



# Villa Food

*Longer shelf life*

*Regeneration Hassle-Free*

*Authentic Flavors Preserved*

*No Additives*

Catalog 2025





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Menu ideas

Product list

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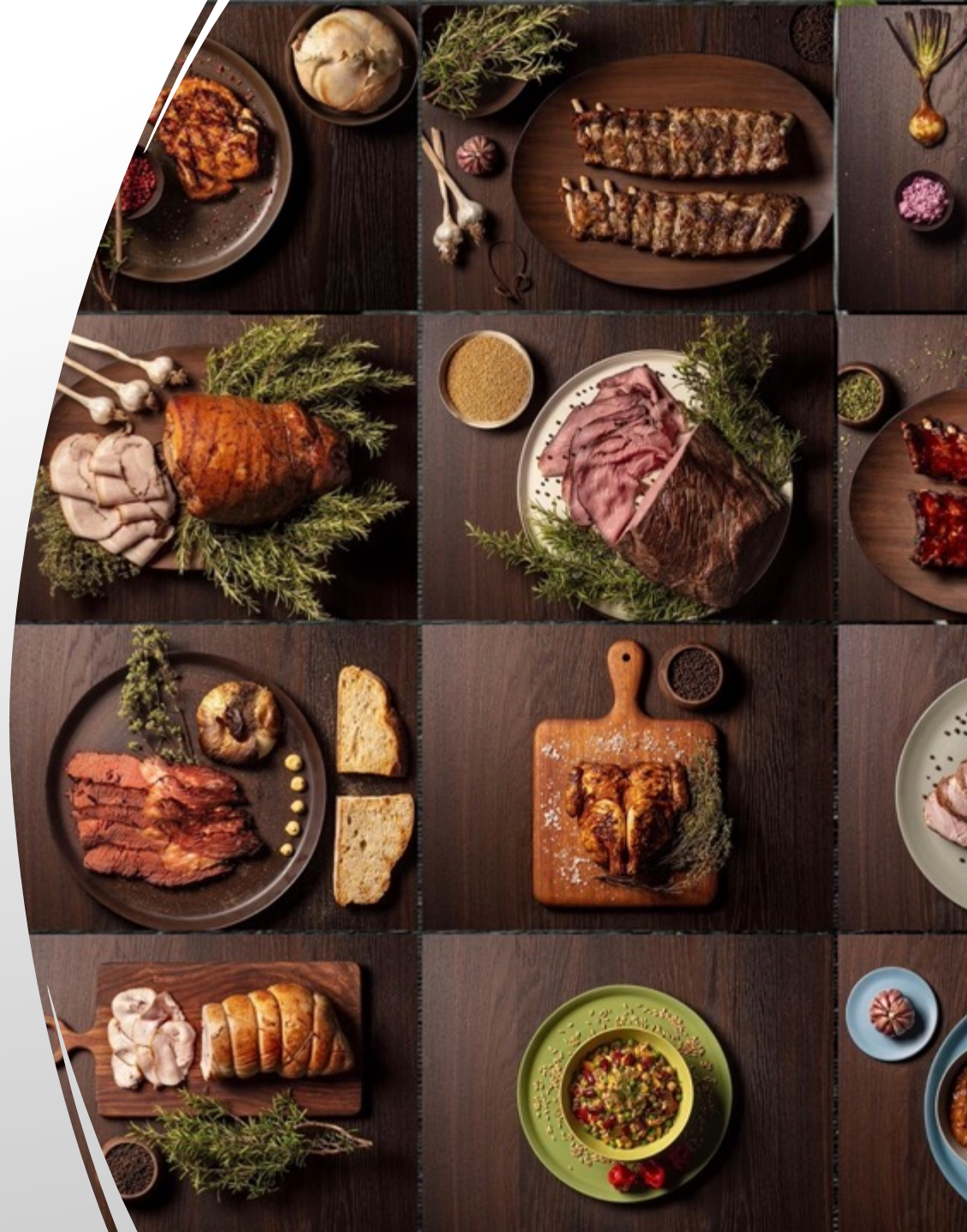
Contact



Villa Food is an innovative Italian food company, founded in 2014 and now fully established in the European food sector landscape.

The company specializes in the production of semi-finished and ready-to-eat dishes, primarily inspired by Italian culinary tradition, **offering one of the longest shelf-life available on the market: from 35 days for lobster to 140 days for pulled pork.**

This achievement is made possible through the use of the most advanced preparation technologies, such as vacuum cooking and cold HPP treatment, **and without the addition of preservatives.**





## Benefits for Chefs

Villa Food, the kitchen's ally

- \* **Cost and time efficiency:** Minimizes kitchen preparation, allowing focus on plating personalization.
- \* **Reduction of food waste:** Long shelf life of products reduces waste, optimizing ingredient usage.
- \* **Consistent superior quality:** Each dish retains its authentic flavor over time, ensuring an excellent culinary experience for customers.
- \* **Greater menu flexibility:** Easily introduce new dishes and recipes, enriching the menu offering and customer experience.
- \* **Guaranteed food safety:** Our technologies and Food Safety protocols ensures safe products without added preservatives.





# Benefits for Food Distribution

## Villa Food, the strategic choice

- \* **Operational cost efficiency:** Minimizes storage and logistics costs due to the longer shelf life of products.
- \* **Reduction of food waste:** Long-lasting products reduce losses from approaching expiration dates.
- \* **Adaptability to new markets:** Innovative products and menus to stimulate sales and meet the needs of a continuously evolving sector.
- \* **Guaranteed superior quality:** Offer products that retain their authentic flavor and quality over time.
- \* **Certified food safety:** Our technologies and Food Safety protocols ensures safe products without added preservatives.





## Benefits for Ho.Re.Ca.

### Villa Food, innovation for business

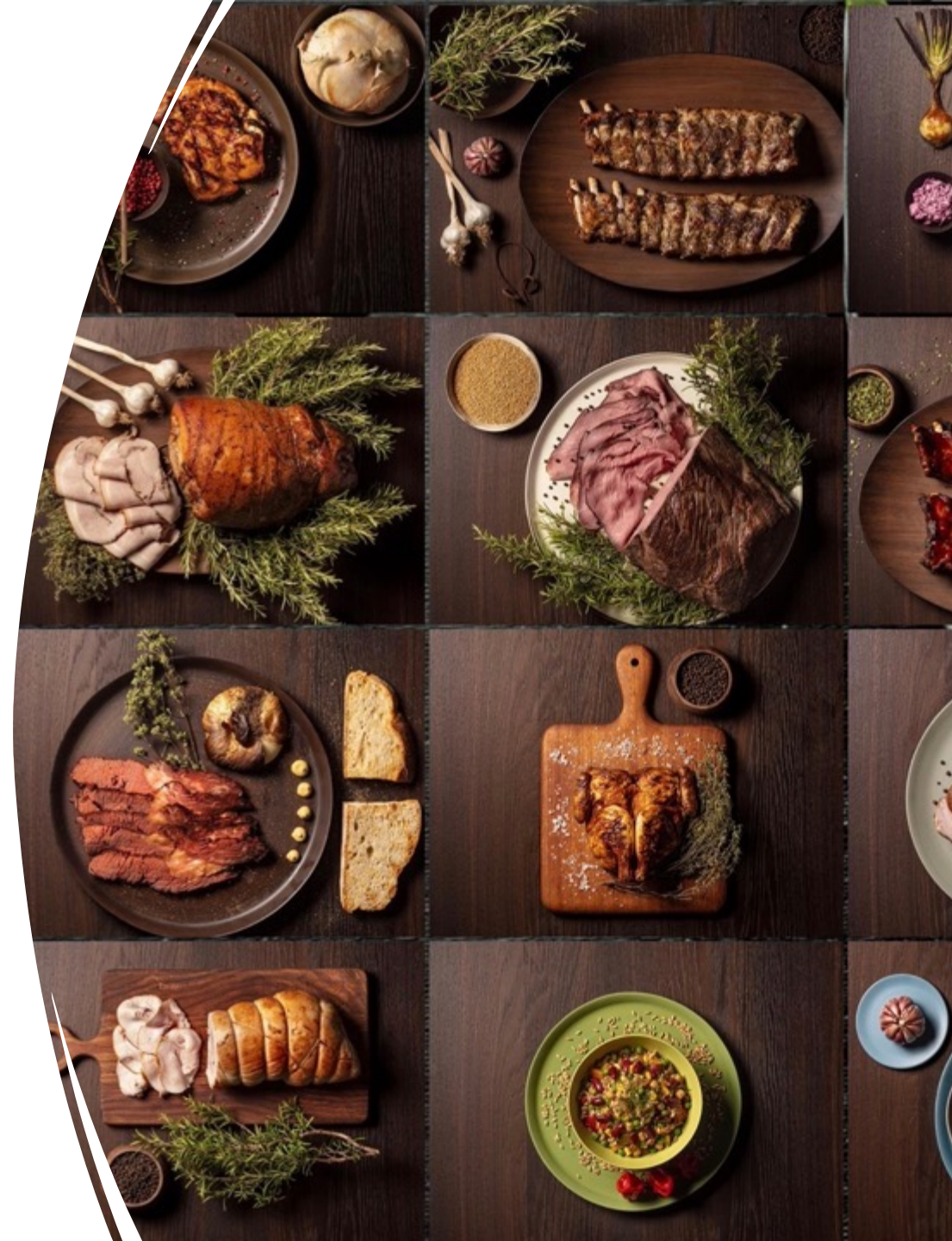
- \* **Cost efficiency:** Minimize internal processing and maximize profitability, aided by significant reductions in energy costs.
- \* **Greater menu flexibility:** Rapid introduction of new dishes or menus to stand out from the competition and attract new customers.
- \* **Reduction of food waste:** Longer shelf life decreases overall costs related to procurement, spoilage and storage.
- \* **Speed of service:** Easy preparation even for non-specialized operators, with ready-to-eat dishes in just a few minutes.
- \* **Improved inventory management:** Precise purchasing planning without approaching expiration dates.
- \* **Guaranteed food safety:** : Our technologies and Food Safety protocols ensures safe products protecting your brand's reputation.





## Menus Ideas

We offer **gastronomic journeys** that will transform every meal into a sensorial journey. Our new experiential offer is based on groups of dishes which, together, create coherent and captivating thematic menus. This innovation not only facilitates menu management, but also guarantees a unique and unforgettable experience for end customers.





# Why include new dishes on the menu?

**To attract new customers by adding a new gastronomic experience to your menu without variable costs.**

**With really good dishes, with a long shelf life and regenerable in a few minutes.**

**Request a sampling now!  
Contact us now at +39 0433 74460**

**Renew and enrich your menu immediately!**

With our wide range of dishes, you will always be able to create new proposals to surprise your customers and **insert them into the menu immediately.**

**Surprise your customers!**

Offer them a unique and memorable dining experience that will keep them coming back to you.

**Differentiate yourself from the competition!**

**Increase your revenues!**

Our gourmet dishes are perfect for increasing the value of your menu and the satisfaction of your customers.

**Introduce new things into your menu without variable costs.**

**Do you want more information?**

**Contact us now**

**ph. +39 0433 74460**

**e. [info@villafood.it](mailto:info@villafood.it)**





## Menù examples

Winter Flavours Menu

Stars&Stripes Menu

Sea Treasures Menu

Cool Summer Menu

Hotel@Midnight Menu

Fiesta Ispanica Menu

Protein Density Menu

Vegetarian Menu

**Do you have an idea for a new menu?**

**Contact us on +39 0433 74460 or [info@villafood.it](mailto:info@villafood.it)**

# Menù Winter Flavours

This menu is designed to satisfy customers during the cold season, offering hot dishes and comfort food prepared with seasonal ingredients.

The following dishes can be added to this menu:

- Veal cheeks
- Onion soup
- Orzo with sausage
- Paprika pork goulash
- Boiled cotechino
- Bean soup
- and other dishes

Discover other products in the following catalog

The products can be purchased separately



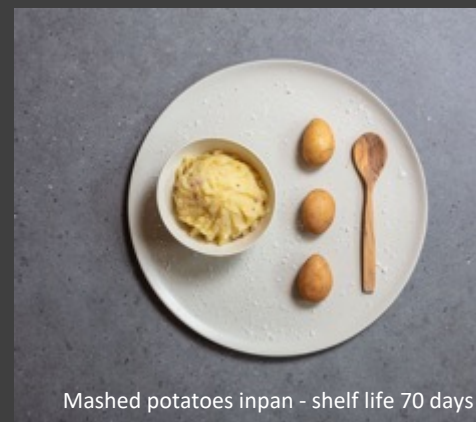
GoulaschSuppe - shelf life 70 days



Beans Soup- shelf life 70 days



Pork shank - shelf life 70 days



Mashed potatoes in pan - shelf life 70 days



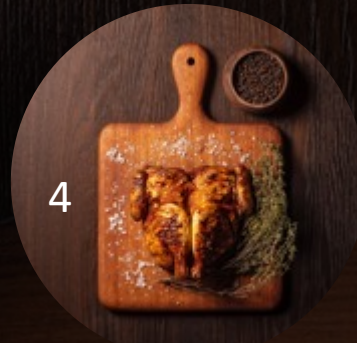
Mixed boiled meat - shelf life 70 days

# Menù Stars&Stripes

A menu that celebrates classic American flavors: enrich your menu without complications (a few minutes to regenerate the product) and with a long shelf life (up to 120 days).

- 1) Hamburger with high-quality ground beef and 70-day shelf life
- 2) Slow-cooked and pulled pork, with a 140-day shelf life and 3 minutes for regeneration
- 3) BBQ ribs or grilled, marinated and cooked pork ribs, tender and flavorful with a 120-day shelf life
- 4) Grilled cockerel, crispy outside and juicy inside, with a 70-day shelf life and a few minutes for regeneration

Discover other products in the following catalog



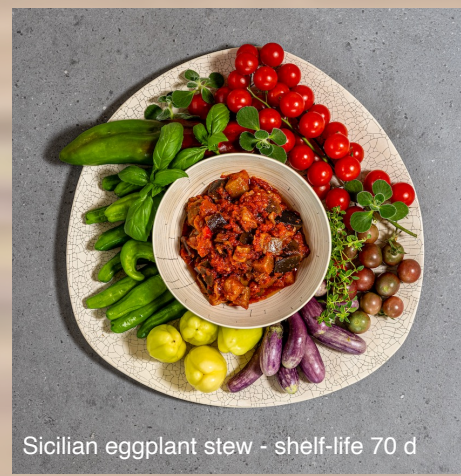
The products can be purchased separately



Parsley potatoes - max shelf-life 70 days



Onion Soup - max shelf-life 70 days



Sicilian eggplant stew - shelf-life 70 d



Lentil soup - max shelf-life 70 days



Bean soip - shelf-life 70 days



Rice salad - shelf-life 70 days



# Vegetarian Menu

This menu has been created to provide a culinary experience rich in flavors and wellness, dedicated to those who wish to enjoy vegetarian dishes made with fresh, seasonal ingredients. Each course is designed to highlight the simplicity and goodness of vegetarian cuisine, without sacrificing the pleasure of comfort food.

Discover more products in the following catalog.



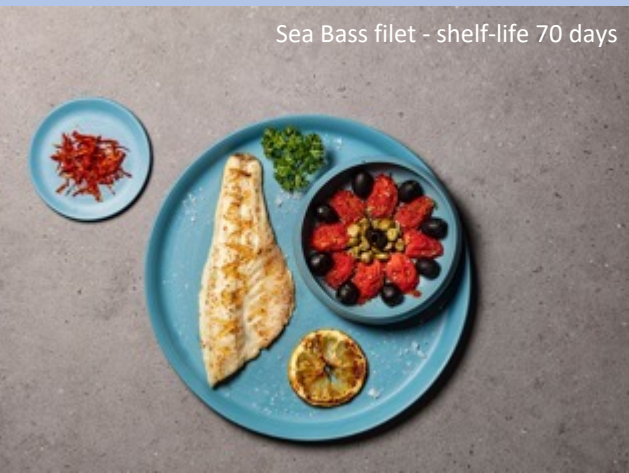
Lobster - shelf-life 35 days.



Octopus - shelf-life 70 days



Natural croaker fillet - shelf-life 70 days



Sea Bass fillet - shelf-life 70 days



Creamed Cod - shelf-life 70 days

# Menù Sea Treasures

Fresh and authentic flavors of our Sea Treasures Menu, a selection of refined dishes that celebrate the delights of the sea.

**Grilled Sea Bass**, cooked to perfection to enhance the delicacy of its flesh, can be seasoned with aromatic herbs and a drizzle of olive oil, offering a simple yet extraordinarily fresh flavor. Shelf-life 70 days and 3 minutes for regeneration.

**Codfish**, ready to serve and prepared according to tradition, this dish is a classic that never disappoints.

**Octopus**, can be served with a salad, dressed with a lemon vinaigrette that enhances the taste of the sea in every bite. Shelf-life 70 days and 3 minutes for regeneration.

**Lobster**, a delicacy rich in flavor, ready to be consumed. Shelf-life 35 days.

**Ombrina**, a fish with white and delicate meat, can be served with a chopped mix of aromatic herbs and citrus fruits, offering a fresh and light taste reminiscent of the sea breeze. Shelf-life 70 days and 3 minutes for regeneration.

Discover more products in the catalog

The products can be purchased separately



Roastbeef - shelf-life 70 days



Citrus Pulled Chicken – shelf-life 120 days



Spelt Salad - shelf life-70 days



Parsley potatoes - shelf-life 70 days



Roast pork – shelf-life 70 days

## Menù Cool Summer

Menu with fresh and light dishes inspired by the Mediterranean. Welcome to our Mediterranean Summer Menu, where the fresh and light flavors of Mediterranean cuisine come to life to offer your customers a unique and refreshing culinary experience.

Discover more products in the catalog

The products can be purchased separately



Grilled Chicken Thighs - shelf-life 70 days



Citrus Chicken Nuggets - shelf-life 90 days



Grilled Chicken breast- shelf-life 90 days



Pork filet- shelf-life 70 days

# Menù Hotel @ Midnight

Catering to discerning guests who demand convenience and top-notch service, Villa Food presents a selection of "easy" and long-shelf-life products, ideal for in-room dining, even at night, without the need for an open kitchen or specialized staff.

Simply reheat and plate the product using a microwave.

Discover more products in the catalog

The products can be purchased separately



Hamburger - shelf-life 70 days

# Menù Fiesta Ispanica

Captivate your guests with a culinary journey through the vibrant flavors of Spain and South America, enticing curious palates and setting your establishment apart from the competition.

Discover more products in the catalog

The products can be purchased separately



Scalloped and grilled Devilled Chicken Breast - shelf-life 70 days



Meatballs with Tomato Sauce - shelf-life 70 days



Mexican Beans- shelf-life 70 days



Paella - shelf-life 70 days



# Menù Protein Density

A selection of protein-rich dishes designed for those seeking optimal energy and nutrition. The **Protein Density Menu** combines taste and nutrition for those who want to stay fit without sacrificing the pleasure of good food.

Discover more products in the catalog



Scalloped and grilled Chicken Breast - shelf-life 90 days



Roastbeef - shelf-life 70 days



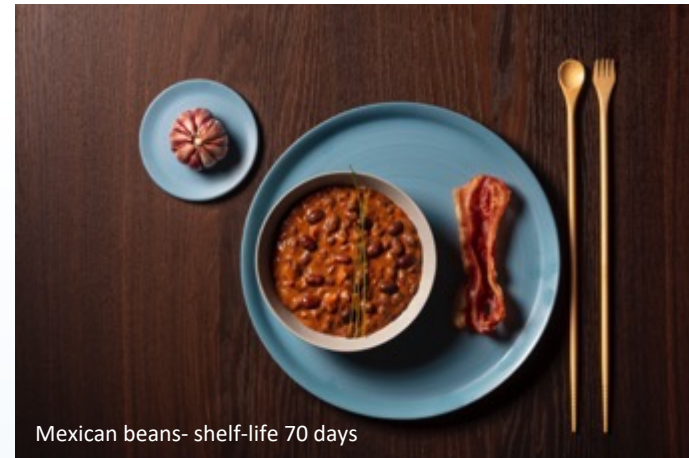
Pulled pork - shelf-life 120 days



Pork filet- shelf-life 70 days



Citrus Pulled Chicken - shelf life 120 days



Mexican beans- shelf-life 70 days

The products can be purchased separately



# Menu La Grande Bellezza

## Exceptionally Long Shelf Life

Prepare our dishes even weeks after purchase, with no compromise on taste or quality

## Hassle-Free Food Regeneration

From refrigerator to table in just minutes, with no culinary expertise required. Perfect for busy kitchens and non-specialized staff

## Preserved Authentic Flavors without Additives

Our innovative preservation techniques ensure that every bite tastes the same as the day it was prepared, without additives

Discover more products in this catalog

The products can be purchased separately



Meatballs & Tomato - shelf life 70 days



Caponata - shelf life 70 days



Octopus salad - shelf life 70 days



Carbonara Sauce (shelf life 75 days) with Linguine



Meat Ragù Sauce (shelf life 70 days) with Tagliatelle



## Product list

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Please note that the list of products contained in this document is not exhaustive, and other options are available.

Villa Food also offers consultancy to design customized dishes together with the customer.

For information on designing new dishes, please contact: [info@villafood.it](mailto:info@villafood.it)



# Carni Meats

## Legenda rigenerazione Regeneration key



= forno/oven



= microonde/microwave oven



= padella/pan



= piastra/grill plate





# Barbecue Ribs

## Shelf life

max 120 giorni / days

## Regeneration time



= 15 min





# Ribs alla Mediterranea

## Mediterranean Ribs

### Shelf life

max 120 giorni / days

### Regeneration time



= 15 min






# Hamburger


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## Shelf life

max 70 giorni / days

## Regeneration time

 = 3 min

 = 3 min

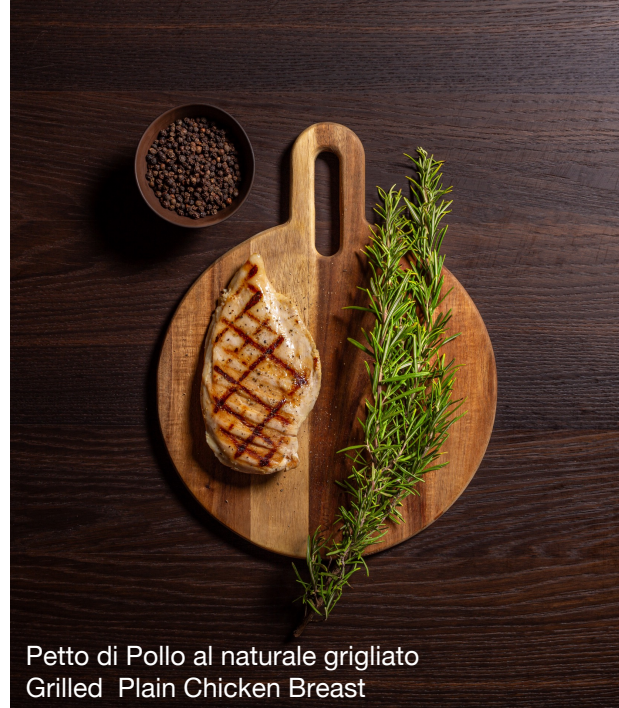




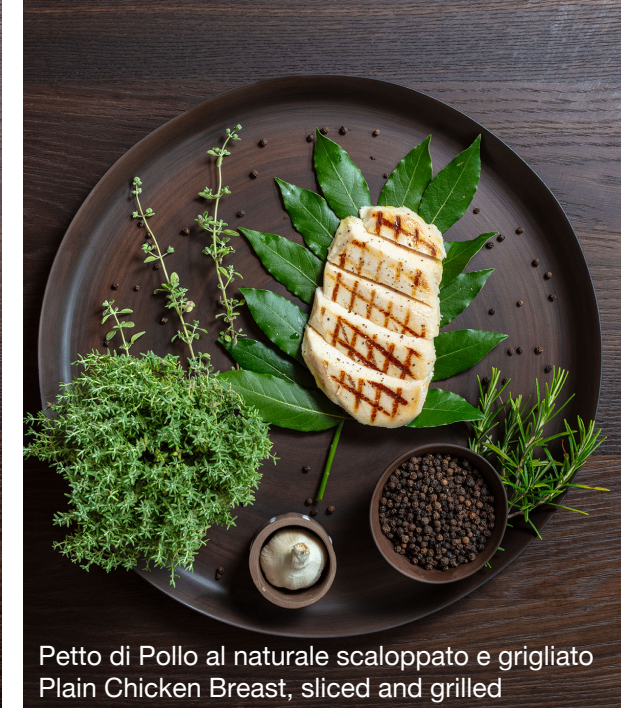
Petto di Pollo aromatizzato al fumo  
Smoked Chicken Breast



Petto di Pollo al naturale  
Plain Chicken Breast




Petto di Pollo al naturale grigliato  
Grilled Plain Chicken Breast



Petto di Pollo al naturale scaloppato e grigliato  
Plain Chicken Breast, sliced and grilled



Petto di Pollo alla diavola grigliato  
Grilled Devil's Style Chicken Breast

Petto di Pollo / Chicken Breast	Regeneration time			Shelf life
				
Aromatizzato al fumo Smoked Chicken Breast	5 min	5 min		90 giorni/days
Al naturale Plain	5 min	5 min		90 giorni/days
Al naturale grigliato Plain Grilled	5 min	5 min		70 giorni/days
Al naturale scaloppato e grigliato Plain, sliced, and grilled	5 min		5 min	70 giorni/days
Alla diavola grigliato Grilled Devil's Style	5 min	5 min		70 giorni/days





# Galletto Grigliato


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## Grilled Cockerel

### Shelf life

max 70 giorni / days

### Regeneration time

 = 3 min

 = 5 min






# Sovracoscia di Pollo alla Griglia


## Grilled Chicken Thigs

### Shelf life

max 70 giorni / days

### Regeneration time

 = 3 min

 = 5 min






## Petto di Pollo alla Diavola scaloppato e grigliato


### Scalloped and Grilled Deville'd Chicken Breast

#### Shelf life

max 70 giorni / days

#### Regeneration time

 = 3 min

 = 3 min






# Bocconcini di Pollo agli Agrumi


## Citrus Chicken Nuggets

### Shelf life

max 90 giorni / days

### Regeneration time

 = 3 min

 = 5 min





# Fajitas di Pollo

## Chicken Fajitas


- con peperoni
- with Peppers


Shelf life 70 giorni / days

- al naturale
- plain

Shelf life max 90 giorni / days

### Regeneration time

 = 3 min

 = 5 min



Fajitas di Pollo con peperoni  
Chicken Fajitas with Peppers



Fajitas di Pollo al naturale  
Plain Chicken Fajitas



# Pulled meat

## - Pork

Shelf life max 120 giorni / days

## - Tacchino

## - Turkey


Shelf life max 120 giorni / days


## - Pollo agli Agrumi

## - Citrus flavored chicken

Shelf life max 120 giorni / days

### Regeneration time

 = 3 min

 = 5 min



Pulled Pork



Pulled di Tacchino  
Pulled Turkey



Pulled di Pollo agli Agrumi  
Pulled Citrus flavored chicken



# Guancette Cheeks


- Vitello
- Veal


Shelf life 70 giorni / days

- Maiale
- Pork

Shelf life 70 giorni / days

## Regeneration time

 = 3 min

 = 5 min

Guancette di Vitello  
Veal Cheek



Guancette di Maiale  
Pork Cheeks





# Porchetta

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## Roast suckling pig

**Shelf life**  
max 70 giorni / days

Da consumare tal quale









## Filetto di maiale speziato Pork Spiced Filet

### Shelf life

max 70 giorni / days

### Regeneration time

 = 3 min

 = 3 min







# Polpette al Sugo Meatballs with Tomato Sauce

## Shelf life

70 giorni / days

## Regeneration time

 = 3 min

 = 5 min





# Cotechino bollito


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## Boiled cotechino

### Shelf life

70 giorni / days

### Regeneration time

 = 5 min






# Salsiccia al naturale


## Plain sausage

- cotta e grigliata  
- cooked and grilled  
Shelf life max 90 giorni / days

- cotta e grigliata alle erbe  
- cooked and grilled with herbs  
Shelf life max 90 giorni / days

### Regeneration time

 = 3 min

 = 5 min



Salsiccia al naturale cotta e grigliata  
Cooked and grilled plain sausage



Salsiccia al naturale cotta e grigliata alle erbe  
Cooked and grilled plain sausage with herbs



# Stinco di Maiale

## Pork shank


- Stinco di Maiale
- Pork shank

Shelf life 70 giorni / days

- Stinco di Maiale alla Birra
- Beer flavoured pork shank

Shelf life 70 giorni / days

Regeneration time

 = 5 min



Stinco di Maiale alla Birra  
Beer flavoured pork shank



Stinco di Maiale  
Pork shank





# Bollito misto

## Mixed boiled Meat (italian traditional recipe)

**Shelf life**  
70 giorni / days

**Regeneration time**

 = 3 min

 = 5 min



# Pesce e Crostacei

## Fish and Seafood

### Legenda rigenerazione

### Regeneration key



= forno/oven



= microonde/microwave oven



= padella/pan



= piastra/grill plate





# Astice

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# Lobster

**Shelf life**  
max 35 giorni / days

Da consumare tal quale









## Tentacoli di Polpo Octopus Tentacles

**Shelf life**  
70 giorni / days

**Regeneration time**

 = 3 min


 = 3 min




## Polpo intero Octopus

**Shelf life**  
70 giorni / days

**Regeneration time**

 = 5 min

 = 5 min



## Insalata di mare Seafood Salad

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### Shelf life

max 50 giorni / days

Da consumare tal quale  
To be consumed as it is




## Insalata di Polpo Octopus Salad


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### Shelf life

70 giorni / days

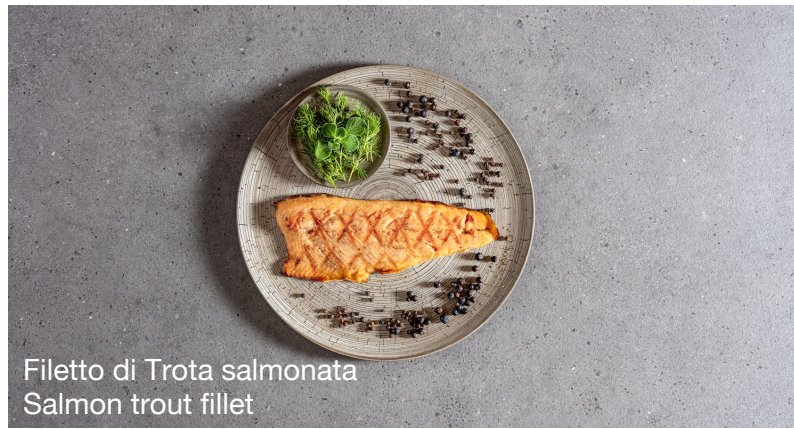
### Regeneration time

 = 3 min

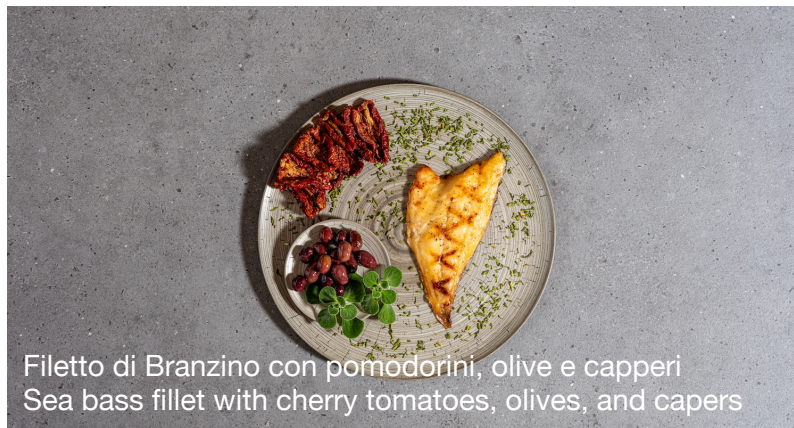
 = 5 min



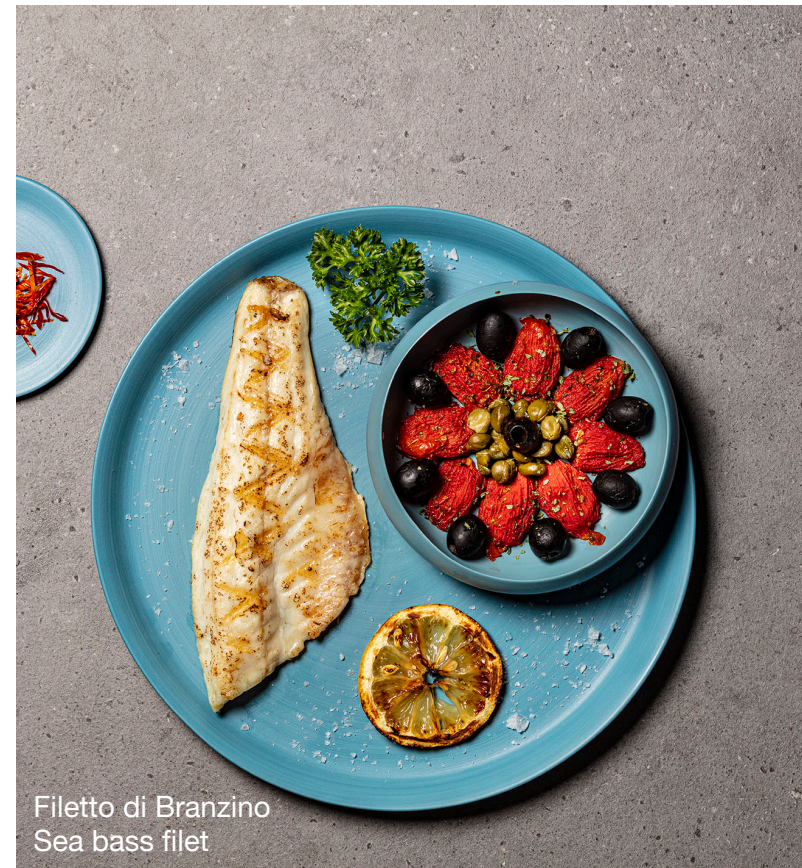
Filetto di Branzino con pomodorini, olive e capperi  
Sea bass fillet with cherry tomatoes, olives, and capers



Filetto di Trota salmonata  
Salmon trout fillet






Filetto di Branzino con pomodorini, olive e capperi  
Sea bass fillet with cherry tomatoes, olives, and capers



Filetto di Branzino  
Sea bass fillet



Filetto di Ombrina al naturale  
Plain Croaker Fillet

Piatto				Shelf life
Filetto di Trota salmonata Salmon trout fillet		3 min	5 min	70 giorni
Filetto di Branzino con pomodorini, olive e capperi Sea bass fillet with cherry tomatoes, olives, and capers		3 min	5 min	70 giorni
Filetto di Branzino Sea bass fillet			3 min	70 giorni
Filetto di Ombrina al naturale Plain Croaker Fillet			3 min	70 giorni



Bacalà alla Curcuma  
Creamed Cod with Turmeric



Bacalà alla Mediterranea  
Mediterranean Creamed Cod



Bacalà alle Erbe  
Creamed Cod with Herbs



Bacalà al Limone  
Lemon Creamed Cod



Bacalà Mantecato  
Creamed Cod

**Shelf life**  
**70 giorni / days**

**Da consumare tal quale**  
**To be consumed as it is**



# Insalate, Zuppe e Contorni

## Salads, Soups and Side Dishes

### Legenda rigenerazione

### Regeneration key



= forno/oven



= microonde/microwave oven



= padella/pan



= piastra/grill plate







# Insalate

**Insalata di Farro o Orzo**  
**Barley or Spelt Salad**  
Shelf life 70 giorni / days

**Insalata di Riso**  
**Rice Salad**  
Shelf life 70 giorni / days

## Regeneration time

 = 3 min

 = 5 min



Insalata di Farro o Orzo  
Barley or Spelt Salad



Insalata di Riso  
Rice Salad




# Paella


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## Shelf life

max 70 giorni / days

## Regeneration time

 = 3 min

 = 5 min





# Caponata


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## Sicilian eggplant stew

### Shelf life

70 giorni / days

### Regeneration time

 = 3 min

 = 5 min





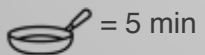
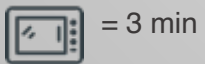


## Cervo in Salmì Venison stew

### Shelf life

70 giorni / days

### Regeneration time

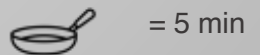
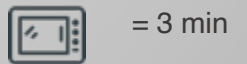


## Gulaschsuppe

### Shelf life

70 giorni / days

### Regeneration time



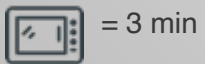


## Zuppa di cipolle Onion soup

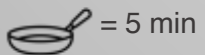
### Shelf life

max 70 giorni / days

### Regeneration time



= 3 min



= 5 min



## Zuppa di fagioli Beans soup

### Shelf life

max 70 giorni / days

### Regeneration time



= 3 min



= 5 min



## Zuppe Soups

**Lenticchie**  
**Lentils**

Shelf life max 70 giorni / days

**Orzotto con salsiccia**  
**Barley risotto with sausage**

Shelf life max 70 giorni / days


**Chili con Carne**


Shelf life max 70 giorni / days

**Fagioli messicani**  
**Mexican beans**

Shelf life max 70 giorni / days

**Regeneration time**

 = 3 min

 = 5 min



Lenticchie  
Lentils



Orzotto con salsiccia  
Barley risotto with sausage



Chili con Carne




Fagioli messicani  
Mexican beans

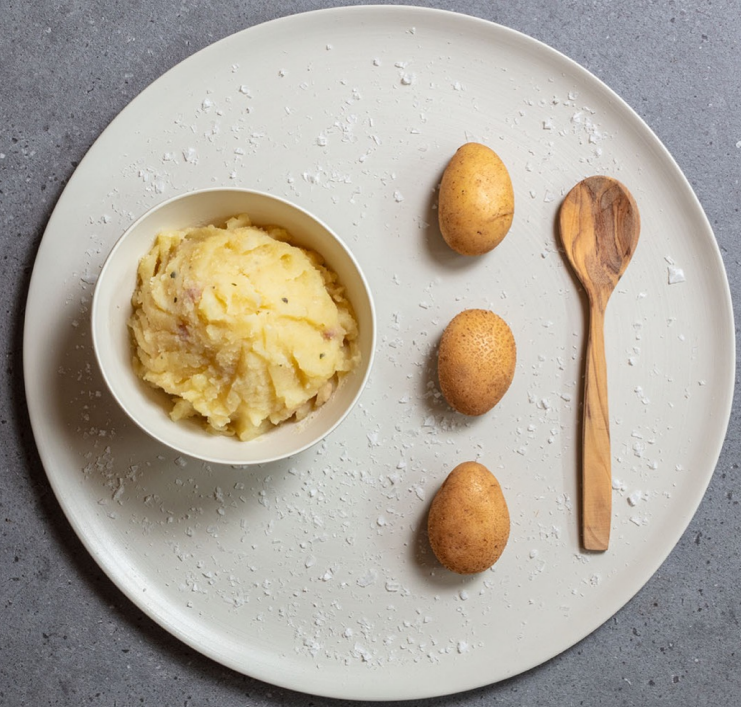


## Patate prezzemolate Parsley potatoes

**Shelf life**  
70 giorni / days

**Regeneration time**



 = 5 min



## Patate in tecia Mashed potatoes in the pan

**Shelf life**  
70 giorni / days

**Regeneration time**

 = 3 min  
 = 5 min



# Salse e Condimenti

## Sauces and Condiments


### Legenda rigenerazione

### Regeneration key

 = forno/oven

 = microonde/microwave oven

 = padella/pan

 = piastra/grill plate





## Sugo Cacio e Pepe Cheese and pepper sauce

Abbinabile alle paste **Calamarata** o **Penneroni 6 colori** del Pastificio Soldati, partner di Villa Food.

Pairable with Calamarata pasta or 6-color Penneroni from Pastificio Soldati, partner of Villa Food.

**Shelf life\***

65 giorni / days

**Da consumare tal quale\***

To be consumed as it is\*

\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.



## Sugo Crema al Tartufo Truffle Cream Sauce

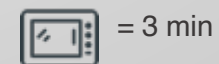
Abbinabile alle paste **Tagliolini all'uovo** o **Farfalle Bianconere** del Pastificio Soldati, partner di Villa Food.

Pairable with **Tagliolini all'uovo** or **Farfalle Bianconere** from Pastificio Soldati, partner of Villa Food.



**Shelf life\***  
70 giorni / days

**Regeneration time\***



= 3 min

\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.



## Sugo Carbonara Carbonara Sauce

Abbinabile alle paste **Linguine** o **Farfalle Giallorosse** del Pastificio Soldati, partner di Villa Food.

Pairable with **Linguine** or **Farfalle Giallorosse** from Pastificio Soldati, partner of Villa Food.



**Shelf life\***

65 giorni / days

**Da consumare tal quale\***

To be consumed as it is\*

\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.





## Sugo Ragù bianco White Ragù Sauce

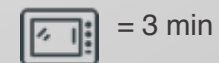
Abbinabile alle paste **Fusilli 6 colori** o **Caserecci** del Pastificio Soldati, partner di Villa Food.

Pairable with **Fusilli 6 colori** or **Caserecci** from Pastificio Soldati, partner of Villa Food.



**Shelf life\***  
70 giorni / days

**Regeneration time\***



\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.



## Sugo Salsiccia e Pomodoro Sausage and Tomato Sauce


Abbinabile alle paste **Fusilli** o **Fantasia multicolore** del Pastificio Soldati, partner di Villa Food.

Pairable with **Fusilli** or **Fantasia multicolore** from Pastificio Soldati, partner of Villa Food.

**Shelf life\***

70 giorni / days

**Regeneration time\***

 = 3 min

\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.



## Meat Ragù Ragù di Carne

Abbinabile alle paste **Tagliatelle all'uovo** o **Trombette 6 colori** del Pastificio Soldati, partner di Villa Food.

Pairable with **Tagliatelle all'uovo** or **Trombette 6** from Pastificio Soldati, partner of Villa Food.

### Shelf life\*

70 giorni / days

### Regeneration time\*

 = 3 min

\*La shelf life e le modalità di consumazione o di rigenerazione si riferiscono ai sughi  
The shelf life and consumption or regeneration methods refer to the sauces.




# Sugo Ragù di Cervo


## Venison Ragù Sauce

### Shelf life

60 giorni / days

### Regeneration time

 = 3 min

 = 5 min





# Frutta

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# Fruits





## **Frutta Cotta Sottovuoto** **Vacuum Cooked Fruit**

**Ananas, Pera, Mela**  
**Pineapple, Pear, Apple**

**Shelf life**  
max 100 giorni / days

Da consumare tal quale  
To be consumed as it is





# Contatti

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# Contacts

## **Villa Food S.r.l.**

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