



TASTE & ENTERTAINMENT 4 ALL

Our product Italian way of life is perfectly represented by Italian food.

Italian food means spaghetti and pizza, but not only: Italian gastronomy is rich of different products composing a wide set of meals, to be consumed in every moment of the day.

American people are already familiar with a lot of products coming from Italy: first Italian food was brought by immigrants in the fifties and since then Mediterranean diet has conquered millions of consumers.

Gelato, Italian ice cream, is one of the latest products introduced in American food market.

Today, we can say that Italian eating style is very diffused and successful all over the USA.

Mamma Che Buono is proud to be an expression of this Italian style and to bring this identity into the American market.

We are creating places where to eating and drinking "Italian way", finding all the best products into a typical Italian Bar Gelateria.

With Mamma Che Buono we will bring into the USA a unique and complete Italian Style experience.





**Gelato** is the typical lighter Italian ice cream, famous and appreciated all over the world. The deliciousness of our Gelato is due to high quality of natural ingredients, less butterfat contents, creamier texture and to the handmade production process.

The variety of cream and fruit flavors is wide and rotates during the year accordingly to the season, to holidays, special events and promotions.

The list of Gelato flavors is ready to satisfy any customer request or specific needs.

First of all, let's have a look to our cream based Gelato: we offer more than 10 kinds of chocolate, more than 20 other special flavors (some of them coming from typical Italian products), 10 cream based fruit flavors, yogurt flavors, soy based milk-free Gelato and many combination of fatless or sugarless Gelato.

If you prefer fresh taste, here to you our Sorbet, a water and fruit based gelato.

Sorbet flavors rotate accordingly to season and, at the end of the year, we will have offered more than 25 different flavors!

Every Gelato and Sorbet compositions can be served with panna (whipped cream), toppings, sauces, sprinkles and nuts, just to make it even more irresistible.



art



If you want to taste something very particular, you can choose one of these delicatessen:

**Panini Gelato™** (sweet milk bread filled with Gelato)

**Yogurt Gelato** (Italian frozen yogurt)

**Gelato Caldo** (a mousse tasting Gelato fit for winter time)

**Granita Siciliana** (The typical sicilian naturally flavoured ice)

**Gelato Affogato** (a ball of Gelato into a glass of Italian hot drinks)

and others Italian drinks based on Gelato, fruits, milk and water as:

**Frullati and Frappé**





Italian taste is also caffè.

We offer a very good coffee, made with the best and more intense blend.

Mamma Che Buono Cafeteria offers any variation of coffee such as Cappuccino, Mini Cappuccino™, Chocolate Cappuccino™ and many different flavours of Caffè and Cappuccino.

American coffee, milk, chocolate, tea, water, soft drinks, sodas and juices complete the list of our cafeteria products.



**Pasticcini** In the tradition of Italian sweet food, there are a lot of cakes and pastries beside Gelato.

Our list of pasticcini wants to offer a wide idea of the richness and the goodness of Italian sweet products.

Pasticcini consists in different sort of little artisan dessert with a lot of different ingredients as: chocolate, fruits, cream, panna, candy fruits, jam, ricotta cheese, rum, coffee and a variety of aromas.







**Torte** (typical Italian cakes)

**Tiramisù** (sponge finger biscuits, mascarpone and cream coffee tasting)

**Cassata Siciliana** (with ricotta cheese and candies)

**Torta Crostata** (hard crunch tart covered with fresh fruits and gelatin)

**Cannoli Siciliani** (Typical sicilian desser consisted in tube shape pastry dough filled with sweet ricotta cheese blended in combination with pistacchio, chocolate, vanilla or Marsala wine and very often with chopped candied fruit)



## Formaggi (cheeses)

There are so many different Italian cheeses that no one probably knows them all. Every region has its typical cheese, made of cow, sheep, goat and buffalo milk. A slice of bread and a piece of Italian cheese: nothing will be more healthy and delicious!

We want to make you taste some of the most famous and finest cheeses of Italian tradition:

- Parmigiano
- Gorgonzola
- Mozzarella
- Fontina
- Scamorza
- Caciotta
- Provolone



## Italian Affettati

Together with cheese, Italian regional food tradition brings on our table another very good tasting product: affettati. Affettati are cold meats coming either from pork or beef. They can be tasted with bread and are the main ingredient of Italian panini e piadine.

Mamma che Buono offers a selection of:

- Salami
- Prosciutto crudo (Italian Parma ham)
- Prosciutto Cotto (Italian ham)
- Speck (smoked ham)
- Bresaola (dried beef)
- Mortadella (Italian Bologna ham)
- Pancetta (Italian bacon)





**Panini e Piadine** Eating out in a short time, having something good and light, with a touch of fantasy in the composition: here's Italian sandwiches.

Inside bread (white or wheat bread, focaccia bread and special flat bread called "piadina"), you can find any ingredient that your taste suggests you:

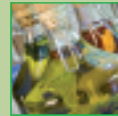
- affettati: salami, raw ham (prosciutto), ham steak, dried beef, speck ham, Italian bacon (pancetta), coppa, bologna, etc...
- chicken, tuna fish, shrimps, etc...
- cheese: mozzarella, brie cheese, stracchino cheese, fontina cheese, swiss cheese, gorgonzola, caprino cheese, etc...
- vegetables: tomatoes, mushrooms, olives, lettuce, peppers, eggplants, etc...
- dressing: olive oil, mayonnaise, anchovies, mustard, olive spread, lemon, etc...

Every sandwich has the name of an Italian town, just to make it really unforgettable.





**Insalatone** (big Italian salads) Italian people are very alive to wellness and fitness. Insalatone are the right answer: green salad based, they contain other ingredients giving proteins (cheese, fish, eggs, meat). Insalatone are normally dressed directly by the customers with extra vergine olive oil directly from Tuscany and balsamic vinegar. Anyway, every insalatona is a perfect mix exalting every single taste in a delicious harmony.



# MAMMA CHE BUONO®

## CONTACTS

Italian Food Development Corp.  
Italian Branch Office  
Via Mario Donati 10 - 20146 Milan, Italy  
Tel. +39.02.39198817 Fax +39.02.39293817  
Tel. USA +1.786.245-8400 Mobile USA +1.786.210-6888

Information & Customer Service:  
[customer.service@mammachebuono.com](mailto:customer.service@mammachebuono.com)