

Orlandini

www.orlandini-parma.com

OFFICIAL PARTNER



TROFEO
FERRARI CLUB ITALIA

Orlandini

quality food in parma

BUY ONLINE

WWW.ORLANDINI-PARMA.COM

★ PARMIGIANO

Parmigiano Reggiano with a vast choice of quality and curing times



★ CURED MEATS

High quality
100% Italian
products



★ GASTRONOMY

The best of
our traditional
products



★ PACKAGING

The best gift
for a special
occasion



ORLANDINI S.R.L.

VIA ROBERT KOCH 4/A
PILASTRELLO
43123 PARMA - ITALY

PHONE: +39 0521 1759510
MOBILE: +39 331 4098264
INFO: INFO@ORLANDINI-PARMA.COM

TIMES

Tuesday - Saturday:
8:00 - 13:00 / 16:00 - 19:30

Sunday:
8:00 - 12:30

SHIPPING SERVICE

24/48h in Italy - 72h in Europe
Buy online

www.orlandini-parma.com

Typical Italian quality and tradition



THE ORLANDINI FAMILY HAS A VAST EXPERIENCE IN PRODUCING, CURING AND MARKETING PARMIGIANO REGGIANO AND TYPICAL GASTRONOMIC FOODS.

Our company's mission is to be able to offer our customers the best quality food products that are linked to the traditions of our country, which can become **unique and inimitable gift ideas**. Particularly, during the Christmas season we offer an accurate service and timely management of company gifts.



GIFT SUGGESTIONS

The gift suggestions can be personalized with our excellent products.

Parma ham, Parmigiano Reggiano, salted pork, balsamic vinegar of Modena, strolghino of salted pork, chutneys, fine wines, organic honey, porcini mushrooms from Borgotaro, and much more...



TASTING

Sign up for our newsletter on the website, you will receive invitations to tastings held at the company and we will inform you about special offers throughout the year.



FRESH PASTA

We cook tortelli, anolini, lasagne, potato gnocchi and all the pasta of the Emilian cuisine as in the past, with only natural ingredients and without adding any preservatives.



SPECIALTIES

From the local dishes to the most sought after Italian specialties, always with the highest quality raw materials.



ROASTS

The other great excellence of our cuisine are the roasts of pork, veal and turkey, which thanks to the slow cooking times and being vacuum-sealed, retain all the best organoleptic characteristics.

DELIVERY IN 24-48 HOURS ALL OVER ITALY, IN 72 HOURS ALL OVER EUROPE.

We pack our specialties carefully to give you the opportunity to taste them even hundreds of km away from our company. From the cheeses to the cured meats, from the fresh frozen pasta to the roasts cooked under vacuum and shipped under controlled temperatures.

Our specialties will arrive directly onto your table to be tasted.