



CATALOGUE 2023

You will find us here.
We are based in Langhirano.



We are situated on the banks of the Parma River.
Not far from here, the wind blows from the Tyrrhenian Sea over the peaks of the Tuscan-Emilian Apennines. We have been making dry-cured ham in the traditional way since 1956, with the same passion, the same processes, following the great Parma tradition, and we are proud to be among the brands most highly regarded by connoisseurs. This is because we process our ham with passion and commitment, to guarantee flavour and food safety for all, as our certifications testify:

ISO 14001: 2004

EMAS

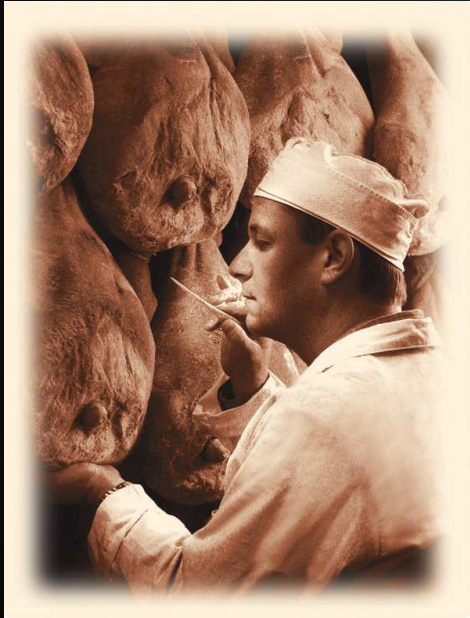
International Food Standard (IFS)

OHSAS 1881: 07

UNI EN ISO 22000: 05

UNI EN ISO 22005: 08

BRC Food



Handmade
in Langhirano,
in our cellars,
since 1956.



“Gran Riserva” Parma Ham

Originating right here in Langhirano, where the microclimate and centuries-old tradition create the unique conditions for processing and maturing Parma Ham.

A masterpiece of fragrance and flavour.

Delicious served as it is, or with slivers of Parmigiano Reggiano cheese.

Good quality buffalo mozzarella makes an interesting pairing.

Also try with fruit, particularly the classic melon pairing, or with figs...

Maturation from 18 to 24 months

Av. weight with bone 8,7/11,5 kg, deboned 7/9 kg

Format with bone, whole or cut in half deboned

Storage whole, keep cool;
deboned and vacuum packed, from 0 to 4° C

*Typical speciality of Parma
(Emilia Romagna)*

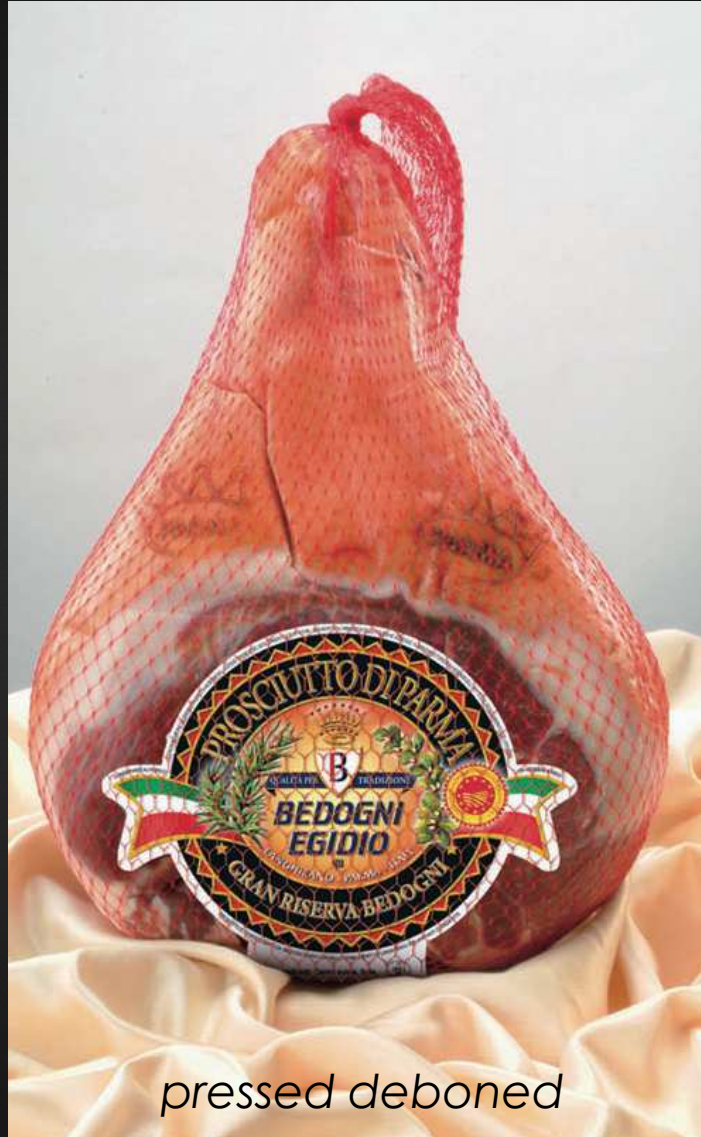


Prosciutto Crudo di Parma “Gran Riserva”





pear shape deboned



pressed deboned



one half deboned

“Riserva Rara” Parma Ham

Time, when combined with human knowledge and the special nature of certain places, can create wonders.

It takes over 30 months and countless interventions from our master salumieri (deli meat specialists) to transform the finest haunches from local pigs into our Riserva Rara Parma Ham. 30 months in our maturation cellars create unique moments of gastronomical delight.

The wait is worth it. 30 months . . . and more!

A taste to treasure

Maturation	at least 30 months
Av. weight	with bone 9/10,5 kg, deboned 6,5/8,5 kg
Format	with bone, whole or cut in half deboned
Storage	whole, keep cool; deboned and vacuum packed, from 0 to 4° C

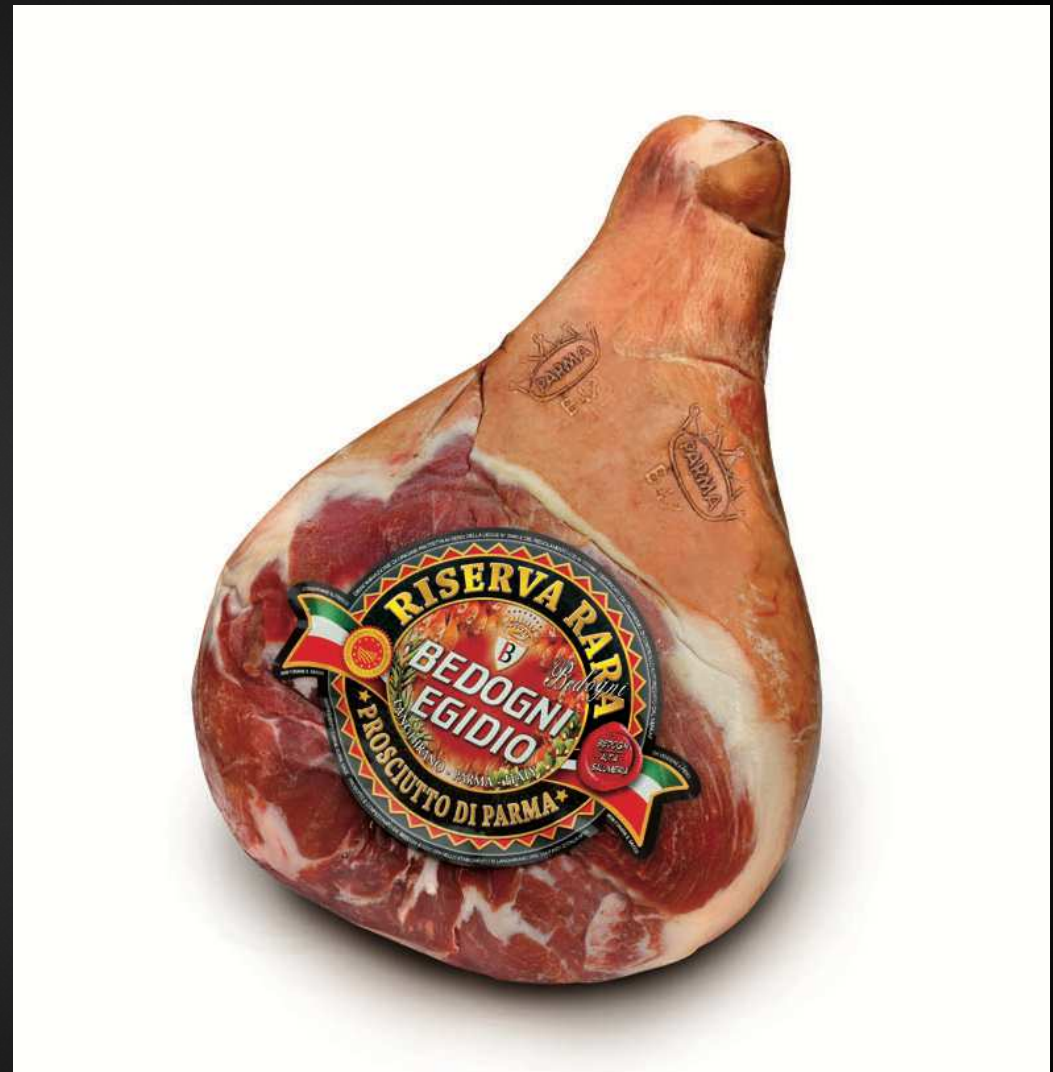
Prosciutto Crudo di Parma “Riserva Rara”



*Typical speciality of Parma
(Emilia Romagna)*



pear shape deboned



pressed deboned

Culatello di Zibello PDO

Produced using only the haunches of adult pigs from farms in Emilia Romagna and nearby Lombardy.

All processing is done by hand, according to methods that date back to Parma's authentic deli meat tradition.

The rind and fat are removed from the haunches, which are deboned and trimmed by hand to obtain their characteristic pear shape.

The product is only processed between October and February, in eight villages along the course of the Po River through the lowlands of Parma, when the production zone defined by the specifications is enveloped in fog, a key factor in the maturation process of the hams in the cellars.

The "King" of deli meats demands to be tasted in splendid solitude, allowing the infinite subtleties of its fragrance and flavour to be enjoyed to the full.

A recommended wine pairing is a medium-bodied red or, better still, a classic method sparkling wine, which is also a good match for Culatello.

Maturation at least 18 months

Av. weight 3,5/5 kg

Format whole or as vacuum-packed halves, cleaned and ready to slice

Storage whole, keep cool; vacuum packed, from 2 to 4° C



Culatello di Zibello D.O.P.

*Typical speciality of Zibello
(Emilia Romagna)*

Culatta with Rind

HOW IT'S MADE

We select the most delicious and highly prized part of the ham, and process it by hand, leaving it protected in its natural rind. We then mature the product for at least 11 months, long enough for its harmonious blend of aromas and flavours to evolve.

HOW TO SERVE

To best appreciate the taste, simply cut a tender slice and enjoy. Best paired with a quality Prosecco and served with slivers of Parmigiano Reggiano cheese.

Maturation	at least 11 mesi
Av. weight	5/5,5 kg
Format	Sold as a whole ham or vacuum-packed half trimmed, cleaned and ready to slice
Storage	whole, keep fresh; cut in half and vacuum packed, 2/4° C

Typical speciality of Emilia Romagna



Culatta con cotenna

Culatello

HOW IT'S MADE

Our Culatello is obtained from the hind haunch of locally reared pigs, which is deboned and derinded by hand, before being filled into casing and matured.

Its characteristic droplet shape, classic ruby red colour, tender consistency and unique flavour make this product the most highly prized ambassador of Parma's great deli meat tradition.

HOW TO SERVE

Enjoy finely sliced served with butter curls.

Goes perfectly with Parmigiano Reggiano cheese or figs, served with a Lambrusco or lightly sparkling white wine.

Maturation at least 11 mesi

Av. weight 3,5/5 kg

Format Sold as a whole ham or vacuum-packed half trimmed, cleaned and ready to slice

Storage whole, keep fresh;
cut in half and vacuum packed, 2/4° C

*Typical speciality of Parma
(Emilia Romagna)*



Culatello

Traditional Dry-cured Porck Neck

HOW IT'S MADE

A typical delicacy of Parma and its surrounding area. We have the particular pork-processing methods native to the land of Parma Ham PDO to thank for this product's exceptionally tender consistency. Excess fat is removed from the meat before it is massaged and salted for around 10 days. It is then left to mature for at least 90 days.

Produced solely in the Province of Parma and a few neighbouring regions, Coppa di Parma PGI is protected by a consortium to safeguard its typical status and respective geographical indication.

HOW TO SERVE

Enjoy the intensity of its flavours and aromas with mature cheeses. Delicious with good quality giardiniera (mixed vegetable) pickles or a rocket and spinach salad. Its extraordinarily tender consistency makes it perfect in a sandwich made with homemade bread. Pair with an aromatic white or lightly sparkling red wine.

Maturation	at least 90 dd
Av. weight	1,8/2,3 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep fresh; cut in half and vacuum packed, 2/4° C



Coppa di Parma IGP

Speciality of Emilia

Pork cheek

HOW IT'S MADE

This Guanciale is a cut of meat from the throat of the pig. We salt and season the meat with aromatic herbs and spices, before leaving it to mature for about three months.

The result is a deli meat with a characteristically dense consistency, making it perfect for consumption on its own or as an ingredient in cooking.

HOW TO SERVE

A traditional delicacy to be enjoyed uncooked, sliced finely. Excellent with fried polenta, hot focaccia or homemade bread, and as an extra-special ingredient for deliciously flavoursome recipes; perfect for Mediterranean-style sauces.

Maturation	at least 3 months
Av. weight	1,5/2,5 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep fresh; cut in half and vacuum packed, 2/4° C

Original recipe of Bedogni Egidio



Guanciale di Gola



Lardo in conca di Marmo

Fatback Lard Matured in Marble Basins

HOW IT'S MADE

We use fatback, the fatty cut of meat from the back of the pig, to make our Lardo. Without removing the rind, we salt it and season with aromatic herbs and spices, before maturing it for two months in a marble basin. The result is an intensely aromatic delicacy, with a subtle, mild taste.

HOW TO SERVE

Delicious served simply with homemade bread, and a real treat on warm bread croutons. Serve with honey or prunes for a sophisticated pairing, or use in the kitchen as the ultimate ingredient for rich and creative recipes. Match with red wine, ideally lightly sparkling.

Maturation	at least 2 months
Av. weight	2,5/3,5 kg
Format	whole or cut in half and vacuum packed
Storage	0/4° C

*Specialty from the Apuan Alps
(Tuscany)*

Beechwood-smoked Speck

The characteristic aroma is a result of being lightly, slowly and naturally smoked over a beech wood fire, and matured for at least 6 months.

A 100% Tyrolean product.

Only remove the rind when cutting the speck, to preserve its natural moisture. Slice by hand and serve with horseradish and cucumber on a slice of rustic bread.

A perfect pairing is white wine from South Tyrol or a light beer.

Speck can only be made in the particular climatic conditions and pure air of South Tyrol. The scent of the forest and aromatic wood is captured in this beech smoked speck.

Maturation at least 6 months

Av. weight 4/5 kg

Format whole or cut in half and vacuum packed

Storage 2/4° C

*Typical specialty of Tyrol
(Trentino-South Tyrol)*



Speck Affumicato con legna di faggio



Aged Arista

HOW IT'S MADE

Obtained from specially selected pork loin and boned, then sprinkled with a mix of salt, natural aromas and wine. This is followed by a maturing phase, at the end of which this fragrant and sweet product is obtained, with a high protein content and low fat content.

HOW TO SERVE

Easy to use salami, suitable to be cut into thin slices and served with arugula, grana cheese and a drop of Balsamic Vinegar of Modena or, similarly, to fill in a short time but with a lot of taste a delicious piadina.

Av. weight 2,5/3,5 kg

Format whole vacuum packed

Storage 4/7° C

Specialty from Tuscany





Zamponi



Cooked Stuffed Trotter

HOW IT'S MADE

Produced using only the meat from heavy Po Valley pigs, which is aged with salt and spices before being filled into the traditional trotter with the rind left on.

HOW TO SERVE

Just like anything that brings real satisfaction, our Zamponi takes time to prepare. The cooking time is around three hours. Serve piping hot, with traditional mashed potato, lentils or condiments for boiled meat. According to Modenese tradition, Zamponi should be served with stewed Spanish white beans (generally on the feast day of Saint Sylvester).

Match with red wines. Light and lightly sparkling reds like Lambrusco and Bonarda work well, as well as still, well-structured wines, such as Chianti, Nobile di Montepulciano.

Raw Zamponi to be cooked slowly for a truly delicious result.

Our Zamponi is made according to a centuries-old tradition from the Italian countryside, before the fashion for pre-cooking changed our way of enjoying this delicacy.

Av. weight 1,2 kg approx.

Format whole vacuum packed

Storage 0/4° C

*Typical specialty of Modena
(Emilia Romagna)*



Cotechino tondo



Round Cotechino

HOW IT'S MADE

Meat from exclusively Italian pigs is flavoured with salt and spices and filled into casings in the characteristic carafe shape, before being left to dry for over two days.

HOW TO SERVE

It takes patience to enjoy our Cotechino: 3-3.5 hours boiling time. But the taste is a marvellous reward. Eat hot, cut into slices around 1 cm thick. It may be used as an ingredient in classic boiled meat dishes, or served as a main course with mashed potatoes or traditional lentils, cooked cabbage or simply spinach and butter.

If you enjoy unusual flavours, try pairing it the old-fashioned country way, with sabayon and a drop of vinegar. Match with a sparkling red wine, such as Lambrusco or Bonarda.

Cotechino with lentils is a typical Christmas dish, and is also consumed in a particular way on New Year's Eve: according to tradition, eating a serving of Cotechino before midnight brings you good luck in the new year.

Av. weight	1,3 kg approx.
Format	whole vacuum packed
Storage	0/4° C

Speciality of Lombardy/Emilia Romagna

Tasty Cicciolotti

INGREDIENTS AND PREPARATION

Cicciolotti are a typical tradition of country life.

In the countryside of the Emilia region where deli-meats are the stars, pork "Ciccioli" were a must in all farm celebrations.

HOW TO ENJOY THEM

The traditional combination is with polenta and a glass of Lambrusco.

Today we can enjoy them also with flat bread, focaccias and croutons.

Delicious with the traditional local fried dough.

To be enjoyed as a finger food and snack paired with sparkling white or red wine.

Format pack in a modified atmosphere:
180 gr (10 pieces per box)
1000 gr (2 pieces per box)

Storage Store in a cool, dry place.
Once opened, it is advisable to store it below
18°C

Specialty from Mantua

Cicciolotti Fragranti



Cicciolata

COME E' FATTA

Prodotta con tagli di suino messi a bollire in una pentola contenente abbondante acqua speziata. Dopo 4 ore di cottura, e previa sgocciolatura, il materiale viene spolpato a mano e miscelato a sale, pepe ed un mix di varie spezie. La carne viene poi insaccata ed appesa in un luogo fresco, asciutto e ventilato.

COME GUSTARLA

La cicciolata viene affettata preferibilmente a mano secondo la tradizione. Dopo aver tagliato qualche fetta dello spessore di un centimetro circa, si procede ad ottenere dei cubetti che possono essere consumati come gustosi snack per antipasti, insieme a crostini di pane abbrustolito; un suggerimento molto sfizioso è quello di aggiungere fette di questo insaccato alla pizza. Si può anche tagliarla a fette sottili per meglio apprezzarne la morbida consistenza in accompagnamento a tigelle o torta frita.

Pezzatura da 1,7 a 1,8 kg

Formato tagliata a metà sottovuoto

Conservazione da 1 a 4° C



Specialità tipica dell'Emilia-Romagna

Pork Neck Wrapped in Pork Belly and Cured

HOW IT'S MADE

Pancetta and Coppa combine to create a double delicacy, uniting two of Parma's great traditional specialties. The Pancetta is first derinded and salted, before being rolled and tied around the Coppa, forming a delicious whole product.

HOW TO SERVE

Delicious on crisp bread. Perfect as an ingredient for appetising dishes, particularly wrapped around vegetables, meat or cheese before going in the oven: the Pancetta exterior will become melt-in-your-mouth succulent, whilst the Coppa interior becomes crisp, creating a delicious contrast.

Excellent paired with young, lightly sparkling red wine.

Maturation	at least 90 dd
Av. weight	4/4,5 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool; vacuum packd, 2/4° C

Speciality of Lombardy and Emilia Romagna



Pancetta Supercoppata

Pork Belly with Black Pepper

HOW IT'S MADE

This Pancetta is prepared by hand, using only pork from Italian pigs. First the rind followed by a small amount of the fat is removed. Next the meat is hand salted using plain salt, and left to rest for a few days. It is then lightly rubbed with fresh garlic, rolled and tied. The finishing touch: a generous sprinkling of black pepper, before the Pancetta is wrapped in natural casing and left to mature for at least two months.

HOW TO SERVE

This Pancetta should simply be enjoyed as it is, served on a piece of rustic bread, ideally warm: this causes the external fat to soften and melt for a moment of true gourmet bliss.

Pair with medium-bodied red wine.

Maturation	at least 2 months
Av. weight	2,5/3 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool; cut in half and vacuum packed, 2/4 ° C

*Speciality of Sila
(Calabria)*



Pancetta al pepe nero



Pancetta Steccata

Slatted Pork Belly

HOT IT'S MADE

Pancetta processed and tied by hand, according to the centuries-old Emilian tradition. Preserved in its natural rind, the product is hand salted using plain salt. Then, after an initial period of maturation, it is aged with aromatic herbs and spices, before finally being left to mature pressed between two wooden slats, which give the finished product its typical flattened shape.

HOW TO SERVE

Delicious on warm bread croutons, or with fried polenta. Pair with a young and lightly sparkling red wine, such as Lambrusco. Excellent ingredient for first and main courses.

Maturation	at least 90 dd
Av. weight	3,5/5 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool; cut in half and vacuum packed, 2/4 °C

Typical speciality of Emilia



Cured Smoked Pancetta

Obtained from flat pork belly meat that is salted and seasoned by hand, smoked with beech wood and cured.

HOW TO ENJOY IT

The taste of smoked pancetta is pungent and sweet at the same time and has a variety of uses in the kitchen, often replacing guanciale in sauces such as carbonara or amatriciana.

It's fantastic sliced thinly and served with bread.

Av. weight	2,5/3 kg
Format	vacuum-packed halves
Storage	keep cool

Recipe from the Alto Adige region

Steamed Pork Belly finished in the oven

HOW IT'S MADE

Our new recipe offers a new way of enjoying Pancetta.

We take two large cuts of pork belly from heavy Po Valley pigs and leave them in aged salt for two weeks, before smoking them for about an hour, and finally flavouring them for four days with honey brine. At this point, the two Pancettas are ready to be combined into single deli meat product, which is then steam cooked for nearly a whole day before spending two hours in a wood oven.

HOW TO SERVE

A product as special and unique as this should be enjoyed plain, to best appreciate its infinite subtleties: the subtle smokiness, the velvety softness from the honey brine and the delicate crispness from being oven cooked.

This is a truly unique specialty: like a cross between Pancetta and cooked ham, this exclusive invention was born from the desire to create something new with a strong link to tradition.

Av. weight 3,5/4,5 kg

Format cut in half, vacuum packed

Storage 0/4° C



Pancetta cotta al vapore e passata al forno

Speciality of Emilia

Mortadella

HOW IT'S MADE

The typical Bolognese sausage, composed of selected pure pork meat, finely chopped and cooked.

Mortadella to suit every taste...

Plain: typical, unmistakable Emilian

With pistachio: the flavour everyone loves

With truffle: a touch of intense flavour for connoisseurs

Av. weight 10/18 kg

Format whole or cut in half and vacuum packed

Storage 2/7° C

*Typical speciality of Bologna
(Emilia Romagna)*



Mortadella





plain



with pistachio



with truffle

Mortadella in Rind

HOW IT'S MADE

The unmistakable Bolognese sausage but this time locked inside the pork rind, sewn and then tied by hand. This type of mortadella is produced by hand, with a slow and prolonged cooking using raw materials and fine cuts of Italian pork ground slowly.

The end result is a slice with a unique texture, never dry outside and a pleasant and delicate taste.

HOW TO SERVE

Cut into thin slices to better appreciate their softness velvety texture, accompanied by figelle.

Av. weight 10 kg approx.

Format whole or cut in half, vacuum packed

Storage 0/5° C



*Typical speciality of Bologna
(Emilia Romagna)*



Cooked Pink Salami

HOW IT'S MADE

It is the result of an entirely handmade process, using only pork shoulder muscle and guanciale.

The cooking procedure is the same as for mortadella.

HOW TO ENJOY IT

Its fragrant and delicately spiced flavour is reminiscent of the great, traditional Sunday roast.

Ideally it should be sliced not too thinly and enjoyed on its own as an appetizer, or as a second course, in which case it can be accompanied by vegetables, preferably preserved in oil.

UNIQUE BECAUSE

A Bologna speciality, recently rediscovered to the delight of those who seek out rare flavours.

Av. weight	5/5,5 kg
Format	whole or cut in half, vacuum packed
Storage	0/4° C

*Typical speciality of Bologna
(Emilia Romagna)*



Salame & Filetto



Salami & Fillet

A salami made exclusively with meat from heavy Po Valley pigs, with an exquisite whole fillet of pork enclosed inside.

Filled in natural casings, hand tied and matured for over two months.

This is a union of two great flavours from the local deli meat tradition: classic medium-minced salami in the Emilian tradition and highly select fillets of pork.

A double pleasure, to savour as a delightful discovery.

This deli meat product is, in itself, a combination of two tastes, which is why we recommend enjoying it without any other food pairings.

Simply serve with good quality bread or on canapés, matched with a lightly sparkling white wine or dry Spumante.

Maturation	at least 60 dd
Av. weight	1,3/1,5 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool; cut in half and vacuum packed, 0/4 ° C

Speciality of Emilia Romagna



Salame Felino IGP



Salame Felino IGP

HOW IT'S MADE

The most typical salami of Parma's hilly region takes its name from Felino, a small town a few miles from Parma, where the deli meat tradition is an integral part of the culture itself.

The product is made by filling pork (exclusively) into natural casing and matured it in the characteristic microclimate of this area.

HOW TO SERVE

The classic pairing is with fragrant, rustic bread or torta fritta (fried dough), matched with a low alcohol, lightly sparkling red wine.

A name that has become synonymous with Italian food. The basic rule: cut diagonally, for thick oval slices. This is the best way to enjoy the dense, soft pork filling, intense aroma and unmistakable savoury flavour.

Typical speciality of Parma (Emilia Romagna)

Maturation	at least 35 dd
Av. weight	0,7/1 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool cut in half and vacuum packed, 0/4 ° C

*Typical speciality of Parma
(Emilia Romagna)*

Salami with Fennel

HOW TO ENJOY IT

To be enjoyed ideally with salt-free Tuscan bread, or with focaccia.

Served as a dish it goes well with vegetables preserved in oil and with pecorino cheese.

As for the wine? Definitely a red wine, medium-bodied.

UNIQUE BECAUSE

A salami with a strong personality, both in aroma and taste.

Av. weight 0,8 kg approx.

Format whole or cut in half vacuum packed

Storage whole, keep cool; cut in half, 0/7° C

Typical speciality of Tuscany



Tuscan Finocchiona with Fennel

HOW IT'S MADE

It's the typical salami of traditional Tuscan cuisine. It is made only from lean, prime fresh pork meat, coarsely ground, with the addition of salt, pepper, garlic and fennel seeds.

HOW TO ENJOY IT

Tuscan tradition dictates it should be enjoyed with salt-free bread. But it is also perfect with a tasty focaccia, and a slice of a good, fresh pecorino cheese, washed down with a medium-bodied red wine such as Chianti, to stay in Tuscany. As for cooked vegetables, spinach, turnips and broad beans provide an excellent accompaniment. It is delicious served warm on slices of grilled polenta.

UNIQUE BECAUSE

It fully reflects the tasty, typical Tuscan character of country cured meats. The authentic flavour of this wonderful land.

Av. weight	3,2/3,8 kg
Format	whole or cut in half vacuum packed
Storage	whole, keep cool; cut in half, 0/7° C

Typical speciality of Tuscany



Abruzzese Salami

HOW IT'S MADE

The meat is minced and mixed with pepper, salt and white wine, then filled in natural casing and finally tied with string at each end. Then it is put under pressure, to force out any internal air that could ruin the meat. Pressed Abruzzese Salami is recognisable by its distinctive shape; it is also known as "Aquilano Salami" and is a typical variety from the Province of L'Aquila.

HOW TO SERVE

This salami goes beautifully with kiwi, apple (such as Granny Smith), and pomegranate. The ideal bread accompaniment is milk rolls or saltless bread. The best cheese pairings for this salami are fresh spreadable cheeses or Straciatella. As for vegetables, try artichokes, peppers or a mild baby leaf salad.

Maturation at least 30 dd

Av. weight 0,3 kg approx.

Format whole

Storage keep cool

Typical speciality of Abruzzo



Salame Abruzzese



Rustic Salami

An exclusive recipe

HOW IT'S MADE

Only meat from heavy Po Valley pigs - untrimmed pork belly, shoulder and ham trimmings - is used to make this salami. The meat is aged with red wine, salt and spices before being filled into natural casing. The salami is hand tied and left to mature for almost two months.

HOW TO SERVE

Best appreciated on its own, on good quality fresh bread (ideally a saltless loaf so as not to disguise the intense flavour of the salami). Because red wine is used in the salami mixture, the obligatory wine pairing is also red, and medium-structured, such as Barbera or Chianti: rustic wines both in origin and personality

Maturation 60 gg approx.

Av. weight 0,7/1 kg

Format whole or cut in half and vacuum packed

Storage whole, keep cool
cut in half and vacuum packed, 0/4 ° C

Salame Rustico



Speciality of Emilia

Strolghino

HOW IT'S MADE

In the Parma tradition, one of the most anticipated early "fruits" of the year is the first salami of the season, eaten fresh from its 20 days' or so maturation period. A sensational hors d'oeuvre. The Strolghino salami takes its name from the dialectal term "strolga", which means "sorcerer" in dialect. It earned this name from its use as an indicator for estimating how far along larger salamis were in the maturation process.

Strolghino must be stored in moist, cool conditions.

It is for the same reason that this salami must not be matured for too long, as this would cause it to lose its characteristic, soft texture.

Maturation	15 gg approx.
Av. weight	single piece, 250 gr approx. 5 pieces pack, 1,2/1,5 kg
Format	vacuum packed
Storage	2/5° C



Strolghino

*Typical speciality of Parma
(Emilia Romagna)*

Ghiottolino

HOW IT'S MADE

This product is made exclusively using pork from pigs bred and reared in Italy.

HOW TO SERVE

It is the ultimate "fast food": simply slice for an instant aperitif or appetising hors d'oeuvre.

Paired with classic white bread, it is superb in a sandwich with semi-mature cheese and a drop of mayonnaise.

And wine? Either red or white, as long as it is lightly sparkling.

White wine pairings range from bubbly classic Spumante and Prosecco to aromatic Riesling and Chardonnay; for red, try a Lambrusco or a Bonarda

Maturation 15 gg approx.

Av. weight single, 180/250 gr; 4 pieces string, 0,7/1 kg

Format single vacuum packed or 4 pieces string

Storage keep cool; vacuum packed, 2/4 ° C

Ghiottolino



*Typical speciality of Parma
(Emilia Romagna)*

Ghiottolino with Truffle

HOW IT'S MADE

Lean cuts of pork, medium-finely ground, with the addition of black truffle.

HOW TO ENJOY IT

It should be sliced thinly, to release the intense aroma of the truffle. Perfect with cheese, particularly with scamorza. It becomes a precious ingredient in first course dishes, to enrich the flavour of risotto or pasta: for example, diced for a very original variation of pasta carbonara. Wonderful on pizza. Added to a simple fried egg it transforms it into an extraordinary sensory experience.

UNIQUE BECAUSE

Black truffle and salami: two of the most appetizing flavours in the tradition of Italian cuisine, combined in a specialty that offers a wealth of olfactory and gustatory sensations.

Maturation	20 gg approx.
Av. weight	single piece, 200 gr; 5 pieces string, 1 kg
Format	single vacuum packed, or 5 pieces string
Storage	keep cool; vacuum packed, 2/4° C



Typical speciality of Tuscany

Old Naples Salami

HOW IT'S MADE

Made exclusively from Italian meat, subtly flavoured and smoked. The mixture is filled in natural casings and hand tied before being matured for at least 30 days.

HOW TO SERVE

Its intense flavour evokes elderberry, enriched with lightly spiced tones. The ideal pairing is a good-quality sourdough bread and well-structured red wine, perhaps from Campania, the home of the recipe for this salami. To celebrate the traditional Neapolitan origins of this salami, pair with typical naturally leavened Pane Cafone bread, known for its soft, fragrant dough and dark, crunchy crust.

Maturation	at least 30 dd
Av. weight	800 gr approx.
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool cut in half and vacuum packed, 0/4 ° C

Typical Speciality of Campania



Salame vecchia Napoli

Milan Salami

HOW IT'S MADE

The Milano Salami is a salami originally produced in the region of Milan, using pork, pepper and various spices. The salami is prepared according to a traditional recipe using meat that has been finely minced to the consistency of rice grains. The final product has a soft texture and pleasantly mild taste.

HOW TO SERVE

With its soft consistency, it is the perfect salami for sandwiches, but may also be enjoyed as an hors d'oeuvre with bread croutons and cheese. Its light and delicate flavour goes well with blue cheeses such as Gorgonzola.

Maturation	at least 30 dd
Av. weight	3/4,5 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool cut in half and vacuum packed, 0/4 ° C

Salame Milano



Hungarian Salami

HOW IT'S MADE

Made exclusively with Italian meat, minced finely and flavoured with typical mountain herbs.

Lightly smoking the product with beech wood creates a harmonious blend between the aromas and flavours of the smoke and the aromatic herbs.

HOW TO SERVE

Enjoy this salami finely sliced on white bread, ideally with poppy seeds.

Other food pairings are strong flavours from central Europe, such as sauerkraut or Brussels sprouts.

If you prefer Italian flavours, artichokes make an excellent pairing.

Maturation	at least 90 dd
Av. weight	3,5/4 kg
Format	whole or cut in half and vacuum packed
Storage	whole, keep cool cut in half and vacuum packed, 0/4 ° C

Salame Ungherese



Speciality of Friuli



il Prosciutto Cotto

Cooked Hams

The delicious taste of cooked ham, the reliability of Bedogni quality. Only high-quality steamed hams. Perfect with focaccia and light white wine. The perfect ingredient for a range of recipes.

« BAULETTO GREEN PACKAGE »

Produced using fresh meat selected from the best European farms.

« NATIONAL BAULETTO RED PACKAGE »

Made using only fresh Italian meat, selected with great care. Free from lactose and milk proteins, added polyphosphates and sources of gluten.

« BEDOGNI GOLD PACKAGE »

Made using the same type of haunches as those selected for Bedogni's dry-cured ham. Free from lactose and milk proteins, added polyphosphates and sources of gluten.

Av. weight 8,5/10 kg

Format whole, vacuum packed

Storage 0/4° C



Cooked Haunch

From a centuries-old Lombard recipe

The unmistakable flavour and extraordinary fragrance are a result of unique processing methods: the same techniques used in the back of the finest delicatessens of the 1930s and 1940s.

HOW IT'S MADE

This delicacy represents the best of Italy's deli meat tradition.

It is prepared using only whole haunches from heavy Italian pigs. The incredible flavour of our Coscia Cotta cooked pork haunch is a result of slow steaming: an entirely natural process which lasts around 24 hours. The result is a unique masterpiece: delicious and tender, it simply melts in your mouth! Its extra mild aroma and flavour make this product a truly mouth-watering delicacy.

Av. weight 11/12 kg

Format whole ora cut in hal, vacuum packed

Storage 0/4° C



Coscia Cotta

Speciality of Lombardy

Braised Smoked Cooked Haunch

HOW IT'S MADE

Made using only whole haunches from Italian heavy pigs. First, the haunches are steamed for a whole day. Braised in the oven, they then acquire an exquisitely crisp exterior, whilst preserving the soft interior obtained by steaming. Finally, they are lightly smoked for an irresistible flavour.

HOW TO SERVE

Thickly sliced and lightly heated, it makes an utterly unique main course, garnished with a tomato salad and balsamic vinegar glaze. Thinly sliced, it can be served as an extra-special appetiser with an astounding flavour and intense aroma. These wonderful organoleptic features are enhanced by a traditional-method spumante or aromatic white wine from Trentino-South Tyrol, such as Gewürztraminer.

Av. weight 11/12 kg

Format whole ora cut in hal, vacuum packed

Storage 0/4° C

Speciality of Lombardy

Coscia Cotta brasata e affumicata



National Cooked Ham with Truffle

HOW IT'S MADE

Fresh meat of pigs bred and reared in Italy, with a delicate but distinctive flavour, thanks to the addition of whole pieces of truffle, visible when the ham is cut, which makes its aroma unique.

HOW TO ENJOY IT

A specialty to be enjoyed as it is, plain, with a good fragrant and crunchy bread, even better if accompanied by a slice of semi-matured cheese (Pecorino or Fontina). In the kitchen it becomes a special ingredient for omelette fillings and meat roulades, or chopped up in the mixture for stuffed vegetables, such as courgettes and peppers.

UNIQUE BECAUSE

The mildness of cooked ham becomes the sensory base over which the intensity of the truffle develops and creates an absolute tasting pleasure.

Av. weight	4,2/4,5 kg
Format	whole, vacuum packed
Storage	0/4° C

Typical speciality of Piedmont



Roasted Ham with Aromatic Herbs

HOW IT'S MADE

We soak the haunches in a water, salt and spice brine for 24 hours. Then we rub them with extra virgin olive oil and spices; we tie them and allow them to rest for 12 hours so that their aromas and flavours blend well. Finally, we roast the haunches in the oven at low temperature for a whole day to boost their tenderness and wholesome meat flavour. We use 100% pork from pigs born and raised in Italy.

HOW TO ENJOY IT

Cut into thick slices, it can be enjoyed warm as a main course. In this case, it should be heated up on a grid, in the oven, in a frying pan or in the microwave.

To be paired with a structured white wine or a full-bodied red.

Upon reservation only (15 dd)

Av. weight 11 kg approx.

Format whole, vacuum-packed

Storage 0/4° C

Regional typical food from central Italy



Prosciutto Arrosto alle Erbe Aromatiche

Roasted Ham with Aromatic Herbs Deboned

HOW IT'S MADE

We soak the haunches in a water, salt and spice brine for 24 hours. Then we rub them with extra virgin olive oil and spices; we tie them and allow them to rest for 12 hours so that their aromas and flavours blend well. Finally, we roast the haunches in the oven at low temperature for a whole day to boost their tenderness and wholesome meat flavour. We use 100% pork from pigs born and raised in Italy.

HOW TO ENJOY IT

Cut into thick slices, it can be enjoyed warm as a main course. In this case, it should be heated up on a grid, in the oven, in a frying pan or in the microwave.

To be paired with a structured white wine or a full-bodied red.

Upon reservation only (15 dd)

Av. weight 8 kg approx.

Format whole or cut in half, vacuum packed

Storage 0/4° C

Regional typical food from central Italy



Roast Pork Loin with Aromatic Herbs

HOW IT'S MADE

We take a pork loin with its rind and lard, all fresh Italian meat, flavour it with aromas and spices, and bake it in the oven. The result is a lean, tender meat with a particularly delicate and elegant flavour.

HOW TO ENJOY IT

Its intense aroma makes it extremely appetizing even served simply in an appetizer platter or in a sandwich. For an original way to serve it, it can be presented like bresaola: thin slices flavoured with a drizzle of extra virgin olive oil, a grating of pepper and a sprinkling of Parmigiano Reggiano cheese. Cut into thick slices and served warm with potatoes it becomes a delicious roast.

UNIQUE BECAUSE

The simplicity of its preparation makes it perfect as a sliced deli meat, a one dish meal or a second course.

Av. weight 3/4 kg

Format cut in half, vacuum packed

Storage 0/4° C



Typical speciality of Marche

Rustic Cooked Shoulder Ham

HOW IT'S MADE

This specialty is typical of Emilia and is born from the union of Coppa and shoulder ham, exclusively from heavy Po Valley pigs. The two kinds of meat are flavoured with salt and spices, and left to marinate for 15 days to really soak up the flavours. They are then tied by hand and left to dry for two days, before being cooked gently at a controlled temperature.

HOW TO SERVE

There are infinite ways to enjoy this specialty. Simply sliced or in a panini. As an appetiser on canapés or in sandwiches. The Emilian tradition is to enjoy it hot with torta frita (fried dough). Wine matches: A lightly sparkling white wine or dry spumante, or a light red wine, such as Lambrusco or Bonarda. Sliced as a main course or one-course meal. Great idea! Slice thickly, heat and serve with a side salad or fresh or grilled vegetables.

Av. weight 5,5 kg approx.

Format whole or cut in half, vacuum packed

Storage 0/4° C

*Specialty of lowland Parma
(Emilia Romagna)*

Spalla Cotta Rustica





Würstel tipici dell'Alto Adige

Würstel

We went to the mountains and woods of the Alto Adige region where the Italian culture of taste meets the strong flavours of the German and Austrian traditions. We have chosen the Frankfurters from small artisan manufacturers who love the things made with taste and love, just like us.

Wiener

19% of beef in the mixture gives a special flavour that is more suitable to local palates. To be paired with red type beers like Amber Ale.
280 gr packs (variable weight), with 4 pieces vacuum packed.

Without Skin

Peeled, ready to be tasted. Ideal for cooking, in rice or pasta salads or for a quick and tasty sandwich.
250 gr packs, with 4 pieces vacuum packed.

Meraner

The typical frankfurter from Merano with a country-style mixture and strong flavour. It reaches its best when grilled. To be paired with a strong beer, for example amber red beers.
220 gr packs, with 2 pieces vacuum packed.

Weisswurst

White frankfurters are made with lean pork, fresh parsley and a mixture of salt and spices. It is eaten boiled or grilled. It is paired with a light ale.
200 gr packs, with 2 pieces vacuum packed.

Servelade

The percentage of beef gives rise to a balanced taste that makes it perfect for sandwiches, salads, both plain and grilled. It pairs ideally with ales, including structured ones, like Pale Ale or Belgian beers.
350 gr packs (variable weight), with 2 pieces vacuum packed.

Format 10 packs per box

Storage max 4° C

Specialty from the Alto Adige region





Deer Goulash

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the "herdsman's soup", which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce.

The special cooking method makes it possible to obtain tender meat despite its leanness and gives it a pungent flavour.

HOW TO ENJOY IT

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.

Weight 450 gr

Format vacuum packed in a foil bag

Storage 0/4° C



Recipe from the Ladina area



Beef Goulash

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the “herdsman’s soup”, which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce.

A product with an intense and characteristic flavour, made with prime beef cuts.

HOW TO ENJOY IT

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.

Weight 450 gr

Format vacuum packed in a foil bag

Storage 0/4° C



Recipe from the Ladina area



Roe Deer Goulash

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the "herdsman's soup", which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce.

Our variation with roe deer meat, a dish with a pungent and full flavour, contains all the fragrance of the woods.

HOW TO ENJOY IT

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.

Weight 450 gr

Format vacuum packed in a foil bag

Storage 0/4° C

Recipe from the Ladina area



Veal Stew

The Veal Stew is made with a selection of the best anterior cuts of milk-fed veal; it is a very tasty main course, perfect for sharing round the table. It is cooked for a long time to allow the meat to become tender and delicious, which makes it a perfect main course to serve to your guests.

HOW TO ENJOY IT

The ideal accompaniment for this tasty, succulent stew is mashed potatoes or, more simply, boiled potatoes which are peeled, roughly mashed with a fork, drizzled with good-quality olive oil and sprinkled with a pinch of salt.

Weight 450 gr

Format vacuum packed in a foil bag

Storage 0/4° C



Recipe from the Ladina area



Pork Shank Oven-cooked

This main course, so rich and tasty it will totally win over diners, is a must for meat lovers. The secret ingredient is the long and slow cooking process, which we have already done for you, in order to obtain a tender and succulent meat.

HOW TO ENJOY IT

Roasted pork shank with potatoes is the perfect combination! You can accompany it with an onion and balsamic vinegar compote, Borettane onions or a sweet-and-sour sauce.

Av. weight 800 gr

Format vacuum packed in a foil bag

Storage 0/6° C

Recipe from the Ladina area



Bresaola punta d'anca



Top Round Bresaola

HOW IT'S MADE

Bresaola is obtained from a muscular cut of meat from the cow's haunch, which is trimmed and salted before being left to dry and mature.

HOW TO SERVE

All you need is a drizzle of extra virgin olive oil and some slivers of Parmesan for a one-course meal that is quick to prepare, delicious and nutritious.

If you enjoy more complex dishes, try a roulade: roll the Bresaola around a mixture of soft goat's cheese, made creamy by mixing it with a drizzle of extra virgin olive oil.

Maturation	at least 30 gg
Av. weight	2,5/3,5 kg
Format	whole or cut in half, vacuum packed
Storage	0/4° C

*Typical speciality of Valtellina
(Lombardy)*

Carne Salada

This Trentino delicacy, the result of an ancient tradition, is made from beef rump. The cuts, trimmed of all the fat and tendinous parts, are sprinkled with a mixture of salt and spices and left to rest for about 15 days.

HOW TO ENJOY IT

Thinly sliced, like carpaccio, with rocket, Parmigiano Reggiano flakes and a drizzle of oil. Pair it with a Sauvignon Doc.

This is a cold dish that is rich in protein and extremely low in fat.

Av. weight	1,8/2,2 kg
Format	cut in half vacuum packed
Storage	0/4° C



Typical speciality of Trentino

Scottona Bresaola Carpaccio

HOW IT'S MADE

This carpaccio is made from trimmed muscular cuts of meat, salted by hand and quick dried, to best preserve its extraordinary tenderness.

HOW TO SERVE

Serve with grilled vegetables, medium-mature cheeses, or even with a simple drizzle of extra virgin olive oil and a couple of salad leaves.

Tuscan Chianti makes a good wine match, strong bodied like this meat.

Maturation	fresch product
Av. weight	2,7/3,7 kg
Format	whole or cut in half, vacuum packed
Storage	2/4° C

*Speciality of Valtellina
(Lombardy)*



Beef Meat Bresaola «Bontà Rara»

A true rarity made with fresh meat from highly-prized cattle breeds. Matured for 60 days, it develops an intense aroma, extraordinary tender consistency and a flavour which makes it delicious even eaten plain.

Its distinct flavour needs no accompaniments or food pairing. May be enjoyed simply with rocket, extra virgin olive oil and slivers of Parmesan.

With only 2% fat and a high protein content, this bull Bresaola is a delicious source of energy.

Maturation	60 gg
Av. weight	5,5/7 kg
Format	whole or cut in half, vacuum packed
Storage	0/4° C



*Speciality of Valtellina
(Lombardy)*

Roast Beef

English-style roast top round of beef

This roast beef is prepared using the traditional English method, aged with the typical flavours of Mediterranean cuisine: the best of the two worlds in one speciality product.

HOW IT'S MADE

Beef flavoured with salt, pepper, extra virgin olive oil and rosemary. Left to marinate to absorb the flavours, the meat is then slowly massaged by hand to help these flavours penetrate. It is then slow cooked, resulting in a product that is soft and pink on the inside and well browned on the outside.

HOW TO SERVE

Simply add a drop of lemon and extra virgin olive oil for a light and nourishing cold dish, low in fat and rich in energy. If you prefer stronger flavours, you can substitute the lemon for a balsamic vinegar glaze and sprinkling of pepper. If you prefer to cook at any cost, try a tuna sauce garnished with slices of roast beef.

Av. weight	2/2,5 kg
Format	whole vacuum packed
Storage	0/4° C

Typical Anglo-Saxon speciality

Roast beef



Beef Pastrami

Cooked and spiced, lightly smoked

HOW IT'S MADE

Pastrami is one of the most delicious ways of cooking meat, which is marinated, spiced, and smoked. A traditional Eastern European deli meat, it has become one of the most popular foods in the world, particularly in the United States. We have chosen to use only fresh beef from the European Community, which we first marinate with spices and herbs and then delicately smoke over fragrant wood.

HOW TO ENJOY IT

Pastrami should be served as a very rich and delicious sandwich, with salad, onion, mustard, and preferably on very fragrant black rye bread. The choice of additional fillings is endless: gorgonzola cheese, peppers, tartare sauce, cucumbers, mayonnaise... In short, whatever tickles the palate can become a tasty ingredient for adding even more flavour to the Pastrami sandwich.

UNIQUE BECAUSE

A recipe brought to America by European immigrants in the 19th century that has become an iconic taste in the United States and from there is conquering the gourmet world.

Av. weight 2,5 kg approx.

Format whole, vacuum packed

Storage 0/4° C

Speciality born in North Eastern Europe



Oven-cooked deboned chicken

stuffed with spinach and Parmigiano Reggiano

We are proud of this recipe: fully deboned chicken breast, flavoured with a mix of herbs and flavours (rosemary, sage, garlic and bay leaf) salt, lemon and white wine, stuffed with fresh spinach and Parmigiano Reggiano. The product is hand tied before being oven cooked.

Enjoy cold in paninis, sandwiches, on canapés or in appetisers. Also cold, it is also delicious in salads, sliced thickly and cubed. It may also be enjoyed hot, as a main course in its own right. In this case, slice thickly and heat under the grill, in the oven, in a frying pan or in the microwave. Reduce the thickness of the slices for use in roulades.

Av weight 2,5 kg approx.

Format whole vacuum packed

Storage 0/4° C

Typical speciality of Emilia

Pollo disossato cotto al forno



Guinea Fowl with Mushrooms

HOW IT'S MADE

Prepared with the tastiest and most tender guinea fowl meat. To enrich the taste we think the typical Emilian filling based on Parmigiano Reggiano, breadcrumbs and eggs with the addition of mushrooms and traditional aromas, such as rosemary, garlic, sage and bay leaf. The slow cooking at low temperature preserves its fragrance and taste.

It is a dish particularly suitable for traditional dinners and lunches, ideal for the menu of parties or special occasions.

HOW TO ENJOY IT

Served cold: cut into thick slices, it is suitable for the preparation of sandwiches, appetizers, tramezzini and appetizers with soft sauces and seasonal vegetables.

Served hot: cut into thick slices, it can be heated on the grill, in the oven, in a pan or in the microwave and accompanied with vegetables of your choice.

Guinea fowl stuffed with mushrooms is excellent combined with fresh, grilled or boiled vegetables.

Av. weight

2 kg approx.

Format

whole, vacuum packed

Storage

0/4° C

Recipe of Emilia-Romagna



Roasted and Stuffed Male Turkey

flavoured with fresh aromatic herbs

Always imagine the intense and aromatic flavour of roast pork with the lightness of turkey meat..

THIS IS HOW WE MAKE IT

We use 100% turkey from animals born and raised in Italy. We debone the turkey and soak it in a water, salt and spice brine for 24 hours. Then the turkey is stuffed and flavoured with wild fennel, rosemary, iodised salt, garlic and pepper. We tie it by hand and roast it for 10 hours in the oven at low temperature adding steam. The result is an aromatic tenderness.

HOW TO ENJOY IT

To be tasted with young and cool white wine and freshly baked soft bread. It can be eaten warm too as a main course. In this case, it should be cut into thick slices and heated up on a grid, in the oven, in a frying pan or in the microwave.

Av. weight 7 kg approx.

Format vacuum packed

Storage 0/4° C

Regional typical food from central Italy

Tacchino Maschio Arrosto





Petto di tacchino cotto al forno



Oven-cooked Turkey Breast

HOW IT'S MADE

Made using only whole turkey breast from male birds reared in Italy, carefully selected to guarantee traceability and certified biosafety conditions. We guarantee absolute quality by processing this product by hand in the complete absence of allergens. These turkey breasts, individually selected for size and quality, are processed by hand and cooked for 12 hours in two phases, to guarantee optimum sliceability and enhanced aroma and taste.

This makes our oven-cooked turkey breast extra delicious, maintaining the ideal nutritional features for a balanced diet, recommended for athletes and anyone who pays attention to what they eat.

Av. weight	whole piece 5/6 kg
Format	whole or cut in half, vacuum packed
Storage	0/4° C

Piedmont recipe

Natural Turkey

HOW IT'S MADE

Anatomical breast of selected Italian turkey, boned and cooked in the oven. The fiber of its meat is synonymous with the naturalness and total authenticity of the product. No smoking.

HOW TO ENJOY IT

Among its ideal consumptions, how not to mention a tasty dish of this turkey breast, cut into more or less thin slices and accompanied by an emulsion of lemon and extra virgin olive oil, for a mix of lightness and health.

Also very suitable for filling piadine with a wide choice of accompaniments: fontina cheese, grilled vegetables and salad, or mayonnaise or tuna sauce...

Av. weight	3,5 kg approx.
Format	cut in half, vacuum packed
Storage	0/4 ° C



Piedmont recipe



Male Turkey Breast

Oven Baked with Truffle

HOW IT'S MADE

Italian turkey breast flavoured and oven baked, with the addition of black truffle flakes.

HOW TO ENJOY IT

The contrast between the mildness of the turkey breast and the distinct flavour of the truffle is an experience to be enjoyed with just the addition of a good rustic sourdough bread. It's wonderful diced in a salad with hard boiled eggs.

UNIQUE BECAUSE

The lightness of the turkey breast, the intense flavour of the black truffle: a gourmet experience in a low-calorie dish.

Av. weight	2,5/3,3 kg
Format	cut in half, vacuum packed
Storage	0/4° C



Piedmont recipe

Baked Rabbit with Olives and Capers

HOW IT'S MADE

The very delicate rabbit meat, completely boned and flavored with a blend of herbs and natural flavourings; to enhance the flavor of this meat we think the delicious stuffing made with olives, capers, carrots and garlic. Tied by hand and finally cooked in the oven.

HOW TO ENJOY IT

It can be enjoyed cold in sandwiches, sandwiches, canapés, appetizers. It can also be enjoyed hot, like a real main course. In this case it should be cut into thick slices to be heated on the grill, in the oven, in a pan or in the microwave.

Av. weight	2 kg approx.
Format	whole, vacuum packed
Storage	0/4° C

Recipe of Emilia-Romagna



Spicy Naples Sausage

HOW IT'S MADE

Untrimmed pork belly and pork shoulder are coarsely ground and flavoured with chili, sweet paprika, black pepper and a mix of other spices. The product is matured for three weeks, to allow time for the aromas and flavourings to mingle, and for the spices to deeply infuse the sausage with their flavours.

HOW TO SERVE

Its appetising flavour makes it perfect for sandwiches, hors d'oeuvres and starters. The perfect pairing is with pickles or rustic bread, including whole grain. Match with still red wine or a good craft beer, red or pale.

Maturation	at least 20 dd
Av. weight	400 gr approx.
Format	whole vacuum packed
Storage	0/4° C

Typical speciality of Campania

Salsiccia Napoli Piccante



Spicy Esplanade

HOW IT'S MADE

Typical Calabrian sausage, produced with selected pork meat and enriched with natural flavourings, spices and hot pepper.

HOW TO ENJOY IT

Sliced for a pizza with a spicy taste, or served with oregano and smoked provola; also as a valid alternative to ham for filling toasts.

Otherwise it can be used to create a mixture with ricotta and grated pecorino cheese for the filling of a delicious Calabrian quiche.

Av. weight	2/2,5 kg
Format	whole or cut in half, vacuum packed
Storage	0/7° C



Typical speciality of Calabria

Nduja

HOW IT'S MADE

The typical Calabrian sausage, with a soft consistency and a spicy taste. Made with the fattest parts of pork, such as bacon, lard, leg, ingredients necessary to give it the typical creamy consistency. The meat is minced and mixed with salt and hot pepper, whose antiseptic properties guarantee the product a long shelf life, without any need to add artificial substances.

HOW TO ENJOY IT

Simply spread on slices of fresh, heated or toasted bread; excellent for sautéed tomato sauce or meat sauce. Also ideal for making pizza even tastier or spread on semi-mature cheeses.

Small Nduja	500 gr
Big Nduja	1/3 kg
Small jar	180 gr
Big jar	800 gr
Storage	after opening at 0/4° C



Typical speciality of Calabria

Parmigiano Reggiano

A classic and prestigious Italian cheese, renowned throughout the world for its unmistakable taste.

This most iconic of Italian cheeses finds its ultimate expression in wheels aged over two years, available whole or in vacuum-packed portions.

Maturation at least 24 months

Av. weight 35/40 kg

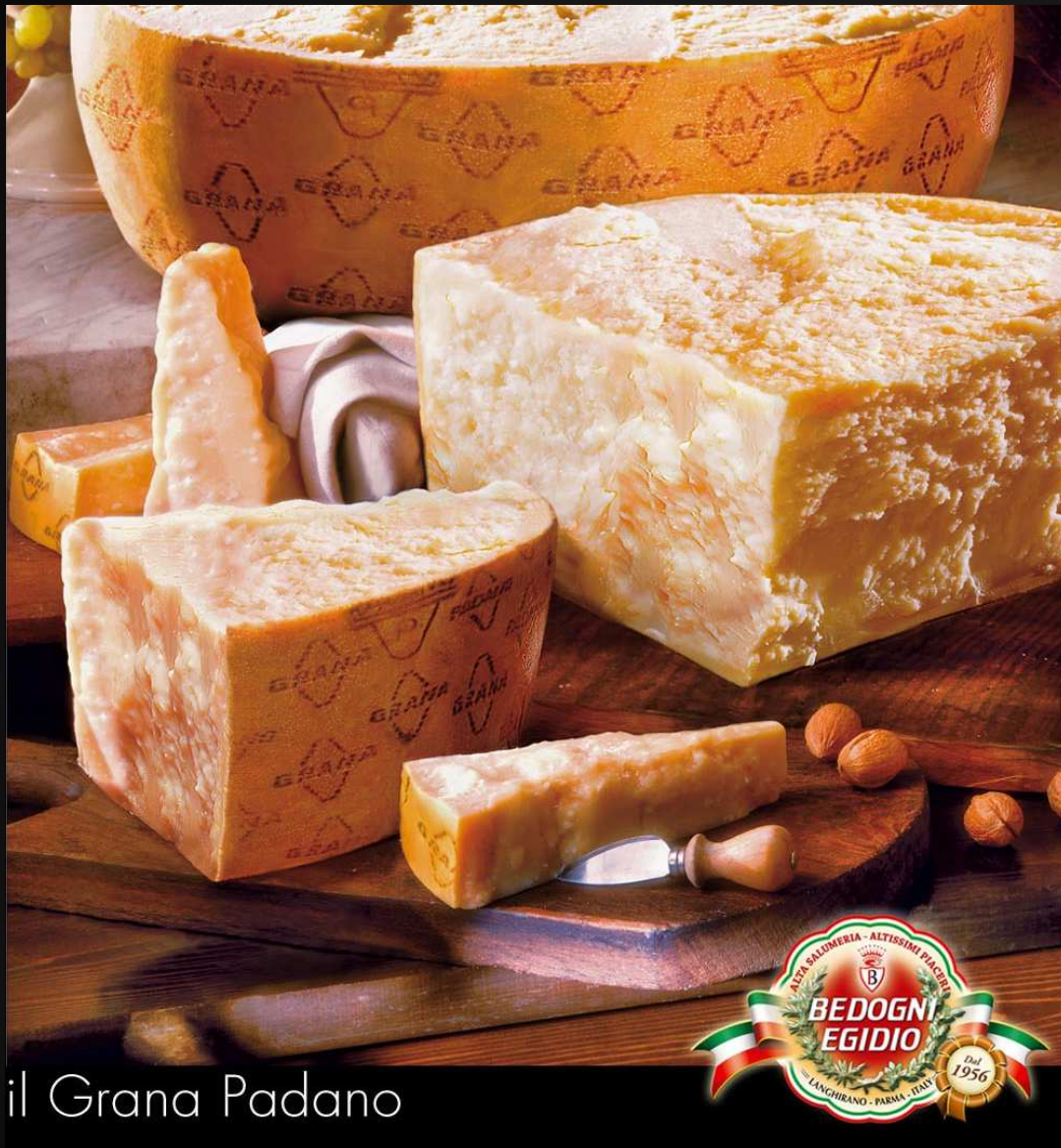
Format whole or by the piece (from 1 to 8 kg);
hand-cut pieces (300 gr)

Storage vacuum packed pieces, 0/4° C

Parmigiano Reggiano



Typical speciality of Parma and Reggio Emilia



il Grana Padano



Grana Padano

One of the most traditional and characteristic flavours of Italian gastronomy.

Select, whole wheels of Grana Padano only

Maturation at least 18 mesi

Av. weight 34/40 kg

Format whole wheel

Origin Lombardy