



# 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

*Casa Luorio*  
SAPORI di FAMIGLIA

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.”*

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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.

# Casa Iuorio

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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



# Preserved in Oil and Sweet and Sour

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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*



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



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



# 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*



**Broccoli "Spiert Scuppetiati"**  
Sautéed In Sunflower Seed Oil and  
in Extra Virgin Olive Oil  
with Chilli and Garlic  
*1062 ml*



**Long Peeled Tomatoes**  
in tomato juice in TIN  
*2650 ml*

# Chef Selection

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**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*

# 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*



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 - Tomatoe 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".

*750 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 Rrau' 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**



**Nonna Peppa**

Pulp and Date Sauce with Bread and Ricotta Meatballs

**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

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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, Zucchine 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

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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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SAPORI di FAMIGLIA





**ORTOMAYO® Cauliflower**  
Cauliflower Cream  
*250 / 580 ml*



**ORTOMAYO® Pumpkin**  
Pumpkin Cream  
*250 / 580 ml*



**ORTOMAYO® Broccoli**  
Broccoli Cream  
*250 / 580 ml*



**ORTOMAYO® Courgette**  
Courgette Cream  
*250 / 580 ml*



**ORTOMAYO® Pepper**  
Pepper Cream  
*250 / 580 ml*



**ORTOMAYO® Artichoke**  
Artichoke Cream  
*250 / 580 ml*



**ORTOMAYO® Eggplants**  
Eggplants Cream  
*250 / 580 ml*



# Compotes and Jams

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**Chili Pepper compote**  
*156 ml*



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



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



**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*



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



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

# Gift Box

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Our Gift boxes contain the delicacies of Casa Luorio, 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

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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*



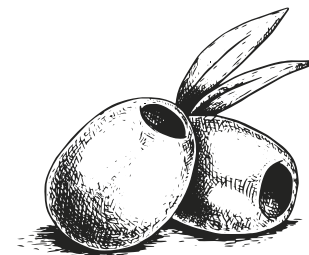
**Limonolio**  
Infusion of Extra Virgin Olive Oil and  
Lemons in DORICA bottle  
*10cl / 25cl*



**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





*view  
catalogue*

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*Casa Iuorio è un marchio della Silarus srl*

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