## Mitoscanacci CREATIVELY AUTHENTIC



## RAGOUT AND SPREADABLE PATÈ i toscanacci

I Toscanacci ragout is made with over 70% meat to create the typical dish of Italian gastronomic tradition and to offer artisan and genuine flavors of the past. Top quality ingredients, no preservatives. A line for those who appreciate the authentic flavors of the homemade ragout.





## TALIAN SPECIALTIES itoscanacci

Our Culinary specialties come from great experience that turn historical recipes in original and contemporary dishes. Ingredients are carefully selected to keep flavor and fragrance of the Italian tradition.





## FISH PASTA SAUCES itoscanacci

Each recipe accurately combines the highest quality raw material and selected ingredients. Flavors can be delicate or intense but always appetizing.





I Toscanacci pasta sauces are made to taste a typical Tuscan dish, a great Italian classic with an exclusive recipe. Selected raw materials, no preservatives and the care as is once was. I TOSCANACCI, Creatively Authentic. I Toscanacci are certified to guarantee the best quality ever.



A brand new 9000 square meters factory is based in Campi Bisenzio, near Florence. New lines that triple production capacity have been completely redesigned and allow us to reach top quality recipes in a perfect mix of tradition and innovation thanks to the **long cooking method**.

Amatriciana, Norma, Cacio and Pepe sauce, Porcini mushrooms and Truffles are only few of our regional specialties . All our sauces are made with selected ingredients and aromas of our culinary culture, ideal for those who want to **taste typical Italian dishes every day.** 





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