



## The best truffles from Abruzzo's parks



**Fasciani Truffles has established its presence in this field more than 30 years ago, born from a passion for truffles that has been passed on from father to son. We are an Italian artisan business, we follow each production stage step by step, starting from the truffle search. We look for these delicacies on the mountains of the Abruzzi parks that, due to the fresh air that can be breathed there and their pristine environment ( just like they were in the old days) offer products of the finest quality.**

**After a meticulous harvest we process the truffles in our production site, this to be able to offer products of unparalleled freshness. We make our delicacies using exclusively natural ingredients, without added preservatives, and every truffle is individually processed through all the production phases that start from washing and end with the final product.**

**We harvest our truffles when they have reached an optimal ripening, to be able to obtain an excellent quality ingredient.**

**Our main purpose is to give everyone a chance to discover the true quality truffle, trying to keep our prices accessible without compromising the quality of our products.**



### White Truffle Cream

White Truffle Cream (Tuber Magnatum pico), extra-virgin olive, salt.



### Winter Truffle Cream

Winter Truffle cream (Tuber melanosporum.), extra-virgin olive, salt.



### White spring Truffle Cream

White spring Truffle cream (Tuber borchii vit.), extra-virgin olive, salt.



### White spring Truffle Slices

White spring Truffle slices (Tuber borchii vit.), extra-virgin olive, salt.



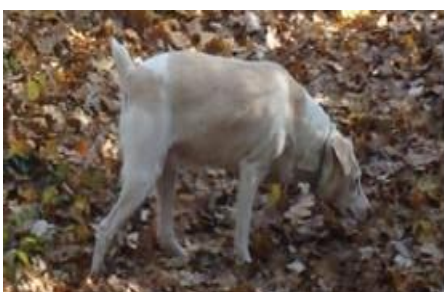
### Summer Truffle Cream

Summer Truffle slices (Tuber Aestivum Vitt.), extra-virgin olive, salt



### Summer Truffle Slices

Summer Truffle slices (Tuber Aestivum Vitt.), extra-virgin olive, salt





### Sauce White Truffle

white truffle with cheese, mushrooms , nuts , extra virgin olive, salt.



### Porcini mushrooms and Truffle

Porcini mushrooms and summer truffle (Tuber aestivum vitt.), extra virgin olive, salt.



### Truffle Sauce

Mushrooms, Summer Truffle (Tuber aestivum vitt.), olives, extra virgin olive, salt.



### Summer Truffle and Olives

Black Olives, Summer Truffle (Tuber aestivum vitt.), extra virgin olive, salt.



### Summer Truffle and Artichokes

Artichokes, Summer Truffle (Tuber aestivum vitt.), extra virgin olive, salt.



### Summer Truffle and Asparagus

Asparagus, Summer Truffle (Tuber aestivum vitt.), extra virgin olive, salt.





## Whole Black Summer Truffle

Summer Truffle  
(Tuber aestivum vitt.),  
water, salt.



## White Truffle in Acacia Honey

Acacia Honey and white Truffle



## White Truffle Butter

Butter and white Truffle



## Chilli and Truffle

Chilli, Summer Truffle  
(Tuber aestivum vitt.),  
extra virgin olive, salt.



## Tomato and Summer Truffle

Tomato, Summer Truffle  
(Tuber aestivum vitt.),  
extra virgin olive, salt.



## Porcini Mushroom

Mushroom, extra virgin  
olive, salt.





## Pesto and Truffle

Pesto, Summer Truffle (Tuber aestivum vitt.), extra virgin olive, salt.



## Parmesan Cheese and Truffle

Cooking cream, summer Truffle, Parmesan Cheese, salt.



## Oil and White Truffle

Extra virgin olive oil, flavours.



## Saffron

Pure Saffron pistils.



## Oil and Black Truffle

Extra virgin olive oil, flavours.



## Oil and Porcini Mushrooms

Extra virgin olive oil, flavours.

