

### ORLANDINI S.R.L.

VIA ROBERT KOCH 4/A PILASTRELLO 43123 PARMA - ITALY

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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











## Orlandini quality food in parma

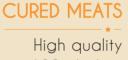
#### **BUY ONLINE**

WWW.ORI ANDINI-PARMA.COM



#### **PARMIGIANO**

Parmigiano Regaiano with a vast choice of auality and curing times



100% Italian products



#### **GASTRONOMY**

The best of our traditional products



#### **PACKAGING**

The best gift for a special occasion



# THE ORLANDINI FAMILY HAS A VAST EXPERIENCE IN PRODUCING, CURING AND MARKETING PARMI-GIANO 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 specialities, 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 specialities will arrive directly onto your table to be tasted.