



CORTE DEL DOME

— SELEZIONE D'ECCELLENZA —

ITALY







"More than anything else, this journey is about discovery. And the goal is to find one's will to taste, to try, to savor and to rejoice.

But it's also a unique tale that presents to the world an Italy that is full of culinary traditions and artisans capable of producing gastronomical specialties of the highest quality, far removed from industrial products. Specialties that are the fruit of hard labor and a deep knowledge of these artisans' lands, and that are realized with techniques that have been passed down generation by generation.

Each product tells a tale of passion, tradition and dedication.

Corte del Dome's intent is to promote the value of homegrown products. A mission with the goal of unveiling to the world a heritage of unique values, incomparable tastes and a gastronomical culture that's a true emblem of quality and authenticity."



# A JOURNEY THROUGH ITALY'S MANY FLAVORS

Corte del Dome was created not only as a gastronomical brand, but also as the icon of a larger project: a unique culinary journey where tradition meets excellence. The journey's objective is to carefully and diligently find products that can be true ambassadors of Italy's cuisine to the rest of the world.

Beyond just an etiquette or a slogan, Corte del Dome's intent is to bestow weight to substance to a creation that is the ensemble of genuine ingredients, regional production techniques and a land's special recipes.

Italy is an extraordinary country, one that stands out for its cultural wealth and natural beauties, but it's also a mosaic of popular traditions and cultures which greatly vary from region to region.









# 100% MADE IN TUSCANY

Corte del Dome decided to start this journey of discovery and selection in Tuscany, and it couldn't have been otherwise, since the company's founder is tied to the land both in heart and mind.

Finding itself in the middle of the peninsula, Tuscany presents a wide variety of vistas and traditions. From the mountains to the sea, from the hills to the plains, to the colors green and blue found in its recipes.

This is a celebration of the ingredients' quality and simplicity, a cuisine that bases itself on recipes passed down through generations and that reflect the authenticity and seasonality of the products.

Since this project has a strong personal connection, it's important to stress that these Tuscan flavors have deep roots in the region, that fully emerge in every dish that Corte del Dome prepares and presents.

Tradition dictates the main ingredients, those that are hand-tasted and experienced in the family kitchen. Choosing what the selection would include wasn't easy, but every choice was informed by the desire to offer products that are truly excellent in their simplicity. Products that could very well have come out of your own kitchen.

Passion is the primary ingredient, found in the expertise of the best local artisans.

Each and every product from Corte del Dome guarantees its consumer a gastronomical experience that is both authentic and unforgettable.





## A “5 STAR” PARTNERSHIP

The search for genuine ingredients and artisanal production isn't enough for a product that intends to thoroughly distinguish itself. We must begin earlier, from the very beginning. And so, Corte del Dome's sauces' recipes have the mark of a great chef, who passionately recounts Tuscany's great gastronomical history.

It could only be him: Marco Stabile. Born in 1973, he is a Tuscan native from the municipality of Pontedera and a promising cook of Italy's cuisine. From the start, he embraced the project without hesitation, sharing the passion, dedication and authentic quality of its product. He became the recipes' author in some cases and the last voice in the matter for them in others.

As the “king” of Corte del Dome has explained many times, the intent is not only to bring to life marketing operations and adjectives, but also a real quality that remains true to the world-renowned Tuscan cuisine. Such a strong connection bred an authentic relationship, made of shared respect and admiration, lovingly sealed in every jar.









## THE PASTA

Our pasta's selection bases itself on the unique quality of two ingredients: water and durum wheat, both rigorously Tuscan.

The water is taken from a private spring that arrives directly from the Pistoiesi mountain chain, where the Abetone Mountain's winter snow melts and takes its course.

The wheat used here is born from the passion and tradition of the Tuscan Maremma's farmers. It's chosen before it's even cultivated, defining the land of its cultivation.

So, our pasta is made from pure high-protein wheat, easily traceable from the fields to the consumer.

Realized like in days of old, in a lab, where it's made in the morning and left to dry for 3 days in wooden cells. No industrial process.







**PENNE RIGATE**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g



**FUSILLI**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g



**SPAGHETTI**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g



**AVVOLTI**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g



**MEZZE MANICHE**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g



**PICI TOSCANI**  
Tuscan durum wheat pasta  
BRONZE DRAWN  
SLOW DRIED  
500 g











## SAUCES & SALSAS

Corte del Dome's dedication is nowhere more apparent than in its selection of sauces and salsas. In this case it's not so much a selection as an ensemble of recipes created specifically to bring to the table a genuine product and the region's true flavors.

All this is thanks to all the ingredients' quality, rigorously Tuscan, and especially thanks to the collaboration with Chef Marco Stabile, who has bestowed the finished product with personality and character, rendering it unique.

His presence is found all the way up to the product's preparation, when vegetables are hand-cut by him, and each passage of the recipe is seen through in scrupulous detail to make sure neither flavor nor authenticity are lost.

With Corte del Dome's sauces, partnered with the suggested pastas, the consumer is given the opportunity to bring to his dinner table a dish from the Tuscan tradition, the flavors of which consume one's palate granting an extraordinary experience of flavors.

Each dish is a blast from the past, brought forth with a modern twist.





ELEPHANT GARLIC SAUCE  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
180 g - 500 g



TOMATO SAUCE  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
300 g - 500 g



TOSCANO RAGÙ  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
180 g - 500 g



WILD BOAR RAGÙ  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
180 g - 500 g



CHIANINA RAGÙ  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
180 g - 500 g



VEGETABLE RAGÙ  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
300 g - 500 g







TUSCAN BRUSCHETTA  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
180 g - 500 g



TOMATO BREAD SOUP  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
300 g - 500 g



RIBOLLITA BREAD SOUP  
Tuscan ingredients only  
NO PRESERVATIVES  
NO OGM  
300 g - 500 g











## TUSCAN OIL

Our journey would have been missing something had we not gone through Tuscany's hills and vineyards, where the picking of olives starts at the end of the harvest and proceeds to animate the entire countryside for weeks.

A precise attention is kept towards every single phase of production: from the washing to the defloration, up to the oil's filtration, all to realize a final product with quality parameters that are superior to all others. Characterized by an intense green color, Corte del Dome's olive oil is well balanced and well made. When smelling it, a scent of sweet almond and artichoke can be perceived.

The oil is produced with Tuscan olives harvested in the last days of October, until the second half of November when the oil is cold pressed.







TUSCAN  
EXTRA VIRGIN OLIVE OIL  
PROTECTED GEOGRAPHIC LOCATION  
cold pressed  
500 ml









## THE BISCUITS

Corte del Dome's biscuits represent the rediscovery of a dessert tradition that is both simple and genuine.

Each biscuit is made with a traditional method, using only a few quality ingredients. The biscuits are made through long periods of baking and constant attention, which results in a consistently improving experience. No margarine, preservatives or coloring agents are added.

Of the many sweet treasures, none is more special than Cantucci biscuits, a true symbol of Tuscany. They have always been prepared during festivities and served as dessert along with a glass of Vin Santo wine.

Cantucci biscuits represent tradition, but with its other biscuits Corte del Dome shows off the fruits of an artisanal laboratory: creative experiments of different flavors and combinations.



ALMOND CANTUCCI BISCUITS

HANDMADE  
200 g



COFFEE BISCUITS

HANDMADE  
200 g



SHORTBREAD BISCUITS

HANDMADE  
200 g



GINGER AND LEMON BISCUITS

HANDMADE  
200 g









THE CHEF'S OWN









## RECIPES

The chef's own sauces and salsas: Corte del Dome's recipes are in fact born from the Florence-naturalized chef Marco Stabile's own cuisine.

Even the ingredients, like the recipes, are all rigorously Tuscan.

The ingredients are carefully chosen to reduce to a minimum the production chain and to guarantee their freshness and seasonality.

To revive Tuscany, Corte del Dome also proposes recipes born from the land's long culinary tradition. Salsas for appetizers and entrées characterized by regional flavors, Tomato Bread Soup and Ribollita Bread Soup, typical poor recipes created by the region's farmers.

Simple raw materials, with Tuscany's typical saltless bread, which gain even more flavor when a drop of extra virgin oil is added.



# SPAGHETTI WITH TOMATO SAUCE

Prepared using only Tuscan ingredients, like grandmas used to do at the end of the summer for the upcoming winter, this Tomato Sauce is made to accompany the most famous Italian pasta: Spaghetti.

4 MEDIUM PORTIONS:

320 g of Spaghetti

A 300 g jar of Tomato Sauce

100 g of grated Parmigiano Reggiano cheese

50 g of Butter

Fresh Basil leaves

15 g of coarse Salt

Put at least 3 liters of water to boil on the stove. When it boils add 15 g of coarse salt and put the pasta in, letting it cook with a low flame for 5 minutes. Drain it, put aside the boiling water, and complete the cooking in the pan with the Tomato Sauce for about 2–3 minutes. If necessary, add a little boiled water; the consistency should be creamy. When done, add the butter and the hand-split basil. Whisk it properly, plate it up and add the grated parmesan.

A simple dish, but scented and flavored.  
The most genuine and classic flavor of Italian cooking.







## FUSILLI WITH CHIANINA RAGÙ

Made purely with Tuscan ingredients, Chianina Ragù is the best choice for a recipe with a strong pasta like our Fusilli.

2 MEDIUM PORTIONS:

160 g of Fusilli

A 180 g jar of Chianina Ragù

50 g of fresh coarsely grated Pecorino cheese

Fresh ground black Pepper

25 g of Tuscan Extra Virgin Olive Oil

10 g of coarse Salt

Put at least 2 liters of water to boil on the stove. When it boils, add 10 g of coarse salt and put the pasta in, letting it cook with a low flame for 4 minutes. Drain it, put aside the boiled water, and complete the cooking in the pan with the Chianina Ragù for about 2-3 minutes. If necessary, add a little boiled water to obtain a creamy consistency. When done, add the oil and the fresh ground pepper. Whisk it properly, plate it up and add the grated pecorino cheese.

This dish is a warm embrace, which exudes the genuine flavors found in Tuscany's traditional cuisine.



## PENNE RIGATE WITH TOSCANO RAGÙ

Prepared exclusively with Tuscan ingredients, Toscano Ragù is made to complement pasta with a strong texture, like our Penne Rigate.

2 MEDIUM PORTIONS:

160 g of Penne Rigate

A 180 g jar of Toscano Ragù

50 g of grated Parmigiano Reggiano cheese

Fresh ground black Pepper

25 g of Tuscan Extra Virgin Olive Oil

Fresh Thyme leaves

10 g of coarse Salt

Put at least 2 liters of water to boil on the stove. When it boils, add 10 g of coarse salt and add the pasta, letting it cook with a low flame for 5 minutes. Drain it, put aside the boiled water, and complete the cooking in the pan with the Toscano Ragù for about 2-3 minutes. If necessary, add a little boiled water; the consistency should be creamy. When done, add the oil, the thyme and a pinch of fresh ground pepper. Whisk it properly, plate it up and add the parmesan.

This dish is a journey through the very heart of Tuscany, and every bite holds the key to the land's passion and authenticity.





## MEZZE MANICHE WITH VEGETABLE RAGÙ

This ragù, prepared using Tuscan vegetables only, is made to complement a delicate and tasty pasta: our Mezze Maniche.

4 MEDIUM PORTIONS:

320 g of Mezze Maniche

A 300 g jar of Vegetable Ragù

30 g of Butter

4 Basil leaves

100 g of fresh coarsely grated Pecorino cheese

Fresh ground black Pepper

15 g of coarse Salt

Put at least 3 liters of water to boil on the stove. When it boils, add 15 g of coarse salt, put in the pasta and let it cook with a low flame for 5 minutes. Drain it, put aside the boiled water, and complete the cooking in the pan with the Vegetable Ragù for about 2–3 minutes. If necessary, add a little boiled water; the consistency should be creamy. When done, add the butter, the hand-split basil leaves and a pinch of fresh ground pepper. Whisk it properly, plate it up and add the grated Pecorino cheese.

This dish is an explosion of colors and fresh flavors, and every bite is just like a soft hug.





## AVVOLTI WITH WILD BOAR RAGÙ

Prepared exclusively with Tuscan ingredients, this Wild Boar Ragù is perfect when added to a strong pasta, like our Avvolti.

2 MEDIUM PORTIONS:

160 g of Avvolti

A 180 g jar of Wild Boar Ragù

50 g of grated Parmigiano Reggiano cheese

Fresh ground black Pepper

25 g of Tuscan Extra Virgin Olive Oil

10 g of coarse Salt

Put at least 2 liters of water to boil on the stove. When it boils, add 10 g of coarse salt, put in the pasta and let it cook with a low flame for minutes. Drain it, put aside the boiled water, and finish cooking the pasta in the pan with the Wild Boar Ragù for about 2-3 minutes. If necessary, add a little boiled water, making sure the result is a creamy consistency. When done, add oil and a pinch of fresh ground pepper. Whisk it properly, plate it up and add the parmesan.

This dish, with its strong pasta and enveloping flavors coming straight from the Tuscan woods, offers an unforgettable culinary experience.



## PICI TOSCANI WITH ELEPHANT GARLIC SAUCE

This sauce, prepared with Tuscan ingredients only, is made to be added to one of Siena's typical pastas: our Tuscan Pici pasta.

2 MEDIUM PORTIONS:

160 g of Tuscan Pici

A 180 g jar of Elephant Garlic Sauce

50 g of grated Parmigiano Reggiano cheese

Fresh ground black Pepper

25 g of Tuscan Extra Virgin Olive Oil

Fresh Basil leaves

10 g of coarse Salt



Put at least 2 liters of water to boil on the stove. When it boils, add 10 g of coarse salt and put the pasta in, letting it cook with a low flame for 10 minutes. Drain it, put aside the boiled water, and complete the cooking in the pan with the Elephant Garlic Sauce for about 2-3 minutes. If necessary, add a little boiled water, to obtain a creamy consistency. When done, add the olive oil, the hand-split basil leaves and a pinch of fresh ground pepper. Whisk it well, plate it up and add the parmesan.

This dish is an ode to simplicity and tradition, where the aromatic and enveloping taste of the sauce delivers you right into the warm authenticity of Tuscany with every bite you take.



# TUSCAN BRUSCHETTA

It was the Ancient Romans who first ate bread along with sauces and salsas, when all foods were eaten together and on bread, and they were the ones to make this a tradition.

AROUND 20 BRUSCHETTAS:

- A 180 g jar of Corte del Dome Tuscan Bruschetta
- 300 g of Tuscan stale Bread
- Chicken broth
- Tuscan Extra Virgin Olive Oil

Slice the bread into half-a-centimeter-thick pieces with the size you most prefer (usually, a crostino has a size of 5×5 cm). Heat the olive oil and fry the bread until it gains a gold-like color.

Drain it in oil absorbing paper.

Lightly heat up the Fegatini pate and, aside, the chicken broth made with little water.

At this stage, quickly throw in the fried bread into the broth and place it on a serving plate. Add the pate with a spoon and enjoy your meal while it's warm.

Tasting Corte del Dome's Tuscan Bruschetta will be a beautiful feeling, which will transport you with its scent and flavor right into the homes of Tuscany's grandmothers.





## TOMATO BREAD SOUP

This dish is an example of Tuscan authenticity: born out of the necessity to reuse stale bread, saltless and only made on Sunday, it has since become an icon of the region.

### BEST WAYS OF USING IT:

*A 300 g jar for 2 portions – A 500 g jar for 4 portions*

- Open the jar, smell the Tomato Bread Soup's wonderful scent and eat it with a spoon, as a perfect snack. If you don't finish it, put it in the fridge and reuse it after a couple of days.
- Open the jar and heat its contents on a low flame in a little pot. When the desired temperature is reached, turn off the flame, add fresh basil and freshly ground black pepper. Plate it up and add a drop of olive oil. Enjoy its warmth and scent!
- Prepare a plate of fresh pasta and use the Tomato Bread Soup as a filling for Tortellini pasta. Boil the tortellini for about 3–4 minutes and then flavor them with butter and parmesan or fry them in olive oil and eat them crunchy with salt and pepper.
- Boil some octopus, cut it up into little pieces and add it to the Tomato Bread Soup; then add olive oil and pepper and enjoy your new seafood dish.



# RIBOLLITA BREAD SOUP

A dish born in the Tuscan monasteries reserved for unexpected visitors, this recipe is a way of using stale bread and all that is present in the vegetable garden.

## BEST WAYS OF USING IT:

*A 300 g jar for 2 portions – A 500 g jar for 4 portions*

- Eat this broth directly from the jar, as an afternoon snack.
- Put it in a bowl, add Extra Virgin Olive Oil and pepper and eat it as a proper broth.
- Put it in a pan, add oil and pepper and cook it while stirring frequently. This way, you can taste the true Ribollita.
- Heat up a heavy iron pan, add a bit of Extra Virgin Olive Oil and add the Ribollita, crushing it into a 3–5mm height. Wait for the crust to form and then flip it. Cook the other side and slide it from the pan into the plate. Add some pepper and fresh oil and enjoy its warm crunchiness.
- Prepare some fresh pasta and use the Ribollita as filling for Tortelli pasta. Boil it for about 3–4 minutes and then add butter and parmesan or fry them in oil and eat them crunchy with salt and pepper.
- Boil the Ribollita, add some fresh algae and create a seafood version of the dish!



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