinnamon
212 ml



LIMONI
Lemon Sweet Spreadable
Cream custard without
eggs and milk
156 ml



Chili Pepper compote
156 ml



**Strawberry Grape
compote 150% fruit**
156 ml



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



Apricot jam
124% fruit
212 ml



**Compote of Mastantuono
Pears and White Chocolate**
156 ml

Chef Selection

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Dried tomatoes
In Sunflower Seed Oil and
in Extra Virgin Olive Oil
1062 ml



Fillets of Eggplant
In Sunflower Seed Oil and
in Extra Virgin Olive Oil
1062 ml



**Escarole with "Ammaccate"
Crushed Olives and Capers**
In Sunflower Seed Oil and
in Extra Virgin Olive Oil
1062 ml



**Papacella
Sweet and Sour**
1062 ml



Long Tomato Pulp
in tomato juice in TIN
2650 ml



Pumpkin Carpaccio with Pink Berries
In Sunflower Seed Oil and
in Extra Virgin Olive Oil
1062 ml



Long Peeled Tomatoes
in tomato juice in TIN
2650 ml

Chef Selection

Casa luorio
SAPORI di FAMIGLIA



ORTOMAYO® Cauliflower
Cauliflower Cream
580 ml



ORTOMAYO® Broccoli
Broccoli Cream
580 ml



ORTOMAYO® Pumpkin
Pumpkin Cream
580 ml



ORTOMAYO® Courgette
Courgette Cream
580 ml



ORTOMAYO® Pepper
Pepper Cream
580 ml



ORTOMAYO® Artichoke
Artichoke Cream
580 ml



ORTOMAYO® Eggplants
Eggplants Cream
580 ml

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.

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Casa Iuorio Selection

Green Beans in Extra Virgin Olive Oil 314 ml
Eggplant's Julienne 314 ml



Gioie di Casa

Small Artichokes in Extra Virgin Olive Oil 314 ml
Eggplants Tomato Sauce 314 ml
Basil Sauce 314 ml



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 compote 156 ml



Casa Iuorio Hot Box

Chili Peppers Sweet and Sour 314 ml
Chili Peppers in Extra Virgin Olive Oil 212 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
PDO Cold Extract in DORICA bottle
25cl / 50cl



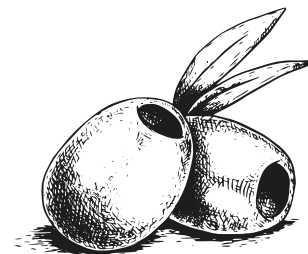
Limonolio
Infusion of Extra Virgin Olive Oil and
Lemons in DORICA bottle
10cl / 25cl



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



Extra Virgin Olive Oil
Classic - 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
Colliano Black Truffle 10%
and Champignon Mushrooms in EVO Oil
106ml / 580 ml



Asparagus and Truffles
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**
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
bronze drawing
500 g



*view
catalogue*

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Casa Iuorio è un marchio della *Silarus srl*

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