



Since 1938



Company History



In 1938 our ancestor **Vittorio Farina**, the master of the noble art of beating octopus against the rocks and of marinated anchovies as well as a known merchant of fresh fish and excellent chef of those products that he loved so much, he already delighted his customers with his famous recipes, handed down until today.

As time went by thanks to his recipes the first center for the distribution of fresh fish was developed, then in the 90s the worldwide exporting company of local tastes **CUCINA ITALIANA** was finally opened. **CUCINA ITALIANA** ranks in the market as a strong defender of the original **Made in Italy**. Thanks to grandfather Vittorio's recipes it excels in its taste and quality of products coming from the clean Mediterranean sea and its uncontaminated sea bottoms.



Our products come from the clean
Mediterranean sea and its
uncontaminated sea bottoms





Our anchovies, fished in the Mediterranean sea under the moonlight (A n c h o v i e s o f “Lampara”), have vivid eyes and silver scales; caught during the night they are brought to the factory in the morning a n d t h e y a r e immediately prepared, wrapped and sent to our customers.



Our rose-colored salmon with its compact meat, comes from cold seas and rivers.



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The Giant Octopus of the Mediterranean Sea, with its black and red tentacles, is beaten according to grandfather Vittorio's recipes, in order to get softness and that unique taste that only CUCINA ITALIANA guarantees for its costumers.



Tradition and authenticity distinguish all other products; they are prepared and cooked using original methods but with modern processes, in order to protect our costumers' health and to represent the typical and genuine italian product. CUCINA ITALIANA is **Made in Italy.**





And Then Our Others Wonders





Anchovies Fillets





Our Variety of Products





Packaging

Giant Octopus



Anchovies of “Lampara”





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MADE IN ITALY

