



# FOOD

distribution **art**

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Italian  
products  
for the  
hospitality  
industry



import



distribution



service

Food Art Distribution was born as a natural development of Arancini Art with the aim to satisfy the increasing needs of its clients.

As the Australian market is refining its appreciation of the Italian cuisine, the hospitality industry has become more and more demanding on quality and service.



Food Art Distribution prides itself on the careful and accurate selection of products that can make a real difference in the successful management of a hospitality business.



With more than 8 years of experience in Australia and an Italian heritage still flowing in our veins, we have the skills and the passion to provide the best from start to finish ... and after!

We serve and distribute Australia wide to all food trade operators

food service

retail

community

travel



restaurants

pizzeria

cafes

pub & tavern

enoteca

winery



food stores

deli

supermarkets

franchising

grocery stores

department stores



schools

aged care

canteen

corporate

convention centre

catering



hotels

resorts

airlines

trains

cruise ships

B & B





Our production focuses on making traditional Italian Arancini, Calzoni and Pasta. Other foods offered in our selection include savoury Crocchette di Patate and a range of delicious appetisers including our Party Arancini, Polpette di Melanzane, Mozzarelline Fritte and Olive all'Ascolana.



Our range of premium salami products can be found in restaurants and in high-end continental delicatessens and are enjoyed by those who prefer their salami to taste like an authentic slice of Europe. Our loyal clientele includes a range of Australia-wide pizza outlets, restaurants, cafes, food services distributors and manufacturers.





Mozzarella di bufala, Fiordilatte, Ricotta, Burrata, Perline, Filone are the white delicacies that will delight your palates. Made in Australia according to the very most traditional Italian artisan art, our products will enhance all your recipes and seduce your clients. Order and receive them fresh like they are made just for you.



A brand that after 40 years still carries the name of its founder and the surname of the family that manages a company which is strongly related to its territory, but trades globally. Di Leo Nobile is a leading company in the national canning industry which exports the goodness and the quality of the Italian tomatoes worldwide to land on the dining tables of Japan, Australia, Belgium, Germany, France, Canada and Switzerland.





in collaboration with  
 Marana Forni as privileged pizza oven  
 supplier for trade shows and events.  
 For all enquiries please contact  
 Marana Forni Australia at:  
 sales@maranaforni.net.au  
 (03) 8456 2241  
 www.maranaforni.net.au



For over 25 years, Marana Forni® has been reshaping and leading the pizza industry through its technologically advanced rotary and static ovens. Founder Ferdinando Marana invented the first rotary pizza oven in 1992 in Verona, Italy. Marana Forni® is renowned for its innovative systems, quality materials and craftsmanship and designs which have revolutionised the way of cooking pizza all over the world.



# RISTORIS

È L'ITALIA CHE SI GUSTA

THE BEST CHOICES  
 GUARANTEE RISTORIS  
 QUALITY

We take great care over each choice that leads to the product: only in this way we can talk about excellent quality. Raw materials are rigorously selected, wherever possible

quality A





Il Faggetto is the ultimate wood fuel for pizza ovens. Designed from the ground up as the perfect wood fuel for wood fired ovens, this patented wood briquette is made from 100% dry beech and manufactured using the latest briquetting technology. They marry together the best of tradition with science and technology. They are chemically and bacteriologically certified for the cooking of food.

#### Eco-Innovative Wellness

All Sitta products are characterised by the responsible use of raw materials - beech and pine - resulting from recovery of dried virgin wood sources.



## ORO FAGIOLI

High quality flours Oro Fagioli are the result of more than 50 years experience in milling, where the values of the handmade tradition are enriched with the most modern and controlled production techniques.



PIZZERIA





***Fabianelli***

Semolina, free from impurities, meets the purest water to create the unique taste of Pasta Fabianelli.

Pasta Fabianelli is produced daily, when the long grains of wheat, carefully sorted, meet the purest water. A manufacturing process where tradition, modernity and technology combine with strict controls, passion and attention to the details.



local**craft**

TOP QUALITY  
VEGAN PRODUCTS

Local Craft is focused on brining you vegan friendly products, locally crafted in Melbourne.

We produce top quality lactose free vegan hazelnut spread, vegan cream, mozzarella and other vegan cheeses.



Matching the traditional production stages to the most advanced technologies.

This is Vignola philosophy: only in this way we can aim to perfection. It's a precise choice, because we want to never stop, do the best and offer our customers a product greater in everything.



BEVI LA COLA ITALIANA

**MOLECOLA**

L'alternativa esiste.

Molecola was born in Turin, Italy in 2012 from the idea to create a Cola completely Italian. Using a recipe inspired by a famous book of piedmontese recipes written in 1854 and in collaboration with a historical Aromatherie from Florence, we have developed a beverage we believe is exceptional: delicious, refreshing... and 100% Italian.







All started from the simple but crazy idea of crafting an artisan, original and high-quality beer which could be free from any fashion. In a nut shell, that could be essential like the four ingredients from which it is made of, but refined enough to surprise, impress and seduce.



Fonte di Palme Mineral Water flows at a constant temperature of 14°C inside the property of over 50 hectares of a natural reserve that safeguards its purity. Thanks to a balanced presence of precious trace elements (with a prevalence of bicarbonate ions), it is a water with a soft and pleasant taste, to pair with recipes and wines that are not too structured.





COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

I started building the Birra Collesi business in 2005. In November of 2007, I brewed my first beer and in March of 2008, I started commercializing it. I didn't have to wait long before the many national and international prizes started coming in.



Mead evolution leads to the birth of I'M Idromiele Barricato that is left to rest in French oak barrels that gives him amber reflex and tastes that recall to the wood where it rests, the sandal, the black pepper as well as the rip peach..



At San Giovanni we are constantly committed to the improvement of the quality of our wines. We carefully take care of our vineyards applying only procedures that are respectful of the environment,



With the aim of carrying on the tradition and preservation of ancient tastes and methods, the Cardinali family decided to take on the production of the "VISCIOLOTA DEL CARDINALE"





Our headquarter and warehouse are located in Epping, VIC.  
We distribute Australia wide thanks to our partners:

**Quality Food and Beverage**

101 Sugarmill Rd  
PINKENBA  
QLD 4008

**Festival City Wine ( SA and NT)**

980-992 Port Rd  
ALBERT PARK  
SA 5014

**Tavolino**

355 Sevenoaks St  
CANNINGTON  
WA 6107

**Gulli Distributors**

unit 1, 13 Lagana Place  
Wetherill Park  
NSW 2164

**Food Estate**

Unit 4 20 Narabang Way  
BELROSE  
NSW 2085

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**import**



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**service**

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