Free Trial Offer

We are so sure you will love our dough above any other that we invite you to try a sample first. We don't expect you to switch distributors or stop making your own unless you are completely satisfied and absolutely sure DoughVinci's dough will increase your business profitability and customer satisfaction. We will deliver a Free tray of large or small dough balls to



your place of business for you to try before you agree that DoughVinci's Dough is the right choice for you.

"Try our no risk offer and let our product speak for itself."

Just give us a call at:

603-493-3895

to let us know when and where you would like your delivery.

DoughVinci Inc.
P.O. Box 5084
Manchester, NH 03108-5084





603-493-3895

About Our Company

Since our founding in 2009, DoughVinci's has taken pride in the products we prepare. We have the knowledge and experience necessary to develop customer loyalty and uphold the finest quality standards. The Romano family has been perfecting dough for over 25 years and we bring this experience to you. Although this company and name is new the experience and tradition lives on.

Steve Romano

We believe the *dough comes first!* From the very beginning, our ingredients, processes and procedures have place quality above quantity. We operate based on three fundamental principles that clearly represent our company's philosophy.

- Emphasis in the production of consistently high quality products, in conditions of absolute safety and hygiene.
- Implementation of flexible, effective sales and distribution system that will serve client needs at any time and in the most efficient way.
- Absolute respect and loyalty to our customers.

So if you're looking for a better dough, then start with the one made for better results. When you're running a restaurant or pizzeria, you don't need any surprises. With DoughVinci's dough, you can depend on a tender, delicious crust every time. A quality crust is the foundation for a great pizza or bread. Our dough service offers you cost savings in several ways.

Advantages of Purchasing Dough (Cost vs. Labor)

- There's no equipment needed for dough preparation like dough trays.
- Equipment purchase and maintenance cost is eliminated.
- · Less floor space required.
- Employees don't require special training.
- Expertise in dough making not required.
- Your payroll is decreased because of less man hours needed to make the dough and less employee overhead.
- Inventory is easy to control resulting in better cash flow..
- Your kitchen stays cleaner without the mess of flour.

Perfect Pizzas Begin
With The Best
Dough...



All fresh or frozen dough balls are sold priced per ounce.

Custom sizes available from 2oz. to 36oz.

Volume discounts available.

Flexible delivery schedules six days a week.

No delivery or shipping charges for scheduled deliveries under normal conditions.





Our products contain no peanut oil, additives or preservatives. Only the finest ingredient's are used.