



DI BRUNO BROS.

**CULINARY
PIONEERS**

WHOLESALE CATALOG



The DI BRUNO BROS. EXPERIENCE

Let us make your cheese department a destination by sharing our incredible food experiences with your customers!

GIVE YOUR CUSTOMERS A CULINARY EXPERIENCE

As retailers, we understand the ins and outs of the business and we'll infuse that knowledge into your store's specific goals and needs. We make sure every visit to Di Bruno Bros. offers a bite of something that is delicious and maybe even life-changing. Let us bring that same mentality and culinary expertise to your cheese department and customers.

SHOWCASE CHEESE EXPERTISE IN YOUR STORE

With more Certified Cheese Professionals than any independent retailer in the nation and over 300+ cheeses in our shops, we take our cheese game very seriously. We offer the best cheese, approachable price points, and collateral with fun facts, tips, and tricks to support our products. Di Bruno Bros. dedicates our resources to field merchandising and training programs to help operators have the BEST specialty departments in the region.

PRESENT A FAMILY BRAND WITH PHILADELPHIA ROOTS

We're excited to provide your store with a connection to Philadelphia's iconic Italian Market and culinary scene. Our company owners are third-generation and continue to be instrumental in every aspect of our business. We care deeply about our brand and its legacy and are proud to feature Di Bruno Bros. in select stores across the nation.

Discover all we have to offer!

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DI BRUNO BROS

HOUSE OF CHEESE

COLD CUTS AND ITALIAN DELICATESSA

HOUSE OF
CHEESE

Fancy
COLD CUTS


Our Story

In 1939, brothers Danny and Joe Di Bruno opened a small grocery store in Philadelphia's historic Italian Market. Like many European immigrants, they came to Philadelphia in search of the American dream. That dream became a reality with the opening of the Di Bruno Bros. storefront and the legacy of one of the founding families of Philadelphia's food community was born.

After a defining trip to Switzerland, Danny and Joe were inspired to turn food into culinary entertainment and their corner store into the culinary powerhouse they called "The House of Cheese." This transformation set the foundation for what

Di Bruno Bros. is today: shelves filled with imported cheeses, oils and vinegars, cured meats and provolone hanging from the ceiling, and a destination filled with an intoxicating and inviting aroma.

Danny and Joe built more than a grocery store. They created an institution and sense of community. Throughout the last 75 years, Di Bruno Bros. has been a key culinary piece in the fabric of Philadelphia. Inspired by this legacy, our company has grown into a diversified specialty food enterprise where the values of family and community are still a driving priority.



DANNY AND JOE DI BRUNO
WHO STARTED IT ALL IN 1939.

Who we are today.

There's nothing like sharing an amazing meal around the table with great people. We approach our business with that same family mentality and are looking to build long-term relationships with retailers that share our values and have a love for great food! To us, great food is about incredible flavors, respect for the way things are made, and trust in the people behind them.

Following in the footsteps of our founders, our VP of Culinary Pioneering, Emilio Mignucci, and DB team members continue to travel the world and bring their experiences back to all of us to create

happiness through food. We share these stories and discoveries with customers across the country.

We currently have 5 retail locations throughout the Philadelphia area, 3 separate units of business including a Catering & Commissary Kitchen, Di Bruno Bros. Imports & E-commerce (DBI & E), and over 350 team members.

So pull up a seat at the table, kick back for a story or two, and let us share our favorite food finds for you to try.

Cheese-centric. Legacy-inspired. Relationship-driven.
PURVEYORS OF HAPPINESS.

DI BRUNO MOMENTS OF PRIDE

- Founding Member of The Good Food Retailers Collaborative In 2015
- Pennsylvania Cheese Guild – Steering committee member since 2015
- American Cheese Society – Board of Directors
- Italian Trade Commission 2010 Platinum Award to successful entrepreneurs in the U.S. whose overall business has historically remained predominantly loyal to the sale of authentic Italian Foods.
- Taste of America, James Beard Foundation 2007 – James Beard Foundation paid tribute to Emilio Mignucci for making Philadelphia a world-class food city.
- Specialty Food Association 2006 – Recipient of the National Specialty Retailer of the Year.

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We get to travel, taste, and find incredible products and meet great makers along the way. We love that we get to present and represent really great, high quality products from all over the world.

EMILIO MIGNUCCI

Our VP of Culinary Pioneering and third-generation owner.



Italian-inspired CHEESE SPREADS

Offer your customers a taste of Philadelphia's "House of Cheese," with Di Bruno Bros.' gourmet cheese spreads. Inspired by our own family recipes in our Italian Market kitchen over 75 year ago, all of our cheese spreads are made with real Wisconsin cheddar.



HERE'S HOW OUR FAMILY LOVES TO EAT THEM:

- As the perfect addition to any antipasti dish, cheese plate, or snack.
- Spooned atop burgers, sandwiches, grilled cheese, and beyond!
- As a base to create sauces for pasta, meat, and poultry dishes.
- Make your own cheese ball! Roll any of the spreads into a ball (like playdough) and coat with crushed walnuts, almonds, or pecans.
- Pick a spread, or get wild and mix a few together, and stuff some boneless chicken breasts. Seal them shut with a wooden toothpick and bake in the oven with garlic and olive oil.

PACK SIZE 6/7.6 oz

ROASTED GARLIC & HERB CHDB223E	GORGONZOLA CHDB225E
ABBRUZZE CHDB220E	CHEDDAR & HORSERADISH CHDB222E
PORT WINE CHDB227E	PINOT GRIGIO & FIG CHDB229E
PROVOLONE & CHIANTI CHDB228E	SMOKED GOUDA & BEER CHDB230E



Twice-baked for extra crunch CROSTINI

Family-owned artisanal Italian bakery, Pan Ducale, handcrafts our crostini collection. Their award-winning pastry chef, Maria Rosaria D'Amario bakes using coveted family recipes passed down for generations. Pan Ducale stands out by performing much of the baking processes by hand, giving you the full Italian, artisanal eating experience.



PACK SIZE 12/7.04 oz

OLIVE OIL DIBR041	ROSEMARY DIBR042	HOT CHILI PEPPER DIBR040
CHEESE DIBR047	BLACK OLIVE DIBR046	SEA SALT DIBR048
GARLIC DIBR043	ONION DIBR044	



Cheesemonger-selected PRE-CUT CHEESE

The highest quality cheese from Philadelphia's Culinary Pioneers. Enjoy this assortment of a few classics and a few of our favorites.

HOUSE PROVOLONE CHDB025P

Serve with pepperoni, olive salad, and roasted red peppers.

NY WHITE CHEDDAR CHUS222P

Partner with a crisp golden lager or pilsner. Add a few cuts of bacon and slices of bread and you've got yourself a lunch.

PIAVE VECCHIO CHIT044P

Pairs perfectly with our White Truffle Honey and Sweet Abbruzzese Sausage!

FONTINA FONTAL CHDE001P

Perfect as a pizza topper or in fondue with dark bread and Speck Alto Adige for dipping.

PRIMA DONNA CHH0015P

Nutty, sweet, and well-rounded. Pair with most beers or red wines, and our Black Lava Cashews or Cinnful Cocoa Pecans.

YOUNG GOUDA CHH0028P

Classic sandwich favorite from our shop. Always a crowd pleaser!

3YR AGED GOUDA CHH0022P

Similar to Prima Donna. Pair with our Très Toffee Cashews.

SMOKED GOUDA CHH0008P

Sweet, smoky, and nutty with flavor notes reminiscent of maple syrup.

PARMIGIANO REGGIANO CHIT200P

Parmigiano's complex flavor profile complements nearly everything. Douse with balsamic, pair with jam and prosecco, shave onto a summer salad, or infuse soup broth with its aromatic rind.

STILTON RESERVE CHGB016P

Traditionally paired with port but also plays nice with a barley wine or imperial stout.

GORGONZOLA PICCANTE CHIT221P

Pair with something sweet like Vin Santo. Chocolate covered almonds wouldn't be a bad idea, either!

MANCHEGO CHSP028P

A sandwich cheese at heart. Melt it on anything and pair with sherry for dessert.

AGED ASIAGO CHUS023P

Enjoy with your favorite cured meats and our Fig & Acacia Honey Jam.

HAVARTI CHSC015P

A buttery Danish classic with a slight bite. Perfect for sandwiches or melting.

HAVARTI DILL CHSC003P

A classic, mild Danish cow's milk cheese, flecked with dill weed so you can skip the pickle on your next sandwich!



PRIMA DONNA



NY WHITE CHEDDAR



HOUSE PROVOLONE



PARMIGIANO REGGIANO



STILTON RESERVE



MANCHEGO

A cheese's best friend

CHEESE PAIRING ACCOMPANIMENTS

Every visit to the cheese cave should offer a bite of something delicious. Our White Truffle Honey, Fig & Acacia Honey Jam, Blood Orange & Grappa Jam, and Strawberry & Prosecco Jam are versatile, delicious, and unique.

BLOOD ORANGE & GRAPPA JAM DIBR151

Do a classic Italian pairing with Parm or Piave, glaze on a pound cake, or mix into your cocktail.

PACK SIZE 6/7.1 oz

WHITE TRUFFLE HONEY DIBR035

Drizzle over slices of Parmigiano Reggiano, use for basting meat, or to add a sweet earthiness to a homemade chocolate truffle.

PACK SIZE 6/4.6 oz

FIG & ACACIA HONEY JAM DIBR031

What can't it be paired with? Perfect with Parmigiano or aged pecorino. Great as a glaze with some porchetta or rolled up in savory prosciutto.

PACK SIZE 6/7.1 oz

STRAWBERRY & PROSECCO JAM DIBR150

Perfect for Goudas, such as Prima Donna or aged Gouda. Also great dolloped into homemade cookies, on top of ice cream, or added to a glass of sparkling wine.

PACK SIZE 6/7.1 oz

Fresh off the wedge

GRATES & SHREDS

Introducing the “gratest” things since sliced bread! Whether looking to top off pastas, salads, or perhaps a recipe of your own creation, we’ve got you covered. There is a flavor profile to suit every need, and best of all – we’ve done the work for you. Buon Appetito!

PACK SIZE 12/8 oz.



GRATED
PARMESAN
GRAN011A

SHREDDED
PARMESAN
GRAN017A

GRATED
PECORINO
CHIT202A



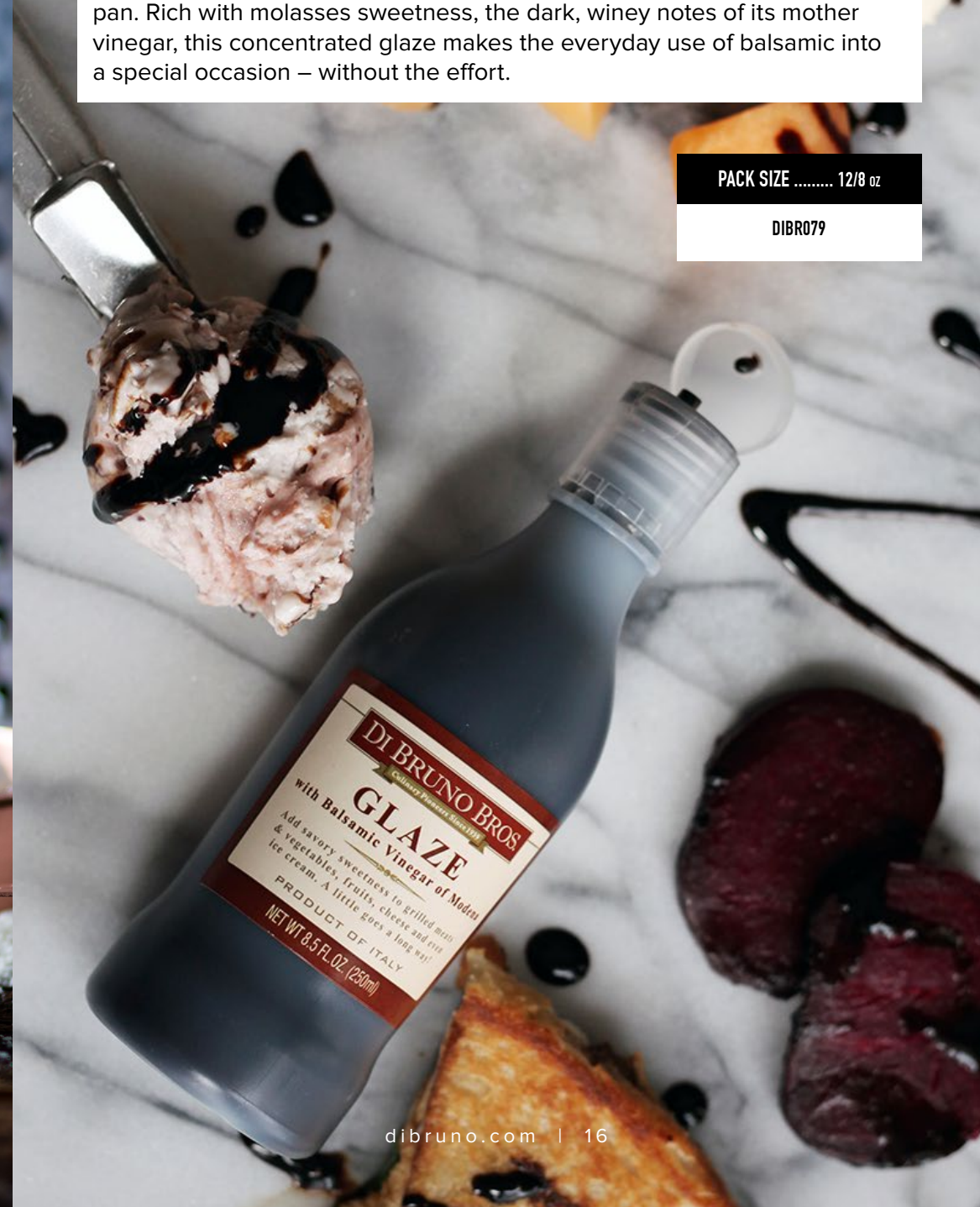
Just a drizzle goes a long way

BALSAMIC GLAZE

This delicious glaze is the balsamic reduction that saves you one ruined pan. Rich with molasses sweetness, the dark, winey notes of its mother vinegar, this concentrated glaze makes the everyday use of balsamic into a special occasion – without the effort.

PACK SIZE 12/8 oz

DIBR079



Traditional SALUMI

Di Bruno Bros. charcuterie products are crafted from the most carefully-selected cuts of pork and spices. Our recipes and process stay true to traditional Italian salami, and are produced with regional Italian spices and the old-world technique of slow air-curing. We promise you'll enjoy our line of classic, artisan salamis — full of authentic Italian flavor!



PACK SIZE 15/8 oz

HOT SOPPRESSATA
DIBR110

MILD ABBRUZZE
DIBR113

MILD SOPPRESSATA
DIBR111

FINOCCHIONA
DIBR114

SPICY CALABRESE
DIBR112

Classic PEPPERONI

The Italian Market Pepperoni is the meat to eat as you walk down the street! Also, easily cut into chunks for antipasto platters or snack trays. Our Sicilian Style Pepperoni happens to be just the right size for a hot dog bun or wrap one of these peeps in a slice of sharp provolone.



PACK SIZE 24/8 oz



ITALIAN MARKET PEPPERONI
CHAR070

PACK SIZE 12/12 oz



SICILIAN STYLE PEPPERONI
CHAR068

Artisanal FLATBREADS

Our classic flatbread crackers are the perfect complement to our gourmet cheeses and handmade cheese spreads. A must-have for any party or just a simple snack at home.



PACK SIZE 12/5 oz.

EVERYTHING
DIBR061

SEEDED WHOLE
GRAIN
DIBR062

SESAME SEED
DIBR063



Sweet SNACKS

Treat yourself between meals or pair 'em up with your favorite cheeses. There's no wrong way to eat these sweet nuts!



PACK SIZE 12/10 oz

TRÈS TOFFEE
CASHEWS
HOUS1129

BLACK LAVA
CASHEWS
HOUS1065

CINNFUL COCOA
PECANS
HOUS1012

Crispy GRISSINI

These light and airy oven-baked breadsticks are a staple on tables across Italy.



PACK SIZE 12/8.8 oz

OLIVE OIL
DIBR142

SESAME
DIBR144

ROSEMARY
DIBR143



Dunkable BISCOTTI

Imported from Italy, our traditional biscotti offer a light, slightly sweet, and perfectly crunchy snack.



PACK SIZE 12/200g

ALMOND
DIBR083

CHOCOLATE
CHIP
DIBR084

COCOA
HAZELNUT
DIBR085



Our set in your store!

DISPLAY CHEESE ACCOMPANIMENTS
WITH SUGGESTED PAIRINGS!

APPROACHABLE CHEESES WITH
DESCRIPTIONS ALLOW CUSTOMERS
TO DISCOVER THEIR NEW FAVORITE



EXTEND YOUR SHELVING WITH
OUR POP UP CROSTINI AND
FLATBREAD SHIPPERS!

CRATES AND MERCHANDISING UNITS
MAKE YOUR CASES LOOK ORGANIZED,
ITALIAN MARKET STYLE.



CONTACT A SALES REPRESENTATIVE TODAY

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