



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.

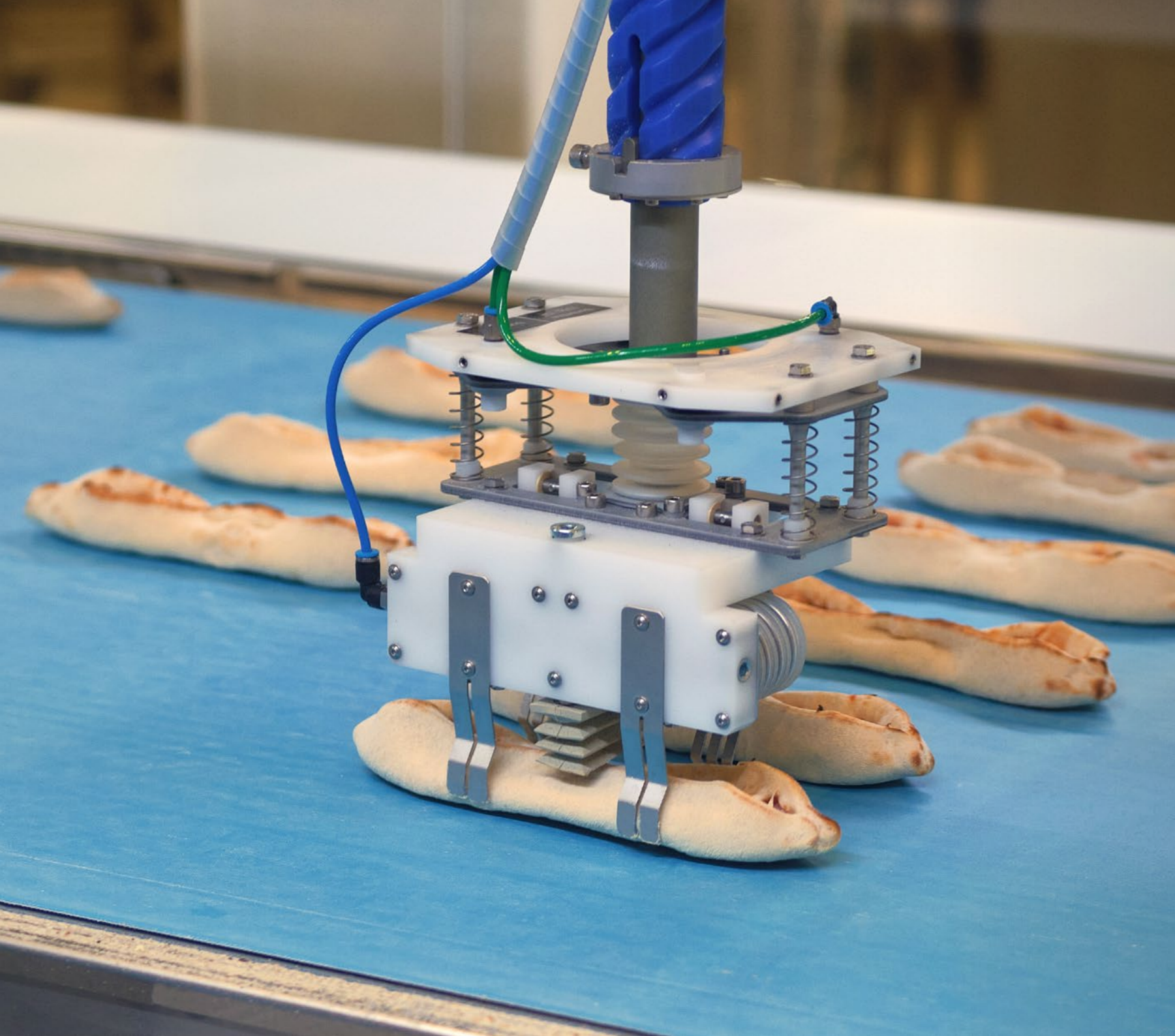
You can say it'll be good by the name.

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 Saponi 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 Saponi e Tradizioni's leadership and primary role in innovation, quality and safety.



* Solo su assortimento selezionato
Selected recipes only



Sorrentina

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

Mozzarella and tomato



Ham and mozzarella



Sorrentina

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

Salami and mozzarella



Mixed cheese and spinach



Sorrentina

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

Grilled vegetables and basil pesto sauce



Four cheese



Sorrentina 110

80X120	EUR	110g	18cm	25 pcs	16 crt.	8 layer	128 crt.
100X120	UK	110g	18cm	25 pcs	20 crt.	11 layer	220 crt.

Authentica - tomato and mozzarella

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



AVAILABLE FLAVOURS:

- Mozzarella and tomato
- Ham and mozzarella
- Salami and mozzarella
- Mixed cheese and spinach
- Grilled vegetables and basil pesto sauce
- Four cheese

Sorrentina

SPECIAL

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

Parmigiana Multigrain

mozzarella, slow-cooked tomato souce and eggplant



Wholemeal basil pesto and cherry tomato

basil pesto, cherry tomatoes, mozzarella



Sorrentina

SPECIAL

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

Vegan Grilled Vegetables







tomato sauce, grilled vegetables, tofu



AVAILABLE CERTIFICATIONS:

- Halal
- Kosher
- Bio

Piffero

							
80X120	EUR	180g	27cm	15 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	180g	27cm	28 pcs.	10 crt.	12 layer	120 crt.







Mozzarella and salami



AVAILABLE FLAVOURS:

- Mozzarella and tomato
- Mozzarella and ham
- Ham and mushroom

Caruso

							
80X120	EUR	180g	24cm	10 pcs.	12 crt.	12 layer	144 crt.
100X120	UK	180g	24cm	10 pcs.	16 crt.	16 layer	256 crt.







Buffalo mozzarella and cherry tomato



AVAILABLE FLAVOURS:

- Salami and ham

Calzone







							
80X120	EUR	120g	17cm	24 pcs.	12 crt.	10 layer	120 crt.
100X120	UK	120g	17cm	16 pcs.	16 crt.	16 layer	256 crt.

Mozzarella and tomato



AVAILABLE FLAVOURS:
Mozzarella and ham

Mini Pizza







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

Würstel and chips *170g



AVAILABLE FLAVOURS:
Mozzarella and tomato *150g
Ham and mushroom *170g
Mozzarella and salami *160g
Grilled vegetables and mozzarella *175g

Tranciotto

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







Grilled vegetables and mozzarella *185g



AVAILABLE FLAVOURS:

- Mozzarella and tomato *160g
- Ham and mushroom *180g
- Würstel and chips *180g
- Mozzarella and salami *170g

Piccoli

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







Mozzarella and tomato



AVAILABLE FLAVOURS:

- Basil Pesto sauce and tomato cubes
- Four cheese
- Cacio e pepe

Mini Calzone







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

 Mozzarella and tomato



AVAILABLE FLAVOURS:
Speck and Brie cheese
Provolone cheese and 'Nduja
Four cheese

Pizza base

							
80X120	EUR	260g/320g	29cm	10 pcs.	crossed	crossed	96 crt.
100X120	UK	260g/320g	29cm	10 pcs.	20 crt.	6 layer	120 crt.

 Plain pizza base



Mozzarella and tomato 

Pizza base

RECTANGULAR

80X120	EUR	580g/700g	29x39cm	8 pcs..	8 crt.	10 Layer	80 crt.
100X120	UK	580g/700g	29x39cm	8 pcs.	10 crt.	10 Layer	100 crt.

■ Tomato



Tomato and mozzarella ■

Gusto Sorrento



Sorrento

Sapori e Tradizioni

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