

**CHEF  
TOM  
GRAY**



# CULINARY PRODUCTS

FROM OUR KITCHEN TO YOURS, OUR PRODUCTS ARE MADE WITH HIGH-QUALITY INGREDIENTS IN JACKSONVILLE, FLORIDA

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## CASARECCE PASTA

Resembling little scrolls, this short, twisted pasta is the perfect shape for holding sauces in its rolls. Simply boil and toss in your sauce of choice. Store in the fridge or freezer for later use.

INGREDIENTS - semolina flour, sea salt



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## CAMPANELLE PASTA

Bell-shaped pasta with fluted, petal-like edges and a hollow center for capturing sauce. This delicate, but sturdy shape cooks to al dente in just three minutes! Keep refrigerated or pop in the freezer to enjoy anytime.

INGREDIENTS - semolina flour, sea salt



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## PIZZA KIT

An activity for the whole family! Each kit makes two pizzas - crusts, sauce, cheeses, meats + veggies included. Just assemble to your liking and bake!

### INGREDIENTS

CRUST - flour, yeast, olive oil, sea salt  
SAUCE - tomato, basil, olive oil, sea salt  
MEATS - pepperoni, pork sausage  
VEGGIES - local mushrooms, caramelized onions

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## VEGGIE PIZZA KIT

For the veggie lovers - this kit includes roasted local mushrooms, caramelized onions, olives + artichokes.

### INGREDIENTS

CRUST - flour, yeast, olive oil, sea salt  
SAUCE - tomato, basil, olive oil, sea salt  
VEGGIES - local mushrooms, caramelized onions, artichokes, olives



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## PIMENTO CHEESE

+ PEPPER JELLY

A Chef Tom Gray classic. Spread on crackers, top burgers or scoop right out of the container with veggie sticks.

**CHEESE INGREDIENTS** - cheddar cheese, cream cheese, pimentos, mayonnaise, onion powder, salt, black pepper

**PEPPER JELLY INGREDIENTS** - red peppers, jalapeño, apple cider vinegar, pectin, sugar



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## FRESH RICOTTA

A versatile staple - can be used savory or sweet. Perfect on toast, in a bowl over pasta, or incorporated into your next baking project.

**INGREDIENTS** - milk, heavy cream, buttermilk, champagne vinegar, lemon, olive oil, sea salt, white pepper



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## ARRABBIATA SAUCE

Marinara's spicy cousin. Turn up the heat at your next pasta night or use as a dipping sauce for your favorite fried bites.

**INGREDIENTS** - tomato, garlic, olive oil, shallots, basil, thyme, oregano, salt, black pepper, Calabrian chili



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## MARINARA

An Italian staple. Whether it's spaghetti + meatballs or on pizza, you simply can't go wrong with this marinara.

**INGREDIENTS** - tomato, garlic, olive oil, basil, thyme, oregano, salt, black pepper, crushed red pepper



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## ALFREDO SAUCE

This alfredo gets its silky texture from potatoes instead of flour, so it is gluten-free! So classic with fettuccine alfredo or use as a creamy sauce with any dish.

INGREDIENTS - heavy cream, milk, potatoes, Parmesan, shallots, sea salt, white pepper



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## OLIVE TAPENADE

We use this at Prati Italia to top our garlic bread with fresh ricotta and our roasted carrots. But you can spoon it over anything for a flavorful, briny bite.

INGREDIENTS - olives, capers, olive oil, lemon, thyme



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## RED WINE VINAIGRETTE

Our house dressing - this vinaigrette lasts for two months in the fridge and is the perfect addition to any salad.

INGREDIENTS - red wine vinegar, canola oil, olive oil, agave syrup, thyme, basil, oregano, sage, spices, sea salt, black pepper



GLUTEN-FREE



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## CHEF TOM GRAY

Raised in Jacksonville, Florida, Chef Tom Gray has hung his chef coat in cities as far and wide as New York City, Los Angeles, San Diego, and the Napa Valley.

For the last 20 years he has steadily grown a local following back in his hometown by creating memorable dining experiences for his guests at his two restaurants, Prati Italia at the Town Center and Town Hall in San Marco. Now, with a product line of specialty retail culinary products, you can easily enjoy the flavors Chef Tom has created in your own home!

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