



CIELOS'

Culinary Experience.

PRODUCT CATALOGUE





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Culinary Experience.

PREMIUM

- AFFINATO 12 YEARS
- EXTRAVECCIO 25 YEARS
- GIFT BOX (6-9-12 YEARS)
- RESERVE 10 CONDIMENTO
- RESERVE 20 CONDIMENTO
- RESERVE 50 CONDIMENTO (SPECIAL ORDER)

TRADITIONAL BALSAMIC VINEGAR OF MODENA IGP CLASSIC

- 3 CROWNS
- 6 CROWNS
- 8 CROWNS

INNOVATIVE BALSAMIC

- WHITE
- ROSE
- SABA 100 ML 250ML
- BALSAMIC GLAZE (NON ADDITIVES)
- NON-ALCOHOLIC GIN WHITE
- NON-ALCOHOLIC GIN ORANGE
- NON-ALCOHOLIC GIN CINNAMON

MOLECULAR CUISINE BALSAMIC

- BALSAMIC PEARLS 50 GR
- TRUFFLE BALSAMIC PEARLS 50GR
- POMEGRANATE BALSAMIC PEARLS 50 GR

EXTRA VIRGIN OLIVE OIL

- EXTRA VIRGIN OLIVE OIL (500 ML TIN CAN)
- EXTRA VIRGIN OLIVE OIL (500 ML GLASS BOTTLE)
- EXTRA VIRGIN OLIVE OIL (1000ML TIN CAN)

RESTAURANT AND CATERING LINE BALSAMIC

- BALSAMIC PEARLS 370 GR
- TRUFFLE BALSAMIC PEARLS 370 GR
- POMEGRANATE BALSAMIC PEARLS 370 GR

ASIAN (350 GR)

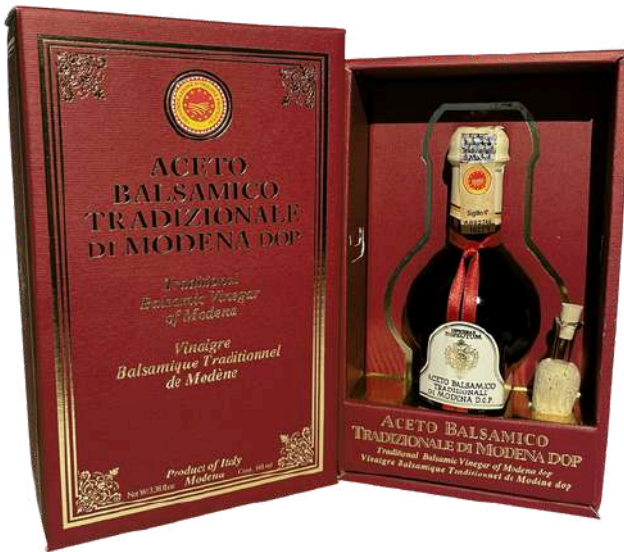
- YUZU
- PONZU
- SOY



BALSAMIC VINEGAR OF MODENA DOP

A MASTERPIECE BORN FROM PATIENCE, DEDICATION, AND RESPECT FOR TRADITION. INDULGE YOURSELF WITH OUR EXCLUSIVE LINE OF ACETO BALSAMICO DI MODENA IGP AND DOP FROM ONE OF THE MOST PRESTIGIOUS AND ANTIQUE FAMILY-OWNED PRODUCERS.

P R E M I U M



TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP "AFFINATO 12" 100ML

Its unique taste is obtained after a long production process of acetified grape must in wood barrels for no less than 12 years.

Tasty and velvety ideal to pair with cheese and any sweet or savory dish, as the perfect final touch.

TRADITIONAL BALSAMIC VINEGAR OF MODENA DOP EXTRAVECCIO 25 Years

Unique taste is obtained after a long production process of aging the acetified grape must in wood barrels for no less than 25 years.

Recommended for any sweet or savory culinary preparations; as well as an after dinner taken pure off a spoon for its digestive properties.





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BALSAMIC CONDIMENT RESERVE 10 BARRELS

Perfect balance of sweet and sour with perfect body and fruity aroma. Enjoy a drizzle on top of your grilled meat, fish, pizza and even a fruit salad.

BALSAMIC CONDIMENT RESERVE 20 BARRELS

Distinctive aroma of grapes and apple and a well-balanced hint of wildflower honey.

Enjoy it on top of beef carpaccio, as a finishing touch on filet mignon, grilled vegetables and fresh berries, grilled pear and ice cream.



BALSAMIC CONDIMENT RESERVE 50 BARRELS (SPECIAL ORDER ONLY)



PREMIUM SELECTION WOOD BOX 6,9- AND 12-YEARS RESERVE SELECTION

Giving balsamic products as a gift is like giving a piece of the tradition cared for and handed down through the generations.

It's a long-life elixir good for health love and luck, and for this reason that balsamic vinegar is given as gifts to Kings Emperors and Dukes as a sign of longevity, thanks to all the beneficial properties.

Perfect for special occasions and corporate gifts.

www.cielosdining.com





TRADITIONAL BALSAMIC VINEGAR OF MODENA IGP



CLASSIC BALSAMIC VINEGAR OF MODENA IGP

Young wood aged balsamic vinegar used as bittersweet dressing due to its prevailing acidity, perfect for mixed green salads, in cooked vegetables, sauces and dips



BALSAMIC VINEGAR OF MODENA IGP (3 Crowns)

Wood-aged balsamic vinegar used as bittersweet dressing due to its prevailing acidity, perfect for mixed green salads, in cooked vegetables, sauces and dips.



BALSAMIC VINEGAR OF MODENA IGP (6 SILVER CROWNS)

Perfectly balanced balsamic vinegar. It pairs perfectly with your risotto, grilled meat and fish. Drizzle on top of your pizza and cheese plate.



BALSAMIC VINEGAR OF MODENA IGP (8 GOLDEN CROWNS)

Perfect balance of sweetness. It pairs perfectly with grilled vegetables, pasta and risotto. Drizzle on top of your smoked salmon, grilled or meat, potatoes, and cheese plates. Enjoy with berries and desserts.

INNOVATIVE BALSAMICS

BEST SELLERS



ROSÉ BALSAMIC DRESSING (Aged in Oak Barrels)

Marvelous fruity flavor and balanced sweet-and-sour taste on any food preparation. Splash on cooked vegetables, bread dips, fish tartar, Carpaccio, cocktails and more. Ideal for aperitif drinks and marinades



WHITE BALSAMIC DRESSING (Aged in Oak Barrels)

Excellent to replace white wine vinegar. Loved by chefs because it does not alter the color of dishes makes it great in salad and adds a fruity and mildly acid aroma and flavor.



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MOLECULAR CUISINE

BALSAMIC PEARLS - TRUFFLE BALSAMIC PEARLS - POMEGRANATE BALSAMIC PEARLS

Create a surprising and pleasant explosion of taste with balsamic pearls and add a touch of molecular gastronomy encountering the most traditional symbol of Modena: Balsamic Vinegar.



BALSAMIC PEARLS (50 gr)

Elegant presentation of your roast and grilled meat, fish, seafood, carpaccio and salads.

Beautiful on sushi, smoked salmon and shells.



TRUFFLE BALSAMIC PEARLS (50 gr)

Enhance your charcuterie boards with a variety of pearls with Truffle infused Balsamic Pearls.

Elegance on the presentation of your eggs and omelettes, cured meat and, cheese platters

Beautiful and on sushi, smoked salmon, shells.



POMEGRANATE BALSAMIC PEARLS (50 gr)

White Balsamic Pearls are an explosion of sweet-and-sour Balsamic Condiments.

Elegance on the presentation of meat, fish, seafood, carpaccio and salads.

Unique taste in your desserts.

RESTAURANT AND CATERING LINE

BALSAMIC PEARLS - TRUFFLE BALSAMIC PEARLS - POMEGRANATE BALSAMIC PEARLS



Balsamic (370 gr)



BALSAMIC PEARLS



POMEGRANATE BALSAMIC
PEARLS



TRUFFLE BALSAMIC PEARLS

ASIAN FUSION



Add a touch of elegance to your seafood recipes, sushi, sashimi, maki and oysters. Enhance your gyoza, ramen and tempura and even tofu.



YUZU

YUZU

Small spheres with a liquid heart infused with Yuzu Juice.



PONZU

PONZU

Small spheres with a liquid heart infused with Ponzu Juice.



SOY

SOY

Small spheres with a liquid heart made of Soy sauce.



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INNOVATIVE BALSAMICS

SABA Natural Sweetener **100ML - 250ML**

Natural sweetener obtained from the slow cooking of Trebbiano and Lambrusco grapes. Great pairing with cheeses, dessert, ice cream and fruits. Also ideal for the preparation of cocktails and long drinks.



- OFFICINAE -
DEFRUTUM

www.cielosdining.com



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INNOVATIVE BALSAMICS



BALSAMIC GLAZE **NON ADDITIVES**

Balsamic vinegar reducción with no additional additives. With sweet and sour balance it's perfect thickness enhance the presentation of your plates.

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SUPERIOR QUALITY EXTRA VIRGIN OLIVE OIL

Discover the wonder of Mediterranean goodness with our DEFRUTUM Extra Virgin Olive Oil Nestled in the breathtaking landscapes of Sicily, Italy. Cold pressed olives.

Sourced for Leonardi's farmhouse in Sicilia, with a perfect balance of tradition and innovation within each phase of production, meticulously executed to preserve the integrity of the olives natural flavor.

Enjoy cold dressing for salads, cooked vegetables, meat and seafood.
Suitable for cooking and frying.



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PARMIGIANO
REGGIANO

KITCHEN ESSENTIALS

With an incredible quality to grace your table, this exclusive line of products posses the Parmigiano Reggiano Consortium Certification



CERAMIC CHEESE CONTAINER



GLASS CHEESE CONTAINER
(AIR SEALED)



CHEESE CUTTER
(WITH WOODEN HANDLE)



CHEESE CUTTER STAINLESS STEEL



BEST SELLER
CHEESE GRATER



CHEESE CUTTER BLACK STAINLESS STEEL
(WITH BOX)





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INNOVATIVE BALSAMICS

FOR MOCKTAILS AND COCKTAILS

NON-ALCOHOLIC GIN (WHITE-ORANGE AND CINNAMON)

The base of white grape must and vinegar with Juniper berries, infused either with orange peel, cinnamon or simply classic, is ideal for the preparation of cocktails, mock-tails and long drinks.

Gin & Tonic, Balsamic Mojito, White Lady, Daiquiri, Lemon-Mint, Mint cooler, lemonades and smoothies, Mimosas and more.

