



COSTA NOVA
PORTUGAL
PROFESSIONAL



PROFESSIONAL SALES GUIDE 2026

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V10370-GRN



Aside
from taste

Crafting innovative dining experiences

we are
influenced
by aesthetics.

Our world

Our love for life, family, friends, and healthy food has inspired us to create fine stoneware collections that combine quality and design with the best in ceramic craftsmanship. We produce innovative and sustainable stoneware, made from the best natural resources in Portugal.

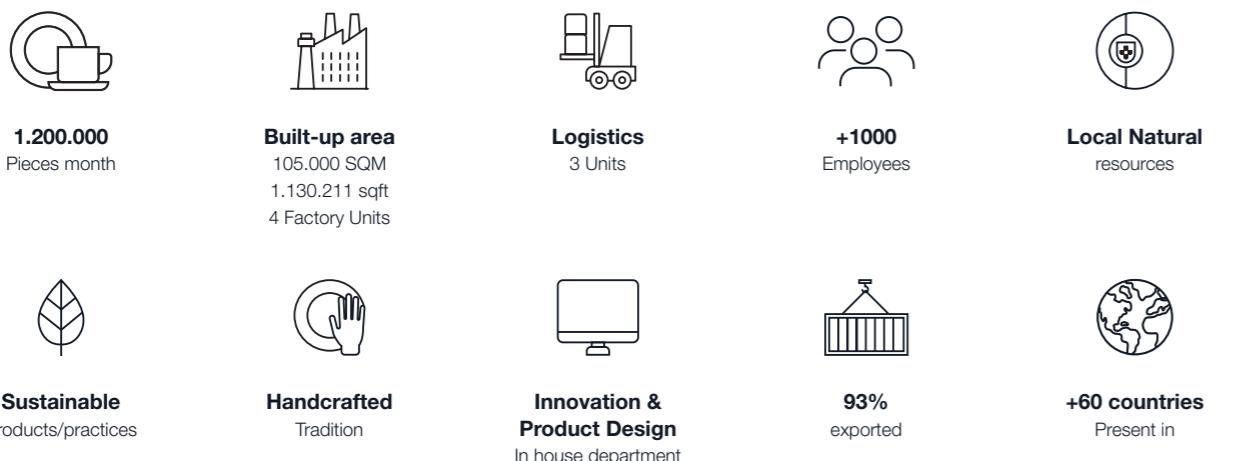
As a chef or restauranteur, you take pride in crafting unique dishes that reflect your personality and style. The presentation of your culinary creations says as much about you as the food itself. At COSTA NOVA, we understand this and take pride in curating tabletop collections that are as unique as they are beautiful and functional. Our collections are designed for restaurants that appreciate innovative tabletop solutions. Our European handcrafted stoneware products combine enticing design, functionality, and durability to make COSTA NOVA a unique brand in the hospitality industry.

Key facts

+25 years in business
4 factory units | 105.000 sqm (1.130.211 sqft)
built-up area
3 modern logistic units
In house R&D department
Present in more than 60 markets worldwide

Main equipment

Ram pressing machine
High pressure casting
Slip casting
Roller machine
Shaping automatic lines plant
Spray drying automatic plant
Single firing tunnel kilns



A story of labor and love

The COSTA NOVA Industria Group traces its roots back to Grestel - Produtos Cerâmicos, established in 1998 and located in Vagos, Portugal. Grestel has been committed to crafting high-quality stoneware tableware, ovenware, and serving accessories for more than 25 years.

Today, the COSTA NOVA Industria Group has achieved global recognition as a leading Portuguese stoneware manufacturer, overseeing a portfolio of four factories (Grestel 1, Grestel 2, Grestel 3, and the latest addition in 2023, Ecogres), and managing two distinguished brands - COSTA NOVA and Casafina by COSTA NOVA.

The company is also involved in Private Label, producing tableware for renowned international brands.

Its products are sold on all five continents and are showcased in some of the world's most prestigious stores and hotels. Between 85 and 90% of the production is intended for export, with the United States serving as the primary market.

Our stoneware collections are made by the hands of skilled artisans in ceramic craftsmanship, one of the oldest traditions in our country. Each one of our pieces tells a story of labor and love. They are truly unique.

At COSTA NOVA, our cutlery is crafted from premium 18/10 stainless steel. Each piece undergoes a largely manual process that combines ancestral know-how with contemporary innovation, guided by the hands of skilled craftsmen. From blanking and forming to polishing, handle attachment, finishing and quality control, every piece reflects the brand's essence, combining attention to detail with durability, robustness and sustainability.



Eco-design

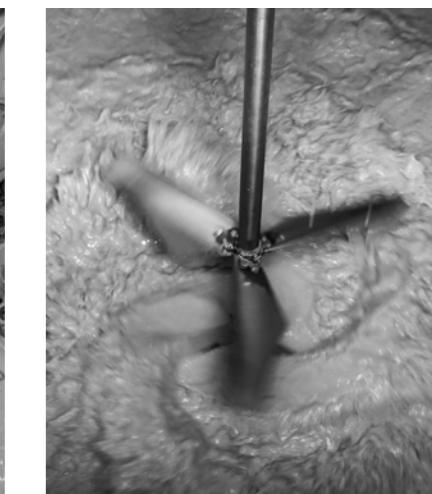
Our designers play a key role in promoting sustainability in stoneware manufacturing. We minimize the environmental impact of our products by considering form, ergonomics, aesthetics, and durability, while optimizing the use of resources like clay, glaze, energy, and water. All products are made to be eco-friendly, reusable, and recyclable, with minimal waste during production.

Packaging

Our packaging is 100% plastic-free and recyclable, using only non-hazardous dyes. To reduce waste, we developed Ecocard, made from crushed internal cardboard waste, used in 15% of our boxes. All our boxes are FSC certified (75% recycled cardboard), sealed with recycled paper tape, and designed to be reusable.

Ethical business practices

We are committed to high ethical standards across all operations, ensuring full compliance with EU regulations. Regular audits, conducted by both official regulators and independent auditors, verify these standards. We also ensure that all employees receive fair wages above the required minimum.



Energy efficiency

At COSTA NOVA, we prioritize energy efficiency by harnessing 1180 kW of solar power, enabling our newest factory to run entirely on self-generated energy during daylight. Our other factories use solar and renewable sources. Our kilns are 15% more efficient than the most energy-efficient models, thanks to our closed-circuit system that reuses heat. Additionally, our single-firing process reduces energy consumption and CO2 emissions, and we lead Europe by testing hydrogen-powered firing for utility ceramics.

Waste management

The waste we generate is mindfully managed. 99% of our waste is either recycled or reused within our production process. We transform excess materials into new products and recycle waste from our factories back into new stoneware. With Ecogres®, we created a new material made from recycled clays and glazes, as well as waste materials from nearby industries.

Water treatment

In addition to our reducing consumption practices, 100% of our water is carefully treated and reused for internal cleaning processes or reintroduced in our production process. Each one of our four factories is equipped with an industrial wastewater treatment plant, complying with EU standards.

Ecogres®

From the earth, for the Earth

At COSTA NOVA we are committed to making stoneware even more sustainable. In partnership with the University of Aveiro (Portugal), we developed Ecogres®, a new raw material created by collecting, recycling, and reusing clays and glazes from our operations, along with waste materials from nearby industries.

The result is Ecogres® (ecogres), a reinvented clay made entirely from recycled materials.



Sustainable stoneware Sustainable industry

«One of the key decisions that Chefs, hotels, and restaurants can make is to source from suppliers with a strong commitment towards protecting the environment.»

Miguel Casal, Founder and CEO at COSTA NOVA

Not all stoneware is created equally

In fact, there is not a standard, universal definition of stoneware and the word is frequently misused to describe other ceramic bodies. What makes our stoneware unique are the following production procedures:

The body

Is prepared at a refinery with the latest sophisticated quality control equipment and procedures. Portuguese finely milled **NATURAL CLAYS**:

// **KAOLIN** (also used in fine porcelain production) gives whiteness to the body;

// **FELDSPAR**, also comprised of silicates, represents 30% of the body and adds strength to it, by fusing under high temperatures;

// **SILICA**, (a glass-like ingredient) helps to bond the other elements together in a uniform body.

// **KILN FIRING**, fired for 11 hours at 1180°C/2156°F.

The result is a totally vitrified body, which has an absorption rate of less than 0.3% (3 tenths of one percent).

Thermal shock

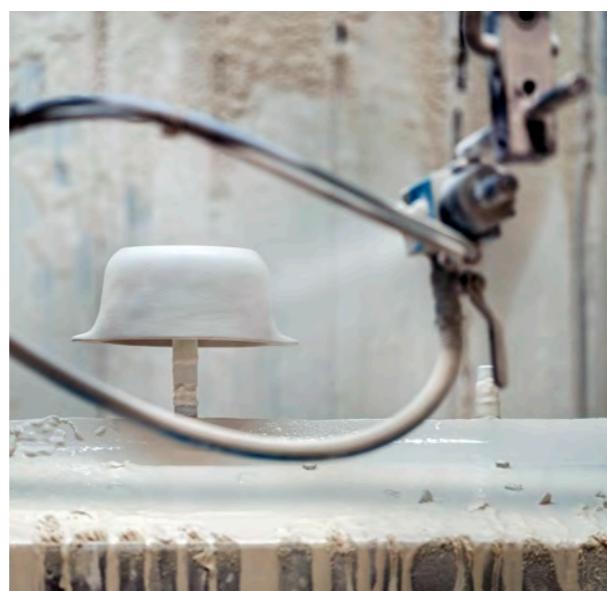
Due to its formula and firing temperatures, COSTA NOVA stoneware is similar to fine porcelain but stronger and has the unique ability to take a wide range of temperatures.

// Guaranteed to endure temperatures from -20° to 250°C (0 to 500°F);

// Stoneware retains its heat so that food remains warm at the table;

// Thermal shock can occur if a hot piece is placed on a cold surface or vice versa;

// Always allow the products come to room temperature before placing in preheated oven, microwave or freezer.



Glaze

Fired at the same time as the stoneware body, which permanently bonds the two products together.

- // Distinctive luster similar to fine porcelain;
- // Highly resistant to scratching;
- // Very easy to clean;
- // Withstand the daily use of an abrasive cleaner or carving knives without scratching the surface;
- // Hand decoration applied prior to the glazing so it is permanently protected and will never fade or discolor.

What makes us different

Innovative and sustainable design

COSTA NOVA invests in the innovation of its products, with a focus on its R&D departments. By acquiring specialized hardware and software, constantly improving its processes, and training its team, the company has become a pioneer in developing various products, shapes, and glazes.



Single firing system

Heated up to 1180°C/2156°F which creates a unique ceramic body with a special bonding between the clay and the glazed surface. The stoneware products are fully vitrified, highly resistant to both thermal and mechanical shocks.



Ecogres

Our ultimate sustainable material, made from 100% recycled content and fully recyclable, offering a lasting solution that supports environmental responsibility.



Raw material

Made from the best natural resources in Portugal.



Craftmanship

All COSTA NOVA fine stoneware products are hand finished which provides them unique character. Any irregularities, color variations or small imperfections should not be considered defects, but unique marks of authenticity.

Food safe

All products comply with the International Standards (including US FDA), as they are lead and cadmium free.

Unique finishes

COSTA NOVA is known for creating unique finishes, from the purest white to the most stunning reactive glazes.

Styles and descriptions



Pearl



Vila



Silvina

Styles and descriptions



Nótos



Rafaela



Âmbar

Heritage

Inspired by traditional European tableware. Ideal for both casual and fine dining settings, these pieces feature intricate detailing and classic elegance, bringing a sense of heritage and uniqueness to every table. Perfect for establishments looking to create an upscale, memorable dining atmosphere.



Aparte



Brisa



Mallorca

Modern

Designed for contemporary hospitality spaces, these sleek, minimalist collections elevate the dining experience with clean lines and neutral palettes. Ideal for urban hotels and trendy restaurants, the Modern collection offers a refined aesthetic that complements modern interiors.



Friso



Livia & Pacifica



Marrakesh

Coastal

These collections, with breezy tones and natural textures, evoke seaside serenity—ideal for beachfront resorts, oceanfront venues, or any space aiming for a calm, welcoming ambiance that echoes the rhythm of the sea. Inspired by the ocean and by the relaxed charm of the coast.

Mediterranean

Collections that bring warmth and rustic elegance to your guests, reflecting the artisanal spirit of the Mediterranean. Earthy tones and handcrafted textures create a rich, inviting experience—perfect for Mediterranean-themed restaurants and venues seeking an authentic, sun-kissed feel.

Eclectic

For dynamic and creative dining experiences, the Eclectic collection mixes colors, shapes, and global inspirations. Perfect for venues that embrace individuality and bold design, these versatile pieces add personality and storytelling to every meal.

Craft

Celebrate authenticity and craftsmanship with collections that highlight handmade artistry and eco-conscious design. The raw materials and natural finishes make these pieces ideal for farm-to-table restaurants, boutique hotels, or any hospitality space that values sustainability and artisanal charm.

Stoneware

high performance

Our high performance collections combine rims with a high degree of chip resistance and glazes that prevent metal marking.

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See features and benefits from page 13 to 15.



Features and benefits

high performance



RESONANCE

PITCH & MAIN SALES ARGUMENTS

Designed by Carsten Gollnick. A versatile collection of white porcelain, conceived to be mixed and matched with stoneware pieces. Porcelain pieces with remarkable strength and durability. Stoneware with innovative shapes and statement reactive glazes. Great number of combinations for food presentations.

MODERN

TAPAS & BAR | FINE DINING
BUFFET

COLORS: O●●



ALENTEJO

PITCH & MAIN SALES ARGUMENTS

An all-time classic COSTA NOVA collection. Two soft color that mix and match. Brushed rim hand applied. Dinnerware and oven-to-table pieces. High resistance to chipping.

HERITAGE

EVENTS | CASUAL DINING
FINE DINING | CAFÉ

COLORS: O●●



ÂMBAR

PITCH & MAIN SALES ARGUMENTS

A Carsten Gollnick design, crafted for contemporary, sustainable gastronomy. Crafted from our innovative recycled clay formula, ecogres. Three-section platters, perfect for serving starters, small portions, or sauces.

Designer shapes that beautifully showcase any culinary creation.

MODERN

TAPAS & BAR | FINE DINING

COLORS: O●●



ARENITO

PITCH & MAIN SALES ARGUMENTS

Crafted from our innovative recycled clay formula, ecogres. Six contemporary, soothing colors. One curated collection of dinnerware and coffee ware for modern hospitality. Perfectly sized bowls for ramen, poke, or yogurt presentation.

MODERN | CRAFT

CASUAL DINING | CAFÉ
BUFFET

COLORS: ●●●●●●



BRISA

PITCH & MAIN SALES ARGUMENTS

A distinct coastal-inspired design. Available in two glazed stoneware colors that effortlessly mix and match. The reactive glaze gives each stoneware piece a one-of-a-kind character, with subtle variations in color.

Glass pieces that allow chefs to create innovative presentations. Selected items feature a reinforced rim for enhanced durability in busy environments.

COASTAL

CASUAL DINING | CAFÉ
FINE DINING

COLORS: ●●



COOK & HOST

PITCH & MAIN SALES ARGUMENTS

Features and benefits

high performance



ESCADA

PITCH & MAIN SALES ARGUMENTS

Designed by Carsten Gollnick. Modular design allows flexible buffet displays by mixing stoneware and cork pieces. Use pieces vertically or horizontally for varied dimensions and creative presentations. Stoneware pieces can also be used independently. Can stand alone as a statement piece or coexist with other collections that share the same aesthetic.

MODERN

BUFFET

COLORS: ● ●



FRISO

PITCH & MAIN SALES ARGUMENTS

An extensive range of sizes and shapes, perfect for versatile food presentation. Pure white glaze and patined hand-painted edges. Simple, versatile, and durable, this collection excels in busy environments. A large range of size and wide selection of pieces for different food presentations.

MODERN | ECLECTIC | HERITAGECASUAL DINING | FINE DINING
CAFÉ | BUFFET

COLORS: ○ ●



LISA

PITCH & MAIN SALES ARGUMENTS

Organic shapes in a warm white glaze. Strong edges with very high resistance to impact. Glossy white that elevates any food presentation.

COASTAL

CASUAL DINING | CAFÉ

COLORS: ○



LIVIA

PITCH & MAIN SALES ARGUMENTS

Organic look and feel with outstanding performance. Available in soft, muted colors that complement minimalist interiors. Strong edges for a perfect resistance to impact.

Matte glazes can be more prone to scratching but resist metal marking.

COASTAL | ECLECTIC

CASUAL DINING | CAFÉ

COLORS: ○ ● ● ●

Features and benefits

high performance



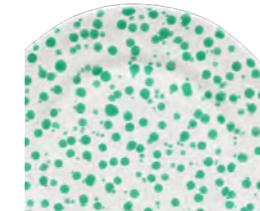
POTERIE

PITCH & MAIN SALES ARGUMENTS

Modern approach to vintage French pottery. Rustic and casual look pieces that will perform great in busy environments. Unique finishes that provide individuality to the food plating. A colorful approach that delivers a playful and distinctive presentation.

CRAFT | HERITAGETAPAS & BAR | CASUAL DINING
CAFÉ

COLORS: ● ● ● ●



RAFELA

PITCH & MAIN SALES ARGUMENTS

Hand-splashed pieces, each with its own unique character. Dinnerware and serving concepts designed to create a harmonious guest experience. The contrast between the outer and inner surfaces adds visual impact to food presentation.

MODERN

CASUAL DINING

COLORS: ○ ● ○ ○



RODA

PITCH & MAIN SALES ARGUMENTS

Designed by Portuguese stoneware expert Torres Euracini. Versatile, durable, and a perfect blend of style and strength. Rolled edges enhance chip resistance. Stackable shapes for easy storage. Beautiful reactive glaze finish in four colors.

MODERNFINE DINING | CASUAL DINING
CAFÉ | TAPAS & BAR

COLORS: ○ ● ● ●



ROSA

PITCH & MAIN SALES ARGUMENTS

Perfect for mix and match with other collections anywhere. Hand painted rim. Ideal for weddings and other events.

HERITAGECASUAL DINING | FINE DINING
EVENTS

COLORS: ○ ●



MALLORCA

PITCH & MAIN SALES ARGUMENTS

High resistance to impact and metal marking. Soft and scalloped edges. Exquisite and romantic look for indoor or outdoor dining environments.

MEDITERRANEAN

CASUAL DINING | FINE DINING

COLORS: ● ●



NOVA

PITCH & MAIN SALES ARGUMENTS

COSTA NOVA's most iconic collection. A large, flexible, and versatile collection. Nova showcases soft organic shapes, adorned with the signature COSTA NOVA medallion. The appearance of each piece may vary, depending on the time of day. Hand-painted edges.

COASTALCASUAL DINING | CAFÉ
TAPAS & BAR

COLORS: ○ ● ○ ○ ● ● ● ●



PACIFICA

PITCH & MAIN SALES ARGUMENTS

Highly durable and exceptionally practical dining and serving pieces. Available in a matte glaze with 10 different color options.

Includes a complete ramen set. Matte glazes enriched with subtle speckles. The combination of Pearl items creates a sophisticated buffet staging.

ECLECTICCASUAL DINING | CAFÉ
TAPAS & BAR

COLORS: ○ ● ○ ○ ● ● ● ●



PEARL

PITCH & MAIN SALES ARGUMENTS

Vintage design and versatile look. Sophisticated items that create a strong and beautiful visual impact. The large beads that adorn this collection are very resistant to impact. The range is finished with a very strong glaze.

The combination of Pearl items creates a sophisticated buffet staging. The edge line highlights each culinary presentation, creating a focus on the food.

HERITAGEEVENTS | FINE DINING
CAFÉ | BUFFET

COLORS: ○ ●



SARDEGNA

PITCH & MAIN SALES ARGUMENTS

Reflects the artistic style of handmade pottery. Amazingly durable and resistant, but lightweight and easy to handle. The edge line highlights each culinary presentation, creating a focus on the food.

MEDITERRANEAN | CRAFTCASUAL DINING | TAPAS & BAR
BUFFET

COLORS: ○ ○



SCOTIA

PITCH & MAIN SALES ARGUMENTS

Highly durable and sturdy, ideal for everyday or heavy use. Soft pastel colors provide a distinctive, eye-catching look. Reminiscent of ancient artisanal techniques shaping handmade pottery.

CRAFT | HERITAGETAPAS & BAR | CASUAL DINING
CAFÉ

COLORS: ○ ○



VERMONT

PITCH & MAIN SALES ARGUMENTS

Strong edges, highly resistant to impact. Soft spirals dancing from the center. Reminiscent of ancient artisanal techniques shaping handmade pottery.

CRAFTTAPAS & BAR | CASUAL DINING
CAFÉ

COLORS: ○



VILA

PITCH & MAIN SALES ARGUMENTS

Inspired by traditional Portuguese ceramic designs. Wide range of colors that allow for versatile mix-and-match combinations. Multiple concepts available, including dinnerware, serveware, and tea sets.

HERITAGECASUAL DINING | FINE DINING
CAFÉ

COLORS: ○ ○ ○ ○

Stoneware resistance tests

high performance

COLLECTION	COLOR	IMPACT			METAL MARKING		FOOD STAINING		
		VH	H	AV	H	AV	H	AV	
RESONANCE	White (Porcelain)	●			●		●		
	Cream	●			●		●		
	Brown	●			●		●		
	Black	●			●		●		
ALENTEJO	White	●			●		●		
	Turquoise	●			●		●		
ÂMBAR	Salt of the Sea	●			●		●		
	Dark Caramel	●			●		●		
	Sage Green	●			●		●		
ARENITO	Champagne Yellow	●			●		●		
	Aqua	●			●		●		
	Mauve Rose	●			●		●		
	Sage Green	●			●		●		
	Olive Green	●			●		●		
	Charcoal Grey	●			●		●		
BRISA	Ria Blue	●			●		●		
	Sal	●			●		●		
EIVISSA, Casafina by COSTA NOVA	Sand Beige	●			●		●		
	Sea Blue	●			●		●		
ELEMENTS	Algarve	●			●		●		
	Lamego	●			●		●		
ESCADA	Cream	●			●		●		
	Matte Black	●			●		●		
FRISO	White	●			●		●		
	Sage Green	●			●		●		
	Grey	●			●		●		
LISA	White	●			●		●		
LIVIA	White	●			●		●		
	Matte Black	●			●		●		
	Matte Mauve Rose	●			●		●		
	Matte Champagne Yellow	●			●		●		

COLLECTION	COLOR	IMPACT			METAL MARKING		FOOD STAINING	
		VH	H	AV	H	AV	H	AV
MALLORCA, Casafina by COSTA NOVA	Sand Beige		●			●		●
	Sea Blue		●			●		●
NOVA	White		●			●		●
	Turquoise		●			●		●
PACIFICA, Casafina by COSTA NOVA	Vanilla		●			●		●
	Monterosa			●		●		●
	Chestnut		●			●		●
	Salt		●			●		●
	Marshmallow		●			●		●
	Oyster Grey		●				●	●
	Artichoke		●			●		●
	Cayenne		●			●		●
	Seed Grey		●			●		●
PEARL	Terracotta		●			●		●
	Cream		●			●		●
	Lily Green		●			●		●
POTERIE, Casafina by COSTA NOVA	White			●		●		●
	Mocha		●				●	●
	Caramel		●			●		●
RAFAELA	Cream-Caramel		●			●		●
	Sage			●		●		●
	Cornflower Blue			●		●		●
	Chamomile			●		●		●
RODA	Tangerine				●	●		●
	Branca		●			●		●
	Ardosia		●			●		●
	Black		●			●		●
ROSA	Iris		●				●	●
	Rosé Pink		●			●		●
SARDEGNA, Casafina by COSTA NOVA	White		●			●		●
	White-Cagliari Blue		●				●	●
SCOTIA	Vanilla		●			●		●
	Brown		●			●		●
	Light Pink		●			●		●
	Sky		●			●		●
	Olive Green		●			●		●

COLLECTION	COLOR	IMPACT			METAL MARKING		FOOD STAINING		
		VH	H	AV	H	AV	H	AV	
VERMONT, Casafina by COSTA NOVA	Cream	●			●		●		
VILA	White-Blue (with rim)		●		●		●		
	White-Blue	●			●		●		
	Beige-Blue	●			●		●		
	Olive-Blue	●			●		●		
	White-Red	●			●		●		
	Pink-Red	●			●		●		

Our high performance collections combine rims with a high degree of chip resistance and glazes that prevent metal marking.

CAPTION

Resistance to Impact
VH > 0.17J
H > 0.11J to 0.16J
AV > 0.05J to 0.010

Resistance to Metal Marking
H: No scratch mark to very fine or minor scratch mark
AV: Noticeable to evident/unmistakable scratch mark

Resistance to food contact
H: High
AV: Average



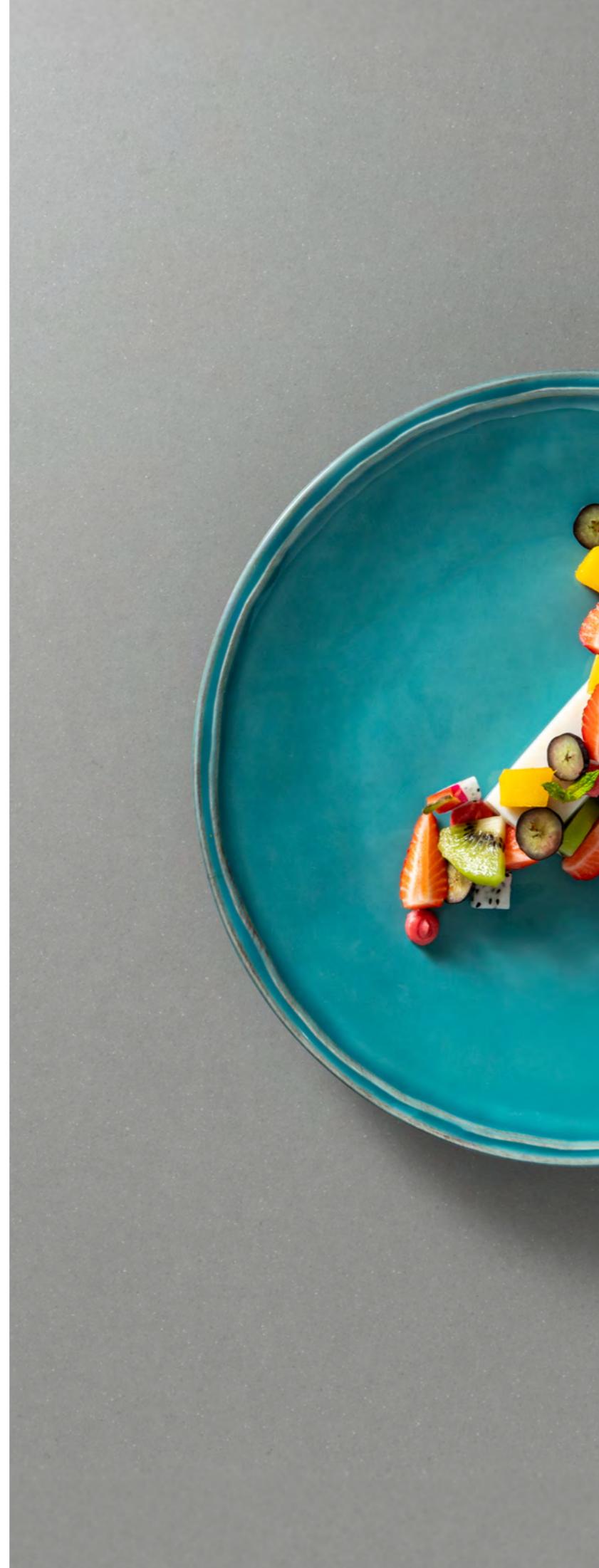
Stoneware

distinctive design

Our more unique collections are suitable for all hospitality environments yet require a higher degree of handling.

FT301-TRQ

See features and benefits from page 21 to 23.



Features and benefits

distinctive design



APARTE

PITCH & MAIN SALES ARGUMENTS

White ware. This collection offers key additions that can make a big impact on presentation. Coastal and organic shapes with hand-brushed rims. Perfect to complement existing collections.

COASTAL

CASUAL DINING | CAFÉ
BUFFET | TAPAS & BAR

COLORS: O



AUGUSTA

PITCH & MAIN SALES ARGUMENTS

Matte glazed surface with hand-painted rims. Ideal for both casual and sophisticated table settings.

MODERN

CASUAL DINING | CAFÉ

COLORS: ●



BEJA

PITCH & MAIN SALES ARGUMENTS

Beja's handpainted rim highlights the food as it calls your attention to the center of the plate. Design inspired by traditional enamelled pieces.

HERITAGE

CASUAL DINING | BUFFET
TAPAS & BAR

COLORS: ● ● ●



BOUTIQUE

PITCH & MAIN SALES ARGUMENTS

Includes all the essential items for different buffet moments. Risers add height and dimension while maximizing space. Includes matching table signs for added detail. Black glazed stoneware is resistant to metal marking, perfect for busy buffets.

MODERN

BUFFET | CASUAL DINING

COLORS: ●



COASTLAND

PITCH & MAIN SALES ARGUMENTS

Designed by Carsten Gollnick. Crafted from our innovative recycled clay formula, ecogres. Stackable design for efficient storage and space-saving. Versatile wood elements that double as bases or covers.

MODERN | CRAFT

FINE DINING | CASUAL DINING
TAPAS & BAR

COLORS: O ● ●



CRISTAL

PITCH & MAIN SALES ARGUMENTS

Inspired by the intricate artistry of traditional crystal craftsmanship. Reactive glaze creates special variations, making each piece one of a kind.

Fish-shaped design adds a playful, coastal touch. Textured surfaces in sophisticated and elegant shapes.

Textured pieces create a more engaging dining experience.

HERITAGE

FINE DINING | CASUAL DINING

COLORS: O ●



DORI

PITCH & MAIN SALES ARGUMENTS

Reactive glaze creates special variations, making each piece one of a kind. Fish-shaped design adds a playful, coastal touch.

Large pieces ideal for buffets and small ones for creative tapas presentations.

COASTAL

CASUAL DINING | BUFFET
TAPAS & BAR

COLORS: ● ●



ENSEMBLE

PITCH & MAIN SALES ARGUMENTS

A perfect complement to any buffet service. Multi-functional pieces save time by transitioning from oven to table. Resistant and durable stoneware, perfect for high-temperature oven use.

All-white style for a classic and adaptable presentation.

MODERN

BUFFET

COLORS: O

Stoneware resistance tests

distinctive design

COLLECTION	COLOR	IMPACT			METAL MARKING		FOOD STAINING		
		VH	H	AV	H	AV	H	AV	
APARTE	White		●			●			
AUGUSTA	Natural-Black		●		●			●	
BEJA	White & Cream	●			●			●	
	White & Blue	●			●			●	
	White & Red	●			●			●	
	White & Green	●			●			●	
BOUTIQUE	Constellation Black		●			●			
COASTLAND	Salt of the Sea	●			●			●	
	Wet Sand	●			●			●	
	Shoreline Grey	●			●			●	
CRISTAL	White	●			●			●	
	Nacar	●			●			●	
DORI, Casafina by COSTA NOVA	Nacar	●			●			●	
	Atlantic Blue	●			●			●	
FONTANA, Casafina by COSTA NOVA	White	●			●			●	
	Forest Green	●			●			●	
	Turquoise	●			●			●	
GRESPRESSO	White	●			●			●	
	Aqua	●			●			●	
	Sunset Red	●			●			●	
	Denim	●			●			●	
IMPRESSIONS, Casafina by COSTA NOVA	White	●			●			●	
	Robin's Egg Blue	●			●			●	
LAGOA	Metal	●			●			●	
	Pedra	●			●			●	
LAGOA ECOGRES	White	●			●			●	
	Black	●			●			●	

COLLECTION	COLOR	IMPACT			METAL MARKING		FOOD STAINING	
		VH	H	AV	H	AV	H	AV
MADEIRA	Grey			●			●	●
	Blue		●				●	●
	Cream		●				●	●
MADEIRA HARVEST, Casafina by COSTA NOVA	Vanilla Crème		●				●	●
MARRAKESH	Sable Blanc		●				●	●
	Eucalyptus		●				●	●
	Cannelle		●				●	●
	Ciel		●				●	●
	Cumin		●				●	●
NÓTOS	Latitude Black		●				●	●
	Dune Path		●				●	●
REDONDA	White		●				●	●
	Bay Leaf		●				●	●
	Oak		●				●	●
RIVIERA	Tomate		●				●	●
	Forêts		●				●	●
	Vigne		●				●	●
	Or		●				●	●
	Vert Frais		●				●	●
	Azur		●				●	●
	Terra		●				●	●
SILVINA	Fennel White		●				●	●
	Terracotta		●				●	●
STACKED ORGANIC	Salt		●				●	●
	Cremini		●				●	●
	Port		●				●	●
	Deep Sea		●				●	●
	Sky		●				●	●

Our more unique collections are suitable for all hospitality environments yet require a higher degree of handling.

CAPTION

Resistance to Impact

VH > 0.17J
H > 0.11J to 0.16J
AV > 0.05J to 0.010

Resistance to Metal Marking

H: No scratch mark to very fine or minor scratch mark
AV: Noticeable to evident/unmistakable scratch mark

Resistance to food contact

H: High
AV: Average

Stoneware Use & Care

FINE STONEWARE

Not all stoneware is created equally. In fact, there is not a standard, universal definition of stoneware and the word is frequently misused to describe other ceramic products.

At our factories in Portugal, the ancient skills of modeling and decorating are combined with modern technology in a special process that produces high-quality fine stoneware products capable of withstanding everyday use over many years. Manufactured in a single firing system heated up to 1180°C (2160°F) our stoneware is very strong and durable. Its glazed surface is fully vitrified which gives it high resistance to both thermal and mechanical shock.

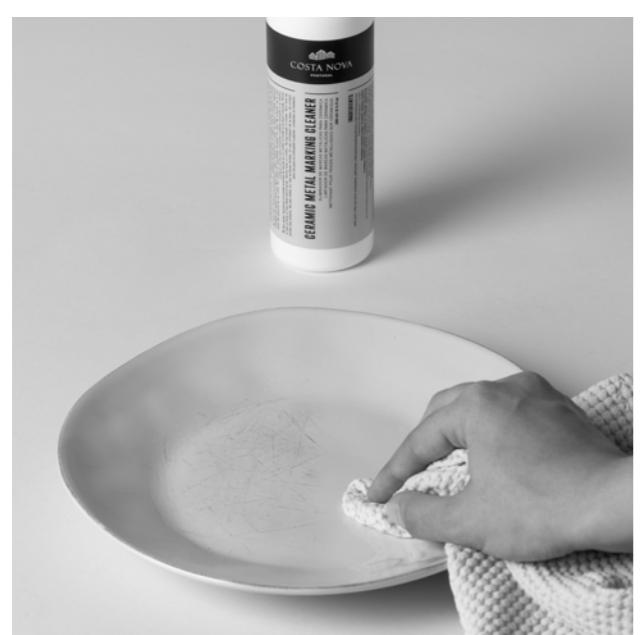
Oven, freezer and microwave safe

All pieces manufactured in fine stoneware have high thermal shock resistance, withstanding temperature variations between -20°C and 250°C (0°F to 500°F). The maximum thermal variation advised is 180°C (350°F). All stoneware products can be safely used in the oven, microwave, and freezer.

Recommendations:

- Avoid placing pieces straight from the oven on a cold surface.
- Do not use stoneware over a direct flame.
- Avoid using products with craquelé surfaces* in the oven or freezer (e.g., Cristal - Nacar, Dori - Nacar, Elements - Algarve, Madeira, Riviera and Silvina - Terracotta).

*Craquelé glaze is always reactive.



Dishwasher safe

All our pieces are easy to clean and can withstand abrasive cleaners due to their high durability and low porosity. Most items are dishwasher safe for daily use.

Recommendations:

- Assure items don't rub or bump against each other in the dishwasher.
- Hand wash oversized or delicate pieces.

*PVD gold-coated (Riviera) stoneware items: Not safe for oven, microwave, or freezer. Hand washing is advised.

*Lagoa metal's glaze should be protected by avoiding prolonged contact with acidic foods.

*Nótos' Mill is not dishwasher safe.

Food safe

All COSTA NOVA products meet international standards, including those set by the U.S. Food and Drug Administration (FDA) for lead and cadmium, securing they are safe for food use.

Craftsmanship

All COSTA NOVA fine stoneware products are hand-finished, giving them a unique character. Any irregularities, color variations, or small imperfections are signs of authenticity.

Ceramic metal marking cleaner

In hospitality settings, regular use of metal utensils may result in light marks on COSTA NOVA glazed stoneware. These are normal and occur because the metal is softer than the glaze. They are not defects and do not affect the performance or durability of the product. Marks can be easily removed using COSTA NOVA's metal cleaner, ensuring your stoneware continues to look pristine and perform beautifully in every service.



Cutlery

At COSTA NOVA, our cutlery is made from premium 18/10 stainless steel. Each piece undergoes a meticulous process that blends ancestral know-how with contemporary innovation. The use of 18/10 stainless steel ensures durability and resistance to corrosion, while the thickness of the material contributes to the robustness and perfect balance of the pieces. **The manufacturing process is meticulous and largely manual, with each piece passing through the hands of expert craftsmen - true artists and sculptors, not just factory workers.** Inspired by COSTA NOVA's brand essence, our cutlery is designed to harmonize with every table setting, creating a relaxed and inviting atmosphere. Each collection blends perfectly with our stoneware, glassware, and linens, yet is versatile enough to complement existing tableware. We offer a variety of styles, exclusive designs, and innovative shapes and finishes, all crafted with attention to detail, transforming every meal into an elegant, memorable experience.

2RTP282-OLV | C20807-POL | C20803-POL

See features and benefits on page 29.



Features and benefits



ANTIGO

PITCH & MAIN SALES ARGUMENTS

A classic design defined by its tactile texture and the contemporary matte finish of stainless steel.

MATERIAL: Stainless Steel 18/10 – 3mm.

FINISH: Brushed | Brushed Black (appetizer set 3p.)

COLORS: ●●



CHEESE KNIVES

PITCH & MAIN SALES ARGUMENTS

A rosewood handle with rustic texture and a modern knife design.

MATERIAL: Stainless Steel. Rosewood handle with brass rivets. Hardness Index - 54.

FINISH: Brushed

COLORS: ●



DOURO

PITCH & MAIN SALES ARGUMENTS

Inspired by the terraced vineyards of Portugal's Douro Valley, with wavy, ergonomic handles for comfort. Table knives feature solid and hollow handles, adapting to personal preference.

MATERIAL: Stainless steel 18/10 – 4mm.

FINISH: Polished | Vintage Brushed

COLORS: ●●



LUMI

PITCH & MAIN SALES ARGUMENTS

With its polished finish, Lumi cutlery adds a touch of contemporary elegance to any professional dining environment. Hollow handle knife.

MATERIAL: Stainless Steel 18/10 – 4mm.

FINISH: Polished

COLORS: ●



MITO

PITCH & MAIN SALES ARGUMENTS

A modern and stylish collection featuring brushed resin handles, available in five versatile colors: black, wood, cru, mint and cloud grey.

MATERIAL: Stainless Steel 18/10 – 6mm. Resin handle.

FINISH: Brushed

COLORS: ●●●●●



NAU

PITCH & MAIN SALES ARGUMENTS

Bold and full of character, this collection features a solid handle and is available in 6 striking finishes: polished, brushed, PVD gold, PVD copper, antique brown and antique black.

MATERIAL: Stainless Steel 18/10 – 3,5mm.

FINISH: Polished | Brushed | PVD coating (Gold and Copper) | Antique (Brown and Black)

COLORS: ●●●●●●●



PACIFICA

PITCH & MAIN SALES ARGUMENTS

Pacifica presents seven essential cutlery pieces, each crafted with timeless elegance and designed for everyday hospitality use. Knives with solid handles.

MATERIAL: Stainless Steel 18/10 – 3mm.

FINISH: Brushed

COLORS: ●



PRADO

PITCH & MAIN SALES ARGUMENTS

Prado showcases a graceful, curved design inspired by tradition. The knife features a solid handle, offering a refined and well-balanced feel in hand.

MATERIAL: Stainless Steel 18/10 – 3mm.

FINISH: Vintage Brushed | PVD coating (Vintage Gold)

COLORS: ●●



RAMO

PITCH & MAIN SALES ARGUMENTS

A designer collection by Carsten Gollnick, drawing inspiration from nature. Available in three finishes, it combines versatility with exceptional balance while handled.

MATERIAL: Stainless Steel 18/10 – 5mm.

FINISH: Polished | Brushed | Brushed Black

COLORS: ●●●



REMO MODERN PORTUGUESE KNIVES

PITCH & MAIN SALES ARGUMENTS

Ergonomic, contemporary shapes paired with a rustic-style handle, available in two distinctive wood options.

MATERIAL: Stainless Steel. Hardness Index – 56. Maple wood handle. Rosewood handle. Brass rivets.

FINISH: Polished | Vintage Brushed

COLORS: ●●●



SEN

PITCH & MAIN SALES ARGUMENTS

Designed by Carsten Gollnick with a minimalist, geometric aesthetic. Available in three finishes, it delivers a luxurious feel and perfect handling.

MATERIAL: Stainless Steel 18/10 – 5mm.

FINISH: Polished | Brushed | Brushed Black

COLORS: ●●●



VELA

PITCH & MAIN SALES ARGUMENTS

Vela combines lightness and elegance with a distinctly modern aesthetic.

MATERIAL: Stainless Steel 18/10 – 4mm.

FINISH: Brushed | Polished

COLORS: ●●

Cutlery Use & Care

At COSTA NOVA, our stainless-steel cutlery is designed to last a lifetime – combining design, functionality, and durability. With proper care, each piece will maintain its beauty, performance, and finish for years to come.

Washing - General care

- Rinse immediately after contact with acidic or salty foods to prevent discoloration or corrosion.

Dishwasher

- Our stainless-steel cutlery is dishwasher safe.
- Place the cutlery in the appropriate holder or compartment within the dishwasher, with handles facing downward and knives separated to prevent scratching.
- Avoid mixing cutlery made from different metals to prevent chemical reactions.
- Remove items immediately after the cycle and dry with a soft cloth to prevent water marks.
- Pieces with hollow handles, and made with wood, fiber/resin or PVD coatings may be placed in the dishwasher. Follow these guidelines:
 - Wash at a maximum temperature of 60°C (140°F).
 - Use detergent containing less than 10% phosphates.

Knives

- Blades are tempered for superior performance but may oxidize if left wet.
- Wash and dry knives immediately after use.
- Store in a knife block, sheath, or dedicated drawer to prevent dulling and damage.



C20874-BRS | C20873-BRS

Maintaining Shine & Handles

- To restore shine, soak stainless steel pieces briefly in a solution of 1 part vinegar to 8 parts warm water, then rinse and dry thoroughly.
- Wooden handles (such as maple or rosewood):
 - Avoid prolonged exposure to water.
 - Natural color changes over time are normal and add character.
 - Occasionally apply a small amount of food-safe oil to preserve the wood's tone and texture.

Storage

- Store cutlery in a dry, ventilated environment.
- Use dividers, trays, or protective cases to prevent scratches.
- Keep knives protected to maintain their sharpness and surface integrity.

If Handwashing

- Handwashing is suitable for all stainless-steel cutlery.
- Use warm water and a mild detergent, and avoid abrasive sponges, steel wool, or harsh cleaning products.



Glassware

COSTA NOVA's glassware collections, whether handmade or machine-made, are thoughtfully designed for the foodservice industry. They're easy to care for and bring a modern, casual style to any table. Ideal for serving cocktails or showcasing pastries under elegant glass domes, these pieces offer beauty and functionality.

V10388-CLR

See features and benefits on page 32 and 33.

Features and benefits


ACAPULCO
PITCH & MAIN SALES ARGUMENTS

Acapulco is defined by its sturdy, rounded design and subtly tinted appearance—a natural result of the recycled glass used in its production. The collection includes two tumbler sizes, a coupe glass, a gin glass, and a wine glass—offering versatile options for a variety of beverages.

MADE IN MEXICO
**RECYCLED GLASS
HANDMADE GLASS**
ROLLED RIM

ARCADE
PITCH & MAIN SALES ARGUMENTS

With four distinct sizes, this collection of glass domes offers flexible pairing with various base plates, perfect for elevating any presentation.

MADE IN POLAND
**LEAD-FREE CRYSTALLINE GLASS
HANDMADE GLASS**
CUT RIM

BAGA AND TINTA
PITCH & MAIN SALES ARGUMENTS

Sleek, elegant decanters offered in two sizes: 160 cl and 180 cl.

MADE IN POLAND
**LEAD-FREE CRYSTALLINE GLASS
HANDMADE GLASS**
CUT RIM

COUPOLE
PITCH & MAIN SALES ARGUMENTS

Couple combines modern sophistication with function, featuring two glass dome sizes for versatile presentation.

MADE IN POLAND
**LEAD-FREE CRYSTALLINE GLASS
HANDMADE GLASS**
CUT RIM

Features and benefits


ALICE
PITCH & MAIN SALES ARGUMENTS

With its clean lines and distinctive curves, the Alice collection offers a modern update on a classic design. Despite its elegant appearance, these glasses are dishwasher-safe, making them a practical choice for easy cleanup in any food service setting. **MADE IN GERMANY**


GOMOS
PITCH & MAIN SALES ARGUMENTS

Gomos, the all-purpose glass collection by COSTA NOVA, combines a rounded bowl, short stem, and distinctive ribbed texture for a satisfying feel in hand. Versatile and stylish, it's perfect for any occasion, from casual gatherings to elegant events. **MADE IN FRANCE**

**SODALIME GLASS
MACHINE-MADE GLASS**
CUT RIM

ISABEL
PITCH & MAIN SALES ARGUMENTS

Isabel includes five versatile glasses, perfect for a range of uses, offering an elegant design for a complete table setting. This sculptural collection is machine-made for enhanced durability and availability. Crafted from dishwasher-safe crystal. **MADE IN CZECH REPUBLIC**


NOVA
PITCH & MAIN SALES ARGUMENTS

COSTA NOVA's iconic symbol adds a distinct character to any venue. Perfect for serving liquids, starters, and desserts, these glasses offer exceptional versatility for a wide range of occasions. **MADE IN PORTUGAL**

**SODALIME GLASS
MACHINE-MADE GLASS**
CUT RIM

BRISA
PITCH & MAIN SALES ARGUMENTS

These glass pieces bring playfulness through unique textures and light reflections, enhancing the presentation of dishes. Dishwasher safe and durable, built to meet the demands of hospitality.

MADE IN TURKEY
**SODALIME GLASS
HANDMADE GLASS**
ROLLED RIM

CRISTAL
PITCH & MAIN SALES ARGUMENTS

Designed to inspire beautiful plating, these pieces allow chefs to express creativity and innovation in every presentation. They are dishwasher safe for added practicality.

MADE IN TURKEY
**SODALIME GLASS
HANDMADE GLASS**
MARGARIDA
PITCH & MAIN SALES ARGUMENTS

Handcrafted by skilled artisans, Margarida is made from discarded glass—melted and mouth-blown into a comfortable weight, and Costa Nova's eco-conscious design approach.

MADE IN MEXICO
**RECYCLED GLASS
HANDMADE GLASS**
ROLLED RIM
MARISA
PITCH & MAIN SALES ARGUMENTS

With two size options, Marisa tumblers combine casual charm, a comfortable weight, and Costa Nova's eco-conscious design approach.

MADE IN MEXICO
**RECYCLED GLASS
HANDMADE GLASS**
ROLLED RIM

RIVA
PITCH & MAIN SALES ARGUMENTS

Machine-made, classic-style water, wine and flute glasses, bringing elegance to everyday use and ideal for a variety of restaurant settings. Available in Clear and dishwasher safe for convenience. **MADE IN CZECH REPUBLIC**


SAFRA
PITCH & MAIN SALES ARGUMENTS

This stylish, footed design is perfect for everyday use and ideal for restaurants or bars with limited storage space, thanks to its stackable feature. Additionally, these glasses are dishwasher-safe, offering both convenience and practicality. **MADE IN ITALY**

**LEAD-FREE CRYSTALLINE GLASS
MACHINE-MADE GLASS**
CUT RIM

SENSA
PITCH & MAIN SALES ARGUMENTS

With a wide range of glass types, including the new Coupe Glass. Elegant and stylish, perfect for modern, youthful environments. Available in Clear, these glasses are machine-made and dishwasher safe. **MADE IN CZECH REPUBLIC**


VINE
PITCH & MAIN SALES ARGUMENTS

Designed to elevate every sip, this modern glassware collection features a wide base for optimal aeration and a tapered rim to focus the aromas. Made from crystalline glass, its clarity and brilliance enhance the enjoyment of red wine, white wine, and champagne. Additionally, the set includes a refined tumbler, completing your table setting with elegance. **MADE IN ITALY**

**LEAD-FREE CRYSTALLINE GLASS
MACHINE-MADE GLASS**
CUT RIM

Glassware Use & Care

COSTA NOVA glassware collections are made from either machine-made glass or handmade glass. Wine glasses, water glasses, and tumblers are dishwasher safe, though hand washing will help extend their lifespan.

To maintain their original qualities, we recommend the following care:

- Before dishwashing: Rinse glasses in lukewarm water to remove any residues.
- In the dishwasher: Place glasses in the appropriate rack to avoid scratches. Set the dishwasher to 65°C (149°F) for washing, with a rinsing phase at 65°C (149°F), and a cycle of 90–120 minutes.

Use the correct amount of brightener — too much can cause iridescence; too little may leave water marks. After washing, open the dishwasher door slightly for 5–10 minutes to let steam escape and prevent halos caused by condensation.

- Hand washing: Wash glasses individually with a non-abrasive detergent, warm water, and a soft sponge or cloth.

- Drying: Use a microfiber cloth for best results.

*For oversized or delicate items (decanters, glass domes), hand washing is recommended.

Note: Recycled glassware may have natural imperfections, which are part of the manufacturing process and add to its unique character.

Host Complements

A curated collection that transcends mere functionality, offering a seamless blend of craftsmanship and natural elegance. From the timeless allure of leather to the warmth and character of wood, every material is carefully selected to enhance the table with personality and sophistication. These thoughtfully designed accessories transform every dining experience, adding texture, depth, and an unmistakable touch of refinement.

TX0182-KAK | O30326-DRK | TX0300-GRY
O30205-BRN | O30330-CML | O30327-NAT
VADS03-WHI



Use & Care

Cork & Cork/Recycled Eva

COSTA NOVA cork collections are crafted from either 100% cork (Nótos and Redonda collections) or a blend of 20% cork and 80% recycled EVA (Cork collection). Cork acts as a natural insulator, retaining temperature, while recycled EVA is an ecofriendly material made from production waste. To maintain the original qualities, we advise some extra care:

- // For daily cleaning, use a soft, dry cloth to remove impurities.
- // When needed, use a moistened cloth, but do not soak.
- // Store away from sunlight, moisture, and heat sources.
- // Avoid strong alkalis, as they can dissolve cork.
- // Although food contact is safe, avoid smoke odor and taste transfer.
- // Do not place food directly on the surface.



Bio-based faux leather

Contains 30% renewable plant-based content and incorporates copper nanoparticles with antibacterial properties.



Leather

Handcrafted in Portugal, our leather accessories are vegetable-tanned using one of the oldest and most eco-friendly methods. This process results in durable leather that ages beautifully over time. To maintain the original qualities, we advise some extra care:

- // Wipe clean with a damp cloth.
- // For maintenance, occasionally rub with appropriate oil.



Use & Care

Wood

COSTA NOVA wooden accessories are handcrafted in Portugal from premium quality woods. Natural variations in tone and grain make each piece unique. To maintain the original qualities, we advise some extra care:

- // Handwashing is recommended.
- // Wipe wood pieces with a damp cloth; do not soak.
- // Use mild dish detergent when necessary.
- // To maintain the wood's original qualities, before first use rub with food-safe mineral oil.
- // Use boards and boxes for dry food only.
- // Re-treat wooden items over time with food-safe wax or oil. Avoid scented oils, as it can go rancid. Walnut oil, flaxseed, coconut oil, and linseed oil are good options.



Additional care:

- // Never place wooden accessories in the dishwasher or leave them soaking in water.
- // If edges become fuzzy after contact with water, lightly sand with fine-grit sandpaper and moisturize with wood oil or wax.

Others

Metal: Clean with a moistened cloth when necessary; dry immediately after cleaning to prevent moisture damage.

Horn napkin rings: Clean with a moistened cloth.

Teapot infusers and handles: Dishwasher safe, but hand washing is recommended. Rinse immediately after use to remove tea leaves, and wash as soon as possible. Avoid using harsh cleaning agents. Dry immediately after washing and store in a dry place.



Use & Care

Bath collection

We've designed a collection of stylish, durable bath complements to enhance the guest experience. With nine distinct sets to suit a range of interior styles, each piece is dishwasher-safe, easy to maintain, and made from sustainable materials in ethically run factories in Portugal.

- // Zinc Alloy:** Resistant to corrosion, wear, and impact. Wipe with a soft, damp cloth, using warm water and a mild soap if needed.
- // Easy to maintain:** All stoneware items are dishwasher safe.
- // Avoid:** Harsh chemicals (bleach, ammonia, or strong disinfectants) and abrasive cleaners or metal scouring pads.



Merchandising Pack



Our merchandising pack is designed to deliver a cohesive brand experience. It includes product displays, signage and other promotional materials that capture customer attention while reflecting the brand's identity. These tools ensure consistency across environments, making it easy to showcase products effectively, drive engagement and communicate COSTA NOVA's essence.

1DD411-WHI

 <p>PAPER CARD HOLDER DD052-CRM 5.2 x 2.2 H2.1 cm</p>	 <p>COSTA NOVA RECT. SIGN NOD081-WHI 8 x 2.7 H4.8 cm</p>	 <p>COSTA NOVA RECT. SIGN 1NOD081-SLT 8 x 2.7 H4.8 cm</p>	 <p>COSTA NOVA RECT. SIGN NOD081-GRY 8 x 2.7 H4.8 cm</p>
 <p>ECOGRES ROUND SIGN 2DD221-SND D22 L1.3 cm</p>	 <p>ECOGRES ROUND SIGN 1DD221-SLT D22 L1.3 cm</p>	 <p>COSTA NOVA ROUND SIGN 1DD411-WHI D40.5 L1.6 cm</p>	
 <p>DISPLAY FOR PLACEMATS CUTLERY CATALOGS 10 SHELVES (WIDE SHELF EDGE) O30676-GRY 54.5 x 38.5 H183.7 cm</p>	 <p>DISPLAY FOR PLACEMATS CUTLERY CATALOGS 10 SHELVES (SLIM SHELF EDGE) O30678-GRY 54.5 x 38.5 H183.7 cm</p>	 <p>DISPLAY FOR PLACEMATS CUTLERY CATALOGS 5 SHELVES (SLIM SHELF EDGE) O30677-GRY 54.5 x 38.5 H183.7 cm</p>	

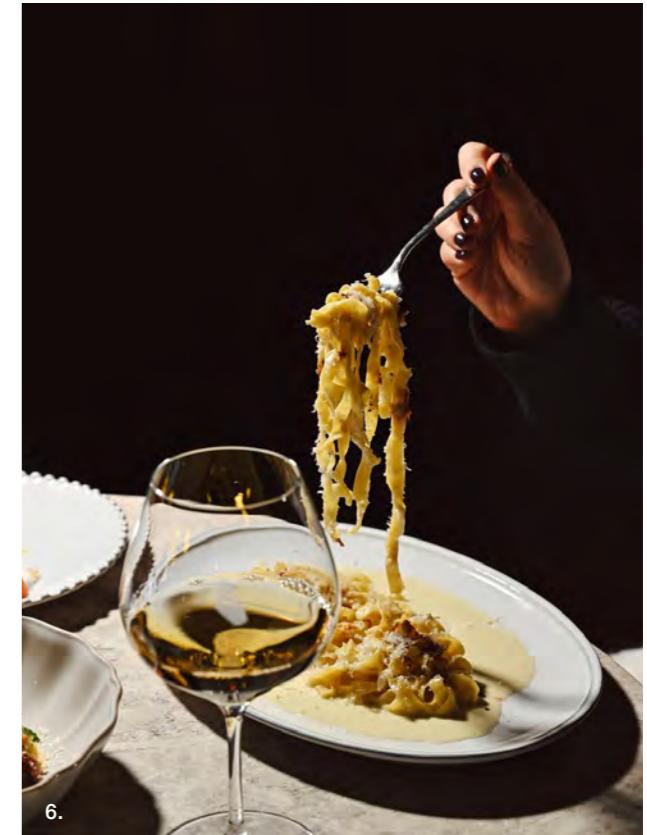
Around the world

Our pieces and collections know no borders. COSTA NOVA can be seen and experienced around the globe, bringing style and authenticity everywhere.

More information about COSTA NOVA around the world at costanovaprofessional.com



As seen in the most beautiful clubs, hotels and restaurants, COSTA NOVA offers a variety of styles that fit formal and casual environments.



1. Livia and Marrakesh at 1 Hotel Copenhagen, Copenhagen, Denmark. 2. Resonance at ASIMAMI, Aveiro, Portugal.

3. Pearl at Caché Comporta Restaurant in Comporta, Portugal. 4. Roda at Tasca in Dubai, United Arab Emirates. 5. Aparte at Selva in Paris, France. 6. Friso at La Padrona Restaurant in Boston, Massachusetts, United States.



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