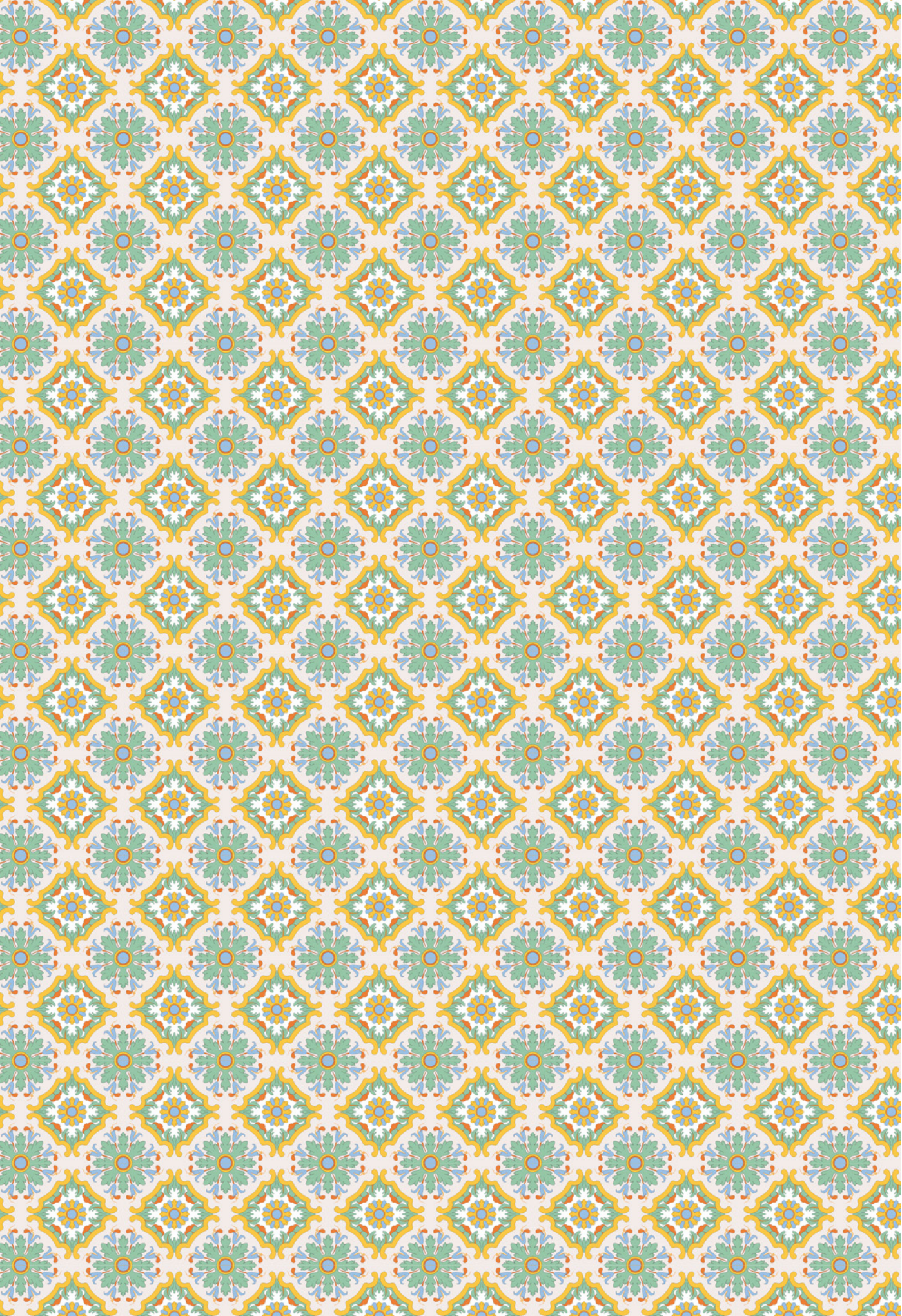


CASTROVINCI

*Mari d'Amuri*

Una famiglia, un territorio, un'eccellenza.









## Product Catalogue

LTD Edition  
Gourmet  
Retail  
Horeca







*Dda me jurnata  
tu si l'onuri, ...*

*For you are the pride of my day...*

A fisherman in solitude at the end of the day, proudly contemplating his bulging nets. That's how you should imagine Basilio Castrovinci, proudly admiring the hundreds of jars of anchovies in oil his company prepares every day.

We're in Torrenova, a fishing village in the north of Italy's largest island, Sicily. At the foot of the Nebrodi mountains, looking right over the enchanting view of the Aeolian Islands. This is where our company is based, the Industria Ittica Torrenovese, established in 2010.

But it's more than a company, it's a family: the Castrovinci. The two stories are so tightly interwoven you can't help but recognise one in the distinctive features of the other.

While he was still a boy, Basilio Castrovinci began working in the fishing industry alongside his father Salvatore and his uncle Giovanni. After finishing his studies and enjoying a rewarding experience in Australia, he came back to Italy and founded the current company which his two sons, Salvatore and Stefano, also joined.

At this point, there was fresh encouragement to expand the business in Europe and beyond, all while conserving traditional hand cutting techniques. Alongside the products made for big name retailers and the hospitality industry, there is now an exclusive line aimed at the foreign market that carries the Castrovinci brand, a devoted representative of Sicilian values overseas.



*... a tia cunsiguru  
li me suduri...*

*... to you I grant my sweat...*

Selecting and preparing the best anchovy fillets from the Mediterranean Sea and turning them into ambassadors of unforgettable, authentic flavour is the promise our company works to fulfil every day.

In a modern facility spanning a thousand squared metres, ancient wisdom and innovative industrial technologies combine to guarantee a top quality product that is still largely artisanal.

Castrovinci's skilled workers, after desalting and boning the anchovies with the greatest precision, fillet them one by one following traditions and methods passed down through generations of fishing families. Each jar is filled by hand and then packaged, benefiting from the best available technology.

The product's excellence is further guaranteed by stringent quality control processes at each stage, observing the scrupulous food safety criteria of the International Food Standard.











*... ccu l'oru ca scinni,  
luntanu a finiri...*

*...The gold descent still far away...*

Local seafaring and fishing vessels; the sun, the sea and the scent of orange blossoms; the traditions of stunning Sicily; the Castrovinci family's passion for their roots; the skilled mastery of the territory: the synergy of these elements brings a unique product from a small village in Messina to tables all across the world, with its high nutritional value and freshness upheld.

A product that preserves the customs of a unique region, proudly celebrating them with every taste.



...mi resti tu,  
*Mari d'Amuri.*

...Sea of Love, with me you'll stay.

The Castrovinci anchovy fillets come from the European anchovy species, *Engraulis Encrasicolus*, caught in the Mediterranean sea using traditional, non-invasive methods, and with respect for biodiversity according to the Friend of the Sea rules.

The fresh fish are worked at nearby facilities within a few hours of being caught to fully preserve their quality.

The Castrovinci brand range offers a Gourmet line with top quality ingredients: organic extra virgin olive oil, Italian truffles scented organic extra virgin olive oil, with Calabrian red chilli, Italian lemon scented organic extra virgin olive oil, or Aeolian Island capers.

The Limited Edition line of Sicilian anchovies are the cream of the crop: fished just a few miles off shore, their premium quality makes them one of a kind. Meaty, flavoursome and genuine, matured for two months and with just the right amount of salt, Castrovinci anchovy fillets can be used for thousands of recipes, offering a fuller flavour and a *Mari d'Amuri* to each and every plate.





**Paccheri pasta** 400g  
**Swordfish** 200g  
**Sun-dried tomatoes** 100g  
**Salted capers** 30g  
**Fillets of anchovies** 4  
**Onion and Garlic** clove 1  
**Peeled tomatoes** 200g  
**Parsley** sprig 1  
**Mint** leaves 4  
**Pistachios** 50g  
**Extra virgin olive oil** 4tbsps  
**Salt and Chilli** to taste

**SERVES 8**  
**COOKS**  
**IN 30 MIN**  
**DIFFICULTY**  
**NOT TOO**  
**TRICKY**

## Paccheri with swordfish and anchovies ragù

Cut the swordfish into 1cm cubes. Heat the oil in a shallow casserole dish and sauté the crushed garlic, roughly chopped dried tomatoes, capers, anchovy fillets and chilli.

Add the swordfish and cook over a high heat for 5 mins. Add the sieved peeled plum tomatoes and cook for another 10 mins over a low heat.

In the meantime, boil the pasta *al dente*. Drain, dress with the ragù, and sprinkle with chopped parsley and mint. Serve the pasta hot and garnish with crushed pistachios and a drizzle of fresh oil.









*Chard with gaspacho  
and anchovies*





*Mousse with chive  
and anchovies*





Limited Edition  
Anchovies fished in Sicilian Sea



**Plain anchovies only** 48g | 100g



**Sicilian lemon** 48g | 100g



**Aeolian Islands capers** 48g | 100g



**Italian truffles** 48g | 100g



**Calabrian red chilli** 48g | 100g

Retail  
Anchovies fished in Mediterranean Sea

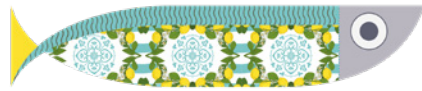


**Plain anchovies only** 80g | 160g | 230g

Gourmet  
Anchovies fished in Mediterranean Sea



**Plain anchovies only** 48g | 100g



**Sicilian lemon** 48g | 100g



**Aeolian Islands capers** 48g | 100g



**Italian truffles** 48g | 100g



**Calabrian red chilli** 48g | 100g

Horeca  
Anchovies fished in Mediterranean Sea



**Plain anchovies only** 600g | 720g



*Ltd  
Edition*

\*Organic  
extra virgin  
olive oil



\*Anchovies  
fished only in  
Sicilian Sea



\*Aeolian Islands  
capers

\*Sicilian  
lemon



\*Anchovy fillets  
with compact  
brown-pink flesh.



**A** FILLETS OF ANCHOVIES  
IN ORGANIC EXTRA VIRGIN OLIVE OIL

INGREDIENTS: anchovies, \*extra virgin olive oil, salt.  
\*Organic.

48g	100g
aluminium tin in paper box	glass jar with aluminium lid

8 003532 001646      8 003532 002001

**210195-0 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000



**210196-0 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4524

**B** FILLETS OF ANCHOVIES ROLLED  
WITH CAPERS IN ORGANIC EXTRA VIRGIN  
OLIVE OIL

INGREDIENTS: anchovies rolled with capers, \*extra virgin olive oil,  
salt. \*Organic.

48g	100g
aluminium tin in paper box	glass jar with aluminium lid

8 003532 001653      8 003532 002049

**210195-1 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210196-4 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4524



**C** FILLETS OF ANCHOVIES  
IN EXTRA VIRGIN OLIVE OIL  
INFUSED WITH SICILIAN LEMON

INGREDIENTS: anchovies, \*extra virgin olive oil, natural lemon flavouring, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 001660

100g  
glass jar with aluminium lid



8 003532 002032

**210195-2 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210196-3 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524

**D** FILLETS OF ANCHOVIES  
IN ORGANIC EXTRA VIRGIN OLIVE OIL  
WITH CALABRIAN RED CHILLI

INGREDIENTS: anchovies, \*extra virgin olive oil, red chilli, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 001684

100g  
glass jar with aluminium lid



8 003532 002018

**210195-4 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210196-1 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524



\*Calabrian red chilli

\*THINK GREEN  
aluminium lids only

\*Ideal as an appetizer  
or fuller flavour ingredient  
for your recipes.

\*Italian truffles

**E** FILLETS OF ANCHOVIES  
IN EXTRA VIRGIN OLIVE OIL  
INFUSED WITH ITALIAN TRUFFLES

INGREDIENTS: anchovies, \*extra virgin olive oil, truffle, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 001677

100g  
glass jar with aluminium lid



8 003532 002025

**210195-3 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210196-2 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524

Special projects and/or formats may be considered with ad-hoc pricing.



*Gourmet*



friendofthesea.org  
 \*Certified  
 from  
 Sustainable  
 fisheries



\*Aeolian Islands  
 capers

*\*Ideal as an appetizer  
 or fuller flavour ingredient  
 for your recipes.*

\*Organic  
 extra virgin  
 olive oil



*\*Anchovy fillets  
 with compact  
 brown-pink  
 flesh.*

<b>A</b> FILLETS OF ANCHOVIES IN ORGANIC EXTRA VIRGIN OLIVE OIL			
INGREDIENTS: anchovies, *extra virgin olive oil, salt. *Organic.			
48g aluminium tin in paper box	100g glass jar with aluminium tin		
8 003532 001615	8 003532 001707		
<b>210295-0   48g</b>			
PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000
<b>210296-0   100g</b>			
PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524

Special projects and/or formats may be considered with ad-hoc pricing.



**B** FILLETS OF ANCHOVIES ROLLED WITH CAPERS IN ORGANIC EXTRA VIRGIN OLIVE OIL

**INGREDIENTS:** anchovies rolled with capers, \*extra virgin olive oil, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 001622

100g  
glass jar with aluminium lid



8 003532 001745

**210295-1 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210296-4 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524

**C** FILLETS OF ANCHOVIES IN EXTRA VIRGIN OLIVE OIL INFUSED WITH ITALIAN TRUFFLES

**INGREDIENTS:** anchovies, \*extra virgin olive oil, truffle, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 002643

100g  
glass jar with aluminium lid



8 003532 001721

**210295-3 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210296-2 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524



\*Italian truffles

\*THINK GREEN  
aluminium  
lids only

**D**

\*Calabrian chilli

**E**

\*Sicilian lemon

**D** FILLETS OF ANCHOVIES IN ORGANIC EXTRA VIRGIN OLIVE OIL WITH RED CHILLI

**INGREDIENTS:** anchovies, \*extra virgin olive oil, red chilli, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 002650

100g  
glass jar with aluminium lid



8 003532 001714

**210295-4 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210296-1 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524

**E** FILLETS OF ANCHOVIES IN EXTRA VIRGIN OLIVE OIL INFUSED WITH SICILIAN LEMON

**INGREDIENTS:** anchovies, \*extra virgin olive oil, natural lemon flavouring, salt. \*Organic.

48g  
aluminium tin in paper box



8 003532 001639

100g  
glass jar with aluminium lid



8 003532 001738

**210295-2 | 48g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
50	20	10	10000

**210296-3 | 100g**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4,524



# Retail



friendofthesea.org

*\*Certified from Sustainable fisheries*

*\*THINK GREEN aluminium lids only*



## FILLETS OF ANCHOVIES IN OLIVE OIL

**INGREDIENTS:** anchovies, olive oil, salt.

**210109 | 80g | glass jar with aluminium lid**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	29	13	4524



**210113 | 160g | glass jar with aluminium lid**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	19	12	2736



**210111 | 230g | hermetical sealed glass jar**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
6	19	13	1482



*\*Hermetical sealed glass jar*



*\*Ideal as an appetizer  
or fuller flavour ingredient  
for your recipes.*

*\*Easy peel  
tinplate tin*

*\*THINK GREEN  
tinplate lids  
only*



*\*Fished only in  
Mediterranean  
Sea*

*\*Anchovy fillets with compact  
brown-pink flesh.*

## FILLETS OF ANCHOVIES IN OLIVE OIL

INGREDIENTS: anchovies, olive oil, salt

**210604 | 600g | easy peel tinplate tin**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
12	10	10	1200



**210189 | 720g | glass jar with tinplate lid**

PCS/BOX	BOX/LAYER	LAYER/PALLET	PCS/PALLET
6	19	9	912



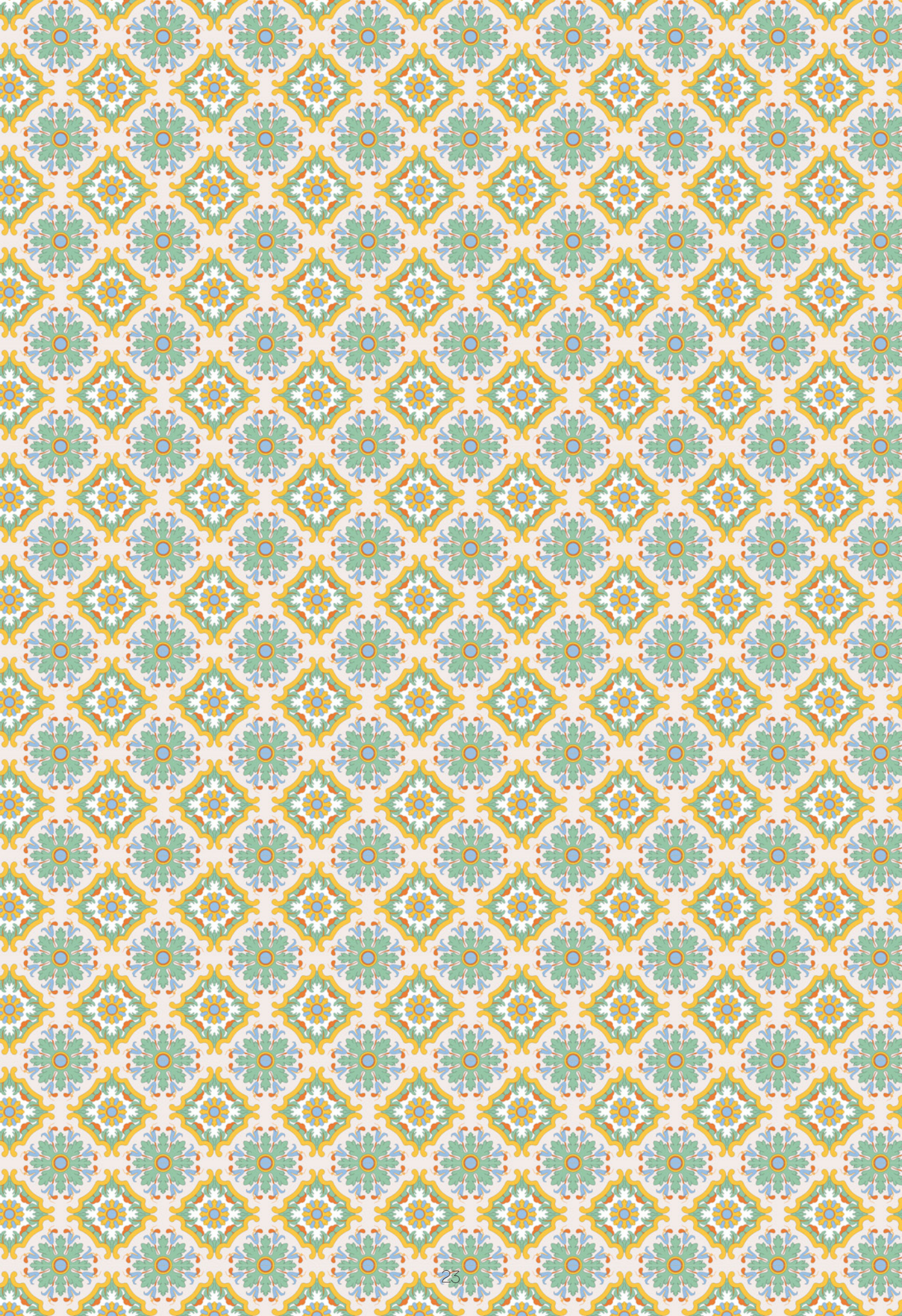
Special projects and/or formats may be considered with ad-hoc pricing.



*Dda me jurnata tu si l'onuri,  
a tia cunsiggu li me suduri,  
ccu l'oru ca scinnu, luntanu a finiri,  
mi resti tu, Mari d'Amuri.*

*Anonymous fisherman*









**CASTROVINCINI**  
*Mari d'Amuri*

Industria Ittica Torrenovese Srl  
Contrada Pietra di Roma 98070 Torrenova (ME)  
[castrovincitalia.com](http://castrovincitalia.com)

ASIA REGIONAL OFFICE  
35A Sturdee Road, Singapore 207847  
T. +65 6735 2068 | [sales@castrovinciasia.com](mailto:sales@castrovinciasia.com)

**Torrenova Sicilia Italia**