



PRODUCTS

ABOUT US



The Autentico Italian Food arrives in the States thanks to Rega's family. It all started in the Southern Italy in 1965. Here Luigi Rega founds his food company Agriconserva Rega, to grow and sell the fantastic raw materials produced by its land. Time goes by and Luigi's son decide to move in New Jersey to start a new business company, always based on their Italian agricultural products.

With him his son also moves, whose name is the same of his grandfather.



ABOUT US

So the young Luigi Rega ends up in the USA. He's 20 and want to use the deep know-how of his family and of Italian farming to make known the true taste of Italian products in America. Besides this, to animate him is the courage, the stubbornness, the energy of youth and the desire to remember his grandfather Luigi Rega, the head of the family that bears his own name, the person that taught him everything he knows. From these bases, Luigi finds the strength not only to survive but to make to prosper a company that's still today a productive model in its field. In fact Rega USA grows up to move from Lodi (NJ) to Totowa (NJ) in a larger and more functional warehouse. He finds soon the need to import other products in addition to those of the Rega brand, like the Italian extravirgin olive oil and the authentic mozzarella cheese.



The same applies for the traditional desserts and cakes from Naples, so here begins the collaboration with Giordano's, the brand founded by Luigi's uncle.

After more than 60 years, Luigi continues to make known the Made in Italy in America. It's what we at Rega call "The autentico Italian food".

Buonissimo

SAN MARZANO

*refractometric residue
not less than 4%*

*absence of extraneous flavors
and smell*

Ph between 4,2 and 4,5

*uniform red color with an a/b
colorimetric ratio of not less 2.2*



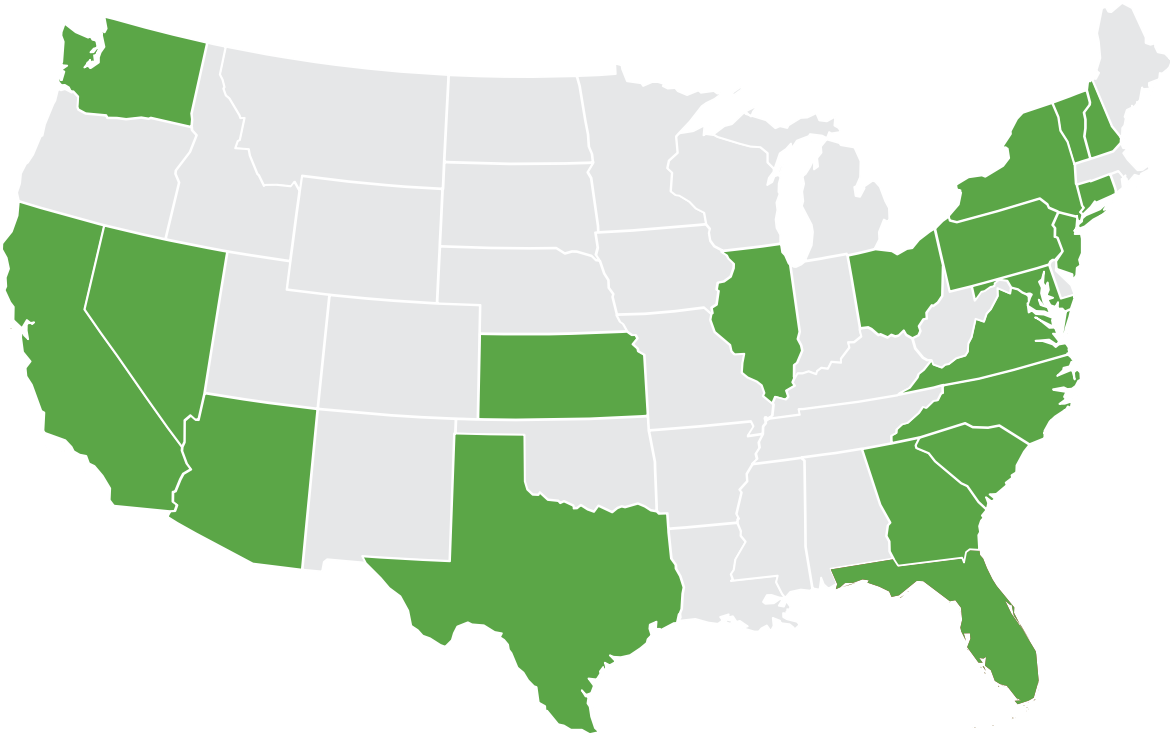
*drained weight not
less than 65% of
the net weight*

*N.B. Adding salt is allowed
(max 3% of the weight), basil
leaves, semi-concentrated
tomato juice always and
exclusively from San Marzano.*

*elongated and parallelepiped
shape, with length ranging from
60 to 80 millimeters*

WHERE YOU FIND US

THE PRODUCT IMPORTED BY REGA USA ARE PRESENT IN:



STORES

STORES WHERE YOU FIND OUR PRODUCTS





TOMATOES

Buonissimo



Agriconserve Rega distributes in Italy and abroad with its Rega and Strianese brand. Peeled tomatoes, cherry tomatoes, datterini tomatoes, diced tomatoes, pulps, purées and sauces: the Agriconserve Rega tomato is healthy, good and true. The mild climate, the healthy air and the large crops that extend on the coasts of Puglia and Tuscany, where there are no heavy industries, the water from the wells is clean and the growth conditions are optimal. The harvesting activity, using agricultural machinery, takes place only in the months of August and September, when the tomatoes have reached that bright and characteristic red tint, the color of the right ripeness. They are transported to the Striano plant and processed within 24 hours, preserving freshness, color and flavor.

**THE
AUTENTICO** 
Tomatoes

SAN MARZANO



SAN MARZANO

REGA San Marzano DOP



Fresh and unmistakable. San Marzano tomatoes DOP have an insuperable taste, as it used to be in the past.

Weight per piece [oz]	Pack of	Pack per pallet
90	6	72
28	12	110
14	24	104

"Elongated berry shape with parallel longitudinal depressions, bright red color, poor presence of seeds and placental fibers, bright red skin and easy peelability, typically bitter-sweet taste."

San Marzano DOP is the only tomato in the world to have these characteristics. Born in Campania on the slopes of Vesuvio, its roots lie in a land of volcanic nature, fertile and rich in minerals, and its flowers breathe the Mediterranean climate. The cultivation technique of the plants of San Marzano provides for a vertical type of farming, in compliance with a centuries-old tradition.



REGA Peeled Tomatoes with Basil

Whole peeled tomatoes and basil: the real flavor of Italy.



WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
105	6	64
90	6	72
28	12	110



REGA Crushed Tomatoes

The crushed fine pulp is very suitable for pizza.

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
28	12	110
14	24	104

REGA Strained Tomatoes in glass

Tomato puree is a traditional product in Italian cuisine.

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
24	12	96





REGA Cherry Tomatoes

Refined, delicious or spicy: this is our cherry tomatoes are.

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
90	6	80
14	12	208
14	24	104

REGA Spicy Cherry Tomatoes

Refined, delicious or spicy: this is our cherry tomatoes are.

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
90	6	80
14	12	208
14	24	104



REGA • Chopped Tomatoes

Tasty and velvety: they are chopped tomatoes

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
105	6	64
28	12	110
14	24	104



ORGANIC

REGA Chopped Tomatoes • Organic

The crushed fine pulp is very suitable for pizza.

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
28	12	110
14	24	104



REGA Strained Tomatoes in glass • Organic

Tomato puree is a traditional product in Italian cuisine

WEIGHT PER PIECE (OZ)	PACK OF	PACK PER PALLET
24	12	96

Buonissimo



MOLINO
Casillo
DAL 1958



THE LAND PRODUCES THE WHEAT. BUT MAN PRODUCES THE DREAM ABOUT WHEAT, AND IT IS THE DREAM THAT MAKES THINGS COME TRUE. **Vincenzo Casillo**

MOLINO CASILLO. QUALITY, INNOVATION AND PASSION AT THE SERVICE OF PROFESSIONALS.

The Casillo Group has decided to launch the new brand Molino Casillo, with the aim of catering to the needs of an increasingly specialised market in constant search of excellence. Molino Casillo is the result of a new corporate vision that seeks to also bring the "Molino Casillo universe" to professionals by offering a wide range of flours and semolina of the highest quality, produced to meet every need and able to ensure an excellent result in every field of use. The Casillo Group is a great Italian company, world leader in the processing and marketing of wheat, rooted deep in the Italian tradition and still evolving with professionalism and passion in a constant search for perfection.





ZERO M TYPE "0" SOFT WHEAT FLOUR

"ZERO M" is the flour true pizzaioli appreciate most. It is based on a careful selection of grains and has a high ability to adapt to all processes, thanks to the perfect balance between tenacity and extensibility. Recommended for the preparation of pizzas and focaccia with a medium leavening time.

W 290 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg

ZERO L TYPE "0" SOFT WHEAT FLOUR

"ZERO L" is the flour designed to guarantee high performance and high hydration. Thanks to a perfect balance between tenacity and extensibility, it fully expresses itself during processing and leavening, giving the finished product exceptional digestibility and a fragrance never experienced before. Suitable for medium to long leavening.

W 38 0 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg



PIZZA SUPERIORE - ORIGINE LINE



Pizza Superiore is our "rough" flour, different from the "0" you are used to. Obtained from a slow and sweet grinding of the best grains, to ensure superior stability, a melting and never chewy pizza, rich in scent that evokes "the essence of the wheat field". Pizza Superiore is the flour designed to ensure high performance and high hydration, excellent for long leaven.

COMMON WHEAT FLOUR TYPE 0 WITH WHEAT GERM

W 340 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg



AROMA



With wheat germ is the type "1" flour obtained by means of a careful and extremely slow milling process. Molino Casillo dedicates this flour to all lovers of Roman-style pizza who wish to make a super crunchy pizza with an exceptional aroma and unique crispness. "AROMA" is the flour of your dreams, conceived for pizza makers who want a different pizza... an Authentic Romana pizza with wheat germ! 12,5 kg (27,5lbs) / 25kg (55lbs)

12,5kg (27,5lbs), 100 pcs, tot 1250kg
25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg

SEMOLA TOP

TOP" is a regrind durum wheat semolina obtained from the mixture of the best protein hard grains. The fine grain size, obtained thanks to the double grinding of wheat, make it ideal for the preparation of bread, pizza, focaccia, accompanied by a unique taste to which are added the unmistakable scent and color of durum wheat.

W 240 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg



PIZZA ORO (PIZZA GOLD) DOUBLE-MILLED DURUM WHEAT SEMOLINA



"Pizza ORO" is the double-milled semolina as yellow as gold and as the sun that shines on the durum wheat. A concentrate of aromas to be used for pizzas and focaccia with a rustic flavour, which tell a story fuelled by tradition.

W 240 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg

SEMOLA EXTRA ARANCIO



Pasta tells the story of the Italian tradition. Precisely for this reason Molino Casillo has been grinding for over sixty years the best hard grains to produce semolina of the highest quality to satisfy the most attentive professionals and the most demanding palates. "Extra Arancio" is the semolina for pasta par excellence. Obtained by the skilful milling of the best hard grains, you get a large sized semolina that will ensure the production of fresh and dry pasta, printed and drawn, with an intense color and a high seal in cooking

W 240 - 25 KG (55lbs)

25kg (55lbs), 50 pcs per pallet USA (100x120), tot 1250 kg





CHEESE

Buonissimo



The dairy products of Latteria Sorrentina are those cheeses and dairy products produced in Italy that still manage to give taste to every dish and the authentic flavor of the Italian dairy tradition.

Born from a passion for good eating and genuine food, the dairy products we produce have always been the representation of what we can give our customers: the best for their table and their health.

Genuine, tasty, made with quality ingredients, our products are special and you will realize from the first mouthful: try to imagine the creaminess of the fior di fuscella or the unique texture of the stracciatella cheese spread on a bruschetta of fresh bread and tomato. Breathtaking.

THE AUTENTICO





FIORDILATTE DI NAPOLI

LATTE 100% CAMPANIA

The most authentic expression of the tradition and fresh dairy products processing is enclosed in the braid shape that recalls a flower. The hand-crafted processing of the milk collected from the stalls and pastures of Campania region and the particular shape of its cut make the Fiordilatte di Napoli.

WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
1.72 lbs 780g	9	100

FIORDILATTE DEI MONTI

This cubic shaped Fiordilatte, with its dryness and compactness, is perfect for Neapolitan style pizzas. Its shape is ideal to be cut with the stecca, the triangular spatula, inseparable companion of pizza makers.



WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
2.2 lbs 1kg	12	100



FIORDILATTE TAGLIO NAPOLI LOAF

The line 100% Lavorazione Italia is your essential ally as it can serve as supply ready for use as soon as it is brought up to temperature. The ideal solution to ensure full control of the dosage and avoid even the minimum waste of dairy products.

	WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
WHOLE	2.2 lbs 1kg	12	100
JULIENNE	3.3 lbs 1,5 kg	4	



STRACCIATELLA & BURRATA

100% Latte italiano

An exquisite delicacy featuring a delicious creamy panna di latte and pasta filata mozzarella. Taste the sophistication of delicate shreds of mozzarella in authentic Italian cream and delight in this luscious, award-winning, handcrafted cheese.

Stracciatella 100% Latte Italiano 24x8.92oz

Burrata 100% Latte Italiano 16x4.45xoz



	WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
STRACCIATA	8,92 oz (250g)	16	100
BURRATA 2x	4,45 oz (125g)	16	

PROVOLA DI NAPOLI / DEI MONTI



The Provola takes up all the mastery of smoking the best Fiordilatte with dry and fragrant straw in the fireplaces that were used to preserve the Fiordilatte and add an unmistakable scented note. Taste the Provola di Napoli to discover its extra milky texture!

	WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
	1.72 lbs 780g	12	100

BUFFALO MOZZARELLA

This all natural buffalo milk mozzarella unveils an alluringly distinctive flavor with a deliciously creamy texture. Savor the inspirational essence of Italy's original.



	WEIGHT PER PIECE (G)	PACK OF	PACK PER PALLET
	4,4 oz (125g)	12	200





DELVERDE



Located in the spectacular environmental oasis of the Majella National Park, Delverde has been synonymous with quality natural products since 1967, the year in which the company began its activity, treasuring centuries-old Abruzzo traditions. Today, more than fifty years later, Delverde is a company in step with the times, with an international scope and a wide range of products.

Delverde utilizza semole di alta qualità ottenute dai migliori grani prevalentemente italiani e di tutto il mondo, al fine di ottenere una pasta più preziosa dal punto di vista nutrizionale, più buona a livello gustativo e con la giusta tenacità, che le permette di restare il più possibile "al dente". A questa caratteristica si aggiungono la garanzia "Ogm free" e le certificazioni delle materie prime destinate alla linea di pasta Biologica e di pasta Integrale Biologica, che provengono da grani 100% italiani.

**THE
AUTENTICO**
pasta



CAPELLINI

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb

SPAGHETTINI

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb



SPAGHETTI

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb

LINGUINE FINI

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb



LINGUINE

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb



FETTUCCINE

Dimensions LxWxH	Units per case
11.54x6.26x11.14	4x5Lb



MEDIUM RIGATONI

Dimensions LxWxH	Units per case
13.78x11.26x13.46	4x5Lb

FUSILLI

Dimensions LxWxH	Units per case
13.78x11.26x13.46	4x5Lb



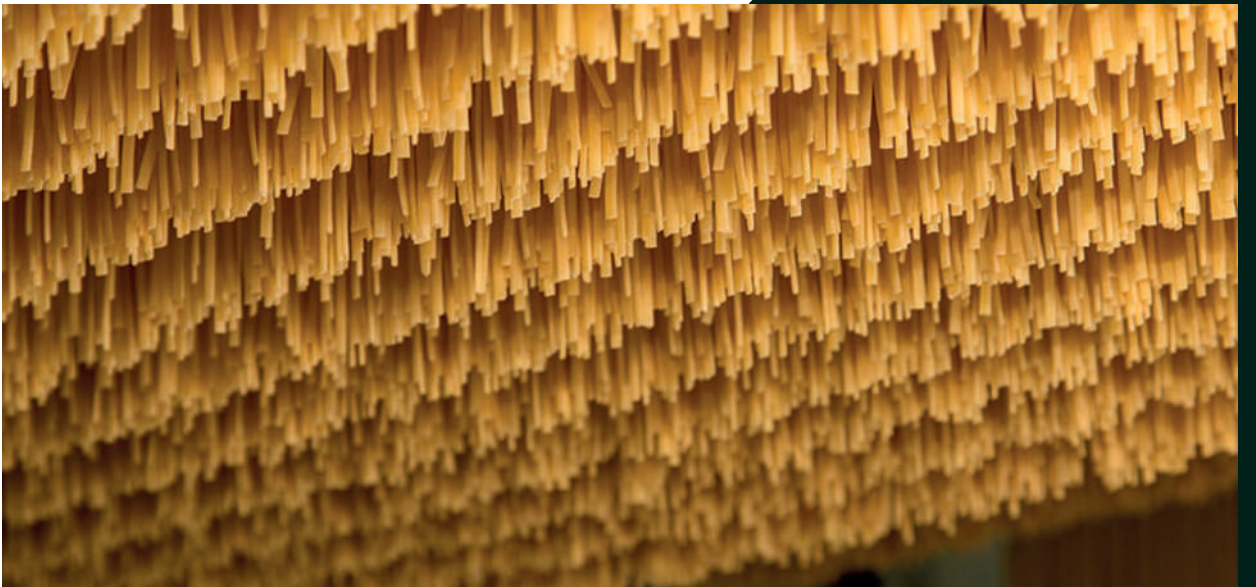
PENNE RIGATE

Dimensions LxWxH	Units per case
11.77x10.98x13.82	4x5Lb

FARFALLE

Dimensions LxWxH	Units per case
13.78x11.26x13.46	4x5Lb







Tradition, quality and competence for 3 generations. We transform the products of our land following the entire supply chain starting from the seed. The "the good that you see" line, packaged in the classic "Buccaccio", is the return to the peasant tradition that used to store seasonal vegetables in glass to make them available all year round. By adopting advanced production techniques and small-big secrets of conservation, we keep the "original flavors" unchanged over time, delighting the palate of consumers increasingly oriented towards the search for goodness.

TOMATOES

CARBONE

Red datterini tomatoe

The datterino tomato is very popular for preparing simple sauces and for filling pizza without particular combinations in order to let you perceive the unmistakable sweetness.



WEIGHT PER PIECE (ML)	PACK OF	PACK PER PALLET
1000	6	100



CARBONE

Yellow datterini tomatoes

The yellow datterino has a sweet taste and is characterized by the total absence of acidity. So, it is widely used in recipes based on fish and seafood and to fill pizza. It is rich in substances with a high antioxidant power capable of neutralizing free radicals.

WEIGHT PER PIECE (ML)	PACK OF	PACK PER PALLET
1000	6	100

CARBONE

Semidried red datterini tomatoes

The datterino tomato is very popular for preparing simple sauces and for filling pizza without particular combinations in order to let you perceive the unmistakable sweetness.



WEIGHT PER PIECE (ML)	PACK OF	PACK PER PALLET
1000	6	100



SPECIAL ITEMS



CARBONE Neapolitan friarielli

From the Neapolitan tradition, the florets with the most tender leaves are seasoned with oil, garlic and chilli. Excellent for all preparations, perfect on pizza.

WEIGHT PER PIECE (ML)

1000

PACK OF

6

PACK PER PALLET

100

CARBONE Oil stewed escarole

Product obtained from the tenderest leaves of the escarole endive, carefully selected and washed, seasoned with oil, garlic and a pinch of chilli.



WEIGHT PER PIECE (ML)

1000

PACK OF

6

PACK PER PALLET

100



ARMATORE



This is a story of passion and RESPECT FOR THE SEA DEFENDING EVERY DAY THROUGH A SUSTAINABLE DEVELOPMENT POLICY THE REDUCTION OF WASTE SAFEGUARDING THE MARINE COMMUNITIES AND THEIR HABITAT, THROUGH THE USE OF CRAFT INSTRUMENTS WITH A BASS ENVIRONMENTAL IMPACT.

Respect for the planet, respect for people, respect for the sea.





ARMATORE • Cetara's Salted Anchovies

Exclusively the biggest Anchovies, fished in the Amalfi Coast, are selected for being salted. The maturation process takes place in chestnut wood casks for a minimum of 8 months.



30 x 1,6 oz (45g)
30 x 3,2 oz (90g)
3 x 45,8 oz (1,3kg)

ARMATORE • Cetara's Anchovies Extract

Cetara's Anchovies are layered with sea salt in casks, where the maturation process begins. Our product is Presidio Slow Food.

Available in
4x700ml
12x50ml



ARMATORE Bluefin Tuna in Oil RETAIL LINE



Entirely handmade within a few hours of the fishing trip, the Red Tuna fillets in glass have a savory and decisive taste.

6x850gr



ARMATORE Red Tuna Ventresca

The Ventresca of Red Tuna is made of very fine and very delicate fillets, preserved in olive oil.

6x850gr

12x110gr (glass)

ARMATORE Bluefin Tuna Roe

The Bottarga is pressed, salted and dried really slowly according to the natural method. The "Mediterranean caviar" is obtained from the female blue fin tuna roe pouch.

12x250gr

24x4gr



ARMATORE · Bluefin tuna fillets

The bluefin tuna fillets are entirely hand-processed within a few hours of the fishing trip. They are characterized by a tasty and decisive flavor.

850gr.





Five generations ago Frantoio Muraglia was born in Andria, Apulia oil capital. Its patriarch, though, is 450 years old. It's a majestic tree of coratina olive, local cultivar, richest in polyphenols among the other 538 Italian classified varieties.





MURAGLIA Intense

Fruity Extra virgin olive oil exclusively made variety of Coratina olives that grows in Apulia.

12bottlesx250ml

12bottlesx500ml

MURAGLIA Pitted

Real olive oil in its purest form, obtained from cold-pitting Coratina olives

6bottlesx500ml



MURAGLIA Fumo

Extra virgin Peranzana olive oil, naturally cold-smoked using natural woods. Unique for its exceptional fragrance and nuanced flavour.

6bottlesx250ml

BAG IN BOX

A durable package with dispenser for your stock of extra virgin olive oil excellent to taste in comfortable bags in 5 liters of oil box, which replace the 5 liters milk because more durable and practical.

5l x2



FRANTOIO



LEMON
SEASONING OIL
200ml



PEPPER
SEASONING OIL
200ml



GINGER
SEASONING OIL
200ml



CELERY
SEASONING OIL
200ml

MURAGLIA

FRANTOIO



BASIL
SEASONING OIL
200ml



BERGAMOT
SEASONING OIL
200ml



GARLIC
SEASONING OIL
200ml

MURAGLIA

CERAMIC JAR



RAINBOW
CERAMIC JAR
500ml



SPOTTY
CERAMIC JAR
500ml



OCTOPUS
CERAMIC JAR
500ml



PRICKLY PEAR
CERAMIC JAR
500ml



CERAMIC JAR



SARDINES
CERAMIC JAR
500ml



LOBSTER
CERAMIC JAR
500ml



MOTHER NATURE
CERAMIC JAR
500ml



KING
CERAMIC JAR
500ml



CERAMIC JAR



QUEEN
CERAMIC JAR
500ml



THE MAGICIAN
CERAMIC JAR
500ml



THE MAN WITH THE HAT
CERAMIC JAR
500ml







Giordano

The art of Neapolitan pastry Since 1978

For two generations Giordano have handed down the art of Neapolitan pastry. What about the special ingredients?

Passion and tradition.



Frozen



GIORDANO · Zucchini Flowers with provola and ricotta

Italian zucchini flowers filled with provola and ricotta, handmade.

5bags x1kg

GIORDANO · Zucchini Flowers with parmigiano and mozzarella

Italian zucchini flowers filled with mozzarella and PDO parmesan cheese, handmade.

5bags x1kg



GIORDANO · Potatoes Croquettes

A potato ball stuffed with stringy mozzarella: this is the croquette, A musta in the appetizers of a typical pizza-based dinner.

5bags x1kg

GIORDANO · Porcini mushrooms

Funghi porcini frozen size

PORCINI WHOLE MUSHROOMS' first choice

6x2,2lbs (1kg)

PORCINI DICED MUSHROOMS' first choice

6x2,2lbs (1kg)



GIORDANO • Neapolitan Sfogliatella

Crunchy casing and a filling based on ricotta, candied citrus fruits and semolina.

- 60 pz 150gr santa rosa (5,20 oz)
- 24 pz 130gr napolitan sfogliatella (4,5oz)
- 120 pz 60gr (small) (2,1 oz)
- 280 pz 35gr (mignon) (1,23 oz)
- 4 pz for pack (12 packs for box) x 110g (3,8 oz)



Monoporzioni GIORDANO • Lemon Delizia

The lemon delights are famous sweets of Campania origin formed by a soft dome of sponge cake and a tasty Sorrento lemon cream.
6pz 120gr for box

GIORDANO • Ricotta and Pear

Delicate ricotta and Williams pear cream enclosed in two hazelnut biscuits.
8pz 120 gr for box



GIORDANO • Nutella Cheesecake

The cream cheese is blended with Nutella to create a soft mousse, placed on a crunchy biscuit base
8pz 120 gr for box

GIORDANO · Red Fruit Cheesecake

*Soft leavened dough, soaked in rum.
8pz 120 gr for box*



GIORDANO · Neapolitan Babà

*Soft leavened dough, soaked in rum.
10pz 120 gr for box*



GIORDANO · Neapolitan Pastiera

*Shortcrust pastry cake filled with a mixture
of ricotta, sugar, eggs, candied citrus peel
and wheat boiled in milk, scented with
orange blossom.
1,2 kg*





VERDE



CREMA GOLOSA SOLCE
6X1 Kg



CREMA RUSTICA SALATA
6X1 Kg



GRANELLA DI PISTACCHIO
6X1 Kg



PASTA PURA DI PISTACCHIO
6X1 Kg

PISTACCHIO

PANETTONI



PANETTONE FARCITO
1 Kg



PANETTONE DA FARCIRE
800g + 200g farcitura

UOVA



UOVO FARCITO
1,2 Kg



UOVO DA FARCIRE
1Kg



