




**Bring to the table a great passion**

**"The great flavours of Italian tradition  
come back to life in the dishes  
of "La Cucina di Bologna", which are  
all prepared respecting the original recipes"**

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**"A great dose of passion, a pinch of creativity and....a dash of pride"**

**These are the ingredients of "La Cucina di Bologna"**

The quality of the basic products is the main ingredient of our work: each reference and each recipe of "La Cucina di Bologna" is based on natural products that are selected with great care and special attention to their origin.

The secret of our success lies also in the experience and skill of our chefs, continues with the baking and freezing techniques, the packaging and shipping methods, the achievement of the quality approvals and the strict maintenance of the cold chain. All this maintains the quality and wholesomeness of our products intact and offers the consumer a tasty, genuine and totally safe dish in just a few minutes  
Taste is important but so is health.

**"Typical and new recipes to enjoy a new choiche every day"**

**An hold tradition that comes back to life in just a few minutes**

"La Cucina di Bologna" offers the best recipes of Italian tradition to satisfy millions of consumers each day. Over 50 references, which not only include first course dishes but also second course dishes, side dishes and snacks, to better satisfy the new trends of modern customers, who are rightfully demanding and very careful about the quality of what they eat, and above all who want to choose from a wide variety.

In practical and handy packs, our products are ready to be served straight to the customer after a quick preparation in the microwave, in the pan or in the traditional oven.

In just a few minutes, the tastiness and wholesomeness of recipes skilfully handed down from generations of experts in the art of cuisine are rediscovered.

**"It takes great experience to keep up with modern needs"**

**A healthy, dynamic and innovative company**

In just a few years we have acquired a leading position in the Italian and international market of frozen fast food dishes.

From cafes to snack-bars and small catering facilities, the brand "La Cucina di Bologna" is known for the quality of its products, the strict application of hygiene standards and the efficiency of its customer service.

The strict control of the productive chain is an additional guarantee of "the continuity in the excellence", as proven by the quality certificates obtained: ISO 9001/2000, IFS, BRC for the benefit of our customers.

With the recent introduction of the I.Q.F. system, to back-up the classic freezing method, "La Cucina di Bologna" is already heading towards the future of modern catering.

The versatility of the production technologies means that we can satisfy a wide range of customised requests.

**La Cucina di Bologna Srl**  
**Via Davia 18 - 40017 San Giovanni in Persiceto (BO)**  
**Tel. 051 6871448**  
**Fax: 051 6871216**  
**✉ info@lacucinadibologna.it**

## I Primi

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**Farfalle  
gamberi e  
zucchine**  
Novità 2009



300g  800W  
4/5 min. piatto chiuso e  
surgelato

**Garganelli  
speck e rucola**



300g  800W  
4/5 min. closed and frozen  
plate

**Gnocchi ai  
formaggi**  
Novità 2009



300g  800W  
4/5 min. piatto chiuso e  
surgelato

**Gnocchi alla  
Sorrentina**  
Novità 2009



300g  800W  
4/5 min. piatto chiuso e  
surgelato

**Gramigna alla boscaiola**



300g  800W  
4/5 min. closed and frozen plate

**Gramigna bianca alla salsiccia**  
**Novità 2009**



300g  800W  
4/5 min. piatto chiuso e surgelato

**Linguine al pesto**  
**Novità 2009**



300g  800W  
4/5 min. piatto chiuso e surgelato

**Mezzepenne spinaci e gorgonzola**  
**Novità 2009**



300g  800W  
4/5 min. piatto chiuso e surgelato

**Penne all'amatriciana**



300g  800W  
4/5 min. closed and frozen plate

**Penne  
all'arrabbiata**



300g  800W  
4/5 min. closed and frozen  
plate

**Risotto agli  
asparagi**  
**Novità 2009**



300g  800W  
4/5 min. piatto chiuso e  
surgelato

**Risotto ai  
funghi**



300g  800W  
4/5 min. closed and frozen  
plate

**Trofie con  
fonduta e  
funghi**



300g  800W  
4/5 min. closed and frozen  
plate

**Spaghetti  
pomodoro e  
basilico**



300g  800W  
4/5 min. closed and frozen  
plate

**Spaghetti alla carbonara**



300g  800W  
4 min. closed and frozen plate

**Tagliatelle ai funghi**



300g  800W  
4/5 min. closed and frozen plate

**Tagliatelle alla bolognese**



300g  800W  
4/5 min. closed and frozen plate

**Tagliolini al salmone**



300g  800W  
4/5 min. closed and frozen plate

**Pasta e fagioli**



350g  800W  
4/5 min. closed and frozen plate

**Zuppa di legumi e cereali**



350g  800W  
4/5 min. closed and frozen plate


**Cannelloni ricotta e spinaci**



300g  800W  
5/6 min. closed and frozen plate

**Lasagne gialle alla bolognese**



300g  800W  
4/5 min. open and frozen plate

**Lasagne verdi alla bolognese**



300g  800W  
4/5 min. open and frozen plate

**Tortellini panna e prosciutto**



300g  800W  
4/5 min. closed and frozen plate

**Tortelloni ai  
funghi**



300g  800W  
4/5 min. closed and frozen  
plate

**Tortelloni burro  
e salvia**



300g  800W  
4/5 min. closed and frozen  
plate


**Tortelloni burro  
e oro**



300g  800W  
4/5 min. closed and frozen  
plate

**Triangoli alla  
trentina**



300g  800W  
4/5 min. closed and frozen  
plate

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## I Secondi e contorni

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**Arrosto con patate  
al forno**



300g  800W  
4/5 min. closed and  
frozen plate

**Cotoletta di pollo  
con patate novelle**



300g  800W  
3/4 min. open and  
frozen plate

**Medaglione in salsa  
di rucola con  
caponata**



300g  800W  
4/5 min. closed and  
frozen plate


**Pizzaiola con patate**  
**New 2009**



300g  800W  
4/5 min. piatto  
chiuso e surgelato

**Salsiccia e fagioli**  
New 2009



300g  800W  
4/5 min. piatto  
chiuso e surgelato

**Spezzatino in salsa  
bruna con patate**



300g  800W  
4/5 min. closed and  
frozen plate

**Scaloppina al  
limone con spinaci**



300g  800W  
4/5 min. closed and  
frozen plate

**Spinaci al burro**



300g  800W  
4/5 min. closed and  
frozen plate

**Verdure grigliate**



300g  800W  
3/4 min. open and  
frozen plate

**Patate al forno**



300g  800W  
3/4 min. open and  
frozen plate

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## I Surgelati IQF

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**"Easy to prepare,  
quick to cook and  
excellent to taste!"**

**"...never before has there been  
a reliable method to unite  
the ingredients..."**

"La Cucina di Bologna" is excited to present you with a new line of products possible through an innovative process of freezing: a very special technique of glazing which allows for the complete **COATING** and adhesion of the sauce to the pasta.

### **IQF:**

- **Farfalle gamberi e zucchine**
- **Fusilli all'amatriciana**
- **Gnocchi ai formaggi**
- **Gnocchi alla sorrentina**
- **Gobbetti alla bolognese**
- **Gramigna bianca alla salsiccia**
- **Mezze penne all'arrabbiata**
- **Mezze penne spinaci e gorgonzola**
- **Rigatoni alla carbonara**
- **Risotto agli asparagi**
- **Tortellini panna e prosciutto**

### **How to prepare:**



microwave oven



pan



electric or gas oven

### **Available packages:**

- retail bag 550 g
  - catering bag 1 and 3 kg
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## Il Catering

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**"Bring traditional  
in your table"**

### Catering:

- Cannelloni ricotta e spinaci al pomodoro
- Lasagne agli asparagi
- Lasagne ai funghi
- Lasagne gialle alla bolognese
- Lasagne verdi alla bolognese
- Melanzane alla parmigiana

### How to prepare

1. pre-heat the oven for 10 minutes at 180°
2. remove the cover
3. place the frozen container in the oven and cook according to the time mentioned above
4. at the end of cooking, wait 5 to 10 minutes before serving.



oven (180°C) 40/45 min



no microwaves

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## Our Snack

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### Snack:

- Cotoletta di pollo
- Frittata:
  - Neutra
  - Spinaci
  - Zucchine
- Patate al forno

### How to prepare:



microwave oven



pan



electric or gas oven

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