



**CASA VOSTRA**

**READY-TO-HEAT GOURMET  
ITALIAN CUISINE**

FROM OUR KITCHEN TO YOURS

# READY-TO-HEAT GOURMET NEAPOLITAN® PIZZA

*Our contemporary version of the traditional Neapolitan pizza—with a soft, fluffy and slightly crispy crust.*

If you're a busy restaurant owner or food service operator seeking to offer delectable pizzas on your menu, we have exactly what you need. Made fresh daily with authentic Italian ingredients, our fuss-free gourmet pizzas are a great alternative.



**CASA VOSTRA**



WHY WORK WITH US

## GUARANTEED QUALITY

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Meticulously sourced from Italy with DOP certification, our pizzas feature premium Italian ingredients that are exceptionally fresh and authentic.

Apart from using the finest produce, the dough is fermented for 48 hours to produce that signature airy crust synonymous with our pizzas.

WHY WORK WITH US

# CONVENIENCE & SPEED

With our product, you can offer gourmet-quality Neo-Neapolitan pizzas without the need for skilled chefs or expensive equipment. Simply pop them into the oven, and within minutes, you'll have a perfect Neo-Neapolitan pizza ready to serve.



CASA VOSTRA

WHY WORK WITH US

# A CONSISTENT PRODUCT

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Serving consistently good pizza can be a challenge, especially during peak hours or when dealing with a high volume of orders. Thoughtfully crafted using premium ingredients and using a tried-and-tested standardised recipe, each bite of a Casa Vostra pizza delivers the same exceptional taste.

WHY WORK WITH US

# TIME & COST SAVINGS

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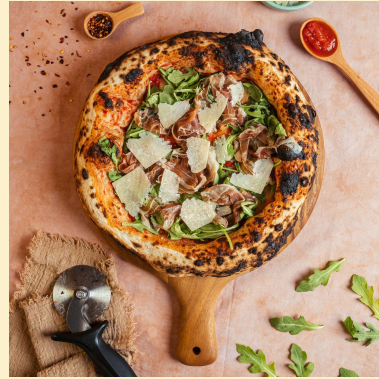
Preparing pizza from scratch is time-consuming and costly. By ordering our ready-to-heat gourmet pizzas, you'll save valuable time on dough making, ingredient preparation, and cleanup.

WHY WORK WITH US

# VARIETY

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We get that pizzas are highly personalised and should be suited according to your customers' needs. That's why we offer different toppings that cater to various preferences or dietary requirements.





# BEYOND PIZZAS

Apart from our Neo-neapolitan pizzas, Casa Vostra also offers a premium range of pastas and artisanal gelato. Just like our pizzas, the ingredients we use are meticulously sourced, highly authentic and DOP certified.

A great alternative to businesses seeking to expand their Italian offerings.

# PASTA

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Made fresh daily and customisable upon request, we offer a wide selection of pastas from “dragged” formats like Orecchiette, Cavatelli and Trofie to bronze “extruded” types like Spaghetti, Linguine and Paccheri.

Additionally, we produce our own single-portioned pasta sauces such as Cacio e pepe, Red/White Ragú and Vongole to go with our pastas. Simply boil the pasta together with the bag of sauce and it’s ready to serve.







# GELATO

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We do not use any pre-mixes from gelato suppliers and pride ourselves on producing highly artisanal, 100% natural gelato.

For customised flavours, do let us know in advance and we'll do our best to cater to your requests.



# DROP US AN ENQUIRY

Kickstart a discussion with us about how Casa Vostra can meet your needs. Whether to enhance your menu, streamline operations, or attract new customers, we're happy to provide the right solutions.

Drop us an email at [ciao@casavostra.sg](mailto:ciao@casavostra.sg)

CASA VOSTRA



# GRAZIE MILLE!



[www.casavostra.sg](http://www.casavostra.sg)



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