

ARMATORE

2024



ARMATORE



"Armatore" encapsulates the history of a family that has been sailing the Mediterranean waters for four generations. Since 1973, the company has distinguished itself through its mastery in fishing, processing, and packaging high-quality fish delicacies. From fish fillets to anchovies, "Armatore" offers a culinary journey through the flavors of the sea, bringing the finest catch to the table.

All products are processed within a few hours of being caught, with a strong commitment to sustainable fishing. This means taking only what is needed from the sea and considering all its resources as a common good to respect and protect, benefiting the communities, fishermen, and future generations.

ARMATORE

CETARA'S ANCHIOVES

An absolute culinary excellence
of the Amalfi Coast - Italy



ATR02

ANCHOVIES FILLETS IN SUNFLOWER OIL

1,3KG

Once the cask's maturation is over, Cetara's Anchovies are cleaned from the salt, deboned and prepared to be conserved in oil, without ruining the flavor and the quality.



2



ATR03

SALTED ANCHOVIES

5KG

Exclusively the biggest Anchovies, fished in the Amalfi Coast, are selected for being salted in chestnut wood casks, for a minimum of 8 months.



2



ATR06

ANCHOVIES FILLETS IN OLIVE OIL

45GR - TIN

Fished at night and worked within a few hours. Once the maturation in the casks is over, Cetara's anchovies are prepared to be conserved in olive oil.



30



ATR07

ANCHOVIES FILLETS IN OLIVE OIL

90GR - TIN

Fished at night and worked within a few hours. Once the maturation in the casks is over, Cetara's anchovies are prepared to be conserved in olive oil.



30



ATR12

ANCHOVIES EXTRACT

50ML - GLASS BOTTLE

Cetara's gold. The anchovies are fished on the Amalfi coast strictly in the spring months. Eviscerated, arranged in chestnut barrels alternated with layers of sea salt and left to mature slowly for 24/36 months.



12



ATR04

ANCHOVIES EXTRACT

250ML - CERAMIC BOTTLE

The experienced knotty hands of the artisans, born among the salty waves of the coastal village, keep the secret of Cetara's gold, an essential part of the culinary culture of the Village. Maturation times can last 24/36 months.



4

ARMATORE

MEDITERRANEAN CATCH

Specialized in pelagic fishing since 1973, all products are worked within a few hours of the fishing trip.



ATR08

TUNA FILLETS IN OLIVE OIL
110GR

The Little Tunny Tuna stands out mainly by the irregular black drawings on the back. The body is small and not very slender, it has one dark blue livery on the back and white pearly on the belly. Incredibly flavourful.



24



ATR09

AMBERJACK FILLETS IN OLIVE OIL
110GR

Among the blue fish of our seas, the greater Amberjack is one of the best and finest. Its firm, pink meat is light, rich in Omega-3, vitamins A and B, with an incredible delicate and fragrant flavour.



24



ATR010

SWORDFISH FILLETS IN OLIVE OIL
110GR

It's a pelagic "great migrator." Swordfish is among the finest fish species. Its firm, lean meat is rich in protein, selenium, phosphorus, and potassium.



24



ATR11

MACKEREL FILLETS IN OLIVE OIL
110GR

Nutritionally, Mackerel is exceptional. Like other blue fish, Mackerel is rich in Omega-3. Its "good" fats give it a distinctive, tasty flavour. Mackerel is also rich in easily digestible proteins and has a modest calorie count.



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ARMATORE

MEDITERRANEAN TUNA

Little Tuna & Blufin Tuna (rich in protein and omega 3) have a high nutritional value.



ATR01

TUNA FILLETS IN OLIVE OIL
850GR

Mediterranean Little Tuna is an exceptional product; smaller than other large tuna; darker with a more intense, extremely tasty and flavour.



06



ATR18

BLUEFIN TUNA BELLY FILLETS IN OLIVE OIL
110GR

It is the most tender and precious part of the Bluefin Tuna, as it covers the sides and abdominal cavities. It is soft and delicate on the palate.



24



ATR13

DRIED AND GRATED BLUEFIN TUNA ROE
4GR - TIN

The "Mediterranean caviar" is obtained from the female Bluefin Tuna roe pouch, which is progressively pressurized, salted and dried really slowly, following the natural method.



24



ATR05

BLUEFIN TUNA ROE VACUUM PACK
80-180GR

It's obtained from the roe pouch of the Bluefin Tuna. It has a colour that varies from light to dark pink and has a strong flavour that goes well with different dishes.



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