



*Casa Iuorio*  
SAPORI di FAMIGLIA

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



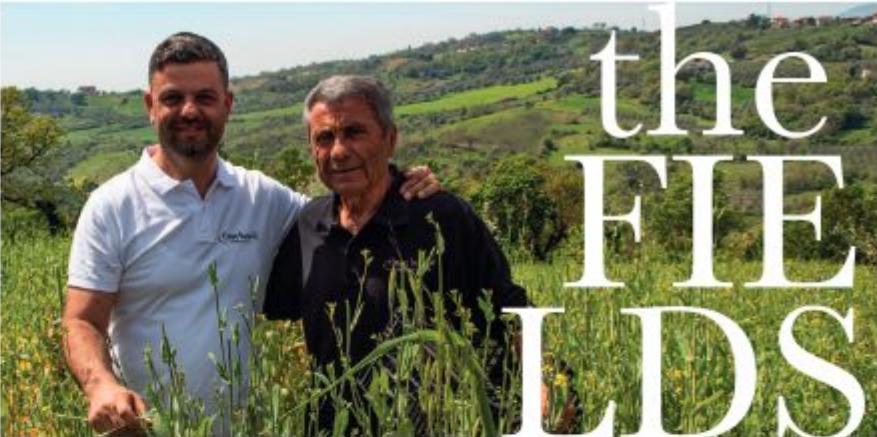
“...a hilly area with a mild climate that extends into the valley north of the Alburni Mountains.”

# the TER RITO RY

*Casa Luorio*  
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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 Iuorio

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# Preserved in Oil and Sweet and Sour

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

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# Artichokes



**Carciofino "I Piccolissimi"**  
Fine Whole Baby Artichokes  
in extra virgin olive oil  
*314 ml*



**Carciofino "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



Mixed Pickled Vegetables  
Sweet and Sour  
314 / 1062 / 1700 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



Chili Peppers  
in extra virgin olive oil  
212 ml



Grilled Coppery Onion  
in extra virgin olive oil  
212 ml



Long ( metro) Green Beans  
in extra virgin olive oil  
212 / 1062 ml



Peppers  
Sweet and Sour  
314 ml



Crushed Olives ( Pitted)  
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



Sundried Tomatoes  
in extra virgin olive oil  
212 ml



Crunchy Beetroots  
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

**Casa Luorò**  
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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-dry Cherry Tomatoes  
in extra virgin olive oil  
580 ml



Whole Baby Cherry  
Tomatoes in cherry juice  
580 ml



Quasi Sicch'  
Yellow Datterino Semidry  
Sun-dried  
212 ml

# Tomatoes



Yellow Whole 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 cocktails, risottos, doughs,  
flavoring soups and to marinate fish or meat)  
500 ml



Yellow Whole 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"

446 / 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



**Rustic Red Tomato Sauce**

Long cooking of different varieties: Red Datterino Tomatoes, Round "A Sole" Tomatoes, Long Tomatoes



**Red Cherry Tomato sauce**

250 ml



**Black Cherry Tomato Ketchup**  
and Dried Sweet Peppers

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 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

and Anchovies with extra virgin olive oil  
314 ml



## Addor' - Basil Tomato

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 / 1062 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



**Vegan Genovese**

Ready Sauce with Coppery Onion with extra virgin olive oil

314 ml



**La genovese**

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

314 ml



**Coppery Onion Ready Sauce**

with Selected Beef First Pieces with extra virgin olive oil

580ml



**Nonna Peppa**

Pulp and Date Sauce with Bread, Eggs and Dry Ricotta Cheese

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 ml / 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**



**Talli e Patate**  
Zucchini, Zucchini Sprouts  
and Flowers, Potatoes and Artisanal Bacon  
"Pancetta" in extra virgin olive oil  
**314 ml**



**Zucchine alla Scapece**  
Zucchini, dried in the sun, fried and  
dressed with extra virgin olive oil, mint  
and vinegar in extra virgin olive oil  
**212 / 580 ml**



**Acquasale di  
"Pomodoro Vernino"**  
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**

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



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



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



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



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



**ORTOMAYO® Artichoke Hearts**  
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 and 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

# Chef Line

The Chef line by Casa Luorio has been created to meet the needs of restaurants, pizzerias and retailers and offer high quality products for their business.

The line is composed of artisanal products made with:

- seasonal vegetables grown in open fields
- vegetables processed from fresh within a few days after the harvest
- processed by hand without preservatives, additives and colorants.

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Long Tomato Pulp  
in tomato juice in TIN  
**2650 ml**



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



Rustic Red Tomato Sauce  
Long cooking of different varieties:  
Round "A Sole" Tomatoes, Long Tomatoes,  
Red Datterino Tomatoes  
**1700 ml / 3100 ml**



Bruised Olives  
Crushed and Pitted by Hand  
**580 ml**



Pumpkin Carpaccio with Pink Berries  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Fillets of Eggplant  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Papaccella  
Sweet and Sour  
**1062 ml**



Grilled Artichokes  
In Sunflower Seed Oil  
**1700 ml**

# Chef Line



Courgettes Scapece  
In Sunflower Seed Oil  
in extra virgin olive oil  
**580 ml**



Broccoli "Spiert Scuppettati"  
Sautéed In Sunflower Seed Oil  
in extra virgin olive oil  
with Chilli and Garlic  
**1062 ml**



Escarole with "Ammaccate"  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Grilled Fennel  
with balsamic vinegar  
of Modena IGP  
**1062 ml**



Dried tomatoes  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Courgettes Crudaiola  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Sliced Peppers  
In Sunflower Seed Oil  
in extra virgin olive oil  
**1062 ml**



Cauliflower Cream  
580 ml



Broccoli Spiert Cream  
580 ml



Pumpkin Cream  
580 ml



Courgette Cream  
580 ml



Pappacella Pepper Cream  
580 ml



Artichoke Hearts Cream  
580 ml



Eggplants Cream  
580 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.





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



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



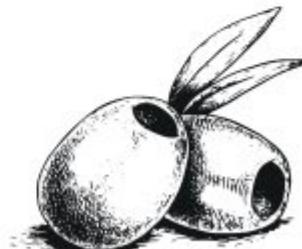
**Limonolio**  
Infusion of Extra Virgin Olive Oil and  
Lemons in DORICA bottle  
**10cl / 25cl**



**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 di Noci  
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



# 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



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



Gioie di Casa

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



Casa Iuorio Hot Box

Chili Peppers Sweet and Sour 314 ml  
Chili Peppers in Extra Virgin Olive Oil 212 ml

## Note

## Note



*view our product  
catalogue*



*a journey into the heart  
of casa iuorio*

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*Casa Iuorio è un marchio della Silarus srl*

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