



ULTIMO® CUP AND CHAR PIE

Hand stretched Ultimo dough ball topped with Piancone® pizza sauce, Roma® cup and char pepperoni and a blanket of Roma original mozzarella cheese.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma all-purpose flour for dusting work area
- 24 ea. Roma cup and char pepperoni
- 10 oz. Roma original mozzarella cheese shredded
- 6 oz. Roma ready-to-use pizza sauce

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2–3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl pizza sauce on dough starting in the center going out towards the edge.
8. Sprinkle the cheese on top then arrange pepperoni.
9. Bake in your pizza oven until pepperoni cups have caramelized edges and the dough has browned.
10. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450–475°F, for 6–7 min.
- Convection oven: 375–425°F, for 16–20 min
- Conventional Oven: 400–425°F, for 18–22 min.
- Deck Oven: 500–550°F, for 5–7 min.



LEARN MORE ABOUT OUR AUTHENTIC ITALIAN BRANDS

LOUIS G. PIANCONE
EST. ROMA 1955



ULTIMO® HAND-PINCHED SAUSAGE PIE

Hand stretched Ultimo dough ball topped with Piancone® pizza sauce, Ultimo hand-pinched Italian sausage, and Ridgecrest® caramelized onions covered in a creamy blanket of Bacio® white cheddar cheese.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma® all-purpose flour for dusting work area
- 1 c. Ultimo hand pinched Italian Sausage
- ½ c. Ridgecrest caramelized onions
- 10 oz. Bacio white cheddar cheese diced
- 6 oz. Roma ready-to-use pizza sauce

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2–3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl pizza sauce on dough starting in the center going out towards the edge.
8. Sprinkle the cheese on top then arrange the hand pinched Italian sausage and caramelized onions.
9. Bake in your pizza oven until the dough has browned.
10. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450–475°F, for 6–7 min.
- Convection oven: 375–425°F, for 16–20 min
- Conventional Oven: 400–425°F, for 18–22 min.
- Deck Oven: 500–550°F, for 5–7 min.



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LOUIS G. PIANCONE
EST. ROMA 1955



ULTIMO® GARDEN PIZZA

Hand-stretched Ultimo dough ball topped with Piancone® pizza sauce, Roma® fire-grilled artichoke hearts, Roma fire-grilled tomatoes, and Contigo® roasted peppers and onions, finished with a blanket of Bacio® mozzarella cheese.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma all-purpose flour for dusting work area
- ¼ c. Roma fire-grilled tomato wedges
- ½ c. Roma fire-grilled artichoke hearts
- ½ c. Contigo roasted peppers and onions
- 10 oz. Bacio whole milk mozzarella cheese, shredded
- 6 oz. Piancone ready-to-use pizza sauce

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2–3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl pizza sauce on dough starting in the center going out towards the edge.
8. Sprinkle the cheese on top then arrange the fire roasted artichokes, tomatoes and peppers and onions.
9. Bake in your pizza oven until the dough has browned.
10. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450–475°F, for 6–7 min.
- Convection oven: 375–425°F, for 16–20 min
- Conventional Oven: 400–425°F, for 18–22 min.
- Deck Oven: 500–550°F, for 5–7 min.



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LOUIS G. PIANCONE
EST. ROMA 1955



ULTIMO® CHEESE PIE

Hand-stretched Ultimo dough ball topped with Piancone® pizza sauce and a blanket of creamy Bacio® whole milk mozzarella cheese.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma all-purpose flour for dusting work area
- 6 oz. Roma ready-to-use pizza sauce
- 10 oz. Bacio whole milk mozzarella cheese shredded

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2–3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl pizza sauce on dough starting in the center going out towards the edge.
8. Sprinkle the cheese on top.
9. Bake in your pizza oven until the dough has browned.
10. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450–475°F, for 6–7 min.
- Convection oven: 375–425°F, for 16–20 min
- Conventional Oven: 400–425°F, for 18–22 min.
- Deck Oven: 500–550°F, for 5–7 min.



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LOUIS G. PIANCONE
EST. ROMA 1955



ULTIMO® BLANCO PIZZA

Hand-stretched Ultimo dough ball topped with Piancone® Alfredo sauce and covered with a blanket of Bacio® mozzarella and provolone cheese, dollops of Piancone ricotta cheese, and a dusting of Roma® Romano cheese, then classically finished with a drizzle of Piancone unfiltered extra virgin olive oil.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma all-purpose flour for dusting work area
- 5 oz. Piancone Alfredo sauce
- 8 oz. Bacio provolone and mozzarella shredded cheese
- 1 c. Piancone ricotta cheese
- 4 T. Peak Fresh Produce® fresh basil, minced
- 3 T. Peak Fresh Produce fresh oregano, minced
- ¼ tsp. West Creek® kosher sea salt
- ¼ tsp. Magellan® ground black pepper
- 4 T. Roma grated Romano cheese
- 1 T. Piancone unfiltered extra virgin olive oil

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2-3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl Alfredo sauce from the center to the edges.
8. Fold together ricotta, basil, oregano, salt, and pepper.
9. Sprinkle provolone and mozzarella blend on top of pie.
10. Dollop ricotta mixture on pie.
11. Bake in your oven until cheese is melted and crust had browned.
12. Remove from oven and dust with Romano cheese and drizzle with unfiltered extra virgin olive oil.
13. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450-475°F, for 6-7 min.
- Convection oven: 375-425°F, for 16-20 min
- Conventional Oven: 400-425°F, for 18-22 min.
- Deck Oven: 500-550°F, for 5-7 min.



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LOUIS G. PIANCONE
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ULTIMO[®] MARGHERITA PIZZA

Hand-stretched Ultimo dough ball swirled with Piancone[®] pizza sauce, topped with Roma[®] oven-roasted cherry tomato halves, Roma orecchiette mozzarella buttons, and Peak Fresh Produce[®] fresh basil finished with a drizzle of Piancone unfiltered extra virgin olive oil.

YIELDS 1 PIZZA

- 16 oz. Ultimo dough ball
- ¼ c. Roma all-purpose flour for dusting work area
- 6 oz. Piancone pizza sauce
- 12 ea. Roma orecchiette mozzarella buttons
- ½ c. Roma fire roasted cherry tomato halves
- 2 T. Peak Fresh Produce fresh basil, hand torn
- 1 T. Piancone unfiltered extra virgin olive oil

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes to 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours.
2. The dough may be thawed at room temperature for 2–3 hours in an emergency.
3. Dust worktable with flour.
4. Sheet, press, or hand-stretch the dough to the desired thickness.
5. Place the pizza crust on a greased pan or a pizza screen pan.
6. Preheat the oven.
7. Swirl pizza sauce on dough starting in the center going out towards the edge.
8. Place the fire-roasted cherry tomato halves and orecchiette mozzarella buttons on top.
9. Bake in the oven until the crust is browned on sides and bottom then remove.
10. Drizzle unfiltered extra virgin olive oil over the pizza and then sprinkle hand torn basil.
11. Slice and serve.

Note: Keep dough balls frozen until ready to use.

Approximate cooking times:

- Impinger Oven: 450–475°F, for 6–7 min.
- Convection oven: 375–425°F, for 16–20 min
- Conventional Oven: 400–425°F, for 18–22 min.
- Deck Oven: 500–550°F, for 5–7 min.



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LOUIS G. PIANCONE
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PIANCONE® MARGHARITA PINSA

Piancone pinsa crust swirled with Piancone pizza sauce, topped with Roma® fire-roasted cherry tomato halves, Roma orecchiette mozzarella buttons, and Peak Fresh Produce® fresh basil, finished with a drizzle of Piancone unfiltered extra virgin olive oil.

YIELDS 1 PINSA

- 1 ea. Piancone 11 x 7 pinsa oval crust
- 6 oz. Piancone pizza sauce
- ½ c. Roma fire-roasted cherry tomato halves
- 8 ea. Roma orecchiette mozzarella buttons
- 2 T. Peak Fresh Produce fresh basil, hand torn
- 1 T. Piancone unfiltered extra virgin olive oil

Instructions:

1. Spread pizza sauce over the pinsa to the edges.
2. Arrange cherry tomatoes and orecchiette mozzarella on top.
3. Bake in your pizza oven until the crust is browned and cheese has melted.
4. Remove from the oven and drizzle with unfiltered extra virgin olive oil, then sprinkle with hand-torn fresh basil.
5. Cut and serve.



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LOUIS G. PIANCONE
EST. ROMA 1955



PIANCONE® CUP AND CHAR PINSA

Piancone pinsa crust topped with Piancone pizza sauce, Roma® cup and char pepperoni, and Roma original mozzarella cheese.

YIELDS 1 PINSA

- 1 ea. Piancone 11 x 7 pinsa oval crust
- 6 oz. Piancone pizza sauce
- 5 oz. Roma original mozzarella cheese, shredded
- 8-10 ea. Roma cup and char pepperoni

Instructions:

1. Spread pizza sauce over the pinsa to the edges.
2. Sprinkle mozzarella cheese on top of the sauce.
3. Arrange pepperoni on top of the cheese.
4. Bake in your oven until the crust is browned and the cheese has melted along with the pepperoni cupping.
5. Remove from oven and cut to serve.



LEARN MORE ABOUT OUR AUTHENTIC ITALIAN BRANDS

LOUIS G. PIANCONE
EST. ROMA 1955



ROMAN STYLE BLANCO PIZZA

Innovative pre-made Roman style crust topped with Piancone® Alfredo sauce, covered in a blanket of Bacio® mozzarella and provolone cheese, dollops of Piancone ricotta cheese and a dusting of Roma® Romano cheese, finished with a drizzle of Piancone unfiltered extra virgin olive oil.

YIELDS 1 ½ SHEET PAN SIZE ROMAN PIZZA

- 1 ea. Roman style crust pre-made ½ sheet pan size
- 10 oz. Piancone Alfredo sauce
- 8 oz. Bacio provolone and mozzarella blend cheese, shredded
- 1 c. Piancone ricotta cheese
- 4 T. Peak Fresh Produce® fresh basil, minced
- 3 T. Peak Fresh Produce fresh oregano, minced
- ¼ tsp. West Creek® kosher sea salt
- ¼ tsp. Roma ground black pepper
- 4 T. Roma grated Romano cheese
- 1 T. Piancone unfiltered extra virgin olive oil

Instructions:

1. Fold together the ricotta cheese, salt, black pepper, basil and oregano.
2. Spread the Alfredo sauce over the crust to the edges.
3. Sprinkle the provolone and mozzarella blend cheese over the sauce.
4. Place dollops of the ricotta cheese mixture on top.
5. Bake in your oven until the crust is browned and the cheese has melted.
6. Remove from the oven and sprinkle with Romano cheese, followed by a drizzle of unfiltered extra virgin olive oil.
7. Cut and serve.



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LOUIS G. PIANCONE
EST. ROMA 1955



ROMAN STYLE HAND-PINCHED ITALIAN SAUSAGE

Innovative pre-made Roman style crust topped with Piancone® pizza sauce, Ultimo® hand-pinched Italian sausage, and Ridgecrest® caramelized onions, covered in a creamy blanket of Bacio® white cheddar cheese.

YIELDS 1 ½ SHEET PAN SIZE ROMAN PIZZA

- 1 ea. Roman style crust pre-made ½ sheet pan size
- 10 oz. Piancone pizza sauce
- 8 oz. Bacio white cheddar cheese shredded
- 1 ½ c. Ultimo hand-pinched Italian Sausage
- 1 c. Ridgecrest caramelized onions

Instructions:

1. Spread the sauce on the crust to the edges.
2. Sprinkle the shredded white cheddar cheese on top of the sauce.
3. Arrange the hand-pinched Italian sausage and caramelized onions on top of the cheese.
4. Bake in your oven until the crust is browned and the cheese has melted.
5. Remove from the oven, cut, and serve.



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LOUIS G. PIANCONE
EST. ROMA 1955



ROMA® EGGPLANT ROLLATINI ARRABBIATA BITE

Fully prepared breaded Roma eggplant rollatini filled with a classic ricotta and herb mixture, accompanied by arrabbiata sauce made with Piancone® marinara sauce and Roma crushed chili flakes, garnished with a stripe of Piancone balsamic glaze and Peak Fresh Produce® chives.

YIELDS 1 PAN

- 1 ea. Roma Skinless Eggplant Rollatini pan (One eggplant portion per appetizer serving.)
- 2 c. Piancone marinara sauce
- 1 tsp. Roma crushed chili flakes
- ½ tsp. Piancone balsamic glaze
- ½ tsp. Roma Romano cheese grated
- 1 ea. Peak Fresh Produce chives, cut on bias in half for garnish

Instructions:

1. Bake the pan of skinless eggplant rollatini in a pre-heated oven following direction on the case.
2. In a saucepan over medium heat simmer the marinara sauce and chili flakes for 4-5 minutes to allow the spice and oils from the chili flakes to infuse this spicy sauce.
3. Place a portion of the warmed arrabbiata sauce in the center of an appetizer plate.
4. Remove one of the baked skinless eggplants rollatini and slice in half then arrange on top of the sauce.
5. Sprinkle with Romano cheese, followed by a drizzle of balsamic glaze.
6. Arrange the chives on top to garnish then serve.



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LOUIS G. PIANCONE
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PIANCONE® MEATBALL AND MARINARA BITE

Our Piancone meatball is a perfect blend of ground veal, ground pork and ground beef simmered in Piancone marinara sauce, topped with a dollop of Piancone pesto sauce.

YIELDS 1 DOZEN MEATBALL BITES

- 12 ea. Piancone meatballs 1 oz.
- 12 ea. Piancone shaved Parmesan slices for garnish
- 12 ea. Peak Fresh Produce® fresh oregano leaves for garnish
- 2 c. Piancone marinara sauce, warmed
- 4 oz. Piancone pesto sauce in squeeze bottle
- 12 ea. shot glass or ramekin

Instructions:

1. Warm oven to 375° F. Place meatballs in an oven-proof pan and bake for 15-20 minutes until warmed through.
2. Portion marinara sauce in the bottom of each shot glass or ramekin. Top with warm meatball then a drizzle of pesto sauce.
3. Top each with a piece of shaved Parmesan and an oregano leaf.



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LOUIS G. PIANCONE
EST. ROMA 1955



ULTIMO® GARLIC PEPPERONI KNOTS

Hand formed golden Ultimo dough knots filled with Roma® bold pepperoni, melted Bacio® mozzarella and sharp provolone cheese, and brushed with Piancone® roasted garlic pesto creates the perfect bite.

YIELDS 16 GARLIC PEPPERONI KNOTS

- 2 ea. Ultimo 16 oz. dough ball, cut into 2 oz. portions.
- 1 c. Roma all purpose flour for dusting work area
- 16 ea. Roma bold pepperoni, cut in half
- 1 ½ c. Bacio mozzarella and sharp provolone cheese, shredded
- 1 c. Egg yolks, whipped
- 2 T. Roma Italian seasoning
- 1 c. Piancone roasted garlic pesto
- ¼ c. Peak Fresh Produce® Italian parsley, minced

Instructions:

1. Place the frozen dough balls in a covered dough tray and into a cooler (36 - 40°F) for 24 hours. Remove the dough trays from the cooler and warm them at room temperature for 30 minutes - 2 hours (until the dough reaches 55 - 60°F). Note: If kept refrigerated, the dough will be usable up to 48 hours. The dough may be thawed at room temperature for 2-3 hours in an emergency.
2. Dust worktable with flour.
3. Cut the dough into 2 oz. portions.
4. Roll the 2 oz. portions into a cigar shape.
5. Tie the dough into a knot.
6. Tuck the two halves of pepperoni under the flaps in the knot on each piece.
7. Brush the dough knots with egg yolk lightly.
8. Sprinkle some Italian seasoning on each dough knot followed by some shredded cheese.
9. Place dough knots about an inch apart on a sheet pan lined with parchment paper.
10. Bake in a pre-heated 450° oven for 15-20 minutes until the dough is browned.
11. Plate the dough knot and then brush with the roasted garlic pesto and sprinkle with chopped parsley then serve.



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LOUIS G. PIANCONE
EST. ROMA 1955



ROMA® ITALIAN BEEF

Slow cooked, thin sliced Roma Italian beef dipped in au jus atop a Delancey Street Deli® artisan ciabatta bun, topped with giardiniera.

YIELDS 1 8-INCH SANDWICH

- 1 ea. Roma 8-inch hoagie, sliced
- 2 T. Brilliance® butter flavored oil
- 5 oz. Roma Philly beef
- ½ c. Bacio mozzarella and sharp provolone cheese, shredded
- 1 c. Contigo® roasted peppers and onions
- ½ tsp. Roma Italian seasoning
- 1/8 tsp. West Creek® Kosher Sea salt
- 1/8 tsp. Roma ground black pepper

Instructions:

1. Warm griddle or sauté pan to medium high heat.
2. Pour the butter flavored oil onto the pan.
3. Add Philly beef, salt, black pepper, and Italian seasoning, then break apart with spatula flipping the beef for 1-2 minutes.
4. Add the peppers and onions to the beef and continue cooking.
5. Shape the meat, pepper and onion blend into the shape of the hoagie roll, then top with shredded provolone.
6. Once cheese is melted, place on top of hoagie roll, cut in half, and serve.



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LOUIS G. PIANCONE
EST. ROMA 1955



ROMA® CHICKEN PHILLY

Caramelized Roma Philly chicken with caramelized Contigo® peppers and onions with a blanket of Bacio® shredded mozzarella and sharp provolone cheese, atop a Roma hoagie roll.

YIELDS 1 8-INCH SANDWICH

- 1 ea. Roma 8-inch hoagie, sliced
- 2 T. Brilliance® butter flavored oil
- 5 oz. Roma Philly Chicken
- ½ c. Bacio mozzarella and sharp provolone cheese, shredded
- 1 c. Contigo roasted peppers and onions
- ½ tsp. Roma Italian seasoning
- 1/8 tsp. West Creek® Kosher Sea salt
- 1/8 tsp. Roma ground black pepper

Instructions:

1. Warm griddle or sauté pan to medium high heat.
2. Pour the butter flavored oil onto the pan.
3. Add Philly chicken, salt, black pepper, and Italian seasoning then break apart with spatula flipping the chicken for 1-2 minutes.
4. Add the peppers and onions to the beef and continue cooking.
5. Shape the chicken, pepper and onion blend into the shape of the hoagie roll then top with shredded provolone.
6. Once cheese is melted place on top of hoagie roll cut in half and serve.



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LOUIS G. PIANCONE
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ROMA® ITALIAN SAUSAGE AND PEPPERS

Classic Roma Italian sausage with roasted Contigo® peppers and onions on a split-top Heritage Ovens® New England sliced roll, with a drizzle of Piancone® roasted garlic pesto.

YIELDS 1 SANDWICH

- 1 ea. Heritage Ovens New England style split top bun
- 1 ea. Roma Italian sausage cooked
- 1 c. Contigo roasted peppers and onions
- 1 tsp. Piancone roasted garlic pesto
- 1 tsp. Brilliance® butter flavored oil

Instructions:

1. Warm butter flavored oil over medium high heat on a griddle.
2. Add the Italian sausage, peppers, and onion. Using tongs to turn the sausage to get an even caramelization. Do the same with the peppers and onions to warm.
3. Add the pesto to the peppers and onions and toss with tongs over heat.
4. Place the peppers and onions on the bun then top with the Italian sausage and serve.



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ROMA® GARDEN PANINI

Delancey Street Deli® focaccia bun with a spread of Roma sun-dried tomato pesto topped with Roma wedge-cut kalamata olives, Roma fire-grilled artichokes, Roma fire-grilled cherry tomatoes, Ridgecrest® caramelized onions, and a blanket of Bacio® mozzarella and sharp provolone cheese.

YIELDS 1 PANINI

- 1 ea. Delancey Street Deli focaccia bun
- 2 T. Roma sun-dried tomato pesto
- 1 T. Roma wedge-cut kalamata olives
- ¼ c. Roma fire-grilled artichokes
- ¼ c. Roma fire-grilled cherry tomato halves
- ¼ c. Ridgecrest caramelized onions
- 5 oz. Bacio mozzarella and sharp provolone cheese, shredded
- 1 ea. Roma butter flavored pan coating

Instructions:

1. Spread the pesto on each side of the focaccia bun.
2. Portion some of the shredded provolone on the bottom bun.
3. Top with a portion of artichoke, kalamata olives, cherry tomatoes, and onions.
4. Sprinkle the rest of the provolone cheese on top.
5. Place the other bun on top and press down.
6. Warm the panini press over medium high heat. Spray with pan coating.
7. Place the sandwich in the press and close.
8. Cook until bread is browned, and the cheese has melted.
9. Remove, cut in half on bias, then serve.



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LOUIS G. PIANCONE
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PIANCONE® ITALIAN PANINI

Delancey Street Deli® ciabatta bun with a smear of Piancone® basil pesto topped with Piancone sliced prosciutto, Roma® bold pepperoni, Roma cherry and banana peppers with a creamy blanket of Roma fresh-sliced mozzarella cheese.

YIELDS 1 SANDWICH

- 1 ea. Delancey Street Deli ciabatta bun sliced
- 3 T. Piancone basil pesto
- 2 oz. Piancone prosciutto, sliced
- 5 ea. Roma bold pepperoni
- 1 T. Roma sliced banana peppers
- 1 T. Roma sliced cherry peppers
- 3 ea. Roma fresh mozzarella slices, hand torn
- 1 ea. Roma butter flavored pan coating

Instructions:

1. Spread pesto on both sides of bun.
2. Portion some of the hand-torn mozzarella on the bottom bun.
3. Top with prosciutto, pepperoni, banana peppers, cherry peppers.
4. Top with remaining mozzarella. Place top bun on then press down.
5. Warm panini grill to medium high heat. Spray pan coating on press.
6. Place sandwich on grill close and cook until the bread is browned, and the cheese has melted.
7. Cut in half then serve.



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ROMA® MINI CHOCOLATE CANNOLI

Roma crisp cannoli shells dipped in chocolate, filled with a decadent Roma chocolate chip cannoli cream, and dusted with West Creek® powdered sugar.

YIELDS 1 DOZEN

- 1 ea. Roma chocolate chip cannoli filling in piping bag
- 12 ea. Roma chocolate mini cannoli shells
- 2 T. West Creek powdered sugar

Instructions:

1. Using the piping bag that comes filled with chocolate chip cannoli filling fill each end of the cannoli shell.
2. Place on a platter and dust with powdered sugar as a garnish.

Note: You could also add chopped pistachio nuts by dipping each end of the cannoli in them for an extra classic application.



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LOUIS G. PIANCONE
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ROMA® CLASSIC MINI CANNOLI

Crisp Roma cannoli shells filled with Roma classic cannoli cream, dipped in crushed pistachio nuts and dusted with West Creek® powdered sugar.

YIELDS 1 DOZEN

- 1 ea. Roma chocolate chip cannoli filling in piping bag
- 12 ea. Roma mini cannoli shells
- 2 T. West Creek powdered sugar

Instructions:

1. Using the piping bag that comes filled with chocolate chip cannoli filling fill each end of the cannoli shell.
2. Place on a platter and dust with powdered sugar as a garnish.

Note: You could also add chopped pistachio nuts by dipping each end of the cannoli in them for an extra classic application.



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LOUIS G. PIANCONE
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PIANCONE® ASSORTED ITALIAN COOKIES

Imported from Italy, our Piancone assorted pack provides edible memories for your guests.

SERVES 1

3-4 ea. Piancone cookies from the assorted pack

Instructions:

1. Arrange the cookies on a plate and offer with your house espresso or cappuccino.

Note: Add a side of lemon curd, caramel, or chocolate sauce for dipping.



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