I CALDI SURGELATI
Rispo
NEW!
THE MOST INNOVATIVE SOLUTIONS FOR THE HO.RE.CA. WORLD.

Tradition meets Innovation on the Table:
2026 Unveils a “World of Tastes!”

Discover the 2025-2026 novelties from Rispo Frozen Food Group for the Horeca channel: an unforgettable journey of emotions and irresistible flavors. Crafted with premium ingredients, inspired by Italy’s culinary heritage, and enriched with international influences, these creations are designed to stay ahead of food trends. They offer a perfect blend of timeless Italian classics with bold spices and unique ingredients from around the world. Ready in minutes, these culinary delights are ideal for any occasion, from delicious appetizers and aperitifs to ready-made dishes for take-away or exclusive events.

Bring the Rispo Frozen Food “World of Tastes” to your customers and offer them exceptional experiences and a taste explosion they won’t forget!

PREMIUM RANGE

MINI CLUB SANDWICH WITH BASIL PESTO AND MOZZARELLA IN TEMPURA - 40G

The market is calling for innovative snacks made with traditional ingredients such as pesto and mozzarella: a classic pairing with a gourmet touch, perfect for young consumers and on-the-go eating. Following the success of our tempura tramezzini, a new flavor variation is born already appreciated in Italy and abroad: Mini Club Sandwich with basil Pesto and Mozzarella in Tempura. Soft milk bread filled with 18% Italian basil pesto and 18% Italian mozzarella, wrapped in a golden, crispy tempura coating. Fresh, original, and authentically flavored, it is a winning alternative to classic fried appetizers. Perfect for aperitifs, finger food, buffets, and tasty starters, it wins everyone over with its simplicity and strong appeal.

Oven-ready	**MOZ3255**	**40 g**	**1 kg x 4**	Preheated oven **200°C** **9/10 MIN**	Air fryer **200°C** **9/10 MIN**

BREADED DISHES

ITALIAN FRITTATINA (PASTA TIMBALE) WITH BASIL PESTO AND STRACCIATELLA - 50G

The growing market demand for innovative products made with traditional ingredients such as pesto and stracciatella inspired us to create a snack rooted in classic Italian tradition, reinterpreted in a contemporary way. Iltalian Frittatina with Basil Pesto and Stracciatella combines Italian-made bucatini pasta, 12% Italian basil pesto, and 17% Italian stracciatella in a flavorful fusion of regional recipes, offering a rich and distinctive taste experience. The crispy, golden breading completes this culinary creation. Perfect to serve as a tasty aperitif alongside other frittatine, as a starter, or as an original finger food, it delivers irresistible pleasure and moments of shared enjoyment.

Oven-ready	**FRI2625**	**50 g**	**1 kg x 5**	Preheated oven **200°C** **11/12 MIN**	Air fryer **200°C about** **10/11 MIN**

BREADED DISHES

ITALIAN "NERANO" FRITTATINA (PASTA TIMBALE) WITH ZUCCHINI AND PROVOLONE CHEESE - 50G

The Nerano-style recipe is part of one of the strongest trends with the highest growth potential for 2026. A classic dish from Campanian cuisine, loved in Italy and abroad, is transformed into a practical, quick, and flavorful snack. Bucatini wrapped in a velvety cream made with 15% zucchini and 13% provolone, protected by a crispy, golden breading. A bite that evokes tradition while surprising with modern flair—ideal for tasty aperitifs, buffets, original finger food, and gourmet starters. A new must-have that wins you over from the very first bite.

Oven-ready	**FRI1615**	**50 g**	**1 kg x 5**	Preheated oven **200°C** **11/12 MIN**	Air fryer **200°C about** **10/11 MIN**

BREADED DISHES

"CARBONARA" ROMAN - STYLE FRITTATINA

The market is increasingly focused on flavorful, high-quality snacks that are also economically sustainable. In response, we've developed a range of solutions that perfectly address this demand. The “Carbonara” Roman-Style Frittatina is our homage to the beloved Roman tradition, reimagined as a convenient, ready-to-eat snack. Each bite captures the essence of authentic Roman cuisine. Made with 3% egg yolk from free-range hens, 11% diced bacon, and bucatini crafted from Italian durum wheat semolina, it guarantees exceptional quality. The 6% pecorino cheese delivers a bold, balanced, and unmistakable flavor. The super crunchy breading provides an irresistible texture, creating a delightful contrast with the soft and flavorful filling. Ideal for aperitifs, starters, or quick lunches, this snack brings the true taste of Roman tradition to the table in an innovative and surprising format.

Oven-ready	**FRI2624**	**130 g**	**2,5 kg x 2**	Preheated oven **200°C 9/11 MIN**	Air fryer **190°C about 10/11 MIN**
Oven-ready	**FRI2614**	**50 g**	**2,5 kg x 2**	Preheated oven **200°C 9/10 MIN**	Air fryer **190°C about 9/10 MIN**
To be fried	**FRI2172**	**50 g**	**2,5 kg x 2**	Fryer **175°C 2/3 MIN**	/

BREADED DISHES
"AMATRICIANA" ROMAN-STYLE FRITTATINA - 50g

The demand for high-quality snacks at affordable prices is on the rise, and we've developed a range of offerings that perfectly align with this market trend. The "Amatriciana" Roman-Style Frittatina brings the bold flavors of Rome to your table, transforming a timeless classic into a convenient and delicious treat. Made with bucatini pasta crafted from Italian durum wheat semolina and flavored with a rich amatriciana sauce containing 36% tomato pulp and 29% bacon, it strikes the perfect balance of taste that captivates from the very first bite. The entire creation is enveloped in an extra-crunchy breading, enhancing the contrast between the crispy exterior and the juicy, flavorful filling. Perfect for aperitifs, starters, or quick lunches, the "Amatriciana" Roman-Style Frittatina offers a taste of Roman tradition in a snackable, innovative format.

To fry	**FRI2174**	**50 g**	**2,5 kg x 2**	Fryer **170-180°C** **2/3 MIN**	/
Oven-ready	**FRI3105**	**50 g**	**1 kg x 5**	Preheated oven **200°C** **11/12 MIN**	Air fryer **200°C about** **10/11 MIN**

BREADED DISHES
"CACIO E PEPE" ROMAN-STYLE FRITTATINA - 50 g

The demand for high-quality snacks at affordable prices is on the rise, and we've crafted a range of solutions that perfectly meet this market need. The "Cacio e Pepe" Roman-Style Frittatina reimagines a beloved Roman classic in a convenient and irresistible snack. Each piece captures the bold, simple flavors of authentic Roman cuisine, enhanced by premium ingredients. The 11% pecorino cheese provides a rich and enveloping flavor, while the Made-in-Italy bucatini pasta, crafted from durum wheat semolina, ensures the perfect texture. Encased in a super-crunchy breading, it offers an exclusive crunch that beautifully contrasts with the creamy, flavorful filling. Perfect for aperitifs, starters, or quick lunches, this exceptional snack brings the essence of Roman tradition to the table in a practical, delicious form, ready to be enjoyed anytime.

To fry	**FRI2173**	**50 g**	**2,5 kg x 2**	Fryer **170-180°C** **2/3 MIN**	/
Oven-ready	**FRI3095**	**50 g**	**1 kg x 5**	Preheated oven **200°C** **11/12 MIN**	Air fryer **200°C about** **10/11 MIN**

BREADED DISHES

CRISPY POLENTA STICKS - 18G

Polenta is a staple deeply rooted in Italian culinary tradition. The stick format makes it modern and convenient, tapping into the global market trend of reimagined ethnic or traditional snacks. Golden polenta sticks, flavored with rosemary, are pre-fried and frozen to deliver light, crispy, and fragrant bites in just a few minutes in the oven. Perfect as a tasty side with meat dishes, or as original finger food for buffets and aperitifs. Light and versatile, they also work as a main dish when paired with a fresh salad.

Oven-ready	**STI3395**	**18 g**	**1 kg x 5**	Preheated oven **220°C** **10 MIN**	Deep fryer **180°C** **3 MIN**

ITALIAN FRITTELLE

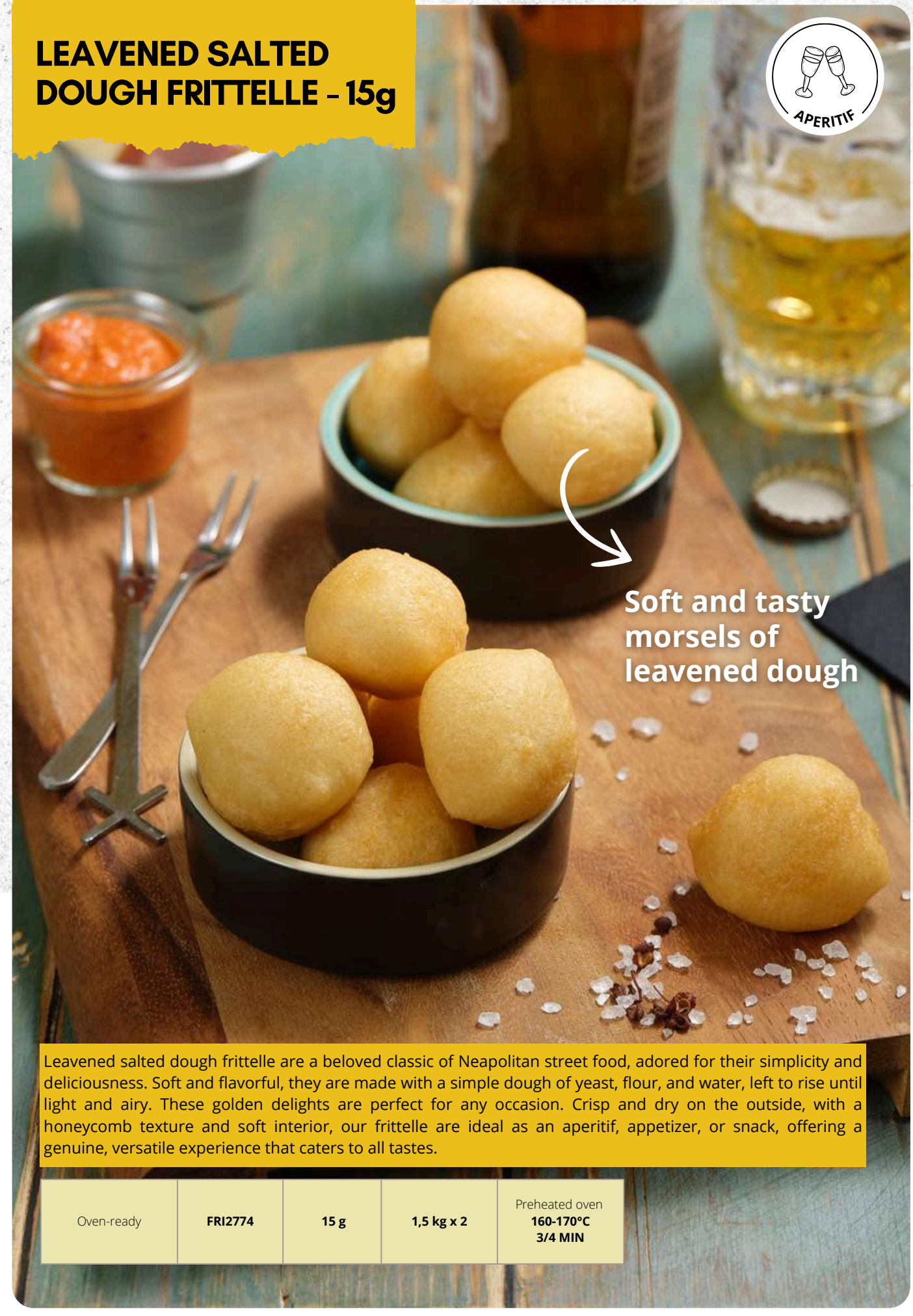
‘NDUJA FRITTELLE SALTED - 15g

‘Nduja Frittelle Salted are soft, flavorful bites, perfect for those seeking a taste of Calabria in a convenient, quick format. Made with 9% Calabrian ‘nduja from Spilinga, a prized gem of Italian cuisine, each fritter delivers an intense, spicy flavor that’s ideal for lovers of bold tastes. The light, fragrant leavened dough perfectly complements the ‘nduja, creating a harmonious blend of softness and heat. Ideal for aperitifs, starters, or savory snacks, these fritters capture the essence of Calabrian tradition in every bite, offering a unique and satisfying experience.

Oven-ready	**FRI1784**	**15 g**	**1,5 kg x 2**	Preheated oven **160-170°C 3/4 MIN**

ITALIAN FRITTELLE

LEAVENED SALTED DOUGH FRITTELLE - 15g



Leavened salted dough frittelle are a beloved classic of Neapolitan street food, adored for their simplicity and deliciousness. Soft and flavorful, they are made with a simple dough of yeast, flour, and water, left to rise until light and airy. These golden delights are perfect for any occasion. Crisp and dry on the outside, with a honeycomb texture and soft interior, our frittelle are ideal as an aperitif, appetizer, or snack, offering a genuine, versatile experience that caters to all tastes.

Oven-ready	**FRI2774**	**15 g**	**1,5 kg x 2**	Preheated oven **160-170°C 3/4 MIN**

TO BAKE

MIX BAR 4 FLAVOURS SNACKS - 18g

(Sausage, Ricotta and Peppers, Ricotta and Spinach, Ricotta and Cooked Ham)

APERITIF

The beloved Italian snack, now in the Mix Bar 4-flavor version. A warm, golden, flaky puff pastry encases four mouthwatering fillings made with the finest ingredients. Small and convenient, these savory treats are perfect for aperitifs, take-away, and bar parties. The best way to serve them to customers is by pairing them with aubergine fillets in oil, sun-dried tomatoes, cheeses, Taggiasca olives, and a refreshing spritz.

To Bake	**RUS1923**	**18 g**	**1 kg x 5**	Preheated oven **200°C** **15/20 MIN**

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