



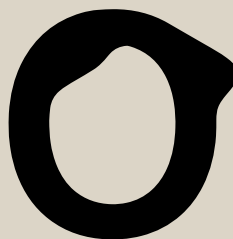
idea — ricerca — gusto

MOV was born from a simple yet powerful intuition: to create a place that brings together taste, research, and conviviality.



Federico envisioned something more than a bistrot, more than a delicatessen, more than a laboratory. He wanted to create a concept capable of expressing a different way of experiencing food: authentic, contemporary, and experiential.

The meeting with **Andrea** was a turning point: one's vision intertwined with the other's sensitivity and craftsmanship. Together, they transformed an idea into a concrete journey, made of study, experimentation, mistakes, and new discoveries.



Everything started from the laboratory, the creative heart of the project. It's where the first recipes, the first preparations, and the first products were born: from the Vinegré, now an icon of the brand, to the bistrot dishes and the gastronomia offerings.

Today, this is **MOV**: an ecosystem of experiences, carrying forward the same philosophy in different forms.



**An idea that becomes research.
Research that becomes taste.
Taste that becomes experience.**



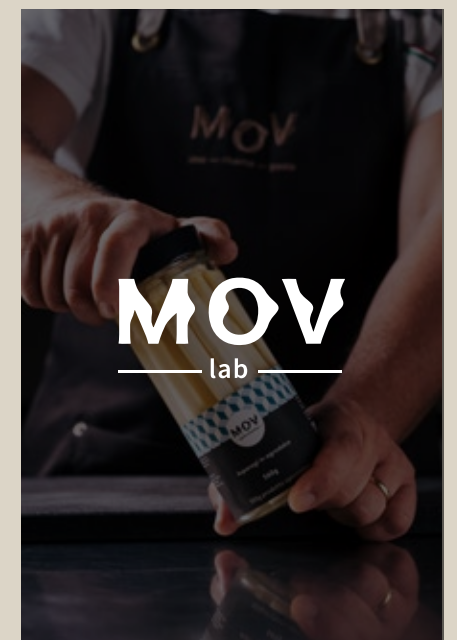
MOV
idea — ricerca — gusto

WHERE AN IDEA BECOMES TASTE

MOV is a world born from an idea and shaped through research. It is a bistro that welcomes and surprises, a gastronomia that brings taste into your home, and a laboratory that transforms ideas into unique products.

At MOV, every detail tells a story: from intuition to experimentation, leading to the creation of dishes, recipes, and products that blend tradition and innovation.

It's not just about cooking or producing it's about creating lasting experiences, capable of turning an everyday moment into something special.





MOV
— gastronomia —

THE EXPERIENCE THAT STAYS WITH YOU

MOV Gastronomia is the everyday expression of our brand. Here, the ideas and research of the MOV Laboratory become dishes and preparations designed to fit into daily life, bringing home the quality and care that define the bistrot.

Fresh, seasonal recipes turn the MOV experience into a simple, authentic, and contemporary gesture. A way to enjoy our taste anywhere, with the same intensity and character.

MOV
bistrot—cocktails

EXPERIENCE TO LIVE

It is the stage of the MOV concept: here you experience what is born in the laboratory, transformed into emotions, flavors, and moments to share. MOV Bistrot is the most refined expression of contemporary conviviality.





Every recipe is designed to embody our concept: transforming an idea into an authentic taste, to take with you and share.
 Vinegré, the icon of the line, is the perfect example of this journey: a family recipe reimagined and made contemporary, capable of blending memory, simplicity, and character.
 Alongside it, giardiniere, sauces, and preserves complete a collection that tells a story of authenticity, seasonality, and quality.

MOV
 — lab —

IDEAS THAT BECOME TASTE

MOV LAB products are born in the heart of our laboratory.
 Each recipe is designed to embody our concept: transforming an idea into an authentic taste, to take with you and share.





MOV VINEGRÉ

Vinegré comes from a family recipe, carefully passed down and reinterpreted in the MOV Laboratory.

A journey that brings together memory and research, tradition and innovation. From that intuition, an essential, clean, and contemporary seasoning was born: the icon that best represents the MOV philosophy.

The story of our MOV Vinegré by Lorenzo

Behind every bottle there is a special story. Lorenzo, a man of skilled hands and a gentle soul, took a family recipe and turned it into something unique. MOV Vinegré was born this way, between memories and passion, in our MOV Laboratory.

Warning:
HIGHLY ADDICTIVE!





Versatile and surprising, Vinegré is designed to enhance every dish. Perfect for adding character to salads and vegetables, it complements meats, fish, and creative preparations with balance. A unique touch, capable of transforming every recipe into an authentic experience.

MOV VINEGRÉ



ITEM CODE	WEIGHT	MIN. QTY
8059554630265	95 gr	12 PIECES
8059554630258	470 gr	6 PIECES
8059554630272	2850 gr	1 PIECE



JARRED PRESERVES

MOV Jarred Preserves are born from the research of our laboratory and our careful selection of raw ingredients. Fresh vegetables, processed with care to preserve their character and nutritional qualities, offering authentic, clean, and contemporary flavors. A simple and genuine way to bring the quality and philosophy of MOV to the table, in every season.





MOV Giardiniera is born from the careful selection of the finest fresh vegetables, each processed individually to preserve its taste and texture. A balance of sweet and sour flavors, clean and contemporary, that reflects the seasonality and authenticity of our laboratory. A classic, thoughtfully reinterpreted, ready to bring color, freshness, and character to your table.

GIARDINIERA



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630241	560 gr	300 gr	6 PIECES



MOV Sweet and Sour Carrots are carefully prepared to preserve their crunch and color. A balance between sweetness and acidity enhances their natural freshness, turning them into a versatile and refined side dish. A small detail capable of adding character and vibrancy to any table, in line with the quality and research of MOV LAB.

SWEET AND SOUR CARROTS



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630210	560 gr	300 gr	6 PIECES



MOV Sweet and Sour Asparagus are born from a deep respect for seasonality and a careful selection of raw ingredients. A product that reflects the research of our laboratory, bringing an authentic, elegant, and contemporary taste to the table.

SWEET AND SOUR ASPARAGUS



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630234	560 gr	300 gr	6 PIECES



MOV Sweet and Sour Fennel is born from the meeting of freshness and delicacy. Carefully prepared in our laboratory to preserve its crunch and aroma, it is enhanced by a harmonious balance between sweetness and acidity. An elegant and versatile product, bringing authenticity and contemporary taste to the table.

SWEET AND SOUR FENNEL



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630203	560 gr	300 gr	6 PIECES



MOV Sweet and Sour Cauliflower tells a story of simplicity transformed into elegance. Carefully prepared to preserve its crunch and character, it is enhanced by a harmonious balance of sweetness and acidity. A classic reinterpreted by our laboratory, bringing authenticity and contemporary taste to the table.

SWEET AND SOUR CAULIFLOWER



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630197	560 gr	300 gr	6 PIECES



MOV Sweet and Sour Peppers express the most vibrant side of our research. Sweet and juicy, carefully prepared to preserve their color and texture, they find balance in a sweet and sour note that enhances their character. A product that brings intensity, freshness, and all the authenticity of the MOV laboratory to the table.

SWEET AND SOUR PEPPERS



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630227	560 gr	300 gr	6 PIECES



MOV Eggplant with Chili and Thyme is born from the meeting of simplicity and character. Carefully prepared to preserve its softness and intensity, it is enriched by the spicy note of chili and the aromatic freshness of thyme. A combination that reflects the creativity of our laboratory, bringing an authentic, bold, and contemporary taste to the table.

EGGPLANT WITH CHILI AND THYME



ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630159	300 gr	250 gr	12 PIECES



MOV Sun-Dried Datterini Tomatoes capture the full intensity of the sun and the freshness of seasonality. Slowly processed to concentrate their flavor, they are enhanced by the aromatic notes of rosemary and the vibrant touch of lime. An original and surprising combination that brings balance, character, and all the authenticity of the MOV laboratory to the table.

SUN-DRIED DATTERINI TOMATOES WITH ROSEMARY AND LIME

*SEASONAL PRODUCT



* As a seasonal product, it is not always available

ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630142	300 gr	200 gr	12 PIECES



MOV Sweet and Sour Red Radicchio is born from a deep respect for seasonality and careful selection of raw ingredients. Carefully prepared to preserve its color and crunch, it is enhanced by a refined balance of sweetness and acidity. A product that brings character and authenticity to the table, transforming a simple ingredient into a contemporary taste experience.

SWEET AND SOUR RED RADICCHIO

*SEASONAL PRODUCT



* As a seasonal product, it is not always available

ITEM CODE	WEIGHT	DRAINED WEIGHT	MIN. QTY
8059554630166	300 gr	250 gr	12 PIECES



READY-MADE SAUCES

MOV Ready-Made Sauces are born from the research of our laboratory and a deep respect for tradition. Authentic recipes, prepared with fresh, carefully selected ingredients, cooked slowly and naturally to preserve their flavor and character. A simple and immediate way to bring the quality of the bistrot and the authenticity of our cuisine to the table, every day.





MOV Classic Meat Ragù is born from a deep respect for tradition and the research of our laboratory. Selected meats and slow cooking come together with fresh, genuine ingredients to create a rich and comforting sauce. A timeless classic, carefully reinterpreted, ready to bring all the authentic taste and quality of MOV to your table.

CLASSIC MEAT RAGÙ



ITEM CODE	WEIGHT	MIN. QTY
8059554630173	300 gr	12 PIECES



MOV Classic Tomato Sauce is born from the purest simplicity. Fresh, carefully selected tomatoes, processed with care in our laboratory, create an essential and genuine sauce. A clean, versatile, and timeless seasoning, bringing the true taste of tradition to the table.

CLASSIC TOMATO SAUCE

*SEASONAL PRODUCT



* As a seasonal product, it is not always available

ITEM CODE	WEIGHT	MIN. QTY
8059554630180	500 gr	6 PIECES

MOV PACKAGING



MOV packaging is designed to hold much more than a product: it preserves an idea. Every shape, material, and detail is conceived to transform a gift into a gesture that speaks of research, care, and taste.

Whether it's a selection of jars or a bottle of Vinegré, our packaging is created to enhance what it contains and to

convey the MOV philosophy: making every moment meaningful, every thought an experience.

MOV doesn't offer simple packaging, but a new way to present what you choose to give.

Something to hold in your hands that tells who we are:

IDEA — RESEARCH — TASTE

A small treasure chest for a great taste.
This MOV packaging is designed exclusively for the 95 g Vinegré, its most precious and iconic form.



MOV VINEGRÉ 95gr PACKAGING



ITEM CODE	WEIGHT	MIN. QTY
A147	10,9 X 5,2 X 5,2 CM	1 PIECE



The MOV tube is designed to hold a single protagonist:
1 jar of 560 g, or 1 of 300 g, or 1 Vinegré of 470 g.
The perfect shape, for one taste at a time.

MOV PACKAGING VINEGRÉ AND SELECTED PRODUCTS



ITEM CODE	WEIGHT	MIN. QTY
A146	18 X 11 X 11 CM	1 PIECE



The MOV Gift Box is designed to hold a complete taste experience.
Inside, you can include 1 jar of 560 g, 2 jars of 300 g, and 1 bottle of Vinegré of 470 g.

A carefully curated selection of our laboratory creations, ready to become an authentic, elegant, and flavor-rich gift.

MOV PACKAGING SELECTED PRODUCTS



Graphic customization available upon request, to be quoted separately.

ITEM CODE	WEIGHT	MIN. QTY
A148	35,7 X 28 X 9 CM	1 PEZZO

TERMS AND CONDITIONS

1. General Provisions and Scope of Application

1.The terms and conditions set out below (the “General Terms of Sale”) form an integral part of the commercial relationships and contracts concluded between the Seller–Producer (ALFMOV S.r.l.) and the non-consumer Buyer, including through an appointed agent, for the supply of the Seller’s products (the “Products”, the “Goods”) intended for resale to the final Consumer through the Buyer, or for use by the Buyer in the course of its professional activity. These Terms shall prevail over any other purchase or sale conditions, unless specifically derogated in writing by the Seller.

2. The submission or delivery of any purchase order by the Buyer to the Seller, including through an appointed agent, implies full acceptance of these General Terms of Sale, even if not signed, as they are fully known and knowable by the Buyer. These Terms are also included in the digital and printed catalogues of the brands “MOV Bistrot-cocktail”, “MOV Gastronomia”, and “MOV LAB”, owned by ALFMOV S.r.l., as well as in the relevant price lists for the same products.

2. Subject of the Contract

1.These General Terms of Sale govern the sale of food products manufactured by the Seller (the “Products”, the “Goods”), as specified in the purchase order and/or order confirmation, with the ultimate purpose of their resale to the final consumer through the Buyer, or for use by the Buyer in the course of its professional activity in catering and/or the serving of food and beverages.

2.The Buyer acting as reseller, aware that the purchase of the Seller’s Goods is intended for their retail resale, undertakes to safeguard the high-quality product image that the Seller–Producer has attributed to its Products, by complying with specific quality standards in the resale of the Goods. To this end, the Buyer acknowledges that the resale of the purchased Goods may take place only within its own commercial premises or online, provided it is through its own online store. The use of third-party e-commerce platforms (such as, by way of example and

not limited to, Amazon, eBay, etc.) is not permitted, as they are not considered suitable for ensuring the quality standards required by the Seller. Likewise, a Buyer who purchases the Goods for use within its own business activity shall refrain from reselling them unless the Seller’s quality standards are met.

3.By purchasing the Seller’s Goods, the Buyer undertakes to resell them in ways, to be agreed from time to time with the Producer, that ensure the preservation of the niche and high-quality image that characterizes the Goods covered by these General Terms of Sale.

4.Furthermore, by purchasing the Products from the Seller, the Buyer undertakes to ensure that their resale is directed exclusively to the final consumer; in order to protect the above-mentioned characteristics, the Buyer agrees not to resell the purchased Products to any other professional operator.

3. Penalty

1. In the event of a breach of the provisions set out in the preceding section, even with respect to only one of the obligations referred to in paragraphs 1, 2, 3, and 4, the Buyer shall be required, pursuant to and for the purposes of Article 1382 of the Italian Civil Code, to pay a penalty equal to 50.00% of the value of the Goods resold in violation of the aforementioned obligations. This is without prejudice to the Seller’s right to claim compensation for any further and greater damages resulting from the Buyer’s breach, as well as the Seller’s right to terminate the contract.

4. Offers and Orders

1. The Seller’s offers, including those made through its appointed agent, are to be considered non-binding. In the event of an order placed by the Buyer, it shall not be deemed accepted until it has been expressly confirmed by the Seller through a written order confirmation. Likewise, any modifications to orders will be considered only if made within two days; however, such modifications shall not be binding unless specifically approved in writing by the Seller.

5. Prices and Terms of Payment

1. Unless otherwise agreed in writing, the submission of an order binds the Buyer to the price list and to the General Terms of Sale in force at the date of the Order Confirmation. Selling prices are periodically updated by the Seller based on price lists available upon request.

2.Unless otherwise agreed in writing, payment shall be made according to the methods indicated in the Order Confirmation or in the invoice issued following execution of the order. These may include: payment by bank receipt, bank transfer to the bank indicated by the Seller, advance payment, or cash on delivery payable to ALFMOV S.r.l., to be handed exclusively to the appointed courier. Payment by bank receipt includes a collection fee of €2.50.

3.Payments shall be deemed valid only when the amount is definitively available to the Seller. Payments or instruments made to agents, representatives, employees, or collaborators of the Seller shall not be considered valid. Cash on delivery payments made to the appointed courier must be made payable directly to ALFMOV and shall be considered valid only when the amount is actually made available to the Seller.

4.Payments made by the Buyer without a specific allocation shall be applied by the Seller to the oldest outstanding invoices, including any accrued costs and default interest as provided under point 5.4 of these General Terms of Sale.

5.For contracts governed by Article 62, paragraph 1, of Decree-Law No. 1 of January 24, 2012 (converted with amendments into Law No. 27 of March 24, 2012), concerning the sale of agricultural and food products (excluding those concluded with the final consumer), failure to comply with the payment terms set out in paragraph 3 of the same Article (30 days for perishable goods, as defined in paragraph 4, and 60 days for all other goods) will automatically result, without the need for formal notice, in the application of default interest from the day following the deadline. The applicable rate shall be the statutory late payment interest rate pursuant to Article 5, paragraph 2, of Legislative Decree No. 231/2002,

increased by two percentage points.

6.The sending of the Order Confirmation and/or the transport document shall fulfill the obligations set out in Article 62, paragraph 1, of Decree-Law No. 1/2012.

7.In the event of delayed payment, initiation of insolvency proceedings, or doubts regarding the Buyer’s solvency, the Seller may suspend pending deliveries or, pursuant to Article 1186 of the Italian Civil Code, declare the Buyer in default of the granted payment term and demand immediate payment of all amounts due for supplies already executed and not yet settled.

8.Unless otherwise agreed with the Seller, the Buyer shall not be entitled to set off, withhold, or reduce any payments, except where its claim has been finally upheld by a court. The Buyer is therefore required to pay the full price even in the event of disputes, in accordance with the “solve et repete” clause pursuant to Article 1462 of the Italian Civil Code.

6. Delivery Terms and Methods

1. Unless otherwise specifically agreed between the parties, the ordered Products are delivered, indicatively, within ten working days from the submission of the order. Any delivery term, including the one indicated above, shall be considered purely indicative and not binding for the Seller. In cases of force majeure or unforeseen circumstances, the Seller reserves the right to extend the delivery time until such circumstances cease, without the Buyer being entitled to cancel the order or claim damages.

2.Unless otherwise agreed, the Products are sold “ex works” at the Seller’s premises.

3.Transport, even if arranged by the Seller upon request and/or in the interest of the Buyer, is always at the Buyer’s expense and risk.

4.For deliveries with a net amount lower than €350.00 (three hundred fifty/00), a transport fee of €25.00 (twenty-five/00) plus VAT will be applied.

TERMS AND CONDITIONS

7. Buyer’s Obligation to Inspect and Notification of Defects

- Upon receipt of the Products, the Buyer must immediately verify the packaging, quantity, and quality of the Products.
- If the Buyer notices damage to the packaging, the goods must be accepted with the note “accepted with specific reservation” to be indicated on the courier’s delivery document. On the same day of delivery, the Buyer must also notify the Seller in writing of the damaged packaging. In such cases, subject to product availability, the Seller will replace the Products delivered with damaged packaging.
- If the Buyer, despite noticing damaged packaging, fails to accept the goods in accordance with the procedure set out in paragraph 2 above, the Seller will not issue any refund.
- In the event of claims regarding the quantity or quality of the delivered Products, a specific written complaint must be sent to the Seller no later than one day from the date of delivery. Only in such cases, and subject to product availability, the Seller may replace or supplement the Products that are found to differ in quantity or type from those indicated in the order and corresponding order confirmation.
- Otherwise, the delivered Products shall be deemed accepted by the Buyer, and no further claims regarding packaging, quantity, or quality shall be accepted in relation to what is stated in the Order Confirmation.
- Any claims regarding defects in the purchased Products must be notified to the Seller no later than eight days from delivery, or no later than eight days from the discovery of any hidden defect, within the limits established by law and in any case before the product’s expiration date.
- Notification of any defects must be made in writing within the above time limits, by sending a complaint to the certified email address (PEC) cafemovida@legalmail.it, or by registered mail to the Seller’s registered office.
- In such communication, the Buyer must provide a detailed and precise description of the alleged defects, specifying their extent and type, and, where possible,

attaching photographic evidence. Upon receipt of such notification, the Seller reserves the right to carry out inspections on the allegedly defective Product. For this purpose, the Buyer, at its own expense and subject to prior agreement with the Seller, shall send a sample of the defective Product to the Seller’s registered office.

9. Any remedies available for defective Products may be exercised only in relation to the specific defective Products and not to the entire batch, order, or supply.

10. In the absence of notification in the manner and within the time limits described above, the Products shall be deemed accepted by the Buyer, and the Seller shall not be obliged to accept any returns.

8. Warranty Terms

- The Seller guarantees the conformity of the Products; conformity means that they correspond in quality and type to what is agreed in the contract and that they are free from defects that may render them unsuitable for their intended use. Samples, descriptions contained in brochures, or information provided in other advertising materials are not binding and do not constitute any guarantee of quality with respect to the Products. All preparations necessary for the production of the Products sold by the Seller are handmade using fresh raw materials; as a result, each individual Product is unique. Therefore, any aesthetic differences compared to photographic representations in brochures or other informational and/or advertising materials shall not be considered defects of the Product.
- The Seller also guarantees the intrinsic characteristics of the Product, but does not guarantee the quality of the Product when used within other food preparations. The conformity warranty is subject to proper use of the Products by the Buyer; therefore, it shall not apply in cases of improper use or storage that does not comply with the Seller’s instructions. It shall be the Buyer’s responsibility to prove that the Products have been used correctly. This warranty is limited to intact Products, properly stored, and within the expiration date indicated on the packaging.

3. Any lack of conformity must be reported within the time limits and according to the procedures set out in the previous section 7; otherwise, the Product shall be deemed compliant, and the Seller shall bear no liability.

9. Intellectual Property

- The Buyer expressly acknowledges that the trademarks, trade names, or other distinctive signs affixed to the Goods produced by the Seller are the exclusive property of the Seller and, therefore, may not be altered, modified, removed, or deleted in any way. The Buyer is granted a limited right to use such trademarks, trade names, or other distinctive signs, as well as any other industrial property rights or production and commercial know-how incorporated in the Goods, which remain the exclusive property of the Seller, solely for the purpose of reselling the Goods to the public. Any other use of the Seller’s intellectual property by the Buyer, unless expressly authorized in writing, shall constitute a violation of the Seller’s exclusive rights, including from a contractual liability perspective, and shall be duly pursued.
- Any data and information (whether in paper or electronic form) provided to the Buyer shall remain the exclusive property of the Seller and are intended solely to support a better presentation of the Products and to illustrate their performance. The Buyer therefore undertakes not to reproduce or disclose such data and information to third parties and to take all appropriate measures with its personnel to ensure their protection.

10. Termination

- In the event of partial or total non-payment by the Buyer within the agreed timeframes and terms, the Seller, without prejudice to its right to demand performance of the contract, may terminate the sales contract without prior notice by declaring its intention to do so in writing to the Buyer. Failure or delay in payment within the agreed deadlines shall constitute grounds for express termination pursuant to Article 1456 of the Italian Civil Code.
- Failure to comply with the obligations set out in section

2, even if concerning only one of paragraphs 1, 2, 3, and 4, shall also constitute grounds for the application of the express termination clause pursuant to Article 1456 of the Italian Civil Code, allowing the Seller to terminate the sales contract without prior notice by written declaration.

11. Privacy

- The Seller informs the Buyer that the use and processing of personal data provided shall take place exclusively in accordance with the terms and conditions set out in the privacy notice supplied separately, pursuant to EU Regulation No. 2016/679 (GDPR) and Legislative Decree No. 196/2003, as amended by Legislative Decree No. 101/2018 and any subsequent amendments.

12. Governing Law and Jurisdiction

- For any dispute arising from the contractual relationships governed herein, without prejudice to the Seller’s right to choose otherwise, jurisdiction shall lie with the Italian courts, specifically the Court of Pordenone, and the applicable law shall be Italian law. Any preliminary mediation or assisted negotiation procedures shall also take place in Pordenone.
- If these Terms are translated into any foreign language, it is expressly understood that, in the event of any conflict in interpretation, only the Italian version shall prevail.

13. Final Provisions

- The invalidity, in whole or in part, of any individual provisions of these General Terms of Sale shall not affect the validity of the remaining provisions.
- All communications relating to the contracts governed by these General Terms of Sale must be made in writing and shall be deemed valid if sent by certified email (PEC) to cafemovida@legalmail.it or by registered mail with return receipt to the Seller’s registered office.

NOTES

SEASONAL PRODUCTS: not always available

All prices listed in this document are VAT included.

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THANKS TO

CONCEPT • ART DIRECTION • GRAFICA
PRORA SRL

PHOTOS

**LEONARDO FABRIS &
FRANCESCO DEL ZOTTO
PER DUE PIANI**

ALF MOV Srl

Viale Repubblica, 74, 33077 Sacile PN

0434 313910

movbistrot.it

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