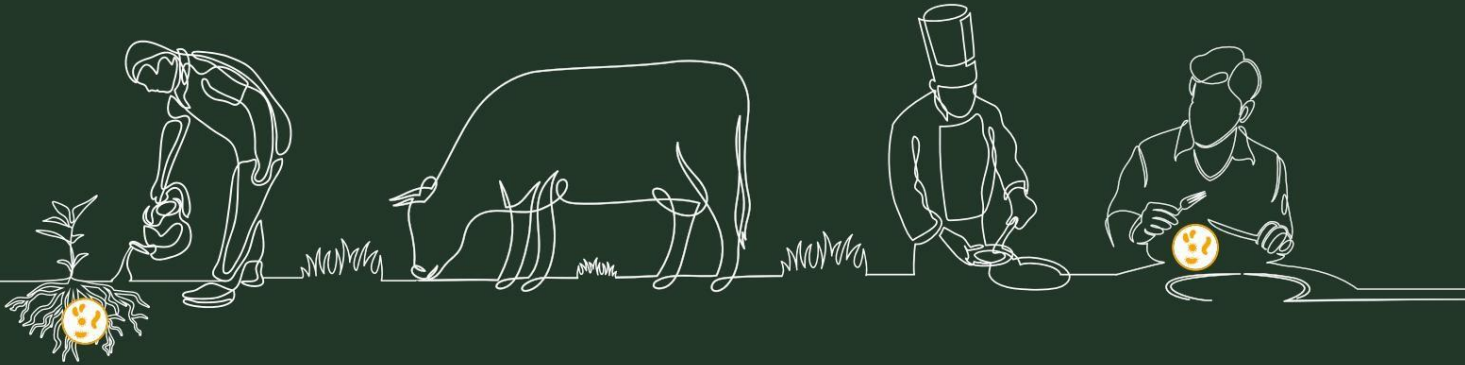




La Granda®





LA GRANDA

Piedmontese breed

Slow Food Presidium

We work to ensure quality of the product of animal origin.

We specialize in transformation of the Piedmontese Breed Beef.



Traceability System La Granda Aut.
Min. IT 215 ET



Meats Labeled by the Institute
North West Quality



Organic Farming
Authorization No.: CT 27



Certified by
Control Body authorised
by the competent Ministry -
ITALY



Authorized
from the Protection
Consortium



Agriculture
Symbiotic
AS00010

The Packaging

To keep the organoleptic and nutritional qualities of our meats intact, we have chosen the VACUUM technique.

VACUUM PACKED, WHY?

By removing almost all the air from the package, the growth of bacteria and microorganisms is avoided. This guarantees the preservation of colors, flavors and aromas, as well as all the nutritional properties of the foods (vitamins, mineral salts and antioxidants).

- **maximum hygiene**
- **maximum shelf life of the product**
- **wide choice of portions**

Furthermore, it is more environmentally friendly and helps us keep the final price lower

SUSTAINABLE PACKAGING, WHY?

Adopting more sustainable and environmentally friendly packaging is a concrete action, a new step along a well-defined path that aims at the harmony of the system.

- **Stone Paper®**
- **100% Recyclable Paper**



THE MEATS



Ugly 'n Tasty

Typical cut of the Fassone Piemontese, the Ugly 'n Tasty is obtained from the forequarter and specifically from the neck.

Ideal for mixed boiled meats.



Chuck back rib

Part of the neck of an adult bovine

Ideal for roasting / griddle / grill / pan.



Chuck Tenderloin

Front cut of adult bovine.

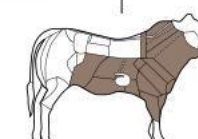
Ideal for roast or veal with tuna sauce.



Shoulder Blade

Front cut obtained from the shoulder muscles, it has a light grain that makes it particularly tasty and gives it softness and flavour.

Ideal for mixed boiled meats / roasts.





Front shoulder clod

Front cut, very lean.

Great for steaks, scallops, cutlets, stuffed chops and raw meat.



Front muscle

Muscle of the forelimb.

Ideal for traditional Piedmontese boiled meat, stew and minced meat for sauce.



Brisket

Front cut of adult bovine.

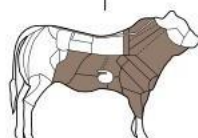
The best way to enjoy it: lean boiled, roast or raw meat.



Top Brisket

Lean part of the brisket of which only the central part is used.

Ideal for preparing roast beef or knife-cut steak.



Scaramella «Flank»

Front cut of adult bovine.

Ideal for boiling.



Thin & Thick Flank

Front cut of adult bovine.

Ideal for boiling.



Top Cut

Front cut of beef, widely used in Italian cuisine.

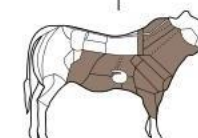
Excellent for cima alla genovese, stuffed pocket, meatloaf, stew, roast and minced meat for sauce.



Flank Steak

Prized cut from the belly of the bovine.

Perfect for grilling and slicing (sliced type) or for making beef fajitas for tacos.





Shoulder clode

Front cut of adult bovine.

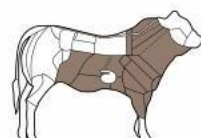
Ideal for roasting.



Shoulder clode for «tagliata»

Fine front cut of adult bovine.

Ready to be quickly sear in a pan with a knob of butter and scallop.



Voluntary Labelling La Granda

La Granda 's policy is that at every moment of production it is possible to "trace" the product: **the transparency of the origins of the animal** - where and how it was raised - it is important to explain to the consumer the nature and the where his food comes from.

Starting from 1st January 2022, La Granda Srl has adopted a new labeling system approved by the **Minister (IT 215 ET)** which provides the introduction on the label of a series of additional information relating to breeding during the fattening period.



Steak with Bone

Rear cut obtained from the central part of the loin (the animal's back), portioned with bone.

Ideal for grilling rare.



Steak with Bone - Dry Aged

Rear cut obtained from the central part of the loin (the animal's back), portioned with bone.

Aged for over 40 days.
Longer maturation periods can be made upon request.

Ideal for grilling rare.



Sirloin

Back cut obtained from the part adjacent to the fillet.

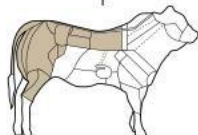
Suitable for dishes that require quick cooking and little preparation such as grilling and cutting rare, for English roast beef or in a pan with butter.



Tenderloin

Premium cut of lean sirloin without nerves.

Perfect for cuts and/or steaks to be cooked on the griddle or grill.





Florentina

Cut obtained from the prized hindquarter (lumbar vertebrae).

It combines the tenderness of the fillet with the flavor of the sirloin, which provide the right amount of fat to cook and serve rare.



Rump

Rear cut of adult bovine.

Ideal for steaks or cuts cooked rare.



Trip Tip

Rear cut of adult bovine.

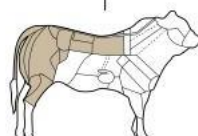
Ideal for roasts or braised dishes.



Thick Flank

Very lean, premium cut, obtained from the front outside part of the thigh attached to the femur.

Ideal for breaded steaks, escalopes, strips and morsels.



Round of thick flank

Rear cut of the thigh, very delicious, particularly lean, but tender and succulent.

Perfect for roasts, roast beef or grilled meat, but also for steaks and slices with butter.



Silverside

Premium cut of adult beef.

Suitable for pink heart cooking such as veal with tuna sauce, escalopes and Milanese.



Eye of top side

Rear cut of the lower part of the thigh, bright red in colour, with a tight, dense grain. It is the most sought-after muscle for its flavour and its tenderness.

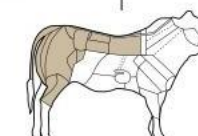
Ideal for steaks and slices with butter.



Top Side

It is the largest cut from the rear part of the animal which is obtained from the upper part of the thigh.

Ideal for breaded or sliced steaks.





Eye of round

Rear cut obtained from the upper and external part of the bovine thigh, lean and low in fat.

Suitable for vitello tonnato or for dishes that do not require cooking such as tartare or carpaccio.



Silverside Hell

Muscle located in the back above the shank..

Excellent for braising, or for preparing tasty roasts or stews.



Hind Shank (whole)

Posterior muscle located near the hindquarters of adult cattle.

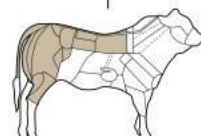
Ideal for boiling or stewing.



Marrowbone

Cut obtained from the hind leg, the last muscle of the leg. It also includes a central bone with its marrow that, melting during cooking, gives flavor to the dish.

Ideal for pan-frying or stewing.



Whole Rack

Cut from the hindquarter of the animal, which includes the loin and the rib.

Ideal for Florentine steaks, rib-eye steaks and entrecote.



Rump Cap (Picaña)

Rear cut of adult bovine.

Ideal for grilling rare or sliced.

La Granda select and process

The selection of farms is carried out always taking into consideration **animal, human and environmental well-being.**

BOVINE

Other National and World Breeds

RABBIT

Carmagnola Grey Rabbit Local Rabbit

SHEEP

Local Lamb

PIG

Italian pigs from selected farms

Products available to order and subject to seasonal availability.

For orders and info **+39 0172 726178**

E-mail ordini@lagranda.it

POULTRY

Rural Chicken

Homegrown Chicken

Morozzo's Capon (Slow Food Presidium)

Homegrown Capon

Homegrown Guinea Fowl





Sweetbread

White, spongy part of the bovine chin.

Ideal to be eaten breaded.



Brain

Part of the fifth quarter full of flavor.

Ideal for frying or breading.



Loin

Central muscle of the adult bovine, similar to the diaphragm.

Ideal for griddle/grill.



Tail

Muscular, tasty cut, rich in collagen.

Perfect for slow cooking, stewing, or boiling, soups and stews.



Heart

Cut rich in proteins, vitamins and iron, low in calories. It is necessary to clean it carefully and slice it thinly and perpendicular to the direction of the fibers.

Ideal for pan-frying or stewing.



Cheek

Inside of the cheek. This cut provides juicy, flavorful meat that beats even the most prized cuts in taste.

Ideal for stewing or boiling.



Diaphragm

Internal part underneath the lungs, rich in iron; it is a muscle in continuous movement, for this reason it has little fat, a lot of blood supply and a deep and bright red color.

Ideal for griddle/grill cooking.



Liver

Cut rich in B vitamins, iron and mineral salts, with a sweet and delicate taste.

The most famous preparation is undoubtedly Venetian style, with onions or butter.



Tongue

Cut from very thin and soft fibre.

Ideal for boiling, stewing or pickling.



Kidney

Cut with excellent flavours and nutritional values. It requires thorough cleaning and washing.

Excellent stewed escalope with butter.



Beef's head

Including head, muzzle and cheek heart.

Ideal for boiling.



Mixed tripe

Traditional cut in the gastronomy of many regions of Italy.

Ideal stewed or boiled.



Cut of braised/roasted



Large cuts for roast or braised meat (prepared on request with Chuck back rib, Shoulder Blade, Top Brisket, Silverside Hell).

Rolled Beef



Prepared from adult beef, stuffed with high quality cooked ham, rosemary and fresh bacon.

Cuts for Mixed Boiled Meat



Mixed cuts of adult beef. Prepared with cuts on request.

Ideal for Piedmontese mixed boiled meats.

Stew



Succulent morsels of adult beef. Ideal for stews or goulash.



Steaks of Chuck back rib

Steak obtained from the heart of the king, lightly infiltrated with fat and with the presence of connective tissue.

Ideal for the griddle/grill.



Slices for “Milanese”

From fine cuts of hindquarters, Milanese steaks.

Ready to be breaded and cooked in a pan.



Thin slices

From quality cuts of beef hindquarters, tender, lean slices, ready to cook.

Ready to cook in a pan with a knob of butter or on the grill.



Pure Bovine Sausage

100% Piedmontese breed adult beef.
Flavored with salt crystals and spices.

Excellent to taste raw.



“Giotto” Hamburger 100% Piedmontese Breed

The anti-hamburger from “La Granda” made only with adult bovine forelimb pulp, with the addition of just water and salt crystals.

Ideal when cooked rare.



“Cimabue” mixed Beef and Pork Hamburger

Mixed hamburger made with Fassona Piemontese La Granda beef and pork. Tasty and tasty, it offers the perfect balance between the two meats for a soft and unique result.

Ideal for the griddle/grill.



Sausage Hamburger

Hamburger made exclusively with pork, flavored with natural spices.

Ideal for the griddle/grill.





“La Cruda”

DICED RAW MEAT

From the noble cuts of the front and thigh of the bovine.

Serve with a pinch of coarse salt and a drizzle of extra virgin olive oil.



Fassona Beef Tartare

Minced meat of adult bovine, obtained from carefully selected and minced cuts, for the best balance of flavours.

Ideal for use raw in tasty traditional tartare.



Premium Minced Meat

A very high quality mince, very lean and tasty, obtained from selected cuts of adult beef, cleaned and mixed.

Ideal for preparing high-quality meatballs, burgers and ragù.



Ossi

Bones of adult cattle, with or without marrow.

Ideal for flavouring broth or preparing a brown stock.



Tagliata

Fine cut of adult beef, obtainable from the front or rear, depending on customer requests.

Ready to be quickly sear in a pan with a knob of butter and scallop.



SPECIALTIES

Tagliata of Steak Tartare “The CRUDA Seared”

From a refined mix of premium cuts of adult bovine hindquarters, with the addition of only water and salt.

Ready to be quickly sear in a pan with a knob of butter and scallop like a tagliata.

Our Chef's advice How to cook Steak Tartare



Sliced Steak Tartare
with salted butter



Steak Tartare in crust
with double breading

THE GASTRONOMY



Tuna Veal

Premium cut of adult beef thigh, cooked vacuum-packed at low temperature.

CONSERVATION
Store at 0; +4°C



AVAILABLE WEIGHT:
2 / 2.5 kg (whole cut)

PACKAGING:
vacuum packed

Tuna Veal's Sauce

Typical sauce of the Piedmontese tradition, prepared with tuna, hard-boiled eggs, extra virgin olive oil, anchovies and capers. It is the accompaniment to the classic Vitello Tonnato.

CONSERVATION
Store at 0; +4°C



Contains: fish, egg, sulphites

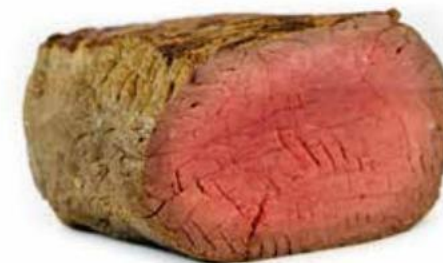
AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed

Roast Beef

Premium cut of adult beef, browned and cooked at low temperature.

CONSERVATION
Store at 0; +4°C



AVAILABLE WEIGHT:
3 / 4 kg (whole cut)

PACKAGING:
vacuum packed



Roast Turkey Breast

Baked at low temperature, flavored with salt, onions, rosemary and Extra Virgin Olive Oil. Whole or portioned into convenient slices ready to eat.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
250 g (slices)
2 kg (whole cut)

PACKAGING:
vacuum packed



Contains: celery

Seasonal product, available from October to May.

Cuts for Mixed Piedmontese Boiled meat

Pre-cooked cuts of adult beef, whole or portioned into convenient slices. Ideal for a high-quality boiled meat, ready to heat and accompany with traditional sauces.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
320 g (fat)
Whole mixed cuts

PACKAGING:
vacuum packed



Contains: milk, celery

Seasonal product, available from October to May.

Tripe & tomatoes preparation

Cooked according to Piedmontese tradition: cut into strips and flavoured with cheese and dried tomatoes.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
300 g

PACKAGING:
vacuum packed



Contains: milk, gluten, soy

Pre-cooked Beef Meatballs

Traditional meatballs made from adult beef, flavoured with 12month Grana Padano, bread, UHT milk, salt and rosemary.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
300 g
1 / 2 kg

PACKAGING:
vacuum packed



Contains: milk, gluten, soy

Pre-cooked Chicken Meatballs

Prepared with animals from selected farms, with the addition of bread, potatoes, rosemary salt and Grana Padano.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
300 g
1 / 2 kg

PACKAGING:
vacuum packed



Contains: milk, gluten, soy

Pre-cooked Mondegili meatballs

Traditional Milanese meatballs, prepared with beef and cotechino mixture.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg

PACKAGING:
vacuum packed



The «Gradisca»

Premium cut obtained from the rear end of adult cattle, marinated in coarse salt, juniper berries, pepper, sugar and rosemary, then seasoned with Lapsang SouChong tea and honey.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1.5 kg (whole cut)

PACKAGING:
vacuum packed



Marjoram flavoured belly

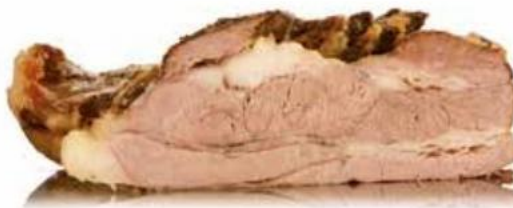
Adult beef belly cooked at low temperature, flavored with marjoram and salt. It can be shredded and used in cold salads or to stuff delicious piadinas and sandwiches, or cooked as a grilled steak.

A Piedmontese answer to kebab, healthy and tasty.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg (whole cut)

PACKAGING:
vacuum packed



Spicy BBQ “Manzo-bab”

Adult beef belly cooked at low temperature and flavored with BBQ spices. It can be shredded and used in cold salads or to stuff delicious wraps and sandwiches, or cooked as a grilled steak. A Piedmontese answer to kebab, healthy and tasty.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg (whole cut)

PACKAGING:
vacuum packed



Contains: milk, fish

Fassona Pâté with Passito

Preparation of Piedmontese breed adult beef, soft and creamy, flavoured with Passito and cloves.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
300 g

PACKAGING:
vacuum packed



Contains: celery

Pulled Pork

100% Italian roast pork strips, flavored with spices. Cooked at low temperature, ideal for stuffing sandwiches and piadinas.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed





Contains: celery, soy, mustard, gluten

BBQ Ribs

100% Italian pork ribs, flavored with spices and BBQ sauce, churned and cooked at low temperature, ready to be regenerated and served with their sauce.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
450 g

PACKAGING:
vacuum packed



Brodotto

Adult beef broth, prepared with Sparea mineral water, carrots, onions and water; **no added salt and no fat**. Ideal for flavoring risottos, cappelletti in broth, vegetables or main courses. Recommended for low-salt diets or for children.

CONSERVATION
Store away from heat sources.

WEIGHT AVAILABLE
700 ml

PACKAGING
glass capsule

BLISTER
6 pz



Chicken Rustichella

Boneless chicken thigh, seasoned with aromatic herb salt.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed



Contains: celery

Piedmontese Beef Broth

Adult beef broth prepared as tradition dictates: with real meat and bones from adult Piedmontese breed beef.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg
1 kg

PACKAGING:
busta Doypack vacuum packed



Pre-cooked Rooster

Cockerel from selected Italian farms, cooked at low temperature with salt and rosemary.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
500 g / caduno

PACKAGING:
single vacuum packed



100% Natural Hay Infusion

100% natural vegetal infusion, packaged in convenient tea filters. Excellent for flavoring roasts, broths and risottos.

CONSERVATION
Store away from heat sources.

AVAILABLE WEIGHT:
Tea filters - 3 g (each)

PACKAGING:
10 filter bag



Red Sauce

Traditional Piedmontese sauce to accompany the Bollito Misto. Prepared with tomatoes and peppers and the addition of a pinch of chili pepper.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed



Green Sauce

Traditional Piedmontese sauce made with parsley, eggs, vinegar, bread, anchovies, capers, without garlic.
The ideal accompaniment for the Gran Bollito.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed

Contains: eggs, soy, fish, gluten, sulphites



Creamy Tomato sauce

Tomato sauce with onion, salt and sugar.
Excellent for preparing sauces or stewed meatballs.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed



Onion compote

Onion preparation with cane sugar, Porto wine, salt and spices. Excellent as an accompaniment to meats, cheeses and appetizers.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed



Beef Aspic

Preparation of beef, cooked at low temperature and flavored with tasty vegetables. It comes in the shape of an ingot, compact and easy to portion.
Excellent served hot with a side of potatoes or cold to enrich tasty salads.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
190 g

PACKAGING:
vacuum packed

Contains: celery



Chicken and Turkey Aspic

Preparation of Italian chicken and turkey meat and vegetables. Cooked at low temperature and flavored with tasty vegetables and pistachios. It comes in the shape of an ingot, compact and easy to portion.
Excellent served hot with croutons or cold to flavor delicious salads.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
190 g

PACKAGING:
vacuum packed

Contains: celery, nuts



Contains: celery

“La Granda” Ragout

Prepared with adult beef, with the addition of tomato, onion, carrot, celery, extra virgin olive oil and red wine.

CONSERVATION
Store away from heat sources.

WEIGHT	PACKAGING	BLISTER
210 g	glass capsule	12 pz



Contains: celery

The Granda Ragout

Prepared with adult beef, with the addition of tomato, onion, carrot, celery, extra virgin olive oil and red wine.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:	PACKAGING:
1,5 kg	vacuum packed



Fassona Sausage Ragout

Prepared with traditional Piedmontese ingredients: beef, pure beef sausage, tomato, onion, red wine, oil and salt.

STORAGE Store at 0; +4°C

AVAILABLE WEIGHT:	PACKAGING:
300 g 1,5 kg	vacuum packed



Roast Gravy

Cooking stock obtained by browning adult beef. Ideal as a condiment for risotto, stuffed pasta.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:	PACKAGING:
1 kg	vacuum packed



Contains: egg, fish

Oliver Salad

Prepared according to Piedmontese tradition, with boiled and diced potatoes, carrots and peas, with the addition of Vicente Marino tuna, organic eggs and seasoned with mayonnaise.

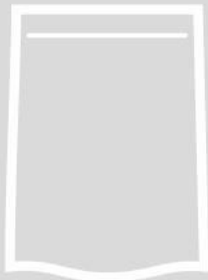
CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:	PACKAGING:
1 kg	vacuum packed

Customized productions

We put our **Team of Chefs and Laboratory Technicians'** know-how at the service of our customers, to study and create personalized and balanced recipes in the use and dosing of spices and ingredients

Contact us for more details on minimum orders and other information:
info@lagranda.it



FROST LINE



GASTRONOMY - FROST LINE

Once defrosted, the product cannot be refrozen and must be consumed within 24 hours.



Contains: milk

Eggplant Parmigiana

Traditionally prepared with fried aubergines, tomato sauce, basil and cheese.

CONSERVATION
Store at -18°C

AVAILABLE WEIGHT:
2 Kg

PACKAGING:
Aluminum baking tray
ready to use



Contains: gluten, milk, egg

Lasagna

Traditional lasagna prepared with our Fassona ragù flavoured with sausage paste.

CONSERVATION
Store at -18°C

AVAILABLE WEIGHT:
2 Kg

PACKAGING:
Aluminum baking tray
ready to use



Vegetarian Ragout

Prepared with: eggplant, zucchini, peppers, peas, carrots, onions. Flavored with aromatic herbs, oil and salt.

CONSERVATION
Store at -18°C

AVAILABLE WEIGHT:
1 kg

PACKAGING:
vacuum packed



Bocconcino - small Salami

Classic Piedmontese salami flavoured with salt, peppercorns and mulled wine previously marinated with Caraglio Garlic (Slow Food Presidium). Stuffed in natural casings and tied by hand with natural fiber twine.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
3 pz - 60 / 80 g cad

PACKAGING:
vacuum packed



Coppa - Aged Pork Neck

Capocollo (neck) of pork flavoured with salt and spices. Trimmed and marinated with a pinch of salt, a very light note of nutmeg, spices and aromatic herbs. Stuffed in natural casing.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg

PACKAGING:
vacuum packed



Italian Salami «Cacciatore» DOP

Small, soft salami with a sweet and savoury taste. Produced exclusively with meat from pigs born and reared in the production area indicated in the specification.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
150 / 200 g

PACKAGING:
vacuum packed



High Quality Cooked Ham flavoured with mountain hay

High Quality Cooked Ham, produced from mature pork legs. Flavoured with a special brine based on water, “La Granda” broth hay and other spices. Slowly steamed to bring out all its taste and softness.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
10 kg (whole)
5 kg (half)

PACKAGING:
vacuum packed



Cooked Ham - from shoulder

Produced from shoulders of mature pigs. Flavoured with a special brine based on water, “La Granda” broth hay and other spices. Slowly steamed to bring out all its taste and softness.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
7 / 8 kg (whole)
3.5 / 4 kg (half)

PACKAGING:
vacuum packed



Aged: 30 days

Pure Bovine Salami

Raw 100% bovine salami, stuffed and tied by hand with natural fiber twine. Flavoured with salt, a mix of spices and Barolo di Serralunga DOCG.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
300 g

PACKAGING:
vacuum packed



Aged: 90 days

Crespone Salami

Made with selected shoulder parts trimmed of fat and tendons and added with diced lardons. Seasoned with sea salt, peppercorns, Vin Brulè marinated in Caraglio garlic (Slow Food Presidium).

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg

PACKAGING:
vacuum packed



Aged: 60 days

Gentile Salami

Produced with selected parts of the shoulder trimmed of excess fat and tendons and addition of diced lardons. Flavoured with salt, peppercorns and mulled wine marinated with Caraglio Garlic (Slow Food Presidium). Stuffed in “gentle” pork casings and tied by hand with natural fiber twine.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
and 700 for 1.5 kg

PACKAGING:
vacuum packed



Aged: 30 days

Filzetta Salami

Produced with selected parts of the shoulder trimmed of excess fat and tendons and the addition of diced lardons. Seasoned with salt, peppercorns and mulled wine marinated with Caraglio Garlic (Slow Food Presidium). Stuffed in pork casings and tied by hand with natural fiber twine.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
250 / 300 g

PACKAGING:
vacuum packed



Aged: 20 days

TARTUFO NERO

Truffle Gran Boccone

Produced with selected shoulder parts, trimmed of fat and tendons, pork belly and with the addition of small cubed lardons. Flavored with black truffle, salt, peppercorns and Vin Brulè marinated with Caraglio Garlic (Slow Food Presidium).

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
150 / 200 g

PACKAGING:
vacuum packed



Agedg: 30 days

Striped pork Cheeck

Seasoned pork cheek, dry salted with sea salt crystals and flavoured with spices. At the end of the seasoning process it is cut into strips ready for preparations such as carbonara or tomato and bacon

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
**300 g
1 kg
3 kg**

PACKAGING:
vacuum packed



Aged: 10 days

Autorizzato dal Consorzio di Tutela

Aged Piedmontese Sausage with Barolo DOCG

Obtained from a careful processing of lean minced meats with the addition of bacon to maintain its softness, then salted, peppered by hand and flavoured with Barolo DOCG Serralunga d'Alba.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
**200 g
1 kg**

PACKAGING:
vacuum packed



Aged: 60 days

Traditional Lard

The traditional lard is dry salted and then subjected to a long seasoning which gives it its unique and authentic flavour.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1,5 / 2 kg

PACKAGING:
vacuum packed



Aged: 30 days

Seasoned Pork cheek - Bacon

Seasoned pork cheek, dry salted with sea salt crystals and flavoured with a special mix of spices..

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1,5 / 2 kg

PACKAGING:
vacuum packed



Aged: 60 days

LARDHO (Lard) flavoured with Herbs or spices

LarDho owes its name to the butcher Beppe Dho, creator of the recipe for spicing. Dry salted, flavoured with chilli and aromatic herbs or with a mix of spices. Bonded in its characteristic shape, with the two overlapping pieces resembling a kiss.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
from 2.5 kg to 4.5 kg

PACKAGING:
vacuum packed



Smoked Bacon

Dry salted bacon with salt crystals, flavoured with spices. After drying, it is smoked over natural beech wood by the master butcher Cis Massimo.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2 kg

PACKAGING:
vacuum packed



Aged: 90 days

Rolled bacon

Bacon dry salted with coarse salt and spiced with a mix of spices. Massaged and rolled up on itself, a process from which it takes its name. The seasoning gives it the typical spicy flavour, but at the same time sweet and delicate.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2.5 kg (half)

PACKAGING:
vacuum packed



Cooked Salami

Piedmontese specialty produced with lean parts of hulled shoulder and addition of diced lardons. Flavoured with salt, spices and mulled wine marinated with Caraglio Garlic (Slow Food Presidium). Stuffed in natural casing or rind and slowly steamed at low temperature.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
**250 g (mignon)
2,5 / 3 kg**

PACKAGING:
vacuum packed



Pork Sausage

Pork sausage obtained from a careful processing of lean minced meats with the addition of bacon to maintain its softness, then salted and spiced by hand.

Available both stuffed and in paste.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 / 2 kg

PACKAGING:
vacuum packed



Flavored sausage

Pork sausage prepared with the addition of a slight note of wild fennel, pepper or hot spices.

Available both stuffed and in paste

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 / 2 kg

PACKAGING:
vacuum packed



Salamella

Pork “Salamella” (chubby sausage) obtained from a careful processing of lean minced meats with the addition of bacon to maintain its softness, then salted and spiced by hand.

Available both stuffed and in paste.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1 / 2,5 kg

PACKAGING:
vacuum packed



Seasonal product.

Cotechino to cook

Prepared with lean meats, pork rind and cheek, with the addition of spices, aromatic herbs and Marsala wine. Stuffed in natural casing.
PREPARATION TIPS: Immerse the cotechino in cold water and bring to the boil; lower the heat and cook for 60/90 minutes depending on the format.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
4 or 10pcs 80/100 g each (Bite)
500 g (Straight)

PACKAGING:
vacuum packed



Seasonal product.

Cooked cotechino

Prepared with lean meats, pork rind and cheek, with the addition of spices, aromatic herbs and Marsala wine. Stuffed in natural casing and cooked in a steam oven.
PREPARATION TIPS: Put the sealed bag in cold water, bring to the boil and leave boiling for about 30 minutes..

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
430 g

PACKAGING:
vacuum packed



Mixed Wurstel

Pack of 2 handcrafted frankfurters, without skin, smoked with beech wood. Products with adult beef and Italian pork. Gluten and lactose free.
CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
190 g

PACKAGING:
vacuum packed



Contains: nuts

“Galantina”/“Boxed Head”

Prepared with the tastiest parts of the muzzle, shank and shoulder of the pig, with the addition of whole pistachios and flavoured with brandy. It is then wrapped in omentum (bovine retina) and cooked at a low temperature for about seven hours.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
3 kg

PACKAGING:
vacuum packed



Aged: 90 days

Bresaola

Adult beef bresaola obtained from fine cuts of rump of exclusively national origin. It has a medium-large size, sweet and delicate on the palate.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
5 kg

PACKAGING:
vacuum packed



Aged: 14/16 months

Raw Ham

National raw ham from the thigh salted with sea salt.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
6 / 7 kg

PACKAGING:
vacuum packed



IL NERO DI POLLENTIA

The Black Piedmontese Pig

Raised semi-wild in the in
Pollenzo area (CN)



Contains: nuts

Traditional Mortadella

Produced with lean parts cleaned and added diced lardons. Seasoned with salt, spices and pistachios. Stuffed in natural casing, slowly cooked by steaming and roasting at low temperature.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
2,5 / 3 kg

PACKAGING:
vacuum packed



High Quality Cooked Ham flavoured with mountain hay

High Quality Cooked Ham, produced from mature pork legs. Flavored with a special brine made from water, "La Granda" Broth Hay and other spices. Slowly steamed to bring out all its flavor and softness.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
3,5 / 4 kg (half)

PACKAGING:
vacuum packed



Aged: 60 days

Traditional Lard

Traditional lard is dry salted and then subjected to a long seasoning process which gives it its unique and authentic flavour.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1,5 / 2 kg

PACKAGING:
vacuum packed



Maturing: 90 days

Rolled bacon

Bacon dry-salted with coarse salt and spiced with a mix of spices. Massaged and rolled up on itself, a process from which it takes its name. The seasoning gives it the typical spicy flavor, but at the same time sweet and delicate.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1.5 / 2 kg (half)

PACKAGING:
vacuum packed



Aged: 30 days

Raw Salami Filzetta

Produced with selected parts cleaned of excess fat and tendons and added with diced bacon. Seasoned with salt, peppercorns and Vin Brulè marinated with Caraglio garlic (Slow Food Presidium).

Stuffed in pork casing and tied by hand with natural fibre string.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT: PACKAGING:
250 / 300 g

vacuum packed



Aged: 90 days

Bacon

Bacon dry-salted with coarse salt and spiced with a mix of spices. Massaged and rolled up on itself, a process from which it takes its name. The seasoning gives it the typical spicy flavor, but at the same time sweet and delicate.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
4 kg (whole)

PACKAGING:
vacuum packed



Aged: 90 days

Whole cheek

Seasoned pork cheek, dry salted with sea salt crystals. On one side wrapped in its rind, on the other flavored with a special mix of spices to best preserve its interior.

CONSERVATION
Store at 0; +4°C

AVAILABLE WEIGHT:
1,5 / 2 kg

PACKAGING:
vacuum packed



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