



PASTA AND CO. **2025**



Tomato soup fruity, made of tomatoes with rustic pieces of tomato, seasoned with basil

*** 0 & 2** 24× 200 g 2110 057 5× 2,000 g 2210 000

SAUCES AND MORE

Aglio e Peperoncino garlic cubes roasted in cold-pressed olive oil, with fiery chilli. "Simple things" can be so delicious!	*	Ø	8	•	5×	1,000 g	2215 184
Sauce Bolognese classic, made of purely beef and roasted vegetable cubes			8	3	24× 5×	200 g 2,000 g	1115 026 1215 027
Bolognese sauce vegan hearty sauce with sunflower seed protein, carrots and celery	**	Ø	8	•	24× 5×	200 g 2,000 g	2115 178 2215 225
Vegetable Bolognese finely chopped Italian vegetables and fresh herbs in a pulpy tomato sugo		Ø	8	•	24× 5×	200 g 2,000 g	1115 028 1215 029
Tomato sauce Toscana savoury sauce with tomatoes, thyme, basil, garlic, green and black olives	*	0	*		24× 5×	200 g 2,000 g	2115 013 2215 025
Tomato sauce with tomatoes, pesto and olive oil			*		5×	2,000 g	1215 012
Mushrooms in herbal sauce fresh mushrooms and shallots in a sauce with fine herbs	*	0	*		24×	150 g	2113 162
Sauce Arrabbiata spicy sugo from tomatoes, onions and chili	*	0	*	•	24× 5×	200 g 2,000 g	2115 022 2215 003

Symbols













Sugo di Peposo diced, aromatic beef knuckle in hearty red wine pepper sauce. Ideal for our new varieties of pasta	*	8 8	24× 5×	220 g 2,000 g	2121 247 2221 318
Sauce Carbonara tasteful pasta sauce with fried bacon	*	×	24× 5×	200 g 2,000 g	2115 056 2215 028
Gorgonzola sauce made of gorgonzola, cream, milk and white wine	*	*	24× 5×	200 g 2,000 g	2115 014 2215 019

OUR PRODUCTS ARE MANUFACTURED WITHOUT FLAVOUR ENHANCERS.



Pesto Genovese with cold-pressed olive oil, basil, Grana Padano, pine kernels and fresh garlic			8	6×	250 g	1215 006
Pesto Verde finely textured pesto with vegetarian hard cheese and cashew kernels		0	*	10×	250 g	1215 164
Pesto Rosso textured spread made of sun-dried tomatoes and hard cheese	**	0	8	6×	500 g	2219 109
Grana Padano ground Italian hard cheese, goes well with pasta and best asuited for au gratin dishes			*	4×	1,000 g	6711 001

BFFF

Piccata Milanese tender chicken breast in a classic cheese and egg batter	*		2× 4,000 g	5721 028
Chicken breast au naturel especially juicy and tender due to sous vide cooking	*	8 &	5×10× approx. 125 g approx. 6,250 g	2721 148



WE COOK THE WAY YOU DO, CLASSICALLY – ONLY OUR PANS ARE A LITTLE BIGGER.

FISH

King prawns in curry saffron sauce wew recipe king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron	₩	8		12×	220 g	2122 005
King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)	**	*	3	12× 8	approx. 440 g	2722 003
Salmon fillet raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)	*	*	3	12×	180 g	2122 082
Salmon fillet, cooked juicy, pre-fried, for your fast cuisine	*	*	3	24× a	approx. 120 g	2122 088
SIDE DISHES						
Pasta "Orecchiette" small "little ears" pasta which ideally take up the sauce due to their raw surface and curvature	*	9	•	24×	150 g	2120 111
Tagliarini white white noodles with fresh eggs, 4 mm	*	9	3	12× 12×	150 g 200 g	2120 076 2120 039
Tagliarini green green noodles with fresh eggs, 4 mm	*	9	3	12×	200 g	2120 069
Pappardelle wide noodles with fresh eggs, 18 mm	*	9	•	12×	200 g	2120 073



Spaghettini classico made of durum wheat	*	0	4	12>	200 g	2120 074
Penne made of durum wheat	*	Ø	(12>	200 g	2120 071
Truffle tagliarini fine pasta made of durum wheat and fresh eggs, perfectly refined with truffle butter	**			12>	200 g	2120 104
Fusilloni large corkscrew pasta made of durum wheat	*	0	(12>	200 g	2120 072
Potato gnocchi stuffed with goat cheese and truffle	*			12>	140 g	2116 010
Risotto creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	**		8	24> 5>	O	2120 102 2220 020
Lasagne classico à la bolognese	*			12>	400 g	2120 053
Mediterranean vegetable lasagne with eggplants, zucchini, pepper and tomatoes	*	Ø		12>	350 g	2120 025
Lasagne with salmon and spinach with Norwegian salmon and spinach	*			3>	2,500 g	2522 009
DESSERTS						

*

90 g

(145 ml)

6× 1,000 g

(1,600 ml)

5614 050

5714 001

18×

Tiramisu "classic Italian"

a tender Mascarpone cream

with aromatic soaked sponge finger biscuits and



BLOCK MENÜ ENSURES HIGH QUALITY, SECURITY AND RELIABILITY.



CALL US

Our service team will be happy to give you more information. Call us on +49 (0) 38851 92-100 from Monday to Friday, from 8:00 am to 5:00 pm.



Block Menü GmbH Ernst-Litfaß-Str. 1 19246 Zarrentin Germany

Tel.: +49 (0) 38851 92-100 Fax: +49 (0) 38851 92-109

info@block-menue.de www.block-menue.de