

THE ORIGINAL
TARANTINI
PANZAROTTI™

**THE ORIGINAL TARANTINI PANZAROTTI™ CORPORATION
INTRODUCE THE MINI PANZAROTTI™**

CHERRY HILL, JUNE 23, 2006 - The Original Tarantini Panzarotti™ Corporation announced the Mini Panzarottis™ are now available. The Panzarottini™ or “Mini’s” are small bite size versions of the regular Panzarotti. The mini is approximately 2 inch square that contains mozzarella cheese and marina sauce and wrapped in a fresh dough, then deep fried. The mini’s will be served as a group of 5 or 6.



“Our original Panzarotti is such a big hit that we wanted to provide an alternative that could be shared,” said Leo Tarantini, CEO of The Original Tarantini Panzarotti Corporation. “This version of the Panzarotti is great for kids to share with friends and as an appetizer for casual dining establishments.”

Other new products are in development and will be released over the next year.

ABOUT THE ORIGINAL TARANTINI PANZAROTTI™ CORPORATION

From a working immigrant mother in the 1960s to a wide-spread following and large distribution line, Tarantini is the family that started it all.

The Original Tarantini Panzarotti™ first came to America with Pauline Tarantini. Mrs. Tarantini began frying her panzarottis by hand from her Camden, New Jersey home, after which her husband, Leopold, peddled them at gas stations and other local establishments. By 1963, her panzarotti was becoming so popular by just word-of-mouth that the Tarantini’s purchased a store a few doors from their home. Now, almost 50 years after Mrs. Tarantini took out her frying pan and captured a hungry audience, the Tarantini family carries on the tradition.