



“Sorrento Mozzarella gives Bocce pies our signature flavor and stretch—every time. We go through about two tons a week, and we’ve never gotten a bad block. We’ll stop using Sorrento when Bocce stops making pizza.”

*Jim Pacciotti,
Bocce Club Pizza*

SORRENTO[®] *cheese* WORKS *for Bocce Club Pizza*

When Dino Pacciotti returned from WWII, he bought a local bocce club and began experimenting with an old pizza oven he found in the basement. Using Mozzarella from a neighbor who’d learned to make cheese in Sorrento, Italy, Dino soon became known more for his pizza than his bocce.

Dino’s son, Jim, worked in the club as a boy—stretching dough, mixing sauce, grating cheese—and when his father passed in 1978, Jim took over. “I know I could not have done it alone,” he says. “I thank God I had my mom, sisters and their husbands.” Today Bocce Club Pizza is a Buffalo institution with two thriving locations that ship all over the country. And Sorrento Mozzarella still tops their pies.

We’re proud to induct these pizza pioneers as founding members of the Sorrento Hardworking Heroes Hall of Fame. Learn more about the Hall at SorrentoHOF.com.



Dino, 1975



Jim, 2015

Sorrento[®]

Cheese that works as hard as you do.™



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