

FROZEN SERIES

PIETRO

FROZEN SERIES
SPRING SUMMER 2024

はじまりは、一軒のレストラン。

SINCE 1980



PIETRO's chefs delivering simplicity and goodness to your table.

The restaurant menu items that won over the hearts of our customers and recipes by chefs who have demonstrated their mastery in the kitchen set the stage for PIETRO's "heat, bake and ready-to-serve" frozen pasta, doria, gratin, pizza and soup. From prepping ingredients to plating, each product is prepared with care, with our chefs' attention to detail evident in the food served to the customers in front of them. Perfect for quick, quiet meals alone or for special occasions with loved ones, enjoy the freshly made goodness of PIETRO's Restaurant at home.

PRODUCT LINEUP

1. YOUMENYA PIETRO PASTA
PIETRO Restaurant

2. CHEF'S KYUZITSU PASTA
Chef's Special Creation

3. FROZEN PIZZA

4. CHEF'S KYUZITSU SOUP

5. YOUMENYA PIETRO GRATIN

6. YOUMENYA PIETRO DORIA

PASTA



Recreating the flavor of PIETRO's Restaurant menu Frozen pasta series

PIETRO opened its first restaurant in 1980 in Tenjin, Fukuoka. We have taken long-running favorites from that time and adapted them so that people can easily enjoy them in the comfort of their own homes.



YOU MENYA PIETRO—Pasta— PIETRO Restaurant

Now with PIETRO's frozen series, you too can enjoy the delicious flavors from the kitchen at our first restaurant that opened in 1980 in Tenjin, Fukuoka, at home.

FROZEN
SERIES



Eggplant and Ground Beef with Spicy Tomato Sauce

This is our specialty dish of spicy tomato sauce with eggplant and ground meat.
(290g)



Takana and Bacon

PIETRO's specialty, "Japanese ingredients & Italian," has been a popular fusion style since the restaurant's founding.
(270g)

NEW



Bolognese for Meat Lovers

This restaurant-made bolognese is made by slowly simmering demi-glace sauce and pot herbs to bring out the flavor.
(270g)



Envy of Italy Peperoncino

This delicious dish, sardines and aromatic vegetables, lives up to its name, allowing you to gobble it up even when in the pits of despair.
(270g)

NEW



The most famous in Japan
Mozzarella Pomodoro
 You can enjoy the blended creamy taste of the rich homemade tomato sauce and melty Hokkaido mozzarella cheese.
 (285g)



Bacon and Spinach with Cream Sauce
 This sauce contains our proudly created rich cream sauce, made with butter and fresh cream, full of the deliciousness of domestic spinach and bacon.
 (290g)



Shrimp and Mushroom with Basil Cream Sauce
 The plump shrimps and mushrooms perfectly match the flavorful basil-scented cream sauce.
 (276g)



Mentaiko Carbonara
 Karashi-mentaiko (spicy cod roe) is a famous specialty of Hakata, the birthplace of PIETRO Restaurant. This karashi-mentaiko carbonara has a rich taste that you will become addicted to once you taste it.
 (265g)

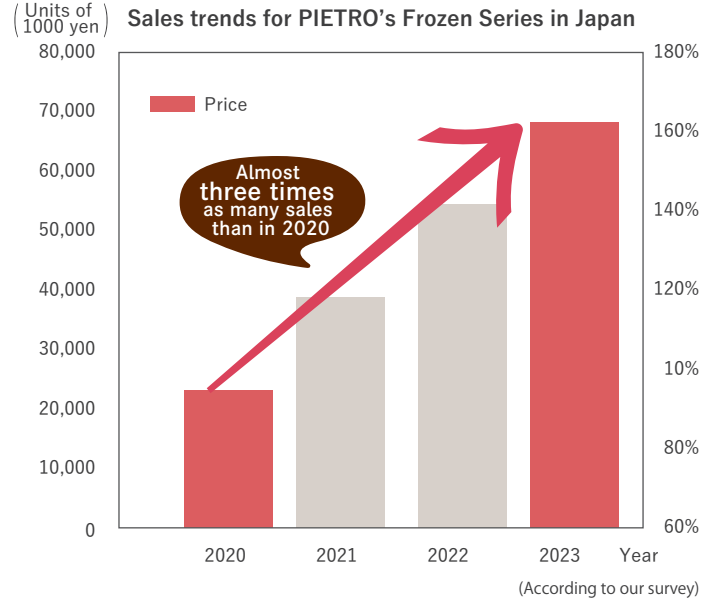
PIETRO's commitment to taste



Firm al dente texture right out of the microwave

Enjoy the firm and chewy texture of pasta cooked perfectly in an al dente consistency with just five to six minutes in the microwave.

Comparison of PIETRO's Frozen Series over the years 120% growth



We expect the market to continue to grow in the future.

PIETRO's frozen pastas at cafes!

Pasta for commercial use!
 Bringing the taste of our restaurants to the world



Pasta is a staple on the menu at cafes and restaurants, a delicious dish that is time-consuming and difficult to prepare. PIETRO offers an extensive lineup of pastas for restaurants that require little space and time to prepare.

※Microwave time guidelines
 1800W Approximately 2 minutes



PASTA



“CHEF'S KYUZITSU” Microwaveable premium frozen food series

On days when you can rest your mind,
give yourself a treat that will make you feel like dancing with
just one bite!

This luxurious dish, created by the inspiration of PIETRO's chefs,
satisfies even their own discerning palates.



CHEF'S KYUZITSU—Pasta— Chef's Special Creation

Enjoy PIETRO's “CHEF'S KYUZITSU” microwaveable premium frozen food series featuring professional, delectable restaurant dishes that cannot be imitated at home.

FROZEN
SERIES



Crab and Crab Butter with Tomato Sauce

This richly flavored tomato sauce is prepared by slowly simmering domestic red snow crab, pot herbs, and crab butter.
(272g)



Sea Urchin Cream

Enjoy this dish containing generous helpings of sea urchins in both the sauce and the ingredients.
(270g)



Seafood in Basil Sauce

Enjoy the rich taste of this dish with the flavors of three kinds of seafood and the aroma of roasted almonds, which match well with the basil sauce.
(285g)

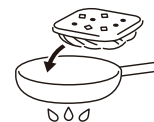
NEW



Kagoshima Kurobuta Pork Bolognese

This is a bolognese that adults can enjoy, full of the flavor of Kagoshima Kurobuta pork and pot herbs, using demi-glace sauce.
(260g)

Cook deliciously in a frying pan!



Interview with Mr. Nakano, who supervises the development of PIETRO's frozen series, on the secret to the delicious taste of CHEF'S KYUZITSU #1

What exactly is behind PIETRO's commitment to quality?

We wanted to give our products that “fresh taste” that you can find in restaurants. Pre-packaged, ready-to-eat meals are sterilized at high temperatures under pressure. They are designed to be stewed, giving them a depth of flavor, but can lose the texture and aroma of the ingredients they contain. Frozen products, however, can be sterilized by boiling, which does not put such a heavy load on the ingredients, creating a rich flavor and leaving a hint of freshness that expands its range of expression, depending on the product.

The colors and textures of the ingredients are one of the most important factors in determining the finished quality of a dish. PIETRO devotes particular time and energy in this area, which has allowed us to reproduce a taste that is even more similar to the ones you can find in our restaurants.



Al dente texture right out of the microwave!

Al dente is considered to be the best texture for pasta. It took three years in development for us to be able to reproduce this consistency in a microwave, a feat that is difficult even for professionals. Firm and chewy, the sauce plays off of its smooth texture, giving the pasta a truly professional finish. After much trial and error, we were satisfied with the results of our efforts to create a quality product that could be served in restaurants.



We use high-quality pasta made from 100% Italian durum wheat semolina by AGNESI, Italy's oldest pasta producer.

A bit of effort to create a delicious taste

With generous portions of fresh sea urchin in both the sauce and as a topping, people can fully appreciate its taste and aroma. The sauce is infused with the rich flavor of the sea urchin after it is slowly cooked in a cream sauce. The sauce is then carefully blended in a mixer to create a smooth, mellow taste. The cream is finished off with processed cheese, giving the sauce a strong, rich flavor.

The gift of time!

One of the most appealing aspects of CHEF'S KYUZITSU is how easy it is to enjoy the authentic taste of pasta and sauces just by popping it into the microwave. This frozen premium series is also our way of helping you save time and effort in the kitchen. You only need to wash the plates and cutlery. We hope that with the time you save, you can create side dishes, enjoy relaxing moments after meals and make more time for yourself in your personal life.



PIZZA



Individually prepared and baked by hand Frozen pizza series

Sprinkled with toppings by hand over round dough covered with the chef's rich, special sauce, this authentic pizza can be easily baked and enjoyed at just the touch of a button.

FROZEN PIZZA

With an imaginative use of ingredients and sauces carefully selected and baked to a golden brown, these pizzas bring a vibrant vibe to your table.



Margherita

Dried Tomatoes and Fresh Mozzarella

Domestic mozzarella cheese and aromatic basil sauce are layered on top of the homemade tomato sauce. This is a classic margherita pizza with sour sun-dried tomatoes. (205g)



Quattro Formaggi

4 Kinds of Cheese

With this pizza, you can enjoy full of the flavor and aroma of four kinds of cheese: Gouda, mozzarella, Gorgonzola, and Parmesan. (150g)



Eggplant and Ground Beef with Spicy Tomato Sauce

This is a delicious pizza combining juicy fried eggplant, Pietro's homemade sweet and spicy ground meat, and tomato sauce with chili pepper. (210g)



Hakata Spicy Pollack Roe and Fresh Mozzarella

Hakata's famous mentaiko and melty mozzarella, which complement each other well, are placed on top of this pizza, topped with nori as an accent. (173g)



[Half & Half]

Margherita and Quattro Formaggi

This pizza combines the best of both worlds, allowing you to enjoy the flavors of Margherita and Quattro Formaggi in one dish. (180g)

The key to good taste

\ FROZEN PIZZA /

We're going to let you in on a few of our secrets behind our production processes!

1 We also prepare sauce in our factory on the days we make pizza.

We make our pizza sauce fresh in the morning for the number of pizzas we will be producing that day. Sauce is carefully spread over the dough by hand so that the color will not be uneven when the pizza is baked.

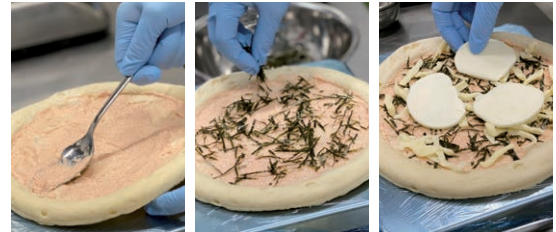
2 Pizzas are frozen immediately after they come out of the oven and vacuum-packaged for delivery.

Once the pizzas are baked, we place them immediately into a quick freezer in order to preserve the color of the freshly-made sauce and the taste of the ingredients. The pizzas are then vacuum-packaged to seal in the flavor before delivery to customers around Japan.

3 Every one of our staff working in the factory puts their heart into the production.

PIETRO's frozen pizzas are carefully made at our factory, with toppings arranged individually by hand.

Each individual pizza is made by hand. The dough is covered evenly with sauce and different toppings are placed all over so that the flavors of the ingredients shine no matter where you take your next bite. Our pizzas are produced in the same way as they would be in a restaurant kitchen with a good balance of cheese and other ingredients.



Voices

from our customer

From "PIETRO Mail Order Customer Feedback"

From online shop
I bought PIETRO's frozen pizza.
It tasted amazing.
I couldn't believe it was frozen!

Every Sunday is pizza day
for my husband.
He says PIETRO's delicious,
even when he eats other foods.

SOUP



Add color to your daily life with this main dish PIETRO's frozen soup series

Warm up this soup that is the star of the show with delicious ingredients that make your tastebuds come alive.



CHEF'S KYUZITSU—Soup— Chef's Special Creation

Enjoy PIETRO's "CHEF'S KYUZITSU" microwaveable premium frozen food series featuring professional, delectable restaurant dishes that cannot be imitated at home.

FROZEN
SERIES



Lobster Bisque

This soup is prepared by adding concentrated sauce of several kinds of shrimp to Fond de Homard made from fresh lobster, allowing you to enjoy the rich flavor of the shrimp. (190g)



Hokkaido Corn Soup

This soup is smooth and easy on the palate with the blending of the sweetness of Hokkaido corn and the sweetness of onions slowly fried in butter. (190g)



Minestrone

This soup contains lots of ingredients, including six kinds of vegetables and four kinds of beans, as well mochimugi. The scent of bacon also whets your appetite. (220g)

A commitment to deliciousness



The soup is pasteurized, allowing you to enjoy the freshness of the ingredients and their texture and color.

GRATIN



Taste different flavors in every bite
PIETRO's frozen gratin series with two
types of pasta

Warm up and enjoy our gratin dish with a full-flavored
homemade sauce created from the chef's recipe at
PIETRO's Restaurant that is mixed well with pasta.

FROZEN
SERIES



YOUMENYA PIETRO—Gratin— PIETRO Restaurant

Now with PIETRO's frozen series, you too can enjoy the delicious
flavors from the kitchen at our first restaurant that opened in
1980 in Tenjin, Fukuoka, at home.



Shrimp American Sauce Gratin

Plump shrimps match the flavorful sauce.
You can enjoy two kinds of short pasta with this gratin.
(210g)



Salmon, Spinach and Basil Cream Gratin

Aromatic sauce is combined with salmon.
You can enjoy two kinds of short pasta with this gratin.
(200g)



Carbonara Gratin

-5 Types of Cheese and Chunky Bacon-
This gratin is made with five kinds of cheese:
Parmesan, Grana Padano, Edam, Gouda, and
mozzarella, and juicy bacon, served with two kinds of
short pasta, baked to golden brown.
(215g)

Interview with Mr. Nakano, who supervises the development of PIETRO's frozen series, on the secret to the delicious taste of gratin

#2

What exactly is behind PIETRO's commitment to quality?

We use two types of short pasta (penne ricce and fusilli) from AGNESI, Italy's oldest pasta manufacturer, in our gratin. We have devised ways to enjoy different flavors with each bite by using two types of pasta with distinct textures.

AGNESI pasta maintains its al dente consistency for a long period of time because it is dried at temperatures that are not too high or low. We have taken this feature of AGNESI pasta to create a gratin that offers a satisfying experience in a single dish.



You have a high standard of quality for the sauces too, don't you?

In our "Shrimp American Sauce Gratin," we have combined an original white sauce that we actually use in our restaurants with a sauce américaine made from prawn heads and aromatic vegetables.

Onions are slowly sautéed in butter to bring out their sweet taste. Just before the sauce is finished, butter is added to create a smooth, mouth-watering sauce that enhances the flavor of the ingredients.

Did you come up against any obstacles during development?

We decided to use two types of short pasta to make the texture more enjoyable. However, the final consistency and sizes were too different, so we created several combinations of prototypes. We had difficulty fine-tuning the boiling times so that the short pasta would have the right texture when heated up in the microwave.

PIETRO's products are priced high, but they are made to a high standard of quality, right?

Everything is done by hand which means the products cannot be mass-produced. This makes them slightly more expensive than other frozen foods, but we are confident in our devotion to the very highest standard of quality. Both production and development teams focus on the finer details during development for any of our products in terms of how the sauce is added and even the position of the toppings.



Quick review of our commitment to quality

1. We use two types of pasta to give each and every bite a different taste.
2. We use sauce américaine made from prawn heads and aromatic vegetables.
3. The homemade white sauce we use is actually the same as the one in PIETRO's Restaurants.
4. Butter is added separately from the sauté sauce right before it is finished to seal in the buttery flavor of the white sauce.
5. Everything is carefully crafted by hand, including how sauce poured over products and where toppings are positioned.



Each dish is carefully prepared by hand, down to the smallest detail, baked to a golden brown, and rapidly frozen so that we deliver freshly made, delicious tasting products direct to the customer's door.

DORIA



The key to flavor? Homemade sauce created in a restaurant Frozen doria series

Our richly flavored homemade sauce, made from the chef's recipe at PIETRO's Restaurants, mixes well with rice or pasta and can be enjoyed simply by heating it up.



YOUMENYA PIETRO—Doria— PIETRO Restaurant

Now with PIETRO's frozen series, you too can enjoy the delicious flavors from the kitchen at our first restaurant that opened in 1980 in Tenjin, Fukuoka, at home.

FROZEN
SERIES



Eggplant and Meat Sauce Doria

You can now enjoy PIETRO Restaurant's long-popular doria menu at home.
(245g)



Shrimp and Avocado Basil Cream Doria

Doria with plump shrimps, creamy avocado, and the rich flavor of basil.
(215g)



Tarako and Squid Doria Flavored with Perilla

White sauce with tarako (cod roe), squid, and perilla is a fusion of Japanese and Western cuisine that PIETRO specializes in.
(200g)

Doria developed based on restaurant recipes



Doria menu at a restaurant

PIETRO's frozen doria has been recreated from a popular, long-running menu item at our restaurants. We paid special attention to the ingredients and materials in the development of the doria series.



Eggplant and Ground Beef with Spicy Tomato Sauce

•Use it within 9 months from date of manufacturing

Net	290g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	303.2g	Total weight	2.0kg

■ JAN Code



4 965009 002874



NEW

Takana and Bacon

•Use it within 9 months from date of manufacturing

Net	270g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	283.2g	Total weight	1.9kg

■ JAN Code



4 965009 012170



Bolognese for Meat Lovers

•Use it within 9 months from date of manufacturing

Net	270g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	283.2g	Total weight	1.9kg

■ JAN Code



4 965009 011876



NEW

Sardine and Vegetables Peperoncino

•Use it within 9 months from date of manufacturing

Net	270g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	283.2g	Total weight	1.9kg

■ JAN Code



4 965009 012194



Mozzarella Pomodoro

•Use it within 9 months from date of manufacturing

Net	285g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	298.2g	Total weight	2.0kg

■ JAN Code



4 965009 011906



Bacon and Spinach with Cream Sauce

•Use it within 9 months from date of manufacturing

Net	290g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	303.2g	Total weight	2.0kg

■ JAN Code



4 965009 011890



Shrimp and Mushroom with Basil Cream Sauce

•Use it within 9 months from date of manufacturing

Net	276g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	289.2g	Total weight	1.9kg

■ JAN Code



4 965009 003888



Mentaiko Carbonara

•Use it within 9 months from date of manufacturing

Net	265g	Content	6×1
Product size (cm)	24.0×20.0×5.0		
Case size (cm)	18.0×36.6×14.0		
Single unit weight	278.2g	Total weight	1.9kg

■ JAN Code



4 965009 011210



Shrimp American Sauce Gratin

•Use it within 9 months from date of manufacturing

Net	210g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	228g	Total weight	3.0kg

■ JAN Code



4 965009 010619



Salmon, Spinach and Basil Cream Gratin

•Use it within 9 months from date of manufacturing

Net	200g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	218g	Total weight	2.8kg

■ JAN Code



4 965009 010602



**Carbonara Gratin
-5 Types of Cheese and Chunky Bacon-**

•Use it within 9 months from date of manufacturing

Net	215g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	233g	Total weight	3.0kg

■ JAN Code



4 965009 011869



Eggplant and Meat Sauce Doria

● Expiration date/ (Including manufacturing date) 9 month

Net	245g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	263g	Total weight	3.4kg

■ JAN Code



4 965009 010039



Shrimp and Avocado Basil Cream Doria

•Use it within 9 months from date of manufacturing

Net	215g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	233g	Total weight	3.0kg

■ JAN Code



4 965009 010022



**Tarako and Squid Doria
Flavored with Perilla**



•Use it within 9 months from date of manufacturing







Net	200g	Content	12×1
Product size (cm)	28.0×16.0×2.7		
Case size (cm)	12.8×36.5×20.0		
Single unit weight	218g	Total weight	2.8kg











■ JAN Code



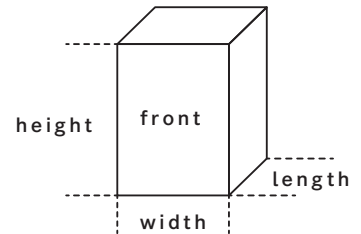
4 965009 010015

	Crab and Crab Butter with Tomato Sauce			■ JAN Code  4 965009 004953
	*Use it within 9 months from date of manufacturing			
	Net	272g	Content 6×1	
	Product size (cm)	13.0×17.5×5.0		
	Case size (cm)	17.9×37.2×14.6		
Single unit weight	314g	Total weight	2.2kg	
	Sea Urchin Cream			■ JAN Code  4 965009 004670
	*Use it within 9 months from date of manufacturing			
	Net	270g	Content 6×1	
	Product size (cm)	13.0×17.5×5.0		
	Case size (cm)	17.9×37.2×14.6		
Single unit weight	312g	Total weight	2.2kg	
	Seafood in Basil Sauce			■ JAN Code  4 965009 012262
	*Use it within 9 months from date of manufacturing			
	Net	285g	Content 6×1	
	Product size (cm)	13.0×17.5×5.0		
	Case size (cm)	17.9×37.2×14.6		
Single unit weight	327g	Total weight	2.3kg	
	Kagoshima Kurobuta Pork Bolognese			■ JAN Code  4 965009 004687
	*Use it within 9 months from date of manufacturing			
	Net	260g	Content 6×1	
	Product size (cm)	13.0×17.5×5.0		
	Case size (cm)	17.9×37.2×14.6		
Single unit weight	302g	Total weight	2.1kg	

	Lobster Bisque			■ JAN Code  4 965009 005639
	*Use it within 1 year 6 months from date of manufacturing			
	Net	190g	Content 10×1	
	Product size (cm)	13.0×17.5×2.5		
	Case size (cm)	15.4×37.2×14.6		
Single unit weight	219.7g	Total weight	2.5kg	
	Hokkaido Corn Soup			■ JAN Code  4 965009 005622
	*Use it within 1 year 6 months from date of manufacturing			
	Net	190g	Content 10×1	
	Product size (cm)	13.0×17.5×2.5		
	Case size (cm)	15.4×37.2×14.6		
Single unit weight	218.6g	Total weight	2.5kg	
	Minestrone			■ JAN Code  4 965009 005646
	*Use it within 1 year 6 months from date of manufacturing			
	Net	220g	Content 10×1	
	Product size (cm)	13.0×17.5×2.5		
	Case size (cm)	15.4×37.2×14.6		
Single unit weight	248.6g	Total weight	2.8kg	

	Margherita Dried Tomatoes and Fresh Mozzarella			■ JAN Code  4 965009 011913
	*Use it within 1 year from date of manufacturing			
	Net	205g	Content 12×1	
	Product size (cm)	28.0×25.0×2.3		
	Case size (cm)	15.6×43.0×22.0		
Single unit weight	215.2g	Total weight	2.9kg	
	Quattro Formaggi 4 Kinds of Cheese			■ JAN Code  4 965009 203257
	*Use it within 1 year from date of manufacturing			
	Net	150g	Content 12×1	
	Product size (cm)	28.0×25.0×2.3		
	Case size (cm)	15.6×43.0×22.0		
Single unit weight	160.2g	Total weight	2.2kg	
	Eggplant and Ground Beef with Spicy Tomato Sauce			■ JAN Code  4 965009 002713
	*Use it within 1 year from date of manufacturing			
	Net	210g	Content 12×1	
	Product size (cm)	28.0×25.0×2.3		
	Case size (cm)	15.6×43.0×22.0		
Single unit weight	220.2g	Total weight	3.0kg	
	Hakata Spicy Pollack Roe and Fresh Mozzarella			■ JAN Code  4 965009 009583
	*Use it within 1 year from date of manufacturing			
	Net	173g	Content 12×1	
	Product size (cm)	28.0×25.0×2.3		
	Case size (cm)	15.6×43.0×22.0		
Single unit weight	183.2g	Total weight	2.5kg	
	[Half & Half] Margherita and Quattro Formaggi			■ JAN Code  4 965009 011883
	*Use it within 1 year from date of manufacturing			
	Net	180g	Content 12×1	
	Product size (cm)	28.0×25.0×2.3		
	Case size (cm)	15.6×43.0×22.0		
Single unit weight	190.2g	Total weight	2.6kg	

Size is displayed in the order of height x width x length.



*  indicates new products.