

food service catalogue





Welcome to Sorrento

Welcome to Campania, southern Italy, a region of ancient flavours and inspiration: 480 km of coastline stretching out into the sea, at the centre of which nestles the town of Sorrento, a pearl of rare beauty where food goes beyond just cooking and become a true form of art. Gusto Sorrento was founded here with the aim of spreading local artisanship worldwide: faithful to tradition, driven by innovative ideas and cutting-edge technology, bringing the beating heart of our territory to the world.



Sorrentina

How do you combine crispiness and softness, gourmet taste and convenience? All it takes is a flap of dough, a generous spoon of tomato sauce, cubes of mozzarella and a brilliant intuition: it was 1997 when the expert hands of master pizzaiolo Antonino Esposito, in his small pizzeria in Sorrento, pinched the centre and the edges of the dough, creating the unmistakable shape of the first Sorrentina. Its one-of-a-kind shape provides a unique tasting experience, surprising you at every bite. The skilful baking on stone makes it crispy and golden, the raised edges envelop the generous filling: as crispy as a pizza, with the juicy filling of a calzone, Sorrentina is an explosion of delights that lasts from tip to tip. Gusto Sorrento firstly launches into the market the Original Sorrentina, now loved and imitated all over the world.

You can say it'll be good by the name.

Sorrentina



Products

Our products are made of naturally leavened pizza dough, stone oven baked, filled with tasty and carefully selected ingredients, hand shaped following the original recipe jealously guarded by the company: the crown jewel of our range is the authentic 'Sorrentina', well-known and appreciated all over the world since years. But that's not all. Our catalogue offers a wide selection and responds to the new market demands: the trendy 'Piccoli', the tasty 'Mini-Pizza', the generous 'Tranciotto'. Prepared in oven or air fryer, each snack will delight you in minutes.



The company

From Sorrento to global distribution: this is the path of Gusto Sorrento, lead by the invention of our hero product: Sorrentina, a masterpiece of the culinary art. Since 2002, when the first production site was built, Gusto Sorrento's growth has been steady, both in terms of production and customer loyalty.





Mission

We are committed to promoting and making the culture of high-quality Italian food appreciated all over the world. Artisanship, tradition, technology and innovation are the common thread of our mission.

2002 Sorrento Sapori is founded

Opening of the production site in Eboli, Campania with the first continuous-cycle production line in a 500 sqm site.

Initial turnover: 1.5 million Euros.

2011 Expansion and certified quality

First modernisation and expansion of the production site to 1,400 sqm. BRC and IFS certifications were obtained, attesting compliance with international food quality and safety standards.

Turnover: 5.1 million Euros.

2018 Innovation and global markets

Investment of 4 million Euros for the second modernisation and expansion of the production area to 3,800 sqm, with the start-up of the second production plant. Achieved HALAL certification, facilitating expansion into new global markets.

Turnover: 11.8 million Euros.

2019 Automation and sustainability

Investment of 12 million Euros in 4.0 technologies and third expansion of the area to 4,770 sqm. BIO certification obtained and automation of the new Packaging Department completed.

Turnover: 14.1 million Euros.

2022 Resilience and V-LABEL certification

Despite the challenges posed by the pandemic, the fourth expansion to 6,600 sqm was completed and V-Label certification obtained, expanding the production range to include Vegan products.

Turnover: 14.3 million Euros.

2023 Historical success

Record turnover of 26.9 million Euros, with 5,400,000 kg of product and global distribution, confirming Sorrento Sapori e Tradizioni's leadership and primary role in innovation, quality and safety.



* Solo su assortimento selezionato
Selected recipes only

Sorrentina

mozzarella and tomato



80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

grilled vegetables and basil pesto sauce



80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

 four cheese

80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.

Sorrentina

 mozzarella and salami

80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.

Sorrentina

ham and mozzarella



80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

mixed cheese and spinach



80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

multigrain parmigiana

mozzarella, slow-cooked tomato
sauce and aubergines

80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

wholemeal

wholemeal, basil pesto sauce
and tomato cubes

80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

vegan grilled vegetables

tomato sauce, grilled vegetables, tofu

AVAILABLE CERTIFICATIONS:

Halal - Kosher - Bio

80X120	EUR	180g	29cm	16 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	29cm	30 pcs.	10 crt.	12 layer	120 crt.



Sorrentina

authentica

made with tomato San Marzano
dell'Agro Sarnese-Nocerino PDO

80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.



Sorrentina

mozzarella and tomato



80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.

Sorrentina

ham and mozzarella



80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.

Sorrentina

grilled vegetables

		80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
		100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.



Sorrentina

four cheese

		80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
		100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.



Sorrentina

salami and mozzarella



80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.



Sorrentina

mixed cheese and spinach



80X120	EUR	110g	16cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	16cm	25 pcs	20 crt.	11 layer	220 crt.



Piffero

 mozzarella and tomato

80X120	EUR	180g	26cm	15 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	26cm	28 pcs.	10 crt.	12 layer	120 crt.

Piffero

 salami and mozzarella

80X120	EUR	180g	26cm	15 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	26cm	28 pcs.	10 crt.	12 layer	120 crt.

Piffero

ham and mozzarella

80X120	EUR	180g	26cm	15 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	26cm	28 pcs.	10 crt.	12 layer	120 crt.



Piffero

ham and mushrooms

80X120	EUR	180g	26cm	15 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	26cm	28 pcs.	10 crt.	12 layer	120 crt.



Caruso

 buffalo mozzarella and cherry tomato

80X120	EUR	180g	22cm	10 pcs.	12 crt.	12 layer	144 crt.
100X120	UK	180g	22cm	10 pcs.	16 crt.	16 layer	256 crt.

Caruso

 salami and ham

80X120	EUR	180g	22cm	10 pcs.	12 crt.	12 layer	144 crt.
100X120	UK	180g	22cm	10 pcs.	16 crt.	16 layer	256 crt.

Calzone

 mozzarella and tomato

80X120	EUR	120g	16cm	24 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	120g	16cm	16 pcs.	16 crt.	16 layer	256 crt.

Calzone

 mozzarella and ham

80X120	EUR	120g	16cm	24 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	120g	16cm	16 pcs.	16 crt.	16 layer	256 crt.

Pizzetta

mozzarella and tomato

	80X120	EUR	150g	15cm	18 pcs.	8 crt.	9 layer	72 crt.
	100X120	UK	150g	15cm	18 pcs.	10 crt.	12 layer	120 crt.



Pizzetta

würstel and chips

	80X120	EUR	170g	15cm	18 pcs.	8 crt.	9 layer	72 crt.
	100X120	UK	170g	15cm	18 pcs.	10 crt.	12 layer	120 crt.



Pizzetta

grilled vegetables



80X120	EUR	175g	15cm	18 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	175g	15cm	18 pcs.	10 crt.	12 layer	120 crt.

Pizzetta

ham and mushroom



80X120	EUR	170g	15cm	18 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	170g	15cm	18 pcs.	10 crt.	12 layer	120 crt.

Pizzetta

mozzarella and salami



80X120	EUR	160g	15cm	18 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	160g	15cm	18 pcs.	10 crt.	12 layer	120 crt.

Tranciotto

mozzarella and tomato



80X120	EUR	160g	17cm	22 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	160g	17cm	22 pcs.	10 crt.	12 layer	120 crt.

Tranciotto

würstel and chips



80X120	EUR	180g	17cm	22 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	180g	17cm	22 pcs.	10 crt.	12 layer	120 crt.

Tranciotto

grilled vegetables and mozzarella



80X120	EUR	185g	17cm	22 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	185g	17cm	22 pcs.	10 crt.	12 layer	120 crt.

Tranciotto

ham and mushroom



80X120	EUR	180g	17cm	22 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	180g	17cm	22 pcs.	10 crt.	12 layer	120 crt.

Tranciotto

mozzarella and spicy salami



80X120	EUR	170g	17cm	22 pcs.	8 crt.	9 layer	72 crt.
100X120	UK	170g	17cm	22 pcs.	10 crt.	12 layer	120 crt.

Pizza base

tomato



80X120	EUR	320g	29cm	10 pcs.	crossed	crossed	96 crt.
100X120	UK	320g	29cm	10 pcs.	12 crt.	11 layer	132 crt.



Pizza base

plain



80X120	EUR	260g	29cm	10 pcs.	crossed	crossed	96 crt.
100X120	UK	260g	29cm	10 pcs.	12 crt.	11 layer	132 crt.



Rectangular pizza base

tomato



80X120	EUR	580g	29x39cm	8 pcs..	8 crt.	10 Layer	80 crt.
100X120	UK	580g	29x39cm	8 pcs.	10 crt.	10 Layer	100 crt.



Rectangular pizza base

mozzarella and tomato



80X120	EUR	700g	29x39cm	8 pcs..	8 crt.	10 Layer	80 crt.
100X120	UK	700g	29x39cm	8 pcs.	10 crt.	10 Layer	100 crt.



Piccoli

tomato and mozzarella

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.



Piccoli

provolone cheese and 'nduja

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.



Piccoli

basil pesto sauce and tomato

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Piccoli

four cheese

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Piccoli

cacio e pepe

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Mini calzone

mozzarella and tomato

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Mini calzone

four cheese

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Mini calzone

provolone cheese and 'nduja

30g



80X120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
100X120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.

Mini calzone

peck and brie cheese

30g



							
BOX120	EUR	1000g	6cm	2 co.	12 crt.	12 layer	144 crt.
DOX120	UK	1000g	6cm	5 co.	10 crt.	12 layer	120 crt.



Gusto Sorrento





Sorrento

Sapori e Tradizioni

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