

Meatballs

Beef



Number	Description	GTIN
Buona Vita Cooked		
BVC005	0.5 oz. Cooked	10743767000049
BVC010	1.0 oz. Cooked	10743767000056
BVC015	1.5 oz. Cooked	10743767000063
BVC020	2.0 oz. Cooked	10743767000070

Mamma Mia Baked

MMB005	0.5 oz. Cooked	10743767410046
MMB010	1.0 oz. Cooked	10743767410053
MMB015	1.5 oz. Cooked	10743767410060
MMB020	2.0 oz. Cooked	10743767410077
MMB030	3.0 oz. Cooked	10743767410084
MMB040	4.0 oz. Cooked	10743767410091

Mamma Mia Cooked

MMC005	0.5 oz. Cooked	10743767400047
MMC010	1.0 oz. Cooked	10743767400054
MMC015	1.5 oz. Cooked	10743767400061
MMC020	2.0 oz. Cooked	10743767400078

Filomena Baked

FILB005	0.5 oz. Cooked	10743767888807
FILB010	1.0 oz. Cooked	10743767888814
FILB015	1.5 oz. Cooked	10743767888838
FILB020	2.0 oz. Cooked	10743767888821
FILB030	3.0 oz. Cooked	10743767888852

All our meatballs are shipped with the following specifications

Packaging	Net Weight	Case Cube	Pallet Config	TI/HI
FS 2-5 lb. bags	10	0.41	160	20/8

Our selection of beef meatballs includes our original Buona Vita brand, oven broiled and lightly flash fried for a crispy texture. Our tender-tasting Mamma Mia brand, fried or baked. And our Filomena variety, with a similar flavor profile as our Mamma Mia meatball, but baked slowly with a slightly firmer, yet tender bite.

Recommended Recipe Meatball Banh Mi

A Vietnamese style meatball sub, with pickled carrot, radish, fresh cilantro topped with Buona Vita Meatballs, finished with agarlic aioli and served in a soft roll. Serves: 4

Ingredients

16	Buona Vita beef meatballs, baked at 350° for 15 minutes or until heated through
1/2 cup	Rice wine or white wine vinegar
1/2 cup	Sugar
3 tsp.	Salt
1/2 cup	Carrots, shredded
1/2 cup	Radish, thinly shaved
4	Italian sandwich rolls
1/2 cup	Garlic aioli
8	Cilantro springs, large

- To make quick pickled radish and carrot, combine vinegar, sugar, and 3 tsp. salt in a small pot and bring to a boil. Once boiling, add radish and carrot, simmer 15 seconds, and turn off heat. Add water to pot and set aside. Let sit for 10 minutes and drain. Cool pickles prior to making sandwich.
- Slice each roll lengthwise and remove a portion of the bread from the bottom half by gently scooping with a spoon.
- Spread a layer of aioli on the heel of each roll, top with pickled vegetables, 2 cilantro springs, and 4 Buona Vita Meatballs.

