



GALATEO
& Friends®



CULTIVAR TAGGIASCA

Extra virgin olive oil

A true nectar of a golden yellow tone with a soft aroma. The not overwhelming flavour reveals a memory of dried almonds, ripe fruit and fresh flowers. While tasting it, this olive oil results fluid and sweet, and once swallowed, a round and delicate aftertaste will stay in your mouth. Land of origin: 100 per cent Taggiasca quality. The olive trees grow up on terraces, on the side of the mountains along the valleys that run deep in the inner part of the territory, till an altitude of 700 mt. This particular landscape that surrounds the trees is for sure the main factor which gives the olives such a special quality: the mountain rapidly falls in the sea water and, due to this configuration, the sea breeze can easily reach higher altitudes where the olive trees are.

0,10 L	0,25 L	0,50 L		
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SPECIAL EDITION SELETTI Bottle

Extra virgin olive oil
Taggiasca quality

Galateo&Friends has created with Seletti a new special edition: an elegant white porcelain bottle containing an exquisite extra virgin olive oil Taggiasca quality to be used in "raffinate daily life"

0,50 L	0,75 L			
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"1" ASSOLO

Late Harvest
Extra virgin olive oil
Taggiasca quality

An extra virgin oil made of Taggiasche olives, situated in a favourable and sunny position. It is a very rare oil, produced only when olives on the upper areas ripen late, until April and May. Its low acidity level and the high content of polyphenols make this oil a unique, high-quality product. It is sweet, round and suitable to be the last ingredient of your recipes, enhancing them with its delicate perfume. It is a real solo.

0,50 L				
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SETTIMINO

Early Harvest
Extra virgin olive oil
Taggiasca quality

Like all first fruits, it is tasty and fragrant. As every delight, it is long-awaited and enticing. Settimino is the first extra-virgin olive oil of the season, harvested early to enhance its fruity fragrance and its unmistakable, intense, lively aroma. A high-ranking olive oil obtained directly from the olives and solely through mechanical processing.

1 L				
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MARETIMO

Extra virgin olive oil
Italian selection

At the beginning of the harvest, just like every year, olive millstones begin their work without pause. The grindstone, called the "colombina", rotating around the "pilla" gives life to the miracle that is oil. GALATEO presents "MARETIMO", its extra-virgin olive oil obtained by the simple pressing of healthy, carefully selected olives. It is a great extra-virgin oil, with a full, lively flavour featuring an intense golden colour. It is not filtered, but only undergoes periodical pouring offs, so if you notice a veil on the bottom of the bottle, it is a sign of its genuineness.

1 L				
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100% ITALIAN

Extra virgin olive oil

An extra virgin olive oil 100% Italian selection, made with wholesome and accurately selected olives. It presents a full and vibrant taste, a pleasantly fruity note and an intense golden color. It is not filtered and, thanks to its aroma it results as a perfect combination with every cold preparation, like vegetables and salads or meat based dishes.

0,25 L				
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TWIST
Oil & Salt
PATENTED PRODUCT

EXTRA VIRGIN OLIVE OIL & SALT DRESSING

This new way of dressing already combines extra virgin olive oil and salt. It's great for everyday use: just shake the bottle before dressing your dishes to obtain a slightly salted and well balanced flavour.

0,25 L				
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SPECIAL EDITION
20th anniversary
Extra virgin olive oil
Taggiasca quality

DESIGNER JACQUELINE MORABITO

The elegant and classy bottle Anniversary has been personally designed by Jaqueline Morabito in order to celebrate Casa Olearia Taggiasca's 20 years of work.

Inside, our great extra virgin olive oil taggiasca quality which, thanks to its delicacy, has always charmed even the finest palates.

1 L				
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CRUDO
Integrale
Extra virgin olive oil
Taggiasca quality

EVO oil or the CRUDO "integrale" extra virgin olive oil is made with Taggiasca quality olives which, being harvested in mid-season, give the oil a round mature-olive flavour. The high quality of our extra virgin olive oil comes from our controlled production methods, starting with olive cultivation up to harvesting and grinding. The latter phase is monitored every step of the way to guarantee the highest oil quality: the oil is bottled straight after extraction and needs no decanting. Therefore, this extra virgin oil is 100% non-filtered. This is why our CRUDO oil carries the name "Integrale" (Italian for "whole", "complete"). The oil is cloudy, with a fragrant and delicate fruity taste.

Galateo&friends decided to present this nectar in a splendid and exclusive "rusty" bottle which finely complements the product's authenticity.

0,25 L				
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MERLINO
Extra virgin olive oil condiment
Smoked with natural wood

Merlino is the new "magic" smoked extra virgin olive oil which has just joined the Galateo&Friends family! The smoking process is realized through a strictly cold-procedure with the use of natural woods (oak, elm and olive tree). Thanks to its unique and unmistakable flavor, it unleashes the whole of its aroma and persistence in every dish, making every recipe unique. It is recommended on meat or fish carpaccios, omelettes, soft cheeses and burrata, in soups, barbecues, sauces or simply on hot bread and bruschettas. It is a completely natural dressing with a refined, genuine and classy taste. This creative ingredient will ensure a unique, unprecedented and aromatic nuance even to the most ordinary dish.

0,25 L				
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SILHOUETTE
Extra virgin olive oil
Taggiasca quality

A pleasantly fruity, tasty, savoury, virgin oil must. Thanks to its fragrance it will be really appetising even for the most demanding customers.

0,50 L				
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TIN
Extra virgin olive oil

Taggiasca quality

A genuine golden nectar with a slightly intense aroma which reveals soft and delicate notes of fresh almond and pine nut. Cultivar: 100% Taggiasca quality (named after the small town Taggia), homeland of this precious variety. Land: Liguria of Westward Riviera. Acidity: lower than 0,5%.

Italian selection

A pleasantly fruity, tasty, savoury, virgin oil must. Thanks to its fragrance it will be really appetising even for the most demanding customers.

3 L				
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BALSAMIC VINEGAR OF MODENA

The balsamic vinegar of Modena is obtained through a slow fermentation of cooked musts which come from its homeland grapes opportunely mixed with balanced percentages of strong wine vinegar. It is naturally aged and refined in little butts of various kinds of wood such as oak, chestnut, mulberry, etc., respecting the production area habits. It is fit for various dishes, from appetizers to desserts.

0,50 L	0,25 L			
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BALSAMIC VINEGAR OF MODENA

Extensively Aged

A balsamic vinegar of Modena aged for a long period which presents a deeply intense aroma and a notably pronounced density. Its sweet and fine taste makes it an appropriate condiment for every recipe which requires a true traditional balsamic vinegar. Density 1,34

0,25 L				
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FLAMINGO ROSÉ WINE VINEGAR

A fancy and smart updated look of our traditional and iconic Galateo bottle, for an unconventional and delicate new summer dressing!

0,25 L				
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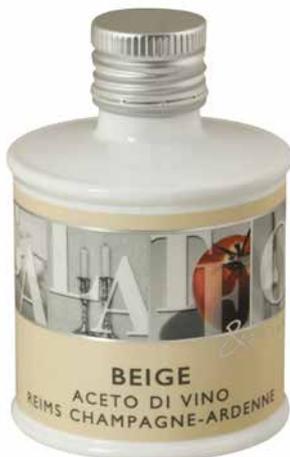


BAROLO WINE VINEGAR

Aged

Produced with Barolo wine according to the traditional system and matured in oak casks. It is excellent to cook fowl, kidneys with onion and salads. A great high-quality product, beautifully clear and bright, of a nice red with an orange shade. Its markedly sour aroma and the distinct characteristics of its taste recall the body and the peculiarities of the wine it is made with.

0,10 L				
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WINE VINEGAR "REIMS CHAMPAGNE-ARDENNE"

According to the champenoise method, champagne vinegar is produced during the disgorgement stage, using the frozen parts of champagne bottles. Champagne vinegar is created using the same basic process used to age Champagne, it is kept in barrique and left there for at least one year. Thanks to its particular taste, champagne vinegar has become a top quality product on the market. Champagne vinegar is ideal for cooked vegetables and sauces, and it can also be used to dress boiled meat.

0,25 L				
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SINGLEDOSE

Extra virgin olive oil
Condiment whit "Aceto Balsamico di Modena"

Elegant and tasteful mini glass bottles for all kind of dressings. Very practical and perfect for room service and dressing travelling. Available even in a transparent box.



0,02 L				
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WHITE BALSAMIC CONDIMENT

This special condiment made with white vinegar and grape must is excellent for salads and all raw foods. Thanks to its transparent, clear consistency it is ideal for sauces, white meat and fish as it does not darken or alter the original color of the food. Its characteristic flower-scented aroma and sweet and sour, fresh and well balanced, harmonic taste, make it ideal for all uses.

0,25 L				
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LEMON CONDIMENT

BASED ON EXTRA VIRGIN OLIVE OIL AND FRESH LEMON

Citrus-flavoured oils are a very special condiment; they provide an appetizing alternative for the most varied and unusual preparations. Lemons are the most widely used citrus fruit since they are the most suitable for accompanying different foods. This oil is obtained by carefully pressing the finest ripe olives at the same time as fresh lemons. This oil is delicious raw on fish starters, grilled or boiled fish, 'bresaola', fresh goat cheese, etc.

0,25 L				
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APPLE CONDIMENT

Apple condiment is the result of a delicate and wise combination between apple vinegar and apple most. It has a straw and brilliant colour and a fresh, sweet-and-sour, well balanced and pleasant flavour. This condiment will provide both a sweet and acidic quality and add a tasty apple flavour to cooked or uncooked vegetables. It is great on roasted meat, bacon, desserts and salads.

0,25 L				
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TRUFFLE CONDIMENT

BASED ON EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE

This precious condiment is ideal for flavouring food that blends well with the truffle: raw meat, mushroom salad, first courses, fried eggs, fillets and cheese. We suggest 1/2 teaspoon of oil for each serving. After use, seal packaging tightly and keep in the fridge at + 4.

0,10 L				
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POMEGRANATE CONDIMENT

The balsamic condiment flavoured with pomegranate made by Galateo&Friends is a specialty obtained by harmonizing the finest fragrances of white grape, the sweet-and-sour flavour of the white balsamic condiment and the intense, fresh perfume of pomegranates. This unusual union creates a particularly pleasant aroma and a refined taste which ideally espouses a variety of typically Mediterranean dishes. It can be used pure or as a special condiment for exalting the taste of mixed salads, sauces, fruit salads, fish dishes as well as chicken dishes, cheese and ice creams.

0,10 L				
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UNTITLED

Customizable Bottle

UNTITLED Seletti design's latest fantastic porcelain creation is a compact marker pen... simple as that! DIY "Do it yourself" and create your own stickers to personalize your bottle of Galateo&friends extra virgin olive oil.

In partnership with an Italian design company, a new unusually-shaped nameless bottle. The height of purity.

0,20 L				
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FLOWERS SALADE

Origin: FRANCE

This flower mixture is ideal for salads and vinaigrettes, it matches perfectly with cheeses as well as with all refined recipes with a touch of style.

Open up a new world of colour and originality!

6 g				
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ANTIBES

Mix of Spices

A mix of spices with a predominance of basil, chives and jamaican pepper.

A true mixture of Provence perfectly suitable for every dish based on legumes, meat and salads.

Ingredients: basil, chives, pepper.

45 g				
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MUSCAT

Mix of Spices

A mix of spices with a prevailing taste of cinnamon, cumin and ginger; an ideal blend for chickpeas and legumes soups and for "tajine" made with potatoes pepper and eggplants.

Inspired by the Middle East.

Ingredients: ginger, cumin, cinnamon, paprica and nutmeg.

100 g				
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KOH SAMUI

Mix of Spices

A cocktail of spices with a dominant taste of ginger, cumin, coriander and sweet orange; it is a perfect combination for fish and rice-based dishes.

Inspired by the Far East.

Ingredients: ginger, coriander, garlic, tumeric, cumin and orange.

95 g				
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STILLE DI BALSAMICO BALSAMIC DROPS

An innovative product inspired by the molecular techniques of the international high-level catering industry. The concept is based on changing the appearance of food and how it is used – without altering the flavour and nutritional properties. The result here is Balsamic Drops, made from Modena balsamic vinegar and imbued with its unmistakable taste, in the shape of tiny pearls, just like caviar, obtained through a spheronization process. An original, gourmet product for the joy of creative cooks.

50 g				
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SELECTION 3 PEPPERS Peppermill Blend

Galateo&Friends has created a selection of 3 different hand-crushed varieties of pepper in a recipe that includes black Sarawak pepper (Indonesia), pepper Szechuan (China), pepper Long (Indonesia).

30 g				
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SELECTION 5 PEPPERS Peppermill Blend

Galateo&Friends has created a selection of 5 different hand-crushed varieties of pepper in a recipe that includes white Muntok pepper (Indonesia), black Sarawak pepper (Indonesia), green peppercorns (Indonesia), Jamaica pepper and pink peppercorns (China). With its strong flavor, its floral aroma enhances many different dishes.

30 g				
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SMOKED PENJA PEPPER

Origin: CAMEROON

These large white pepper grains have a strong character and a very original aroma thanks to their provenance from a naturally rich and balanced volcanic land. Sweet and refined, the Penja pepper grains match perfectly with musky flavours, strengthening red meats and game, but also enhancing the delicacy of fish recipes. A great vintage white pepper, it is smoked for long time in oak wood to enrich its unique aroma. Grind the grains just before serving to best preserve its aroma and delicious smoky hints.

40 g				
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FIOR DI SALE FROM SICILY

This sea-salt is hand-gathered at the salt-pans from Sicily in Italy, following the age-old method traditionally used by the local craftsmen. It is allowed to dry in the sun and wind. It is obtained without using chemical products so that it retains its natural magnesium and calcium content as well as other trace elements. "Fior di sale" has a characteristically fine and light crystalline texture. It is an excellent-quality naturally white salt and is very rare. Not having been washed, all its natural richness is preserved in full. It is recommended for highlighting the flavours of vegetables, crudité's, seafood and grilled food.

60 g					
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HAWAIIAN RED SEA SALT IN CRYSTALS

The specific colour of this salt is due to purified argil that enriches it with minerals. In the Hawaiian tradition the salt is sun dried et then mixed with argil. Ideal for imposing a strong flavour to every single dish.

65 g					
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BLACK SEA SALT HAWAII FROM MOLOKAI ISLAND

This black sea salt, treated by the fishermen of the Hawaii island, is rich of mineral elements of volcanic origin added to the salt during drying period. Essential for elaborate dishes and high culinary level.

70 g					
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DANISH SMOKED SEA SALT

The crispy sea salt flakes are reaped on the Danish coasts. This salt obtains this colour and its light smoke scent thanks to a slow drying process on oak wood fire. Ideal with game and grilled or stewed meats.

70 g					
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MADAGASCAR SEA SALT WITH BOURBON VANILLA

The flowers of salt from Madagascar are superior crystals salt generated by natural sea pulls along its coast after the low tide and hand reaped by local women through a unique traditional way. This sea salt with Bourbon vanilla represents a real view on the culinary futurism. Ideal for red or white meats.

60 g					
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HIMALAYAN PINK SALT

Kewra salt mines are the biggest ones in the world in secondary age history. The mountain crystal salt is a special quality called Halite and contains almost all the oligomineral elements already present in the human body. This salt changes his specific colour upon its extraction site but keeps unaltered its structure. Perfect for all preparations.

65 g					
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BLUE SALT FROM PERSIA

Natural, rare rock salt. Its unusual colour is due to a natural variation of the salt crystals. It has a strong salty flavour that doesn't last too long on the tongue, but leaves behind an agreeable spicy aftertaste. It is ideal for strengthening all types of dishes or for use as table salt to be ground just before eating. It pairs well with all preparations, and the grains can also be used for decorating dishes.

60 g					
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SALT TABLETS

An innovative product presented in an elegant packaging. Each tablet provides the exact quantity of natural Sicilian sea salt necessary for a litre of water to cook pasta. Very practical and very smart at the same time, can make an unusual and original gift idea.

260 g	1600 g				
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TAGLIOLINI

A very finely cut pasta made with a top quality bran and a perfectly balanced ratio of eggs which, partially thanks to the wheat germ, give it a particularly good flavour and make these an ideal pairing for truffle or vegetable-based seasonings. The pasta reaches its best consistency after cooking for an ideal total cooking time of 3 minutes. A product dried at low temperatures and laid by hand on cutting frames which give it its curved form as irrefutable proof of its handcrafted origin and the uniqueness of its manufacture

250 g				
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SPAGHETTINI

Very large sized pasta, although its cooking time is only 9 minutes. It is obtained thanks to a microslit of 0.8 micron and, during the cooking the pasta swells considerably and remains rounded and tasty, even if the chef makes a mistake with the cooking time. Given its size, this Spaghettini pasta is ideal for receptions or for pre-cooking, since it does not stick even if served hours after cooking. You just need to remove the product from the heat or re-heat it, or allow it to rest in a thermal pan in order to serve it outside the kitchen. This variety is ideal for rich meat pasta or for vegetable based sauces.

500 g				
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CARNAROLI RICE

Carnaroli superfine rice is a premier variety of high-quality Italian rice renowned for its big, round grains, superior nutritional qualities and outstanding gastronomic characteristics. Its grains, which triple in size during cooking, efficiently absorb flavourings and condiments while maintaining an extraordinary texture and consistency and, most importantly, will not overcook. In fact, this variety of rice is particularly suitable for rice salads and risottos, for which Carnaroli has a real penchant.

500 g				
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BLACK VENUS RICE

Black Venere rice is different from common rice for its aroma and taste, but also for its characteristic high iron content and the presence of anthocyanins (hence its dark colour) that make it very healthy. This rice, adapted to our climate by a Chinese hybridizer, is grown in the Po plain after a complex system of cross-fertilizations. The grain is ebony black and the colour is totally natural. Like other varieties of oriental rice it is perfumed and its distinct aroma of freshly baked bread makes it a perfect accompaniment to both seafood and meat. Like all whole grains it requires a fairly long cooking time (about 40 minutes) that can be reduced by previously soaking it in water or using a pressure cooker. This rice is grown in Piedmont, Italy, though it has been used in China for centuries and was enjoyed only by the aristocracy at the court of the Emperor.

500 g				
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WHOLEGRAIN CORNFLOUR

Fine Grind

Millstones are used to grind the carefully picked untreated grains of maize, so rich in nutritional properties, to make this cornmeal of truly exceptional quality and flavour, ideal 'for polenta'.

500 g				
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COIN TISSUES

A full-size tissue hydraulically compressed into a small round "coin". Made with a soft biodegradable material, it grows as if by magic to its full size when in contact with hot, cold or perfumed water. A nice idea as a hot towel at the end of a meal.

10 pz	25 pz	50 pz		
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ELEMENTS

extraordinary virgin olive oils



Cement support for four bottles of 0,25 L



TAGGIASCA

LIGHT FRUITY

Color: golden yellow.

Scent: delicate, of ripe olives.

Taste: fruity, with a delicate almond fragrance.

Matches: fish recipes, rice based dishes, white meat, delicate sauces, patisserie.

Thanks to its slightly fruity fragrance and to its marked sweet sensation, it exalts the food characteristics, without firmly interfering on the taste of the dish.



FRANTOIO

MEDIUM FRUITY

Color: gold yellow.

Scent: rich in aromatic scents.

Taste: ample, harmonic and with vegetable fragrances.

Matches: bruschette, vegetable-based first courses, red meat, cheese.



Cromozona



CORATINA

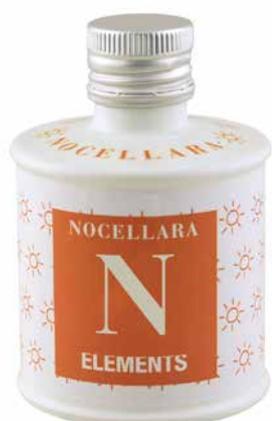
INTENSE FRUITY

Color: golden yellow with green glares.

Scent: rich in fresh herbs notes.

Taste: bitter and spicy with notes of artichoke and unripe tomato.

Matches: egumes and/or cereals based soups, first courses with radicchio, ragout, chicory and grilled red meat.



NOCELLARA

INTENSE FRUITY

Color: intense green.

Scent: firm, with vegetable notes.

Taste: fruity and slightly spicy, with notes of wild grown vegetables.

Matches: sed raw on vegetables, salads and oil dip, baking fish and on Mediterranean dishes.



Transparent box for four bottles of 0,25 L

signatures

Through Signatures, GALATEO&Friends reconfirms once again its mission: the research of the perfect match between Design and Food. For the first time ever, the cooperation of these creative women generated the unexpected and the never realised before: a stylish and trendy look for an olive oil bottle.



Tricia Guild



Jacqueline Morabito



Paola Navone



10 Corso Como



Carlo Volpi - Public Code



Lázaro Rosa Violan



10 Corso Como



Alessandro Enriquez



Mary Katrantzou



Enrico Coveri



Sam Baron



Antonio Marras

food *LOVES* fashion



Red Wine Vinegar



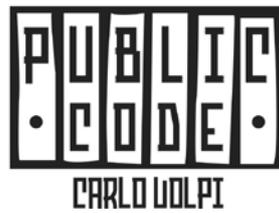
Balsamic Vinegar of
Modena



Apple Condiment



Extra Virgin Olive Oil
Taggiasca Quality



GALATEO & Friends®

Food and fashion, two disciplines classically associated with Italy. Marco and Carlo, two Italians, the owner of an olive oil business and a knitwear designer. They both love style and eating well, but there isn't anything classic or ordinary about their taste: when Marco founded "Galateo and Friends" he understood the importance of celebrating the excellence of Italian tradition and know how, so he set out to sell products that didn't just satisfy the palate, but all five senses. His sets of condiments are real works of art where the love for quality and tradition meets the unconventional and colourful vision of various artists and designers.

Marco's passion for "all things good" always drives him to look out for new partnerships and new synergies with creatives in every field.

He discovered Carlo's work whilst flicking through some fashion magazines and he was instantly captured by his shared vision of passion for his craft, love for tradition and innovation. Carlo is no ordinary designer: in his work knitwear is reinvented through an explosion of colour and an eclectic mix of stitches and techniques.

"Food For Fashion" is the culmination of the collaborative work that Marco and Carlo have done over the past few months, a feast for all the senses, where the love for good food marries an irreverent visual language full of colours and fantastic creatures.



4 Gift Boxes

food **LOVES** fashion



Extra Virgin Olive Oil
Taggiasca Quality

Balsamic Vinegar of
Modena



antonio marras

GALATEO & Friends®

Our project Food for Fashion keeps going and has just grown richer with a new prestigious partnership. With this edition we had the honor to see in action Antonio Marras, one of the most gifted and creative Italian fashion designers, worldwide known for his eclectic artworks influenced by his Sardinian roots.

Antonio enjoyed himself designing for Galateo & Friends a duo of extra virgin olive oil and vinegar.

He did it passionately, with an enthusiasm which shows a deep bond with the Italian food.

Both the bottles and the giftbox reveal one of Marras' most appreciated traits: the iconic female profile, his forever signature.



Gift Box

food **LOVES** fashion



Extra Virgin Olive Oil
Taggiasca Quality



Balsamic Vinegar of
Modena



Condiment with
Extra Virgin Olive Oil and
Fresh Lemon



Rosé Wine Vinegar

MARY KATRANTZOU

GALATEO & Friends®

Mary Katrantzou and Galateo&Friends to release a gift box of 4 limited edition bottles of Galateo&Friends' high quality olive oils dressed in Mary Katrantzou's iconic postage stamp print.

Belonging to different luxury fields, Mary Katrantzou and Galateo&Friends have joined forces and created a unique limited-edition gift box.

The sustainable, colourful and elegant boxes include a set of 4 iconic bottles showcasing Mary Katrantzou's most coveted print with an array of Galateo&Friends' high quality olive oils and vinegars to brighten up any table setting.

This partnership is a joint celebration of mediterranean traditions and an exquisite collaboration where food meets fashion; combining Mary Katrantzou's mastery on colours and geometries, and Marco Bonaldo's excellence in extra virgin olive oils.



Gift Box

food **LOVES** fashion



Extra Virgin Olive Oil
Taggiasca Quality



Condiment with
Extra Virgin Olive Oil and
Chilli



Condiment with
Extra Virgin Olive Oil and
Basil



Chianti Wine Vinegar

ENRICO COVERI

GALATEO & Friends®

Galateo&Friends is moving forward with Food loves Fashion and is proud to present its new chapter: the most colorful food collection designed by no less than ENRICO COVERI, an iconic Italian brand which marked an epoch for its unique use of colors and prints.

The capsule not only includes a Chianti wine vinegar, a Taggiasca extra virgin olive oil, an extra virgin olive oil with basil, a chilli oil and Sicilian salt, but also two small porcelain dipping dishes, of course with two different epic designs.

All this in an extraordinary gift box: the perfect mix of color and style



Gift Box



Fior di sale from Sicilia



Porcelain dipping dishes



GALATEO & FRIENDS

OIL JUG - 0,25 L

Galateo&Friends meets Mazzotti Albisola to design an unprecedented hand-made ceramics line: our very Galateo Oil Jug

PASSEPARTOUT
GALATEO & Friends®

Gourmet collection for everyday use



Passepartout the Galateo&friends food project for everyday use. The finest ingredients presented in a new original packaging.

A collection "Very Galateo&friends" for daily use. Passepartout includes a selection of oils, vinegars and dressings: a perfect touch for creative cooking.



NEW 2021

**BASILEO
BASIL
CONDIMENT**
in extra virgin olive oil

An explosion of Italian spirit, a tribute to our country, the perfect blend of our extra virgin olive oil and one of the most famous and cherished aromatic herbs, particularly loved for its fresh notes and Mediterranean aroma: Basil.

This is an incredibly flavored and fragrant condiment, ideal for any kind of preparation: from the traditional Caprese, to pasta, salads, soups, rice dishes, cheese or even as a final touch on pizza.

0,25 L



EXTRA VIRGIN OLIVE OIL

100% PRODUCT OF ITALY

A 100% Italian Extra Virgin Olive Oil made from healthy, carefully selected olives. Its full, lively taste is pleasantly fruity, and its colour is intense golden yellow. Thanks to its fragrance and aroma, this unfiltered olive oil goes perfectly with all cold recipes, such as vegetables and mixed salads as well as meat recipes.

0,25 L	0,50 L	1 L		
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BALSAMIC VINEGAR OF MODENA

DENSITY 1,13

The Balsamic Vinegar of Modena PGI is obtained after the slow fermentation of cooked musts of grapes grown in its place of origin, properly mixed with percentages of strong wine vinegar. It is naturally aged and refined in barrels made from various kinds of wood, such as oak, chestnut, etc. It is ideal to dress fresh vegetables or mixed salads, or to use in sauces.

0,25 L	0,50 L	1 L		
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AGED RED WINE VINEGAR

The Aged Red Wine Vinegar is created with selected Piedmont wines. The acetification process is finalised in tiny oak barrels where the Vinegar ages for another year. Ageing in wood barrels gives the vinegar its amber shades and enhances its organoleptic aspects, transferring noble tannins from the wood to the vinegar. Just a few drops are enough to enjoy its strength and well-balanced aroma.

0,25 L	0,50 L	1 L		
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ARDENTE CHILLI PEPPER CONDIMENT

in extra virgin olive oil

This tasty, fragrant dressing is obtained by naturally macerating the finest chilli peppers in extra virgin olive oil. It is a strong flavoured classic, perfect to use with pasta and in other recipes.

0,25 L				
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TANGERINE CONDIMENT

in extra virgin olive oil

Organically grown and certified mandarins from Sicily and olives from the estate are cold processed in the estate oil mill to produce this extra virgin citrus olive oil. The water from the olives and juice from the mandarins are eliminated during the crushing process, thus enhancing the mandarin zest aroma. Mandarino is ideally suited to firm shellfish like scallops, for stirfrying, baking or in home-made mayonnaise. Another idea: buttered toast with anchovies and mandarino drizzled generously on top.

0,25 L				
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PEPERINO BLACK PEPPER CONDIMENT

in extra virgin olive oil

With the sharp aromatic notes typical of this granular spice. Thanks to its peppery flavor, it is a perfect complement for full-bodied dishes like soups, meat courses and carpaccios, as well as pasta or risottos. It might also be an ideal topping for a classical salad or aged cheese and, why not, a pungent aroma for a pizza or fried eggs. PEPERINO is obtained by infusion of the finest grains of green harvested, dried and, finally, balanced Piper Nigrum. Give it a try, it will spice up your meal!

0,25 L				
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FOOD SERVICE



Extra Virgin Olive Oil 1L



Balsamic Vinegar of Modena 1L



Aged Red Wine Vinegar 1L



Pomegranate Condiment 1L



White Balsamic Condiment 1L



Lemon Condiment 1L
(E.V.O. Oil and Fresh Lemon)



Wine Vinegar 1L
"REIME CHAMPAGNE - ARDENNE"



Apple Condiment 1L



Barolo Wine Vinegar 1L



PICKLED BLACK OLIVES
Taggiasca
in brine

Gathered at the right time of ripening the best black olives are selected and pickled, using the aromatic herbs of our Ligurian Riviera: thyme, sage, rosemary and laurel to flavour them. They perfectly match with baked meat and fish and are ideal to be tasted with aperitifs.

Drained Weight

120 g				
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PITTED BLACK OLIVES
Taggiasca
in extra virgin olive oil

These black olives of taggiasca quality come from the best olive-groves. The drupes, carefully selected, are first pickled and then stoned and preserved in extra virgin olive oil. They are the ideal garnishing for every dish and excellent with aperitifs.

180 g				
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BLACK OLIVES PASTE
Taggiasca
in extra virgin olive oil

It is produced with pickled black olives and aromatized with the flavours of our Riviera. The drupes are separated from the stones and their pulp is finely ground: adding extra virgin olive oil it becomes pasty and creamy. Fit to prepare appetizers, canapés and snacks: it is the ideal dressing for spaghetti.

185 g				
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PESTO
in extra virgin olive oil

From the original recipe of the Western Liguria, this is a speciality obtained with first-quality ingredients and prepared by mixing the very basil of our Riviera, with pine-nuts, sheep's milk cheese, salt, a touch of garlic and extra virgin olive oil. Added to just strained pasta, it sends forth the sweet scent of its Mediterranean flavours.

180 g				
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DRIED TOMATOES PASTE
in extra virgin olive oil

This speciality is made by selecting the best tomatoes, picked at the peak of ripeness. They are first washed and cut up into pieces, the seeds are removed, and then they are allowed to dry slowly in the sun on mats inside greenhouses. They are subsequently salted and flavoured with the typical herbs of the Liguria region and, lastly, finely chopped and preserved in extra-virgin olive oil. The result is an exquisite-tasting uniformly creamy paste. It is a natural product and contains no preservatives. It can be served with hors d'oeuvres or used to enrich any dish.

185 g				
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ARTICHOKES CREAM
in extra virgin olive oil

This speciality is prepared only with the best, most tender and tasty artichokes. A delicate cream that will give extra taste to your canapés and snacks and will surprise you as sauce for pasta and rice.

190 g				
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SALTED CAPERS

Capers - contrary to common belief - are not fruit, but immature buds that, if left on the shrub, bloom into beautiful flowers. Every year, from the end of May to mid-August, caper buds are picked, sorted according to size, preserved in sea salt and stirred every day to promote fermentation, to enhance the flavor of the small hard green buds.

140 g				
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OLD-FASHIONED MUSTARD

This is true mustard, made according to traditional - nothing more than mustard, cider vinegar, water and salt - the ideal accompaniment for classic dishes and salads.

200 g				
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GIFT BOX



un po' di Galateo Gift Box



Oculista Gift Box



Box for a single bottle of 0,25 L



Transparent Box



Bottle holder in plexiglass



Untitled Gift Box

GIFT BOX



Signatures Gift Box



Silver Gift Box



Baciamano Gift Box

Gadgets Oculista:
 Shopper
 Apron
 Dish towel
 Gift Box



Galateo & Friends is a Brand created in 2002 in Liguria, in the town of Arma di Taggia. The Company, characterized by a strong olive-oil vocation, produces extra virgin olive oil made from Ligurian olives of the quality "taggiasca", balsamic and wine vinegar, dressings and a selection of Italian excellences. The food concept proposed by Galateo & Friends is expressed by the motto "The Good captured within The Beautiful", a formula offering the best of the Italian food excellence and good living, national characteristics which have given Italy the capacity of standing out amongst the rest of the world and teaching other Countries about the Italian lifestyle.

Created by Marco Bonaldo, previously founder of the brand Terre Bormane and always careful about the line's quality, this original project matches a high-quality food design line and an original, exclusive collection of tableware imagined by the famous creator and global designer Jacqueline Morabito.

The bottles have expressly been realized on the original drawings, made exclusively for Galateo & Friends, and remind of the old aluminum cans, yet re-proposed and updated by their contemporary cut. A real life style which, as the Company's brand itself evokes, dusts off the old Galateo into a modern key and gives space to the collaborations with a number of "friends" that succeed one another in time with their original creations.

Designers, fashion designers, internationally renowned chefs, bloggers, architects, Hotels in the world have strongly played their role into making the Brand stronger by means of their creativity and mastery, letting our products become even more precious and originals, under the sign of the "good taste": a fil rouge representing the Company's constant factor.

The gastronomic gamma which has conquered the tables of the most famous starred restaurants in the world will delight the gourmets and lovers of good-food, providing them the chance to choose from a variety of oils and dressings, Salts and peppers with different origins, pastas, rices and rare delicacies.

G A L A T E O & **F r i e n d s**®
F o o d L I F E

OPERATIONAL HEADQUARTERS:

Casa Olearia Taggiasca

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