

AUTUMN '24

Producer Portfolio

Secco

Secco Fine Foods is the culmination of many years of research, learning and making relationships with people within the fine food community. It's our vehicle to express ourselves and our principles, as well as bring value to the South Australian restaurant and fine food retail community.

The ethos behind our portfolio is as simple as it is important, great products from great growers and artisans. Real food, real people and real stories. Everything in our portfolio is of provenance and has a story to tell.

Choosing wonderful produce to sell though is the easy part. We are first and foremost a customer service company obsessed with you, our customer, and your experience with us and our fine produce.

These products, this portfolio and our brand is for you.

Christian Canala & the team at Secco Fine Foods

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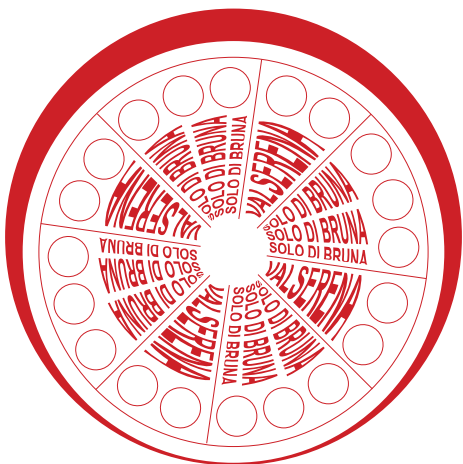
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Secco acknowledges the Traditional Custodians of country throughout Australia and their connections to land, sea and community.

We pay our respect to their Elders past and present and extend that respect to all Aboriginal and Torres Strait Islander peoples.

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CHEESE

Kris Lloyd Artisan

Woodside, South Australia

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to learn more



After dedicating more than two decades to Woodside, Kris Lloyd recognised an opportunity in 2014 to introduce exceptional cheeses and other premium products she had encountered throughout her culinary career, now under her new brand, Kris Lloyd Artisan. Renowned for its excellence, Kris Lloyd Artisan has earned multiple awards and is making significant strides in the global cheese industry with a diverse selection of fresh, white-mould, and aged cheeses sourced from cow, goat, and buffalo milk. A pioneer of Buffalo cheese-making in South Australia, Kris Lloyd sources buffalo milk from South Australia's only buffalo dairy in Mypolonga with a small herd of 20 or so Riverine Buffalo.

	CTN	Milk	Weight
PERSIAN FETA			
Persian Feta Buffalo Lemon Myrtle	6	B	200g
Persian Feta Buffalo Outback Chilli	6	B	200g
Persian Feta Buffalo Smokey Bush Tomato	6	B	200g
Persian Feta Buffalo 'Buff n Truff'	6	B	200g
Persian Feta Cow	6	C	300g
Persian Feta Cow Tub	8	C	2kg
Persian Feta Cow & Goat Blend	6	C/G	300g
Persian Feta Cow & Goat Blend Tub	8	C/G	2kg
Persian Feta Goat	6	G	300g
Persian Feta Goat Tub	8	G	2kg
Persian Feta Buffalo	6	B	300g
Persian Feta Buffalo Tub	8	B	2kg
FRESH CURD	CTN	Milk	Weight
Fresh Goat Curd	6	G	125g
Fresh Goat Curd Tub	12	G	1.2kg
Fresh Buffalo Curd	6	B	125g
Fresh Buffalo Curd Tub	12	B	1.2kg
Truffle Goat Curd Dip	6	G	200g
FRESH & CREAMY CHEESES	CTN	Milk	Weight
Chèvre	6	G	150g
Chèvre Log	p/kg	G	1kg

SOFT & WASHED RIND CHEESES

	CTN	Milk	Weight
Jersey Brie	12	C	130g
Camembert	12	C	130g
Buffalo Brie 'Bertie' Round	6	B	110g
Buffalo Washed Rind 'Tin Tin'	6	B	130g
Cow Washed Rind 'Rusty' Round	12	C	130g

SEMI HARD CHEESES

	Age	CTN	Milk	Weight
Mature Cheddar	6 m	6	C	150g
Buffalo Table Cheese 'Flower Power' Wedge	5-6 m	6	B	140g
Goat Table Cheese 'Spilt Milk' Wedge	6-18 m	6	G	140g

The following products are offered via pre-order only (subject to availability)

			Milk	Weight
Buffalo Brie 'Bertie' Wheel*	*pre-order	p/kg	B	650g
Cow Washed Rind 'Rusty' Wheel*	*pre-order	p/kg	C	650g
Buffalo Table Cheese 'Flower Power' Wheel*	*pre-order	p/kg	B	4.5kg
Goat Table Cheese 'Spilt Milk' Wheel*	*pre-order	p/kg	G	4.5kg



Paysan Breton

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to learn more



Brittany & Pays de la Loire, France

Formed by cooperatives of farmers in 1969, Paysan Breton has been committed to promoting the local economy in Brittany and Pays de la Loire - both in terms of dairy production and the products it manufactures. Their L'Original Brie is made to resemble a traditional raw milk brie. It's most important differentiating factor from Australian bries is that it's a lactic brie made without any stabilisers and stored in a beautiful wooden box. Since traditional French raw milk bries cannot be imported into Australia, this is the closest thing to one you can find in the land down under. As it ages, the lactic L'Original Brie not only looks similar, but it's flavour profile will resemble its raw milk counterparts with a silky, creamy yet supple, and a full, mushroomy flavour.

SOFT CHEESE

Brie 'L'Original' Whole

Age	Milk	Weight
3-4 m	C	3kg






Belfaux Dairy

Belfaux, Switzerland

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to learn more



Certified AOP 

The most famous of all Swiss cheeses, Swiss Gruyères history can be traced back to the beginning of the 12th Century. The recipe and production methodology has remained fundamentally unchanged to the present day. Each wheel of Swiss Gruyère requires 400 litres of whole milk to produce a finished cheese with a weight between 25-35 kilograms. A condition of the AOC approved production methods require that Swiss Gruyère is only made from raw milk and the cows can only be fed with natural forage. This means a diet of grass in summer and hay in winter. No silage or additives are allowed. We source our Gruyère Swiss AOP from a single dairy named Belfaux Dairy, which is situated at an altitude of 670m above sea level. The dairy was constructed in 1909 and has been continuously producing cheese for over one hundred and thirty years.

SEMI-HARD CHEESE

Gruyère Swiss AOP Cut

Age	Milk	Weight
10 m	C (Raw)	2kg




Charles Arnaud

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to learn more



Poligny, France

Certified AOC 

It takes 530 litres, or the milk of 30 cows, to make one wheel of Comté. Only two breeds, Montbéliarde and Simmental, are permitted to be milked. Herds are small, under 15 cows, so the farmers of La Franche-Comté have traditionally formed cooperative dairies or fruitières. They sell their cheeses to affineurs who mature the cheeses. Dense in texture and complex in flavour and aroma, each individual wheel of Comté shows a unique set of nuances depending on the season. Arnaud Fromagerie is one of the finest and most influential affineurs of Comté. They are the only dairy in France to be awarded the Grand Prix d'Excellence by the Concours Général de Paris for consistently producing exceptional cheese. The Arnaud family has traditionally matured cheeses at Napoleon-built Fort des Rousses, 1150m high up in the mountains of Poligny, Jura.

SEMI-HARD CHEESE

Comté Réserve 18 month AOC Cut

Age	Milk	Weight
18 m	C (Raw)	2kg



Queso Valdivieso

Argamasilla de Alba, Spain

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Certified DOP 

Finca Valdivieso, founded in 1880, are one of the oldest family owned and operated farms in La Mancha and a distinct representation of time and place. They are dedicated to only breeding the Manchega sheep breed. What sets them apart is the quality of their sheep's milk. In fact, the flock of Manchega sheep are cared for at such a high standard that it becomes a distinctive characteristic of the cheese itself. They are one of the few remaining 'full cycle producers' to be making this cheese by hand from the salting, cutting and pressing process making Queso Valdivieso a truly artisanal product. Their cheeses are made with the milk from a single herd of Manchega sheep and exhibit a subtle, lactic tang which is complemented by earthy, nutty flavours of the high quality sheep's milk.

SEMI-HARD CHEESE

Manchego Artisan Raw Milk DOP Whole

Sheep's Milk Cheese (with Spanish Black Truffles) Whole

Age	Milk	Weight
6 m	S (Raw)	3kg
6 m	S	3kg




El Hidalgo

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to learn more



La Mancha, Spain

Certified DOP 

El Hidalgo specialise in the classic sheep's milk cheeses of the La Mancha region. They use high quality local milk and make their cheeses in a state of the art factory. Expect great quality and consistency at an exceptional price.

SEMI-HARD CHEESE

Manchego 12 Month DOP 'Montevega' Whole
Iberico Whole

Age	Milk	Weight
12 m	S (Raw)	3kg
3 m	C/G/S	3kg




Caseificio Maremma

Tuscany, Italy

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to learn more



Certified DOP 

Caseificio Maremma is a family-owned business founded by Spadi Fortunato in the 1960s and located in the coastal town of Follonica. It is here that the daily deliveries of fresh Tuscan Maremma sheep's milk is transformed into a variety of traditional cheeses. Caseificio Maremma has a deep commitment to working with only local farmers to ensure that age old traditions of Maremma sheep farming are preserved. After an initial short ripening period, the cheese is taken for aging in cheese caves high in the Castel del Piano hills.

SEMI-HARD CHEESE

Pecorino Toscano 'Stagionato' DOP Whole*

Age	Milk	Weight
4 m	S	1.2kg



Valserena

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Parma, Italy

Certified DOP 

Valserena is the oldest Parmigiano Reggiano dairy in Parma, Italy. Home to the 5th generation of the Serra family, they are one of the last true farmstead producers of the DOP. This means they grow the feed, raise the animals, and make the cheese – all at their farm. From both an animal welfare and flavour perspective, it is a huge point of difference. They have been exclusively raising the ancient breed of cows called 'Bruna Italiana' (Brown Cows) since 1879. Bruna Italiana were originally bred from Bruna Alpina, a Swiss ancient breed of cows which adapted perfectly to graze on mountains and hilly areas. These cows produce a unique milk resulting from the breed's adaptation in the region. While they produce far less milk compared to regular black cow's milk (commonly used to make most Parmigiano Reggiano DOP cheese), it is richer, creamier and higher in protein. It results in a deep, rich flavour and a unique sweetness and the creamy butterfat carries powerful umami flavours.

HARD CHEESE

Parmigiano Reggiano 'Solo di Bruna' 24 m DOP Cut

Parmigiano Reggiano 'Solo di Bruna' 36 m DOP Cut

Age	Milk	Weight
24 m	C (Raw)	2.2kg
36 m	C (Raw)	2.2kg




Mornac

Auvergne, France

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Certified AOP 

Bleu d'Auvergne was created in the mid 19th century by a farmer with a passion for cheese who combined mouldy rye bread with milk. This version is created by the third generation; family owned Société Framagère du Livradois. With four separate production and ageing facilities located in the picturesque volcanic mountains of the Auvergne region, Société Framagère du Livradois is one of the only family owned and operated companies to produce all five AOP cheeses of the Auvergne region. Bleu d'Auvergne has a spicy aroma, assertive flavour and a smooth texture. A long held tradition of the Auvergne region is to pair Bleu D'Auvergne with local sweet dessert wines.

BLUE CHEESE

Bleu d'Auvergne AOP Cut

Age	Milk	Weight
Min. 1m	C	1.3kg




Gabriel Coulet

Causse de l'Aveyron, France

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Certified AOC 

Roquefort is revered by cheese lovers for many different reasons. From our perspective what makes it so special is that it is such a pure expression of regional food. Produced under strict AOC conditions which control all aspects of production, including; the breed of sheep, feed patterns, and ensuring the cheese is matured in the unique caves that surround the village of Roquefort-sur-Soulzon in France. The Coulet family has been producing Roquefort for over 130 years and five generations. They are the only producers to still remove the "morge" by hand and make a deliberate choice to mature their cheese for an additional month than is required by the AOC (four months in total).

BLUE CHEESE

Roquefort AOC Cut

Age	Milk	Weight
4 m	S (Raw)	1.3kg



RIZZLE IN PIZZ
RIED CHICKE
OFT C E, HAN
HESE, GELAT
ECREA HO
HIPS, URGER





ACCOMPANIMENTS

Quinby's

Sydney, New South Wales

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Quinby's is made up of completely raw Australian Wildflower Honey that they process on their own farms, infused at very low temperatures (below pasteurisation) with Australian Habanero Chilli. It is the perfect blend of 'sweet and heat' whilst still giving you the nutritional goodness! The concept was inspired by James Thompson and brother-in-law Daniel Jalalaty after their time in New York where chilli honey has become the new Sriracha. It is on the table of every trendy pizza shop and in the cupboards of millennials everywhere! Squeeze Quinby's Chilli Honey on pizza, fried chicken or soft cheese for some hot salty-sweet action - it'll add zing but also lovely floral notes.

CTN

Habanero Chilli Honey 200ml

9



On the Side

New South Wales, Australia

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On The Side is a range of cheese accompaniments - each product in the range is unique, full of substance and designed to truly enhance the cheese eating experience. Made with the highest quality ingredients (sourced both domestically and internationally), the range is hand crafted by a small, dedicated team and is completely preservative free.

	CTN
Peppered Fig Paste 120g	6
Pickled Baby Figs 120g	6
Pickled Baby Figs 910g	9
Baby Cornichons 750g	9



Santa Teresa

Ávila, Spain

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Santa Teresa Gourmet company was born in 1860 in Ávila, a small medieval town (and World Heritage city) in the centre of Spain as a family-owned bakery named "La Flor de Castilla". Its first success was the "Yemas de Santa Teresa", little sweet egg-yolks that became famous all over the country. They have been making quince paste for well over a century. It is made with fresh Spanish grown quince, which are peeled, poached and slowly cooked with only sugar and lemon juice.

Quince Paste 170g

CTN

12




La Catedral de Navarra

Navarra, Spain

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Certified DOP 

High quality vegetable conservas is still fairly new to Australia, but we believe it has a big future. La Catedral De Navarra is the undisputed quality leader in Spain. All of their vegetables are grown in La Catedral's own fields, in the same region made famous by Rioja Wines. The vegetables are hand picked when at optimum ripeness and delivered directly to their factory which is located amongst the vegetable fields. The vegetables are minimally processed with the goal of preserving the flavour of vegetables at perfect ripeness and without additions. They are a celebration of the best vegetables in the world.



*The following products are of a limited nature and as such only offered once per year.
If you are interested in our upcoming release, please contact your rep.*

Guindillas 'Piparras' DOP 1.8L

Piquillo Peppers DOP 'Piquillo de Lodosa' 975g

CTN

6

12



Bonilla a La Vista

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Galicia, Spain

A classic potato chip from Galicia made with Galician potatoes, Spanish olive oil and Spanish sea salt. Founded by Salvador Bonilla and his family in 1932, Bonilla a la Vista is an iconic producer of "Patatas Fritas" and Churros. They have very humble beginnings, with the family traveling around Galicia with their market stand from villages to small towns. The chips – made from the best quality potatoes grown in the Galician hills – are thinly sliced then slowly cooked in cold pressed Spanish olive oil and finished with a light sprinkling of sea salt.



The following products are of a limited nature and as such only offered once or twice per year. If you are interested in our upcoming release, please contact your rep.

		CTN
Patatas Fritas - Small Packet 150g**	**limited offer	24
Patatas Fritas - Large Packet 300g**	**limited offer	11
Patatas Fritas - Large Tin 500g**	**limited offer	3



El Valle

Villena, Spain

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Snacks El Valle have been producing Patatas Fritas for well over 20 years. Based in Villena near the Mediterranean sea in Spain, they have been true to traditional handcrafted methods with a modern twist. It is with this mindset that they have combined their classic potato chips with Spanish black truffle, developed over time to create quite possibly the ultimate crisp treat. Light texture, extra crunch and savoury truffle finish call for it to be enjoyed as an aperitif with olives, anchovies and a glass of chilled sherry or a Spanish white wine.



The following products are of a limited nature and as such only offered once or twice per year. If you are interested in our upcoming release, please contact your rep.

		CTN
Patatas Fritas with Black Truffle 150g**	**limited offer	8
Patatas Fritas with Manchego Cheese 150g**	**limited offer	8
Patatas Fritas with Iberian Ham 150g**	**limited offer	8







CHARCUTERIE

De Palma Salumi

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Padstow, New South Wales

Meat, salt, time. Simply put, Rob and Tony De Palma make the finest salumi in Australia. Their farm-to-table approach to supply, zero tolerance for preservatives and extended ageing of their produce results in second-to-none flavour. Hand selected by Rob and Tony Palma on a weekly-basis, the pigs and cows are reared to the highest welfare free from any chemicals, hormones, antibiotics, nitrites and nitrates, or preservatives. Choosing the likes of Gooralie Free Range pork, provides De Palma tender and silky meat that's cured the old way, ensuring products are made with minimal intervention. The regular features of De Palma's produce at Quay, Bennelong, Aria, Movida and the like are the natural result of the success of the formula and the outstanding quality of these limited smallgoods made to order.

DELI RANGE

	Weight	CTN
Guanciale Whole	Approx. 500g	p/kg
Guanciale Pieces	Approx. 150g	p/kg
Nduja	Approx. 300g	p/kg
Lardo	Approx. 700g	p/kg
Salami Norcia Fennel	Approx. 600g	p/kg
Salami Norcia Hot	Approx. 600g	p/kg
Cacciatorini Fennel	Approx. 200g	p/kg
Cacciatorini Ghost Chilli	Approx. 200g	p/kg
Cacciatorini Carolina Reaper	Approx. 200g	p/kg
Cacciatorini Truffle	Approx. 200g	p/kg
Cacciatorini Wagyu 9+	Approx. 200g	p/kg
Bresaola Grass Fed	Approx. 1.5kg	p/kg
Wagyu Bresaola 9+	Approx. 1.5kg	p/kg



Borgo Salumi

Holland Park, Queensland

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to learn more



Growing up around artisan style salumi was entirely normal for Luigi Borgo in his formative years. A first generation Australian with a proud Veneto heritage, his parent's passion and profession for producing fine prosciuttos, pancettas and salamis was so strong that there really was nothing else he could imagine doing with the rest of his life. Borgo's range is one of the most complete and compelling offerings of Northern Italian style smallgoods in the country.

DELI RANGE

	Weight	CTN
Mortadella	Approx. 3kg	p/kg
Chorizo	Approx. 2kg	p/kg
Cacciatori	Approx. 800g	p/kg
Cacciatori Hot	Approx. 800g	p/kg
Casalingo Zig Zag	Approx. 1.6kg	p/kg
Felino Salami	Approx. 800g	p/kg
Hot Vesuvius Salami	Approx. 1.7kg	p/kg
Pure Pork Salami	Approx. 700g	p/kg
Sopressa Pressata	Approx. 1.2kg	p/kg
Sopressa Antica	Approx. 3kg	p/kg
Sopressa Antica Hot	Approx. 3kg	p/kg
Sopressa Antica Fennel	Approx. 3kg	p/kg
Salami with Prosciutto & Pistachio	Approx. 700g	p/kg
Coppa	Approx. 1.5kg	p/kg
Lombo	Approx. 800g	p/kg
Lombo Hot	Approx. 700g	p/kg
Pancetta Rolled	Approx. 2kg	p/kg
Flat Pancetta	Approx. 1.5kg	p/kg
RETAIL READY RANGE	Weight	CTN
Mortadella	500g	1
Chorizo Twin Pack	200g	15
Cacciatori Twin Pack	275g	12
Cacciatori Twin Pack Hot	275g	12
Free Range Preservative Free Salami Halves	Approx. 300g	p/kg
Flat Pancetta Chunks	Approx. 200g	p/kg

Prosciutto & Jamón

Prosciutto is renowned for its thin, delicate slices, delightful balance of sweet and salty flavors, and intricate fat marbling. The term "prosciutto" refers to a dried product, a notion dating back to cooking documents from 200 years BC. These documents recommended a combination of salting and aging as a safe method to dry pork legs. Remarkably, this process has remained unchanged for over five centuries. In crafting these exquisite Italian hams, only three ingredients are permitted: pork leg, salt, and time. Due to the slow drying process, no preservatives are necessary to prevent spoilage.

		Weight
Borgo Salumi Free Range Australian Prosciutto	QLD, Australia	Approx. 5.2kg
Colli Etruschi Prosciutto di Parma 16 month DOP	Parma, Italy	Approx. 8.0kg
Muñoz Rojo Jamón Serrano Reserva 12-14 month DOP	Murcia, Spain	Approx. 5.0kg
Citterio Prosciutto di San Daniele 16 month DOP	Friuli, Italy	Approx. 7.5kg
Villani Prosciutto di Parma 16 month DOP	Parma, Italy	Approx. 8.0kg

The following products are offered via pre-order only (subject to availability)

Viani Prosciutto Toscano 16 month DOP*	<i>*pre-order</i>	Tuscany, Italy	Approx. 7.5kg
Villani Culatta Prosciutto 18 month*	<i>*pre-order</i>	Modena, Italy	Approx. 5.0kg
Villani Prosciutto Parma 20 month	<i>*pre-order</i>	Parma, Italy	Approx. 7.5kg



Jamones Blázquez

Salamanca, Spain

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Certified DOP 

A family-owned company now in its fifth generation, Blázquez is an extremely well regarded producer of the world's best ham, Iberico. What makes them unique is that they control all aspects of the production. The production process is completely natural without the use of nitrates. Over 30,000 hectares of the most exceptionally beautiful ecosystem in Salamanca, Extremadura and Andalusia, sculpted by nature, are home to the pigs during the acorn-feeding season. Each piece is expertly cured with just salt and no preservatives. The resulting product is one of the finest and most iconic food products in the world which offers a completely unique sensory experience.

The following products are offered via pre-order only (subject to availability)

		Weight	CTN
Jamón Iberico Cebo de Campo DOP*	<i>*pre-order</i>	Approx. 5.0kg	p/kg
Paleta Iberico de Bellota DOP*	<i>*pre-order</i>	Approx. 3.3kg	p/kg
Jamón Iberico de Bellota DOP*	<i>*pre-order</i>	Approx. 5.5kg	p/kg



Propan Smallgoods

Sydney, New South Wales

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Propan Smallgoods was established in Sydney in 2002, based on 20 years previous experience specialising in the production of prosciutto, pancetta, and smoked leg ham. Having been introduced to their state-of-the-art slicing facilities, we work closely with the company to choose smallgoods that fit our ethos. We've also developed products such as the Antipasto and Spanish Tapas Mix which were designed for our market – bars, cheese shops, cellar doors & restaurants. All of the products are gluten-free.

	Weight	CTN
Antipasto Platter	100g	12
Spanish Tapas Mix	100g	12
Salami Casalingo	100g	12
Salami Hungarian	100g	12
Salami Pizza	100g	12
Salami with Pistachio & Prosciutto	100g	12
Pancetta	100g	12
Jamón Serrano	100g	12
Prosciutto	100g	12
Prosciutto Truffle	100g	12
Leg Ham Free Range	100g	12



City Larder

Melbourne, Victoria

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City Larder was born after seeing a gap in the market for high-end, traditional French-style, restaurant quality charcuterie. Handcrafted in Melbourne using premium, free-range pork and chicken and utilising local ingredients in its recipes. From humble beginnings to establishing a state-of-the-art facility in Coburg, Victoria in 2022, Robbie Bell and his team are redefining commercial production of charcuterie with utmost care and highest quality control. Their delicious terrines, pâté, and rillettes are served and sold at some of the nation's finest restaurants, independent grocers and delis.

	Weight	CTN
Terrine Free Range Pork & Pistachio	150g	6
Terrine Duck & Prune	150g	6
Terrine Free Range Chicken, Leek & Truffle	150g	6
Terrine Rabbit & Confit Onion	150g	6
Pâté Free Range Chicken Liver	150g	6
Pâté Duck & Cherry	150g	6
Pâté Mushroom	150g	6
Rillettes Free Range Pork	150g	6








FROM THE SEA

Conservas Yurrita

Guipúzcoa, Spain

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Certified MSC 

With a history spanning over 150 years, Yurrita stands as the oldest canning company in the Basque Country. Established in 1867, the Yurrita family operates from the coastal town of Mutriku. Renowned for their sustainable practices, they source only the best Cantabrian anchovies from the Bay of Biscay. These prized anchovies are promptly hand-filleted at their nearby facility, reflecting their commitment to quality. Adhering to time-honoured techniques, Yurrita diligently salt-cures the anchovies for nearly a year before delicately packing them in olive oil. Notably, their Boquerones undergo a distinct semi-curing process, involving a meticulous blend of wine vinegar and premium Spanish extra virgin olive oil. Holding the esteemed MSC (Marine Stewardship Council) certification, Yurrita takes immense pride in their multi-generational legacy of responsible seafood production.

	CTN
Cantabrian Anchovies 50g	12
Boquerones (White Anchovies) 100g	10
Boquerones (White Anchovies) 625g	6




Conservas Olasagasti

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Biscay, Spain

Certified MSC 

The Orlando family has been devoted to the traditional, artisan ways of producing and preserving Olasagasti anchovies and tuna since the 1920s. At the end of the 19th century, Salvatore Orlando left his home in Sicily and set foot on the shores of Getaria in Gipuzkoa, Spain. He married Simona Olasagasti, a Basque woman, and the story of Olasagasti was born. The duo used Salvatore's father Giuseppe's long-standing Italian salting techniques on the Cantabrian coast, which was unheard of in Spain. During the height of the fishing season (late March until early June), the family send small fishing boats out into the Cantabrian Sea near San Sebastian. The best fish are prepared by hand using traditional methods and are served in the best tapas bars throughout Spain. All Olasagasti anchovies are MSC (Marine Stewardship Council) certified for sustainable seafood.

	CTN
Cantabrian Anchovies 48g	25
Cantabrian Anchovies 1kg	1
Whole Cantabrian Anchovies a la Donostiarra 190g	12



Conservas La Narval

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to learn more



Galicia, Spain

In the northwest of Spain lies Galicia; dotted with little bays, small fishing fleets and home to family-owned conservas company, La Narval. Founded in 1966 in the Ría de Arousa, where the most exquisite Spanish seafood is captured, La Narval is currently run by the third generation. La Narval represents everything we love about artisan Spanish producers. The seafood is caught just outside the factory door, meticulously cleaned and packed by hand. Their sauces are made to family recipes using local ingredients, and the flavours are exceptional.

	CTN
Tuna in Olive Oil 120g	25
Sardinas in Olive Oil 120g	25
Mejillones (Mussels) in Salsa Escabeche 120g	25
Calamares in Salsa Americana 120g	25





CHEESE
ACCOMPANIMENT

SEA

OLIVES/OIL/VINEGARS
PRESERVES

PASTA/RICE

CONFECTIONERY






OLIVES/OIL/VINEGARS

Olivé Cusa

Sicily, Italy

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to learn more



Certified DOP 

For three generations the Azienda Agricola Pisciotta has been producing high quality table olives using the native Nocellara del Belice DOP cultivar. With over 30 hectares of owned olive groves and a consolidated network of local suppliers, the company operates with total control along the entire production chain. The production is carried out in the Campobello di Mazara plant, equipped with production and packaging systems which respect artisan production methods.

Sicilian Green Olives 'Castelvetrano' DOP 500g
Sicilian Green Olives 'Castelvetrano' DOP 5kg

CTN
10
2



Penfield Grove

Adelaide Plains, South Australia

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John Kiparoglou and his family's tiny estate Penfield Grove in the Adelaide Plains make our kind of olives. Intense, aromatic, fantastically seasoned, and singing with varietal character and hand-made care. These 10kg buckets have a drained weight of 7kgs.

Kalamata Olives 10kg

Kalamata Olives Pitted 10kg

Chef's Blend Olives 10kg (Kalamata, Koreniki, Jumbo, Sevillano, Halkidiki, Green Kalamata)



Woodlane

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to learn more



Woodlane, South Australia

On a gently sloping site sandwiched on a fertile strip of land between the Adelaide Hills and the majestic cliffs of the Murray River in Woodlane South Australia grow the noble olive trees of Elisi Grove. Each year as winter approaches, their nutritious fruit is harvested early and cold pressed in a small 2 phase press just minutes down the road within 6 hours of harvest, extracting a liquid green and gold of premium quality and freshness.

Woodlane Extra Virgin Olive Oil Chefs Blend 20L




Arvum

Andalucia, Spain

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to learn more



Certified DOP 

Arvum was founded in 1997 by the third and fourth generations of a prestigious wine and vinegar producing family. Their wealth of knowledge has been passed down through the family to produce exceptional quality vinegars of the Andalusian region of Jerez, well known for their sherry wines.

CTN

Jerez Sherry Vinegar DOP 5L


2

Duchessa Carlotta

Modena, Italy

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to learn more



Certified IGP 

Duchessa Carlotta is a brand of Giuseppe Giusti, which is quite possibly the world's greatest balsamic producer. Their award winning balsamics are produced with great skill and care in the time honoured tradition of true Aceto Balsamico di Modena. The Duchessa Carlotta range is particularly great for foodservice uses.

CTN

White Wine Vinegar 5L

2

White Balsamic Vinegar 5L

2

Red Wine Vinegar 5L

2

Balsamic Vinegar of Modena IGP 5L

2





Giuseppe Giusti

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to learn more



Modena, Italy

Certified IGP 

Certified DOP 

Italy's oldest balsamic vinegar producer, the Giusti family founded their company in 1605. Over 400 years of history dons this iconic producer and they have protected the craftsmanship preserving the ethos and taste. The historical prowess of Giusti is visibly evident on their labels, which showcase the many gold medals they have accumulated over the centuries, including a royal seal of approval as the choice balsamic vinegar for the Royal House of Savoy.

Over the years they have also come in possession of the oldest barrels used to make the Traditional Balsamic Vinegar of Modena DOP, which result in the unique taste and complex essence that they are so well known for.

HISTORICAL COLLECTION

CTN

Aged Balsamic Vinegar of Modena IGP '1 Silver Medal' 6 years 250ml	12
Aged Balsamic Vinegar of Modena IGP '2 Gold Medals' 8 years 250ml	12
Aged Balsamic Vinegar of Modena IGP '3 Gold Medals' 12 years 250ml	12
Aged Balsamic Vinegar of Modena IGP '4 Gold Medals' 15 years 250ml	12
Aged Balsamic Vinegar of Modena IGP '5 Gold Medals' 20 years 250ml	12

AGED BALSAMIC CONDIMENTS

Aged White Balsamic Condiment 250ml	6
Aged Balsamic Vinegar of Modena IGP Condiment with Truffle 100ml	6
Aged Balsamic Vinegar of Modena IGP Condiment 'Family Reserve' 12 years 100ml	6

TRADITIONAL BALSAMIC VINEGAR OF MODENA

Traditional Balsamic Vinegar of Modena DOP 'Affinato' 15 years 100ml	2
Traditional Balsamic Vinegar of Modena DOP 'Extravecchio' 30 years 100ml	2





Joseph

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to learn more



McLaren Vale, South Australia

JOSEPH extra virgin olive oils and aged vinegar represent the best of classic Australian ingenuity and produce. Ever since the first bottling of JOSEPH olive oil in 1989, Joe Grilli of Primo Estate in McLaren vale has been at the forefront of the country's modern olive oil industry, and his First Run and Cold Pressed olive oils have become 'first pours' at some of Australia's finest restaurants.



The following products are of a limited nature and as such only offered once or twice per year. If you are interested in our upcoming release, please contact your rep.

	CTN
2023 Extra Virgin Olive Oil 'First Run' 375ml*	12
2023 Extra Virgin Olive Oil 'First Run' 750ml*	12
2023 Extra Virgin Olive Oil 'Cold Pressed' 375ml*	12
2023 Extra Virgin Olive Oil 'Cold Pressed' 750ml*	12
NV Aged Vinegar 'La Casetta' 375ml*	12







ELEMENTS

Solania

Campania, Italy

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Certified Verace Pizza Napoletana 
Certified DOP 

One of the only certified VPN (Verace Pizza Napoletana) tinned tomatoes in the world.

The Mediterranean climate and the fertility of the DOP land rich of Mount Vesuvias' volcanic debris are the essential elements for the perfect maturation of the San Marzano and the unique intensity of its flavour. Once harvested, the tomatoes are selected, then seared and peeled; after this first step of transformation, they are selected once again. These tomatoes are whole, peeled and canned in juice only. There is no added water or citric acid - commonly found in tinned tomatoes. Rich deep red in colour, with firm flesh and minimal seed. The tomatoes can be added to recipes whole and crushed with the back of a spoon or can be pureed before use. San Marzano tomatoes can be used in any recipe requiring tomatoes but are best used for making flavoursome pasta and pizza sauces.

CTN

San Marzano Tomatoes DOP 2.5kg

3




Giuseppe Calvi

Liguria, Italy

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to learn more



Certified DOP 

Olio Giuseppe Calvi & Co. is a Ligurian family company with old traditions. Its premises are in Imperia, in Liguria northern Italy. Established in 1919 by Giuseppe Calvi, today it is still managed by the Calvi family: Annabianca, Giovanni & Gianni Calvi. The company specialises in olives and olive oil, and produces a range of products made using the finest quality extra virgin olive oil.

	CTN
Chopped Hot Peppers in Oil 100g	12
Chopped Hot Peppers in Oil 540g	12
Basil Pesto Genovese DOP 180g	12
Extra Virgin Truffle Oil 250ml	6

El Angel

Extremadura, Spain

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to learn more



For over 135 years, El Angel has crafted Pimentón de la Vera in La Vera, Extremadura, using traditional methods. The Pimentón is left on the vine to fully ripen, developing natural sugars, colour, and flavour. After handpicking, they are smoked over holm oak for 10-15 days, gaining an intense smokiness. Slow, four-time stone grinding of the Pimentón further sets it apart from typical smoked paprika production.

	CTN
Pimenton de La Vera Smoked Sweet 750g	1



T&C Tentazioni

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Marche, Italy

Founded in 1990, the T&C company is the embodiment of energy, dedication and commitment in upholding the passion for authentic truffle. T&C Tentazioni truffle pastes are made from truffles produced in the Marche region of Italy. With intense aroma and flavour, a little goes a long way towards when using these. Sit back, relax and enjoy this delicacy that has graced the table of famed emperors since the Roman times.

CTN

Black Truffle Paste 500g

6

Safinter

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La Mancha, Spain

There is so much average and adulterated saffron around that when you smell and taste great saffron, it's like something completely new. Immediately you realise why it is one of the world's most famous spices. Safinter Saffron is 1 Grade of ISO 3632:2011, the internationally recognised and independently tested quality standard. Not only is it 100 percent pure saffron, but it's strong in flavour, aroma and colour.

CTN

Spanish Saffron 10g

1

The following products are offered via pre-order only (subject to availability)

Spanish Saffron 0.5g*

**pre-order*

20



Palomba Antipasti

Thomastown, Victoria

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to learn more



A family owned business which has been operating since 1991, Palomba Antipasti is run by husband and wife team of Grace and Joe Palomba. Proudly boasting a quality range of antipasto and related products, everything is handmade, remaining unsurpassed for flavour and freshness.

Sun-dried Roma Tomatoes 2.2kg

CTN
6

Le Primizie

Emiglia-Romagna, Italy

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to learn more



Artichokes alla Romana (Roman Style) are one of the most delicious ways to eat artichokes. This famous Italian recipe is made with just olive oil, wine, garlic and herbs resulting in gently cooked and tender artichoke hearts. Le Primizie's supreme quality ingredients transform into delicious preserves with a highly distinctive flavour as side dishes, as part of an antipasto platter or even as pizza toppings.

Roman Artichokes With Stem 1.9kg

CTN
6







PASTA/RICE/GRAINS



Puglia, Italy

Granoro, the golden grain. The gold is at the centre of the philosophy of this historic producer of fine durum wheat pasta; they reject every gram of wheat that's not from the heart of the wheat grain. By controlling the raw ingredients, wonderful pasta is a natural by-product. The wheat, taken from Puglia and arguably some of the finest in Italy is ground, kneaded, extruded and dried slowly and carefully into any shape you can imagine. With more than 100 years of history, Granoro continues to pioneer the production of fine dried pasta.

STANDARD SHAPES (500g)

#2 Tagliatelle	24
#4 Linguine	24
#11 Bucatini	24
#13 Vermicelli	24
#14 Spaghetti Ristoranti	24
#17 Rigatoni	24
#18 Mezzi Rigatoni	24
#23 Elicoidali	24
#25 Pennoni	24
#26 Penne Rigate	24
#27 Penne	24
#43 Pennoni Rigati	24
#46 Pennoni Grandi	24
#56 Coccioline	24
#57 Ditaloni	24
#58 Ditali Lisci	24
#61 Ditalini Lisci	24
#63 Tubetti	24
#68 Spaghetti Tagliati	24
#69 Rosmarino	24
#71 Corallini	24
#74 Stelline	24
#100 Spirali Grande	24
#107 Filini	24

CTN

SPECIALTY SHAPES (500g)

#5 Mafaldine	20
#78 Farfalline	20
#79 Farfalloni	20
#88 Casareccia	20
#81 Nidi Tagliatelle	12
#82 Nidi Fettucine	12
#134 Nidi Pappardelle	12
#189 Zitoni	20

CTN

GLUTEN FREE

GF Penne 400g	12
GF Spaghetti 400g	12
GF Fusilli 400g	12
GF Casarecce 400g	12
GF Sedani 400g	12
GF Stelline 400g	12
GF Lasagne 250g	12
GF Gnocchi 500g	12

PASSATA


Granoro Passata 690g	12
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La Fabbrica della Pasta di Gragnano

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to learn more



Napoli, Italy

Certified IGP 

The town of Gragnano is located in the province of Naples, in the Campania region, and is also known as the 'City of Pasta'. La Fabbrica della Pasta (FDP) di Gragnano is made by following the artisan rules and secrets of family tradition, only using the finest durum wheat semolina from the first extraction, and mixing it with water from the Imbuto spring, making FDP Gragnano one of the finest producers of dried pasta in the world.

The La Fabbrica Della Pasta di Gragnano Pasta factory was the first pasta factory in the world to obtain the "Pasta Di Gragnano IGP" certification.

STANDARD SHAPES (500g)

	CTN
Conchiglioni	12
Elicopenna	12
Fusilli Pugliesi	16
Fusilli al Ferretto	16
Mafaldine	12
Orecchiette Artigianale	16
Paccheri Rigati	12
Spaghetti	16
Tagliatelle	16

GLUTEN FREE (500g)

GF Conchiglioni	6
GF Penne Zita Rigati	8
GF Rigatoni	6
GF Spaghetti Casarecci	12




Arroz El Cazador

Valencia, Spain

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to learn more



Certified DOP 

Arroz El Cazador translates to “the hunter’s rice”, named after the hunters who for centuries have helped manage the rice fields surrounding the l’Albufera National Park, South of Valencia. Arroz El Cazador is a family-owned company who own their fields and processing facility.

Valencian Paella Rice DOP 1kg
Bomba Rice Cloth Bag DOP 1kg

CTN
20
15





CHEESE ACCOMPANIMENTS CHANTRELL SEA DILLS/OIL/VINEGARS

PASTA/RICE



Aliberti

Tiramisu Sacher

Covered Honey Nuttandy



CONFECTIONERY

Alberti Strega

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Campania, Italy

The Alberti Strega Company has been in operation since 1860 in the original building in Benevento, Campania. The fifth generation company are still producing the famous Liqueur Strega, Strega Crema, Chocolates, Torrone and more. Strega Liqueur is made by extracting the essences of about 70 different kinds of rare herbs and spices, coming from Europe, Central America and the East—and made by the Alberti's from the raw ingredients. Its characteristic golden colour comes from the remarkable saffron distillate portion. Maturing in oak barrels allows the components of this secret recipe to mature and mellow together. This remarkable formula has been handed on through five generations of Albertis. This is a craft, not industrial beverage; every ingredient is stored in a large room inside the factory, dried and readied to be made into Strega liqueur.



The following products are of a limited nature and as such only offered once or twice per year. If you are interested in our upcoming release, please contact your rep.

	CTN
Croccantino Ciccolato Box 300g**	12
Croccantino Strega Box 300g**	12
Magie Strega Bag 150g**	24
Torroncini Strega Box 96pc 810g**	6
Torroncini Strega Bag 150g**	24
Torroncini Strega Bottle 350g**	6
Torrone Strega Bar 150g**	16
Pan Di Torrone Strega Bar 150g**	16
Torrone Mandorla Bar 150g**	16
Torrone Strega Box 25 X 40g**	6
Torrone Mandorla Box 25 X 40g**	6
Baba Rum 580g**	6
Baba Strega 580g**	6
Baba Limoncello 580g**	6





Sicily, Italy

Good luck ever finding a better cannoli shell than PAGEF's fragrant, crisp, golden and integral Sicilians. From the home of real cannoli, these are incomparable in their freshness and character. They're easy to fill but difficult to better.

Their centuries-old recipe and zero preservative approach turns an achingly simple shell into a work of art, and your desserts cabinet a step closer to Sicily.

	CTN
Cannoli Sicilian Mignon 24pc	12
Cannoli Sicilian Medium 12pc	12
Cannoli Sicilian Medium 150pc	1





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Please keep in mind the following for orders

*Minimum order of \$250
(\$20 delivery charge excl. GST may be applicable)*

*Orders phone: (08) 7009 4845
Orders email: orders@seccofinefoods.com.au*

We offer daily delivery to CBD and surrounding suburbs, including Adelaide Hills, Barossa Valley, McLaren Vale and Clare Valley.

Orders must be placed by 12pm to ensure next-day delivery, but we will always do our best to assist with urgent orders. Please give your rep a call if you need your order quick-smart!

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