

April 21, 2026



ITALIAN VENTURES

Macau Selection

Premium Italian Culinary Products · Macau

Italian Club Ventures Limited

italianventures.biz

Welcome to Italian Ventures — Macau

Benvenuti to Italian Ventures — bringing authentic Italian culinary excellence to Macau. Our dedicated Macau selection delivers the finest artisanal cheeses, cured meats, fresh pasta and specialty ingredients direct from Italy's most renowned producers, with pricing in Macau Patacas (MOP).

Every product in this catalogue represents generations of Italian craftsmanship, traditional methods and uncompromising quality — from the rolling hills of Tuscany to the volcanic soils of Sicily, partnered with family-owned producers who share our passion for excellence.

Our Commitment to Macau

- Direct sourcing from family-owned producers across Italy's finest regions
- Rigorous quality control to EU food safety standards
- Reliable cross-border logistics from Hong Kong to Macau
- Pricing transparently quoted in Macau Patacas (MOP)

Elevate Customer Experiences

Six programs tailored for Macau hospitality — built around the best of Made in Italy.

Hotel & Restaurant Programs

Curated Italian dining experiences for Macau's hospitality industry — integrated resort kitchens, fine-dining and casual concepts.

Selection of the Month

Monthly featured products highlighting seasonal Italian specialties and regional favourites.

Chef Support Program

Direct access to our Italian culinary experts to design signature menus around our premium products.

Wholesale Pricing

Competitive MOP pricing for hotels, restaurants and retailers across Macau.

Tasting Events

Immersive tasting experiences, regional storytelling and pairings — hosted on-site or at your venue.

Custom Sourcing

Need something specific? We source authentic Italian ingredients on request through our extended producer network.

Featured Selection

Macau favourites — top-selling products loved by chefs across the region.

Code	Product	Packaging	Unit	MOP\$
BAM0BU-125	Buffalo Mozzarella DOP - La Baronía	125 gr	kg	228
75158	Burrata - La Deliziosa	125 gr x 2	kg	268
SF1871	Parma ham DOP 24 months - San Francesco	7 kg	kg	298
25330	Parmigiano Reggiano 24 months	2.5 kg	kg	298
002/100	Fassona Beef Tartare	100 Gr	kg	408
FBGS500	Gnocchi with pesto	500 Gr	kg	118
PF01	Tagliatelle	2 Kg	kg	105
80800	Fresh Italian mascarpone	2 kg	kg	138

All prices in Macau Patacas (MOP\$). Featured products available on request.

SELECTION

Buffalo Mozzarella

DOP buffalo mozzarella from Campania — fresh, milky and pulled by hand.

Code	Product	Packaging	Unit	MOP\$
BAM0BU-125	Buffalo Mozzarella DOP - La Baronia	125 gr	kg	228
BAM0BU-250	Buffalo Mozzarella DOP - La Baronia	250 gr	kg	228
40805	Buffalo Bergamino - 3B Latte	2 kg	kg	332
AVAILABLE ON PRE-ORDER 5-7 days lead time				
BAM0BU-25	Buffalo cherry mozzarella (25gr) - La Baronia	250 gr	kg	228
BASTRA - 250	Buffalo stracciatella - La Baronia	250 gr x 10	kg	228
BAFORM37	Buffalo blue cheese - La Baronia	3 kg	kg	488
BAM0BU-50	Buffalo mozzarella DOP - La Baronia	50 gr X 5	kg	258
40803	Buffalo camembert - 3B Latte	280 gr x 4	kg	360
COMLBTB2	Buffalo mozzarella braid	1 kg	kg	290
703	Buffalo "Zizzona"	1 kg	kg	260

Pre-order items: 5-7 days lead time.

SELECTION

Cow Mozzarella

Fresh fior di latte from southern Italy, ideal for both table and kitchen.

Code	Product	Packaging	Unit	MOP\$
0171M	Cow mozzarella fior di latte " filone " - Latteria Vesuviana	1 kg	kg	168
137	Cow mozzarella fior di latte " Nudo " in water - Latteria Vesuviana	250 gr X 12	kg	168
75400	Cow cherry mozzarella (6-8 gr) - Villa	150gr	kg	188
51	Cow cherry mozzarella (10-12 gr) - Latteria Vesuviana	250gr	kg	188
75750	Cow mozzarella - Villa	100gr x 10	kg	188
AVAILABLE ON PRE-ORDER 5-7 days lead time				
75121New	Cow mozzarella " Nodini " with cream - Maldera	250gr x 10	kg	230
DE01500V	Cow mozzarella fior di latte AGEROLA in water - Don Enrico	500gr X 6	kg	208
DE01FBSV	Cow mozzarella fior di latte "filone "AGEROLA - Don Enrico	1 kg	kg	208
1101	Cow mozzarella "Figliata" - Il Porto della Freschezza	500 gr	kg	260
DE01TB	Cow mozzarella braid AGEROLA - Don Enrico	1 kg	kg	205

Pre-order items: 5-7 days lead time.

SELECTION

Burrata

Apulian burrata with a soft outer shell and a creamy stracciatella heart.

Code	Product	Packaging	Unit	MOP\$
75158	Burrata - La Deliziosa	125 gr x 2	Kg	268
75625	Burrata - La Deliziosa	150 gr	Kg	268
75625	Burrata - La Deliziosa	250 gr x 6	Kg	268
75645	Burrata - Maldera	100 gr	Kg	258
75631	Burrata - Maldera	125gr	Kg	258
75646	Burrata - Maldera	50gr	Kg	258
AVAILABLE ON PRE-ORDER 5-7 days lead time				
75620	Truffle Burrata - Maldera	125gr x10	Kg	298
75640	Smoked Burrata - Maldera	125grX2 X10	Kg	298

Pre-order items: 5-7 days lead time.

SELECTION

Mascarpone

Velvety triple-cream mascarpone — the soul of tiramisù.

Code	Product	Packaging	Unit	MOP\$
80800	Fresh Italian mascarpone	2 kg	kg	138
80801	Fresh Italian mascarpone	500 gr	kg	138

SELECTION

Ricotta

Cow and sheep ricotta, freshly drained for a clean, milky finish.

Code	Product	Packaging	Unit	MOP\$
80382	Cow ricotta - Longo	250gr	pc	35
AVAILABLE ON PRE-ORDER 5-7 days lead time				
902105	Sheep ricotta	1.4 kg	kg	298
30175	Cow and sheep ricotta " Fiocco di latte"	1.5 kg	pc	245
80415	Cow ricotta - Longo	1.5 kg	pc	198

Pre-order items: 5-7 days lead time.

SELECTION

Butter

Italian unsalted butter, churned for richness and aroma.

Code	Product	Packaging	Unit	MOP\$
10100	Italian unsalted butter - Val di Non	1 Kg	kg	168

SELECTION

Mozzarella for pizza

Specifically cut and dried for pizzaioli — even melt, perfect leoparding.

Code	Product	Packaging	Unit	MOP\$
0171M	Cow mozzarella fior di latte " filone" - Latteria Vesuviana	1 kg	kg	158
159	Cow mozzarella fior di latte " julienne" - Latteria Vesuviana	3 kg	kg	158
NA01NV3	Cow mozzarella fior di latte " julienne taglio Napolitano" - Latteria Vesuviana	3 kg	kg	158
75800	Cow mozzarella fior di latte " julienne" - Castellanza	2.5 kg	kg	158

SELECTION

Gorgonzola

PDO Gorgonzola from Lombardy — sweet (dolce) and spicy (piccante).

Code	Product	Packaging	Unit	MOP\$
20190	Gorgonzola DOP	1.5kg	kg	188
20160	Gorgonzola spicy DOP	1.5Kg	kg	238
AVAILABLE ON PRE-ORDER 5-7 days lead time				
20100	Gorgonzola with mascarpone	1.2KG	kg	258
20120	Gorgonzola DOP " Al cucchiaino"	12KG	kg	238

Pre-order items: 5-7 days lead time.

SELECTION

Taleggio

Washed-rind alpine cheese with a soft, fragrant paste.

Code	Product	Packaging	Unit	MOP\$
30150	Taleggio DOP	2 Kg	kg	188

SELECTION

Scamorza

Pulled-curd cheese, plain and smoked — excellent grilled or melted.

Code	Product	Packaging	Unit	MOP\$
75436	Smoked scamorza balls	400 gr x 4	kg	238
DE02FASV	Smoked scamorza " filone" AGEROLA - Don Enrico	1 Kg	kg	198
232	Smoked scamorza "filone"	2 kg	kg	198

SELECTION

Others

Specialty fresh cheeses to round out the cheese counter.

Code	Product	Packaging	Unit	MOP\$
20794	Halloumi	200 gr	PC	48
70701	Feta	200 gr	pc	50
70700	Feta	2 kg	kg	238
AVAILABLE ON PRE-ORDER 5-7 days lead time				
65772	Crescenza	2 kg	kg	198
30400	Tomini del boscaiolo	560gr	kg	198

Pre-order items: 5-7 days lead time.

SELECTION

Parmigiano Reggiano

The King of Cheeses — DOP from Emilia, aged to perfection.

Code	Product	Packaging	Unit	MOP\$
25330	Parmigiano Reggiano 24 months	2.5 kg	kg	298
25330GR	Parmigiano Reggiano 24 months - Grated	1 kg	kg	308

SELECTION

Grana Padano

PDO hard cheese from the Po Valley — versatile and refined.

Code	Product	Packaging	Unit	MOP\$
V106000	Grana Padano 12 months	2.5 kg	kg	248
V106000GR	Grana Padano 12 months - Grated	1 kg	kg	258

SELECTION

Parmigiano “style”

Hard grating cheeses in the Parmigiano tradition.

Code	Product	Packaging	Unit	MOP\$
25373	Parmigiano Reggiano " style" 12 months	2.5 kg	kg	178
25373GR	Parmigiano Reggiano " style" 12 months - Grated	1 kg	kg	188

SELECTION

Pecorino Romano

PDO sheep's milk cheese, sharp and savoury — essential for cacio e pepe.

Code	Product	Packaging	Unit	MOP\$
70660	Pecorino Romano	2.5 kg	kg	278
70660GR	Pecorino Romano - Grated	1 kg	kg	288

SELECTION

Italian Hard cow cheese

A wide selection of aged cow-milk hard cheeses from across Italy.

Code	Product	Packaging	Unit	MOP\$
30450	Toma Piemontese DOP	4 Kg	kg	158
30110	Raschera DOP	6 Kg	kg	198
20101	Castelmagno DOP	1.5 Kg	kg	388
35500	Asiago pressato DOP	4 Kg	kg	158
65805	Montasio DOP	1.5 Kg	kg	198
35600	Ubriacone red wine cheese	1.5 Kg	kg	258
65923	Bastardo del grappa	6 Kg	kg	238
M00467	Fontina DOP	1.5 Kg	kg	308
55580	Auricchio spicy wedges	5 Kg	kg	218
55540	Auricchio sweet	4Kg	kg	218
55595	Fiaschetta	0.8 Kg	kg	188
55700	Caciocavallo DOP	1.8 Kg	kg	298
AVAILABLE ON PRE-ORDER 5-7 days lead time				
30300	Bra aged DOP	6 Kg	kg	258
30299	Bra soft DOP	6 Kg	kg	198
65905	Bitto DOP	8 Kg	kg	558

Code	Product	Packaging	Unit	MOP\$
30395	Bagoss	2.5 Kg	kg	568
65808	Piave DOP 5 months	1.5 Kg	kg	298
65807	Piave DOP 8 - 12 months	1.5 Kg	kg	288

Pre-order items: 5–7 days lead time.

SELECTION

Special cheese

Curated specialty cheeses for chefs seeking distinctive character.

Code	Product	Packaging	Unit	MOP\$
20097	Al Barolo (cow and sheep milk cheese with Barolo grapes)	1.5 kg	kg	558
20099	Foglie di Castagno (cow milk covered in chestnut leaves)	1,2 kg	kg	688
20098	Malt and whiskey (cow milk cured with malt and whiskey)	1.5 kg	kg	788
30000	Frutta e grappa (sheep and cow milk cured with mix fruit and grappa)	1.2 kg	kg	688
30001	Fieno maggengo (cow milk cover with spring hay)	1.7 kg	kg	588

SELECTION

Sheep cheese

Sheep-milk cheeses — from fresh to long-aged Pecorinos.

Code	Product	Packaging	Unit	MOP\$
70101	Moliterno	6 kg	kg	348
70113	Moliterno with truffle	1.5 kg	kg	488
70820	Fiore Sardo DOP	1.5 kg	kg	388
70111	Caciotta "Cafone"	1.5 kg	kg	248
95892	Pecorino fiorino "red label" DOP	1.6 kg	kg	338
70655	Pecorino fiorino "black label" DOP	1.5 kg	kg	338
70990	Pecorino di fossa Solano DOP	1.2 kg	kg	488
583	Pecorino di fossa Tamarello DOP	1 kg	kg	608
70808	Caciotta "ghiotta" with olives, rocket and spicy pepper	2.5 kg	kg	208
70809	Caciotta with olives	2.3 Kg	kg	208
70803	Caciotta with red chilly	3 Kg	kg	208
70811	Caciotta with pistachios	3 Kg	kg	218
AVAILABLE ON PRE-ORDER 5-7 days lead time				
95895	Pecorino "cacio and pears "	0.55 kg	kg	408
70812	Caciotta with rocket salad	3 kg	kg	228
70807	Piacentino Ennese DOP	1.5 kg	kg	398

Code	Product	Packaging	Unit	MOP\$
65700	Fiore Sardo "Brigante"	1.5 kg	kg	308

Pre-order items: 5-7 days lead time.

SELECTION

Goat cheese

Italian and French goat cheeses, fresh and aged.

Code	Product	Packaging	Unit	MOP\$
30103	Rotulin soft goat cheese	80 gr x 10	pc	198
30160	Goat Bergamino	1.8 kg	kg	298
AVAILABLE ON PRE-ORDER 5-7 days lead time				
40801	Goat camembert	300 gr X 4	kg	338
30146	Goat Tomino	60 gr X 12	kg	358
30148	Goat Quader	1 kg	kg	358
20795	Goat blue cheese	1.5 kg	kg	418
95422	Le Cabrissac	150 gr	pc	72
70806	Goat primo sale	150 gr X 4	kg	298
65800	Goat crescenza	250 gr X 6	kg	318
80392	Goat ricotta	1.5 kg	kg	158
30111	Goat robiola	260 gr X 5	kg	188
70000	Monte majore goat	1.5 kg	kg	398
70002	Goat canestrato " regina"	1.5 kg	kg	398
70007	Goat grand riserva	1.5 kg	kg	398

Pre-order items: 5-7 days lead time.

SELECTION

French cheese

Selected French classics to complete the cheese board.

Code	Product	Packaging	Unit	MOP\$
95621	Brie Paysan Breton	1 kg	kg	148
85320	Edamer	3 kg	kg	138
M618	Emmental	3 kg	kg	188
15181	Emmentaler	3 kg	kg	298

SELECTION

Parma Ham

Prosciutto di Parma DOP — aged the traditional way for sweetness and depth.

Code	Product	Packaging	Unit	MOP\$
SF1871	Parma ham DOP 24 months - San Francesco	7 kg	kg	298
SF0134	Parma ham DOP " mattonella" - San Francesco	5 kg	kg	328
SF1083	Parma ham DOP 24 months BONE IN - San Francesco	9 kg	kg	248
SF0002	Parma style " MEC piatto" - San Francesco	7 kg	kg	158
SF0004	Parma style " MEC addobbo" - San Francesco	7 kg	kg	158
SF0015	Parma style " MEC mattonella" - San Francesco	5 kg	kg	198
SF1913	Culatta nazionale	5 kg	kg	258
SF0172	San Daniele 18 months - San Francesco	7 kg	kg	288

SELECTION

Cooked ham

Prosciutto cotto — premium cooked hams, crafted slowly.

Code	Product	Packaging	Unit	MOP\$
R106	Cooked smoked ham " Praga " - Rovagnati	4 kg	kg	148
RGH002	Cooked ham with truffle - Rovagnati	4.5 kg	kg	348
R056	Cooked ham " Gran Biscotto" - Rovagnati	4.5 kg	kg	208
R103	Cooked ham " Gran Piacere" - Rovagnati	4.5 / 8 kg	kg	138

SELECTION

Mortadella & Bresaola

Bologna's mortadella and Valtellina's bresaola — Italian deli icons.

Code	Product	Packaging	Unit	MOP\$
RUD601	Mortadella with pistachio " Rovagnati"	3 Kg	kg	138
RUD501	Mortadella without pistachio " Rovagnati"	3 Kg	kg	138
M8946	Mortadella " favola" in cotenna	5.5 Kg	kg	288
C323	Bresaola	1.8 Kg	kg	398

SELECTION

Salame

Regional salami — Felino, Milano, Toscano and beyond.

Code	Product	Packaging	Unit	MOP\$
1205S	Salame Milano	3.5 kg	kg	148
33199	Soppressa Veneta	0.8 kg	kg	288
1223T	Truffle spianata	1.8 kg	kg	288
34200	Finocchiona - fennel Salame	1.5 kg	kg	228
M803	Sopressata di testa	5 kg	kg	198
C139	Spianata Abruzzese sweet	2.8 kg	kg	178
C138	Spicy spianata	1 kg	Kg	178
C135	Spicy Salame " Bastone"	0.8 kg	kg	168
C1040	Ventricina	3 Kg	kg	168
730	Nduja	0.4 KG	kg	198

SELECTION

Speck

Alto Adige speck — gently smoked, mountain-aged.

Code	Product	Packaging	Unit	MOP\$
M298	Speck	2.5 Kg	kg	198

SELECTION

Coppa

Coppa di Parma — the prized neck cut, aged and seasoned.

Code	Product	Packaging	Unit	MOP\$
33335	Coppa delle Fonti	1.6 kg	kg	348
C170	Coppa in rete	1 kg	kg	198

SELECTION

Pancetta

Cured pork belly — flat, rolled, smoked and traditional varieties.

Code	Product	Packaging	Unit	MOP\$
C181	Pancetta Tesa with black pepper	3 kg	kg	198
C230M	Pancetta Tesa smoked	1.7 Kg	kg	208
C180	Pancetta arrotolata (rolled)	3.9 Kg	kg	208
C196	Guanciale	1 Kg	kg	198
2772	Guanciale rolled (Goletta type)	1.7 kg	kg	148
33222	Goletta delle Fonti	1.5 Kg	kg	288

SELECTION

Special cold cuts

Distinctive cured meats for the discerning chef.

Code	Product	Packaging	Unit	MOP\$
BGA005	Coppa Di Testa	4 Kg	Kg	198
BG041	Guanciale	2 Kg	Kg	208
BG022	Capocollo	1.3 Kg	Kg	298
33100	Ox tongue	1.5 Kg	kg	328
M799	Veal Girello	3 Kg	kg	448
C358	Porchetta	6.3 Kg	kg	188
57	Roast beef	2.5 Kg	kg	408

SELECTION

Fassona Beef

Piedmontese Fassona — lean, tender, and prized worldwide.

Code	Product	Packaging	Unit	MOP\$
002/100	Fassona Beef Tartare	100 Gr	Kg	408
18	Shank Steak	2.9 Kg	Kg	278
33	Bone -in Ribeye	900 Gr	Kg	367
34	Striploin	4.5 Kg	Kg	448
40	T- bone	1.2 Kg	Kg	548
55	Beef Sausage	1 Kg	Kg	288
673	Hamburger	100 Gr	Kg	258

Fresh Pasta

Hand-crafted fresh pasta and ready-to-serve dishes from Italy's master pasta makers.

SELECTION

Cappelletto

Hand-folded Romagnolo "little hats", filled and ready to serve.

Code	Product	Packaging	Unit	MOP\$
CP	Cappelletto with ham	1kg	kg	178

SELECTION

Delizia

Filled fresh pasta specialties from artisan producers.

Code	Product	Packaging	Unit	MOP\$
GRR08	Delizia with truffle	4 x 1 kg	kg	175
GRR03	Delizia ricotta and spinach	4 x 1 kg	kg	168

SELECTION

Gnocchi

Soft potato gnocchi made the traditional way.

Code	Product	Packaging	Unit	MOP\$
FBGS500	Gnocchi with pesto	500 Gr	kg	118
FBGT500	Gnocchi with truffle	500 Gr	kg	118
GT	Gnocchi "tricolore"	4 x 1 kg	kg	122
FBGP500	Gnocchi	500 Gr	kg	98

SELECTION

Quadrone

Large filled pasta squares — chef-friendly portions.

Code	Product	Packaging	Unit	MOP\$
QFS	Quadrone with porcini mushrooms	4 x500gr	kg	178
RQM	Quadrone with ricotta and spinach	4 x500gr	kg	168

SELECTION

Raviolo

Filled fresh pasta — classic and seasonal fillings.

Code	Product	Packaging	Unit	MOP\$
RC	Raviolo with meat	4 x500gr	kg	158
FBRM250	Raviolo ricotta and spinach	4 x 250gr	kg	138
PLI	Raviolo del plin	1 Kg	kg	198

SELECTION

Tagliatelle

Egg-rich ribbon pasta — the signature of Emilia-Romagna.

Code	Product	Packaging	Unit	MOP\$
PF01	Tagliatelle	2 Kg	kg	105
FBTM250	Tagliatelle	250gr	kg	168

SELECTION

Tagliolini

Fine egg pasta — a lighter cousin of tagliatelle.

Code	Product	Packaging	Unit	MOP\$
PNS	Tagliolini black squid ink	1 Kg	kg	115
PF04	Tagliolini Paglia e Fieno	2 Kg	kg	108
GRPF02	Tagliolini	1 Kg	kg	118
FBTG250	Tagliolini	250gr	kg	122

SELECTION

Tortellini

Bologna's iconic stuffed pasta in brodo or with butter.

Code	Product	Packaging	Unit	MOP\$
FBTC250	Tortellini with meat	250gr	kg	145

SELECTION

Long pasta

Bronze-die dried pasta with character and texture.

Code	Product	Packaging	Unit	MOP\$
GRPF03	Pappardelle	4 x 1 kg	kg	118
GRPF04	Spaghetti chitarra	4 x 1 kg	kg	118
SC2	Scialatielli	500gr	kg	145

SELECTION

Special pasta

Distinctive shapes and colours from artisan producers.

Code	Product	Packaging	Unit	MOP\$
TG2	Trofie	500gr	kg	100
ST2	Strascinati	500gr	kg	95
FBSL250	Lasagna sheet	250gr	kg	125
PIZZ	Pizzoccheri	1 kg	kg	122
CA2	Cavatelli	500gr	kg	115

SELECTION

Ready to serve dishes

Chef-quality Italian dishes, ready to plate.

Code	Product	Packaging	Unit	MOP\$
FZLASGNA	Classic Lasagna Bolognese	2.5 Kg	kg	118
FZCANNE	Cannelloni Ricotta And Spinach	1.4 Kg	kg	98
FZLASAGNAP ST	Lasagna With Pesto Sauce	2.5 Kg	kg	138

All prices in MOP\$. Sourced directly from certified Italian producers.

Looking for Something Special?

Can't find what you need in this catalogue? As Italian food specialists serving Hong Kong and Macau, we can source virtually any authentic Italian ingredient, beverage or specialty item through our extended partner network in Italy.

- Rare regional specialties from small Italian producers
- Seasonal products available only during specific months
- DOP & IGP certified authentic products
- Reliable logistics and clearance for Macau delivery

Your culinary vision — delivered from Italy to Macau.

Delivery to Macau

Reliable cross-border delivery from our Hong Kong base to Macau.

01

Order Lead Time

Standard 2–3 working days from confirmed order to delivery in Macau.

02

Coverage

Full coverage of Macau Peninsula, Taipa & Cotai.

03

Cold Chain

Full temperature-controlled logistics: chilled and frozen products handled with care.

04

Minimum Order

Wholesale minimums apply — please contact us for your account terms.

05

Pricing

All prices quoted in Macau Patacas (MOP\$), net of duties and clearance.

06

Quality Guarantee

Every shipment inspected for freshness and integrity before dispatch.

Contact & Ordering

Bringing Italy's finest culinary traditions to Macau and Asia

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Macau Service

Cross-border delivery by arrangement

Certifications · EU Organic Certified · DOP & IGP Authorized Distributor · HACCP Compliant